

OVEN CHART

	<u>Temper- ature</u>	<u>Time in Minutes</u>
BISCUITS, Baking powder	425	12--15
BREADS		
White (yeast) Bread	350-400	45--60
Whole Wheat Bread	400	30--40
Rye Bread	375	30--40
Corn Bread	425	20--25
CAKES, Angel Food Cake	350	40--45
Cup Cakes	375	20--25
Layer Cake	350-375	25--35
Loaf Cake	300-350	50--80
Sponge Cake	350-375	12--40
COOKIES		
Drop Cookies	375	8--12
Ginger Cookies	375	10--12
Rolled cookies	375-400	6--12
CUSTARDS, individual	325	40
Large	325	75
Custard pie	425	30--35
MUFFINS	425	15--20
PASTRIES, Pastry shell	450	10--12
Double crust pies:		
cooked filling	400-500	30--45
uncooked filling	400	40--60
CASSEROLES (uncooked foods)	350	60-120
FISH (Baked), Fillets	400	20
Steaks	400	30
Whole fish	400	10 per. lb.
ROASTS - Beef, rib - rare	325	20-25 " "
medium	325	25-30 " "
well done	325	30-35 " "
Ham	325	25-30 " "
Lamb, Leg	300	30-35 " "
Pork, loin	350	30-40 " "
Veal	325	30-35 " "
Chicken	300	30-45 " "
Duck	325	20-30 " "
Turkey, 8-12 lb.	300	20-25 " "
12-20 lb.	300	15-20 " "
BROILING		
Steak, 1" thick, 3" from heat..	500	12-15 " "
2" thick, 4" from heat..	500	25-35 " "
Lamb chop, 3/4" thick	500	10-12 " "
Ham slice, 1" thick	450	20-25 " "