

Not having the right ingredients on hand

Running out of flour or sugar mid-recipe

Accidentally burning baked goods

Overmixing batter

Undermixing batter

Not greasing the pan properly

Cake sticking to the pan

Uneven rising of baked goods

Cracked or sunken cakes

Frosting that is too runny or too thick

Frosting that doesn't spread evenly

Frosting that melts off the baked goods

Not having the right tools or equipment for a recipe

Oven temperature fluctuations

Baking time discrepancies

Baking multiple items at once causing uneven baking

Not letting ingredients come to room temperature before baking

Forgetting to preheat the oven

Overbaking or underbaking goods

Not properly measuring ingredients

Using expired or stale ingredients

Baking in a dirty oven

Not having enough time to bake

Not having enough space to work in the kitchen

Using the wrong type of flour for a recipe

Not properly sifting dry ingredients

Forgetting to set a timer

Not having enough mixing bowls or utensils

Not having enough counter space to work

Baking in a humid environment

Baking in a cold kitchen

Baking on a hot day causing ingredients to melt or soften too quickly

Not having a level surface to work on

Not having a cooling rack for baked goods

Not having proper storage containers for baked goods

Not knowing how to properly store baked goods

Dealing with allergies or dietary restrictions when baking

Not having enough storage space for baking supplies

Dealing with a messy kitchen after baking

Baking when you're tired or distracted

Not having enough experience with a specific type of baked good

Dealing with a broken or malfunctioning oven

Not having a reliable oven thermometer

Not having enough patience for the baking process

Not having a good recipe to follow

Feeling overwhelmed by a complex recipe

Not having enough inspiration or creativity for baking

Not being able to find a specific ingredient at the store

Dealing with picky eaters who don't like your baked goods

Not being able to troubleshoot baking problems effectively