

# Cooking Guide

FOOD TYPE	RECOMMENDED MODE(S)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
<b>Baked Goods</b>			
Layer cakes, sheet cakes, bundt cakes, muffins, quick breads, biscuits, scones on a Single Rack	Bake	3 or 4	Use shiny cookware.
Layer cakes* on Multiple Racks	Bake Convection Multi-Bake	2 and 4	Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Bake	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake	2 or 3	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Convection Multi-Bake Bake	2 Racks - 2 and 4 3 Racks - 1, 3 and 5	Ensure adequate airflow. Switch food location partially through cooking for more even cooking results.
<b>Beef &amp; Pork</b>			
Hamburgers	Broil Hi	5 or C	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. Center food under burner.
Steaks & Chops	Broil Hi	5 or C	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. Center food under burner.
Roasts	Bake	1 or 2	Leave uncovered, use a low sided pan such as a broil pan. Preheating is not necessary.
<b>Poultry</b>			
Whole chicken	Bake	1 or 2	Leave uncovered, use a low sided pan such as a broil pan.
Bone-in chicken breasts, legs, thighs	Broil Lo Bake	3 or B	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling.
Boneless chicken breasts	Broil Lo Bake	3 or B	Move food down for more doneness/less searing and up for greater searing/browning when broiling.
Whole turkey	Bake	R or 1	Leave uncovered, use a low sided pan such as a broil pan.
Turkey Breast	Bake	1 or 2	Leave uncovered, use a low sided pan such as a broil pan.
<b>Fish</b>	Broil Lo	5 or C (1/2 inch thick or less) 4 or B (>1/2 inch)	Watch food closely when broiling.
<b>Casseroles</b>	Bake	2 or 3	
<b>Frozen Convenience Foods</b>			
Pizza, french fries, tator tots, chicken nuggets, appetizers on a Single Rack	Bake	3 or 4	Use shiny cookware.
Pizza, french fries, tator tots, chicken nuggets, appetizers on Multiple Racks	Bake Convection Multi-Bake	2 and 4 1, 3 and 5	Use shiny cookware. Switch food location partially through cooking for more even cooking results.

\*When baking four cake layers at a time, stagger the pans as shown so that one pan is not directly above another.

Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations for food safety can be found at [www.IsItDoneYet.gov](http://www.IsItDoneYet.gov). Make sure to use a food thermometer to take food temperatures.

