

## Handy Hints for Cakes and Muffins

### **GENERAL CAKE AND MUFFIN BAKING HINTS**

- Select suitable SiliconWare Pan, position on baking tray;
- If first use, wash SiliconWare pan in very hot water and air dry completely;
- Preheat Oven to stated temperature;
- If greasing SiliconWare pan with butter/margarine, place doily in pan and place baking tray in Oven, once melted remove tray to SiliconWare mat on bench and using SiliconWare brush coat pan well;
- We recommend a light, even spray of cooking oil as butter/margarine can burn & stick.
- Organize all ingredients before you start mixing;
- Have ingredients at room temperature for easier mixing;
- Once you start mixing don't stop until you have finished;
- If you leave cake mix standing it will lose its lightness;
- Be accurate with measurements;
- Ensure SiliconWare pan is placed centrally on baking tray before filling;
- Don't open the oven early in the cooking process or too often;
- Position baking trays centrally in the oven;
- If baking two trays, place one to the right & the other to the left on two shelves;
- A cake cooler will assist the cooling process and help air circulation;
- Cover cake very lightly with tea towel when cooling.

### **COOKING HINT FOR CAKES AND MUFFINS – 'REDUCE TEMPERATURE AND OR COOKING TIME'**

The silicone used in SiliconWare is high grade. It will heat up and cool down more quickly than conventional bake ware, so you may need to cook cakes and muffins at less temperature and for less time for best results.

### **REMOVAL HINT FOR MUFFINS –**

When muffins are completely cool, stretch sides slightly around each individual muffin and then invert, press base and sides and they should pop right out!

### **PREPARATION HINT FOR DETAILED CAKES AND MUFFINS –**

When using the detailed cake or muffin pans, to get a perfect result you must prepare the pans properly. This means, make sure you grease the pan well, paying particular attention to coating the detailed design. **For best results we recommend a light and even spray of cooking oil.** A light dusting of flour will ensure that the cake or muffins come out perfectly.

When using the detailed pans you will want a flat bottom (top of cake when cooking) therefore before placing in oven, smooth mixture so it is flat and has flowed well into sides of design. Unless a sponge cake, this can be done easily by stretching sides of pan slightly.

### **REMOVAL HINT FOR KUGELHOPFS AND BUNDTS–**

Prepare the pans as above. To remove the cake allow it to cool completely, stretch sides of pan slightly all the way around and squeeze together the middle of the pan, moving around the circular hole. This will help separate the cake from the pan. Invert on to serving plate, press base and sides, slowly lift off pan for a perfect result.