

Bread and baking guide

Kitchen apron and towels

A Scale

Get a 2 lb. scale it is very important to weight our ALL your ingredients. Remember baking is a science not an art.

Dry measuring cups

These tools are indispensable for measuring dry ingredients, especially when making breads and cookies.

Whisks

Whisks should be sturdy, durable, and feel good in your hand. A whisk with the most wires will work the fastest. Shorter whisks are better for mixing in bowls, most are stainless steel.

Mixing Bowls

A must have in your kitchen. Get metal bowls they are unbreakable, non corrosive, and dishwasher safe. Buy a set of 3 it is better than one. A small one is good for beating eggs, the medium for whisking dry ingredients, and the large for finished batter.

When you order from Gillian's,
know that we guarantee our product will arrive fresh and to your satisfaction.
Please call us at 781-586-0086 if you have any questions.
www.gilliansfoods.com

©2005 Gillian's Foods, All Rights Reserved.