

FOOD & WINE

20 Mistakes to Avoid When Baking with Chocolate, According to Chefs

Remember: Water is the enemy. This is one time when it's worth splurging on the good stuff.

By **Lane Nieset** | February 14, 2022

Chocolate is one of the most delicate baking materials, since everything from temperature to timing plays a crucial role in the outcome of a dessert. One splash of water could easily spell sabotage, but don't let that deter you from trying recipes that go beyond simple, chocolate-covered strawberries (although there's nothing wrong with this romantic classic). We've polled the pastry pros on their no-fail tips so you never have to worry about burning chocolate when baking again. From cocoa powder and nibs to bars to blocks, here's what to keep in mind next time you're perusing the baking aisle at the supermarket – and the tricks to master when you're back home in the kitchen.

Cocoa Powder Is the Secret Against Sticking

"When you make a chocolate soufflé or a cake, instead of using sugar or flour to prevent sticking around your mold, use cocoa powder." – **Loic Leperlier**, executive chef of The Point Resort in Saranac Lake, NY

