Fran Costigan
Essential Vegan Desserts Live Event
Working with Your Oven

Ovens come in a variety of shapes, sizes, and types.
At the core of all oven technology is the ability to generate heat
There are several types of ovens.
Each type has its own unique advantages and disadvantages.

The most common types are:
Gas- faster heating, more prone to hot spots so rotate your pans When baking foods like cakes, quick breads, or trays of muffins, rotate them midway through cooking. If you're baking multiple trays of cookies, swap the top and bottom trays as well as rotating them. Gas ovens are more humid.
rotate your pans.

Electric- slower to heat, more even baking, more consistent.
Electric- static vs convection.

No matter what you have, the type, or age of the oven, count on it not being in perfect calibration and it may not even be close to the temperature you set.

Know the temperature will fluctuate.

- Allow enough time for the oven to preheat. It will not be at temperature when the oven says preheated or dings. Convince me otherwise.
- Use at least one reliable oven thermometer.
- Reset the control accordingly.
- Get to know your oven with test bakes.
- Set your oven racks correct

Electric oven, standard (static)
The heat generated in a traditional electric oven is static, meaning the air inside the oven does not move. It will have some hot spots.

Electric Oven: Convection
Reduce bake time and temperature.
The air in a convection oven is in constant movement, aided by a fan.
This rapid, forced-air movement is meant to ensure that the temperature is equal throughout the oven cavity, so foods are cooked evenly, regardless of their position in the oven. *That said, my experience in pastry shops and restaurants using commercial convection ovens would disagre***e**.
There are differences between commercial and home convection ovens.

Regardless of the type and age of your oven, get to know it.
If you do a lot of baking, it can also be useful to map out the hot spots using a tray of shredded coconut or breadcrumbs.

Recipe Cornbread 425F/218C