

Home-Based Bakers Recipe Checklist

Recipe Name:	Yes	No
Does the recipe name give a sufficient description of the major ingredient or preparation?		
Is the recipe name appealing?		
Have you listed all the ingredients in the recipe?		
Have you listed all the steps in the recipe?		
Are the ingredients listed in the order in which they are used?		
Are the measurements given in common fractions, i.e. ½ cup, ¼ cup etc.		
Are the ingredients listed in the easiest unit of measure? i.e. 1/4 cup instead of 4 tablespoons.		
Are all measurements spelled out, not abbreviated? Ex: cup, teaspoon, size can, etc. (i.e., 4-ounce can, 12 ounce bag).		
Are brand names avoided? (i.e. Baker's Chocolate) There is no way to guarantee brand name products will always be available so when ever possible use a high quality generic brand.		
Is there a complete description of ingredients included, i.e. low fat, packed in syrup, etc.		
Is the exact type of product needed specified? i.e. cake flour, all-purpose flour, dark brown sugar etc.		
Are the sizes of the pans or containers stated in the recipe? i.e. 9 x 2 1/2 inch non-stick round layer pans		
Are the temperatures given for recipes requiring the oven?		
Are all cooking and/or /baking times and preparation times stated?		
Are the number and size of servings included in the recipe?		

When creating a recipe for the first time you want to make sure you address everything related to the development of the recipe. This is a wonderful checklist that assures you are covering every area. You may also want to develop your own personalized checklist for savory recipes.