

Mixers for Baking

It's hard to not specifically mention the KitchenAid, when discussing mixers for baking. It's a tough act to follow and appears to be used by most home bakers. There are other good ones available, but in general, the best mixer to invest in is a powerful stand mixer. The stand allows for hands free, even mixing. It lets bakers add one egg at a time, while continuously mixing. But you must be leery of the less expensive mixers. Many times the mixer arm does not rotate around the bowl, which is the most important feature in a stand mixer, especially when used for baking.

There are several wattages to choose from, which contributes to the vast price range of hands free mixers. Other contributors include attachment choices and bowl size. If primary use is for baking, then a larger sized bowl is good to help avoid flour explosions. And 450 watts would be optimum (less is okay too). Be sure to obtain the proper mixing attachments, which usually consist of one or two mixer blades and a dough hook. Good mixers are available almost everywhere, they're quite attractive these days too, and come in many cool colors. Other variations include wattage (250 – 1000), attachments (mixers, dough hook, etc.), and bowl size. Enjoy yours and happy baking.

Food Processors for Baby Food

In order to make good Baby Food in a Food Processor, it needs to be well pureed, not liquefied or chunky. It's great to know that we can make the freshest baby food in our food processors. Why does anyone buy pre-packaged jars when it's so easy to make at home in minutes? Since babies don't usually eat much food, a smaller food processor is best. You're simply looking to evenly puree the food, which can be accomplished in the smallest of processors. You don't really need various chopping blades either.

For the purpose of making baby food in a food processor, smaller is better. It's easiest for daily use and doesn't take up much space. The basic blade type associated with a food processor is generally the same, large or small, thus the mini food processors often work just as well as the large ones. Two mini processors are good to have for this use – You'd be able to puree broccoli in one and applesauce in the other. It's a quick and easy way to make fresh homemade baby food.