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 French  
 Do  
 J. K. Adams

STARTERS tools

TEST DRIVE/  
 rolling pins

A good rolling pin is reliable and brilliant in its simplicity. *Bon Appétit* tested popular models to find the rolling pins that are keeping pace with the latest generation of bakers.



This classic wood rolling pin is made of solid American maple. Sanded smooth with tapered ends, the wood's natural grain gives the barrel a lightly textured surface.  
**testing notes/** Since your hands work directly on the barrel instead of on handles, you can get a good feel for the dough. We also like the simplicity of the design (handles can trap grit or start squeaking over time), and it couldn't be easier to clean and store.  
 \$59; [jladams.com](http://jladams.com) for store locations

for the modernist/  
 Silicone Rolling Pin by Sil-Pin

**the design/** The soft, rubber-coated handles make for a comfortable grip, but even better is the barrel's nonstick silicone cover, which glides over dough.  
**testing notes/** The wide barrel has serious heft: At 2 pounds 4 ounces, it's heavy enough that you don't have to exert much pressure as you roll. An all-around great tool with an exceptionally smooth feel. \$40; [beryl.com](http://beryl.com)

for the perfectionist/  
 Marble Bakery Rolling Pin by Vic Firth

**the design/** Sticky or buttery doughs are easier to roll out when chilled. This marble rolling pin keeps its cool and helps the dough stay cool, even in a hot kitchen. **testing notes/** The marble has serious weight (5.5 pounds), so if you don't mind the bulkiness, it'll do the hard work pressing the dough. Place the pin in the refrigerator to keep it cold. \$29; [cooking.com](http://cooking.com)

-ELISA HUANG