

Baking Scale

The baker's scale is a measuring scale often implemented by bakers who are working with large quantities of baking ingredients. A scoop is placed on one end of the balance, and a counterweight is placed on the other, so that the two platforms are equal.

- Place the scoop on the left side of the scale
- Open the counterweight, and place it and the lid on the right platform
- Make sure the scale beam is set to "0" ounces
- Slowly add salt to the counterweight jar until the balance is even
- Now close your jar and keep it aside
- This is the counterweight to your scoop.

With the counterweight established, you can add weight to the right side of the scale, along with the counterweight, and add the baking ingredients into the scoop which is on the left platform.

- Using the bakers scale weigh out 6 ounces of pastry flour
- First place the indicator on the scale beam to set at "6"
- Now fill the scoop slowly with flour until the scale is in even balance
- The contents of the scoop is now 6 ounces

Additional ingredients are added to the scoop, while new weight is added to the scale on the right or by adjusting the scale beam.

- Let's supposed that the recipe also calls for 2 ounces of cake flour
- First move the scale beam indicator "2" ounces to the right
- The indicator will now be on "8"
- Using the flour available, add enough flour until the scale is in even balance again
- The total contents of your scoop is now 8 ounces

This practice of adding several dry ingredients to the scoop is common in baking, especially in bread making where several dry ingredients are mixed together at once. This method of "scaling out" ingredients saves time and is a more efficient than weighing out each ingredient separately.