



10 CRAZY SIMPLE BAKING HACKS

From **Buzz Feed's** Viral Video "10 Life-Changing Baking Hacks"



TIP 1

Easily remove eggshells from your yolk
by wetting your finger first

WHAT DOES THAT LOOK LIKE?: <https://youtu.be/AB6FrS5JcKg?t=5s>

TIP 2

Place a warm glass over tough butter or margarine to soften it

WHAT DOES THAT LOOK LIKE?: <https://youtu.be/AB6FrS5JcKg?t=15s>

TIP 3

Use a wine glass(or similar)
to replace a rolling pin

WHAT DOES THAT LOOK LIKE?: <https://youtu.be/AB6FrS5JcKg?t=28s>

TIP 4

Use an ice cream scoop for putting the batter into the cupcake pan

WHAT DOES THAT LOOK LIKE?: <https://youtu.be/AB6FrS5JcKg?t=35s>

TIP 5

If you don't have a cupcake pan,
use mason jar lids to hold the cupcake liners

WHAT DOES THAT LOOK LIKE?: <https://youtu.be/AB6FrS5JcKg?t=44s>

TIP 6

Use Jell-O for food dye

WHAT DOES THAT LOOK LIKE?: <https://youtu.be/AB6FrS5JcKg?t=53s>

TIP 7

Use a ziplog bag to frost

WHAT DOES THAT LOOK LIKE?: <https://youtu.be/AB6FrS5JcKg?t=1m5s>

TIP 8

Use marshmallows to replace frosting

WHAT DOES THAT LOOK LIKE?: <https://youtu.be/AB6FrS5JcKg?t=1m27s>

TIP 9

If you have leftover cookie dough, scoop the remainder into the ice tray for later

WHAT DOES THAT LOOK LIKE?: <https://youtu.be/AB6FrS5JcKg?t=1m36s>

TIP 10

Store your cookies with a slice of apple in order to keep them moist

WHAT DOES THAT LOOK LIKE?: <https://youtu.be/AB6FrS5JcKg?t=1m47s>