

Revive Your Bakeware: The Ultimate Guide to Restoring Burnt & Stained Baking Sheets

Why I Love This Restoration Method



TIME
30 min

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ChefManiac

INGREDIENTS

- 1/2 cup baking soda
- 2-3 tablespoons hydrogen peroxide (3%)
- Large sink or basin
- Non-scratch sponge or soft brush
- Dish soap
- Warm water
- 1/4 cup white vinegar
- 2 tablespoons cream of tartar
- 1 cup water

DIRECTIONS

1. For years, I just accepted that baking sheets got progressively uglier with each use. I'd scrub and scrub, only to be met with disappointing results. Then, I discovered these simple yet incredibly effective methods for restoring them, and it was a game-changer. Not only does it save money by extending the life of my bakeware, but there's a certain satisfaction in seeing those dark stains vanish, revealing the shiny metal underneath. It feels like magic, and it makes me want to bake even more! Plus, a clean baking sheet truly performs better, distributing heat more evenly for superior results, whether you're making a batch of cookies or roasting ingredients for a delicious Mexican Chicken and Rice Casserole.

SWAPS & NOTES

Hydrogen Peroxide: Make sure you're using standard 3% hydrogen peroxide, readily available at drugstores.

White Vinegar: Any standard white distilled vinegar will work.

Cream of Tartar: This is particularly good for aluminum sheets as it's less abrasive.

Gloves: While not strictly necessary, wearing rubber gloves can protect your hands, especially if you have sensitive skin.

TIPS FOR SUCCESS

Patience is Key: For heavily stained sheets, don't rush the sitting time.

The longer the cleaning agents can work, the easier the scrubbing will be.

Spot Treat: For isolated burnt spots, you can make a thicker paste and apply it directly to those areas.

Regular Cleaning: To prevent future build-up, always wash your baking sheets promptly after use.

