

How to Clean Baking Pans and Aluminum Baking Sheets

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Baking leaves food residue on your sheets and pans. How about non-stick cookie pans or aluminum pans? Are they any different when it comes to clean up? Do you know **how to clean baking pans in 5 minutes?**

There is one way to clean baking pans in 5 minutes but it only works for steel pans.

How to Clean Baking Pans

Nobody likes baked-on mess whether you're a world-renowned culinary instructor or just a hobbyist. This guide will help you clean your baking sheets in the fastest and easiest way.

Watch Video At: <https://youtu.be/INYPMWWFaAc>

The video shows a fast and easy way to clean a baking pan in under five minutes if you're counting.

One thing to note, the baking sheet in the video is scratch-proof aluminized steel so it can withstand scrubbing from an aluminum foil. Using aluminum foil to scrub a non-stick baking sheet can destroy the non-stick coating of your pan.

You also can't use aluminum foil on aluminum sheets. Here's the proper way to clean non-stick cookie sheets and aluminum baking sheets.

How to Clean Cookie Sheets Safe and Fast

Cleaning aluminum cookie pans is easy, but again, you need to avoid harsh detergents and abrasive scourers. Those you can only use on **stainless steel cookie sheets**.

Here's a better way.

How to Clean Aluminum Cookie Pans

Step 1: Put some baking soda on the burnt portion of the pan

Step 2: Pour vinegar on top of the baking soda

Step 3: Let the mixture sit for half an hour

Step 4: Scrub the mixture until the burnt-on gunk is removed

Step 5: Rinse and let dry

For scrubbing, I recommend The Crown Choice All-Purpose DishCloth or The Crown Choice Heavy Duty Scouring Scrubber. Both are sturdy dish cleaners that are non-scratch and will help scrub your pans fast and easy.

For storing use an aluminum foil on top of your dry pan and let it sit until the next use.

How to Clean Non Stick Cookie Pans

You can protect the non-stick coating by using a less abrasive cleaning product and a non-scratch all-purpose dishcloth. Using a regular detergent and a metal mesh scourer is fast and easy but it can be too rough.

Here's the best way to clean your non-stick cookie pan.

Since the baking soda with vinegar mixture can be too harsh, you can instead use water and baking soda.

Step 1: Make a paste by mixing baking soda with hot water

Step 2: Spread the paste evenly on the pan

Step 3: Let it sit for 30 minutes

Step 4: Scrub the pan with a non-scratch all-purpose cloth or scourer

Step 5: Gunk should be easier to remove by then. Keep on scrubbing until the paste and gunk are removed

Step 6: Rinse the pan thoroughly

Step 7: Let it dry

If your non-stick pan has burnt-on grease you can use the same steps as the baking soda-vinegar mixture. Grease is harder to remove than regular food residue. It's different when you're using steel pans and aluminum pans.

Here's the **best oven cleaner for baked-on grease**. Water, baking soda or cream of tartar.

How to Remove Burnt Grease on Steel Pans

Step 1: Put your pan on your stove

Step 2: Put water and a few drops of detergent inside the pan

Step 3: Boil the water for five minutes

Step 4: Let it cool down first then empty the water

Step 5: Scrub the pan with a scouring cloth

Step 6: Rinse and let dry

How to Remove Burnt Grease on Aluminum Pans

Burnt on stains are hard to remove but this will help you get rid of it with very little effort.

Step 1: Put your pan on your stove

Step 2: Put cream of tartar on top of the pan

Step 3: Add water in the pan and let it boil for five minutes

Step 4: Let it cool down

Step 5: Remove the water. It should wash away the grease

Step 6: Clean the pan with an all-purpose cloth

Step 7: Rinse and let it dry

Using an all purpose dish cloth is good but a better way is to use a scouring scrubber to get rid of stuck on food residue. The Crown Choice scouring scrubbers are more abrasive than the all purpose dish cloth but it's designed to be non-scratch for most surfaces even non-stick surfaces.

The Crown Choice All-Purpose Dishcloth and Scouring Scrubber

A non-scratch dishcloth is convenient to have in your kitchen. If your cleaning cloth is non-scratch then you'll be less reluctant to scrub your pristine pots and pans.

[Click here](#) to find out more about The Crown Choice's complete line of [home scrubber](#) products.