

Baking Ratios

Kitchen

The weight proportions behind whole categories of baking.

Ratios by weight, not volume. Flour is always the 1.

What	Ratio	Reads as
Bread	5 : 3	flour : water (+ salt, yeast)
Pastry	3 : 2 : 1	flour : fat : water
Pound cake	1 : 1 : 1 : 1	flour : fat : sugar : egg
Pancakes	2 : 2 : 1	liquid : flour : egg
Cookies	3 : 2 : 1	flour : fat : sugar
Muffins	2 : 2 : 1 : 1	flour : liquid : egg : fat
Shortbread	3 : 2 : 1	flour : butter : sugar

Bread at 5:3 is 60% hydration — a firm, easy dough. Push toward 75% for an open, holey crumb.