

Making dough (not money) on granite

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wife is concerned about baking on granite and specifically on baking. Make breads and rolling baking products etc and getting flour and such on granite and have difficulty getting it clean. She is used to laminate counter tops. Is there a way to overcome this problem if there is one? Thanks

Dear Walt:

All granite and most mercantile granites have little pits all through out their texture. These little pits will trap flour, which will be difficult to get out.

Let's just say that, with a few exceptions, it is not a stone appropriate for that kind of activity.

There's no easy solution, alas. L

However, if you ask me, it's better to have a wife that bakes all those goodies than having a perfectly clean countertop!
J

Joking aside, she should consider using a dough-making wooden board like in the good old days.

May I ask you now to please read and e-sign our Statement of Purpose at: <http://www.marblecleaning.org/purpose.htm>
[?](#)

Ciao and good luck,

Maurizio Bertoli

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