

A stack of approximately seven chocolate chip cookies is the central focus of the image. The cookies are golden-brown with visible dark chocolate chips. They are stacked on a light-colored, possibly marble, surface. Several loose chocolate chips are scattered around the base of the stack. The background is a soft, out-of-focus light blue and white.

# **30 Kitchen Tips and Hacks**

To Make Cooking and Baking Easier

From Tonia Larson  
at The Gunny Sack

## 30 Kitchen Tips and Hacks

from [The Gunny Sack](#)

*Thank you for joining my email list! Here are thirty of my favorite kitchen tips and hacks to help you with your cooking and baking. Many of these tips are from my mom. While on vacation with my mom and sisters last year, she showed us even more of her easy shortcuts while cooking together in our rental home. Stop by my blog to share your some of your tips and tricks with me!*



- 1) Break eggs into a small bowl instead of the mixing bowl just in case pieces of eggshell fall in.
- 2) Put a slice of bread in the cookie jar to keep cookies soft.
- 3) Put blocks of semi-soft cheese in the freezer for a 15 minutes before shredding.
- 4) Soften butter in the microwave for 20-25 seconds, flipping it every 5 seconds.



- 5) Use the bottom of a measuring cup to flatten bars in a pan.

- 6) To remove a pit, cut a peach in half, around the pit and then twist the two halves in opposite directions.
- 7) Put one cup of water in a microwave safe bowl. Microwave the water on high until the water comes to a boil (2-3 minutes). Leave in the microwave with the door shut for about 5 minutes. Wipe with a soft cloth.
- 8) Cut an ice cream cake with a knife that has been warmed under hot water and wiped dry.



- 9) To grease a pan, put fingers in a plastic sandwich bag and spread in the pan.
- 10) Slice more than one banana at a time by lining them up side-by-side.
- 11) Use unflavored dental floss to cut cakes and rolls of cookie dough.
- 12) Pour extra brewed coffee in ice cube trays, freeze and use to make iced coffee.



- 13) Use cooking spray to grease a silicone spatula before scooping sticky foods like marshmallow cream or peanut butter.

- 14) Heat a metal ice cream scoop under hot water, wipe dry and use to easily scoop ice cream.
- 15) Use a dough scoop to easily make even sized balls of cookie dough.
- 16) Put an egg in a bowl of water to see if it is still fresh. If it is fresh it will sink, if not, it will float.



- 17) Make one cup of buttermilk by adding one tablespoon of lemon juice or vinegar to one cup milk.
- 18) Cover cookie sheets with parchment paper and slide the paper with cookies off of the pan and onto the counter when done baking and the pan is ready for the next batch.
- 19) Add sprinkles to dipped truffles to hide imperfections.
- 20) Microwave limes for 15-20 seconds before juicing them.
- 21) Use day old bread to make bread pudding or croutons.



- 22) Use cooking spray to grease measuring cup before measuring sticky ingredients like honey or peanut butter.
- 23) Make bars look more elegant by cutting them into triangles instead of rectangles.
- 24) Cook bacon in the oven, on a baking sheet with sides, at 400 degrees for 15-20 minutes.
- 25) Slice several cherry tomatoes at one time by holding them between two lids and running the knife between the two lids to cut the tomatoes.
- 26) Keep track by using a permanent marker to write the opening date on jars and bottles before storing in the fridge.



- 27) Flip a pan upside down and line with foil to get the perfect pan shape.
- 28) Write cooking notes and tips in your cookbooks for the next time.
- 29) Soften hardened brown sugar in the microwave for a minute or two.
- 30) Chill your mixing bowl and beaters/whisk before making whipped cream.