



How to Stop a Cake from Sinking in the Middle

Check out the suggested remedies to stop a cake from sinking in the middle and collapsing.

- **Underbaked** - To avoid having an undercooked cake, bake it according to the recipe's instructions. Before you open the oven door to check if the cake is done, make sure the cake appears golden brown. Your cake may also sink if you open the oven door too soon. Using a bamboo skewer, determine the cake's doneness. The cake is finished if the test is clean. If not, bake longer until a skewer comes out clean.
- **Low-Temperature Baking** - The cake will take longer to cook if you bake it at a lower temperature. Additionally, it won't rise as much. So be sure to bake the cake at the proper temperature to avoid this.
- **Temperature Too High** - The same holds true when baking a cake at an excessively high temperature. Whether the oven temperature is correct, but you still experience this difficulty, you might want to try a different recipe and see if the issue persists.
- **Too Much Leavening Agent** - Use a scale and proper measuring spoons to ensure that the amount of leavening agent you add is in accordance with the recipe. You can also try a new recipe to check if it was the source of the sinking center because there can be a recipe issue!!

- **Overmixing:** Only whisk or mix the batter according to the recipe's directions. Don't lengthen the mixing time if the recipe doesn't specify it. Make sure the recipe and instructions were followed and add cake flour if the batter is too thin. Add 1 tablespoon at a time and mix to see whether the batter thickens. Repetition is required. Add gradually while monitoring the batter's consistency.
- **Cake Batter That Is Excessively Dry** - If your batter is too dry and difficult to pour, it generally lacks enough moisture. Increase the milk, butter, oil, or eggs, as appropriate. Once more in little amounts to determine whether the batters became simpler to handle and pour.
- **Open And Close Oven Door** - Only do this after the recipe-specified amount of baking time has passed. If you must open the door, take your time to avoid moving too much air within the oven.
- **Wrong Pan Size:** Use the cake pan specified in the recipe.
- **Not baked long enough** - Follow the recipe's directions. Using a bamboo skewer, check whether the cake is done. If the cake hasn't baked for long enough, add another five minutes to the baking time before checking. When the oven is opened, cold air enters, and the oven needs time to regain its temperature.
- **Room temperature ingredients** - Ingredients that should be at room temperature should be removed from the refrigerator well in advance so they can thaw out.