

High-Altitude Baking

My recipes are designed for sea-level baking (I'm at 3 feet above sea level!). If you're finding that your cupcakes aren't baking-up as you'd like...

Possible Reason??

What may be happening is that your cupcakes are rising too fast and then falling. At higher elevations the decreased air pressure causes the leavening (baking powder & baking soda) to react too quickly and the cell structure of the cake is then weakened. When the cupcakes are done cooking, the cake collapses.

Ideas:

1. Decrease your baking powder & baking soda
 - by 15-25% if you live at 5,000 ft.
 - by 25% if you live at 7,000 ft.
2. Use extra-large eggs.
 - The extra protein in the eggs will strengthen the cell structure.
3. If the batter still seems a bit dry, add more sour cream.
4. Change the oven temperature (either go up to 375° or down to 325°). The cooking time will also probably vary, so keep an eye on them while they bake.