

Guess no more!



# FINISHED INTERNAL TEMPERATURES OF BAKED GOODS

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## BREAD

Crusty Yeast Bread: 200-210F (93-99C)  
Enriched breads, rolls, sweet rolls: 190-200F (88-93C)



## CAKE, CUPCAKES, AND SCONES: 210F (99C)

Begin checking cupcakes and scones sooner than cakes. Stagger layer cake pans and rotate halfway through for best results.



## PIE

Single/Double crust berry or meat pie: 160F (71C)  
Pumpkin (and other custard) pie: 175F (79C)  
Pecan Pie: 200F (93C)  
Blind crust: 375F (190C) till golden brown, about 20"



## CHEESECAKE: 170F (77C)



## BROWNIES AND OTHER BARS

Gooey: 170-175F (77-79C)  
Cakey: 180F (82C)



## QUICK BREADS (BANANA, ZUCCHINI...)

190F (88C)



## MUFFINS

Cake-like recipe: 210F (99C)  
Quickbread-like recipe: 190F (88C)



## COOKIES

170-180F (77-82C)  
Easiest to go by color--too thin to get good reading



## CREME BRULEE: 170-175F



## TIPS

- Check 2 spots (both near center) for best results
- Know your oven and adjust temp accordingly
- Rotate pans/sheets halfway through for even results.
- Protect pie edges with foil to prevent over-baking
- If not listed here, use temp for most similar item.