

Baking at Altitude

Kitchen

What changes above about 1,000 m, and how to compensate.

Adjustments increase with altitude.

Adjust	Direction	Roughly
Oven temperature	Up	+8–15°C
Baking time	Down	–5–8 min per 30
Raising agent	Down	–¼ tsp per tsp
Sugar	Down	–1 tbsp per cup
Liquid	Up	+1–2 tbsp per cup
Water boiling point	Down	~93°C at 2,000 m

Boiling is cooler at altitude, so anything simmered takes longer even though anything baked takes less.