

Baking utensils

Knead, decorate, taste – when it comes to baking you can do a lot by hand. But there are a few utensils that will make things even easier. And it's always helpful to have the basics to hand.



Spices



Cookie cutters

Citrus juicer

Measuring cup

Dough sticks

Rolling pin

Mixer

Sieve

Scales

Dish

Apron

Lemon grater

Biscuit tin

Timer

Cooling rack

Spatula

Rubber spatula

Whisk

Wooden spoon

Brush

Bowl

Flour

Butter

Sugar

Knife

Piping bag

Eggs

Yeast

Teaspoon

Fork

Tablespoon

Baking paper

Oven glove

Baking tray

Moulds

Muffin tin

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