

Lining a Baking Tray

Introduction

There are many ways to prepare a baking tray before baking, and you could argue convincingly for each method.

I use a simple and reliable method that does not impact the tray-bake I am making!

Alternative methods will use butter, flour or oil, or rely on the non-stick claims of the tin manufacturer.

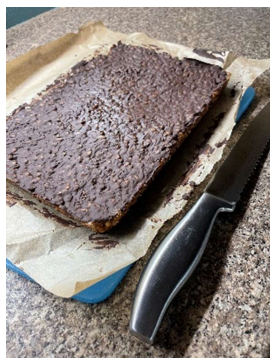
I use the greaseproof (parchment) paper & butter method.

You will need a knob of butter and a sheet of greaseproof paper.

When you now fill the tray with your ingredients, the paper is more inclined to stay in place, giving a more even thickness of the tray-bake.

The objective is to be able to remove your tray-bake from the tray without any hassle!

It also makes it easier to transfer the bake to the cooling rack and to the chopping board for slicing.



Method



Soften the butter for a few seconds in the microwave oven.

Use a pastry brush to get the melted butter onto all surfaces and into the corners.



Line the baking tray with greaseproof paper, folding it right in to the corners and pressing it down all over.

As the butter sets, it helps the paper stay in place.



Using a lined baking tray.