

THE ULTIMATE **DESSERT** SHORTCUT GUIDE



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**A CHEAT SHEET FOR
FASTER, EASIER BAKING**

*Bake smarter, not harder in
half the time!*



Welcome, Sweet Baker!

If you've ever found yourself in a baking pinch—whether it's last-minute guests, a forgotten school bake sale, or just a craving that can't wait—this cheat sheet is for you.

With a few clever shortcuts, ingredient swaps, and time-saving tricks, you can whip up homemade desserts in no time. And the best part? No one will ever know you didn't spend hours in the kitchen.

Let's get baking the easy way!

About Me:

Hi, I'm Judy—also known as **Grandma Judy** over at ***Pie Lady Bakes***! I've spent years perfecting the art of baking delicious homemade treats with as little fuss as possible. Because let's be real—life is busy, and sometimes you just need a shortcut (or ten) to get dessert on the table fast!

Through my blog and YouTube channel, I share easy, old-fashioned recipes that bring back warm memories of Grandma's kitchen—without spending all day baking. Whether you're whipping up cookies for a bake sale or craving a last-minute sweet treat, I'm here to help you bake smarter, not harder.

Let's make life a little sweeter, one shortcut at a time!

Happy Baking!

Judy | Pie Lady Bakes

PIE LADY  **Bakes**

Time-Saving Baking Hacks

Because who has time to wait around for dough to chill?

Quick-Chill Cookie Dough: Pop it in the freezer for 10 minutes instead of refrigerating for an hour. No more waiting!

Press-In Pie Crust: Skip the rolling pin—just press your dough into the pie dish for a flaky, homemade crust with zero hassle.

Speedy Cake Cooling: Need that cake cooled fast? Place it on a wire rack near a cool breeze—or pop it in the fridge (covered with a towel) for a few minutes.

Softened Butter in a Flash: Forgot to take the butter out? Microwave a glass of water for 2 minutes, dump the water, and place the glass over the butter. It'll be soft in minutes!

Room-Temp Eggs, Fast: Place cold eggs in warm (not hot!) water for 5 minutes, and they're good to go.

Smart Ingredient Swaps

Run out of an ingredient? No problem—chances are, you've got a quick fix in your kitchen already.

Buttermilk Substitute: Mix 1 cup milk with 1 tbsp vinegar or lemon juice. Let sit for 5 minutes, and voilà—homemade buttermilk!

Brown Sugar Substitute: No brown sugar? No problem! Mix 1 cup white sugar with 1 tbsp molasses for the same rich flavor.

Baking Powder Fix: If you're out, mix 1 tsp baking soda with 2 tsp cream of tartar. Instant baking powder!

Heavy Cream Swap: Combine $\frac{3}{4}$ cup whole milk with $\frac{1}{4}$ cup melted butter for a quick alternative.

Healthier Substitutions:

- Use applesauce instead of oil in cakes for a moist, lower-fat treat.
- Swap Greek yogurt for sour cream in recipes—same tangy taste, extra protein.

Vegan & Dairy-Free Substitutes:

- Replace eggs with a "flax egg" (1 tbsp flaxseed meal + 3 tbsp water, let sit for 5 minutes).
- Use coconut milk instead of heavy cream for dairy-free richness.

Notes:

One-Bowl & No-Bake Desserts

Minimal mess, maximum sweetness!

One-Bowl Cake, Cookie & Brownie Recipes: No need for extra dishes—mix everything in one bowl, bake, and enjoy.

Mug Cakes in Minutes: Craving cake but don't want to bake a whole one? A mug, a microwave, and a few minutes are all you need!

No-Bake Cheesecake Shortcut: Blend cream cheese, powdered sugar, and whipped topping—pour into a pre-made crust and refrigerate. Dessert = done!

5-Minute Fudge: Melt chocolate chips and condensed milk together, pour into a pan, and chill. Easiest fudge ever!

Emergency Fixes for Baking Mishaps

Because we've all been there...

Cookies Spread Too Much? Chill the dough longer or add a tablespoon of flour.

Cake Didn't Rise? Your baking powder or soda might be old—check the expiration date!

Frosting Too Runny? Add more powdered sugar or chill for 10 minutes.

Undercooked Center? Lower the oven temp and bake longer for even cooking.

Freezer-Friendly Dessert Shortcuts

Bake ahead and save yourself time later!

Make-Ahead Cookie Dough: Scoop cookie dough into balls and freeze—bake straight from the freezer when you need fresh cookies.

Freeze Brownies, Muffins & Cheesecakes: These treats freeze beautifully—just thaw at room temp when you're ready to serve.

How to Thaw for the Best Results: Always let baked goods thaw in the fridge overnight or at room temp to keep them fresh and delicious.

Notes:



Want Even More Easy Baking Tips?

I've put together a Quick-Reference Cheat Sheet with my top 10 time-saving baking tips—print it out and stick it on your fridge for easy access!

Your Cheat Sheet is on the Next Page!

Baking should be joyful, not stressful. With these shortcuts, you'll be whipping up homemade desserts in no time—just like Grandma used to make, but way faster. Happy baking!

– *Grandma Judy, Pie Lady Bakes*

Next Steps:

- Check out more easy dessert recipes at PieLadyBakes.com
- Follow along on YouTube for step-by-step baking tips & cozy kitchen inspiration!

✨ **THE ULTIMATE DESSERT SHORTCUT GUIDE** ✨
Quick-Reference Cheat Sheet

Print this out and stick it on your fridge for easy, stress-free baking!

 10 Time-Saving Baking Tips You'll Wish You Knew Sooner!

1 Quick-Chill Cookie Dough

No time to chill? Pop the dough in the freezer for 10 minutes instead of refrigerating for an hour.

2 Soften Butter Fast

Forgot to take the butter out? Microwave a glass of water for 2 minutes, dump the water, and place the warm glass over the butter. Soft in minutes!

3 Room-Temp Eggs in a Flash

Place cold eggs in a bowl of warm (not hot!) water for 5 minutes. Perfect for baking!

4 One-Bowl Wonder

Save time (and dishes!) by mixing cookie, brownie, and cake batters in just one bowl.

5 Instant Buttermilk Swap

Mix 1 cup milk with 1 tbsp vinegar or lemon juice—let sit for 5 minutes, and you've got homemade buttermilk!

6 Press-In Pie Crust

No rolling pin? No problem! Just press the dough into the pie dish for a flaky crust with zero hassle.

7 5-Minute Fudge

Melt chocolate chips and condensed milk together, pour into a pan, and chill. The easiest fudge ever!

8 No-Bake Cheesecake Trick

Blend cream cheese, sugar, and whipped topping—pour into a store-bought crust and refrigerate. Dessert = done!

9 Freeze Cookie Dough for Fresh-Baked Treats Anytime

Scoop dough into balls and freeze. Bake straight from the freezer—just add a couple of extra minutes to the bake time.

10 Speedy Cake Cooling Hack

Cool cakes faster by placing them on a wire rack near a fan or in the fridge (covered with a towel).

✨ **Want more easy baking tips & recipes?** Visit [PieLadyBakes.com](https://www.pieladybakes.com) for homemade treats—just like Grandma used to make, but faster!

 **Stick this on your fridge for sweet success in the kitchen!**