

Springform tin with carry cover

Made exclusively for:

Tchibo GmbH, Überseering 18, 22297 Hamburg, Germany

en Product information

Non-stick coating

The baking tin has a non-stick coating, which enables you to easily remove the cake. You will also notice how easy it is to clean.

- To protect the coating, do not use any sharp or pointed objects while baking or cleaning the baking tin. Never cut the cake in the tin.
- If your finished cake should nevertheless stick, use a rubber spatula or similar utensil to loosen it.

Prior to first use

- ▷ Clean the baking tin and carry cover with hot water and a little washing-up liquid. Dry them immediately afterwards so no stains can form. The baking tin and carry cover are not dishwasher-safe.

Use

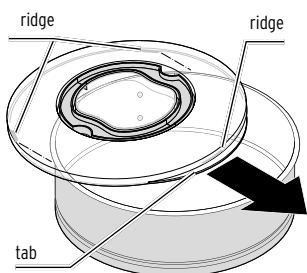
- **Be careful when removing the hot baking tin from the oven. Always use oven gloves!** Place the hot tin on a heat-resistant surface.
- ▷ Grease the tin with a little butter or margarine before using it. If necessary, dust it with flour. You could also use baking paper.
- ▷ Allow the cake and baking tin to cool (for at least 10 minutes) before removing the cake from the tin. During this time the baked cake will stabilise and a layer of air will develop between the baking tin and the cake.

Cleaning

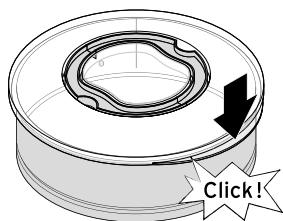
- ▷ Do not use any caustic agents or sharp or pointed objects, e.g. wire sponges or brushes, steel wool, cleaning sponges with ceramic particles or similar for cleaning.
- ▷ Clean the baking tin as soon as possible after use while any leftover cake batter is easier to remove. However, always allow the baking tin to cool sufficiently before cleaning it. Hardened batter remnants stuck to the tin can be easily removed with a soft sponge or a washing-up brush with soft, flexible bristles.
- ▷ Dry the baking tin and the carry cover immediately after cleaning and store them in a dry place.
- The baking tin and carry cover are not dishwasher-safe.

The carry cover

- **Never place the tin in the hot oven with the carry cover on!**
- ▷ Allow the cake and tin to cool before putting on the carry cover.



- ▷ Place the cover on the tin in such a way that the two back ridges hook in place under the edge of the tin.



- ▷ Then firmly push the cover down on the front tab so that you feel and hear the front ridge hook in place under the edge of the tin too.
- ▷ Before lifting the baking tin by the handles, make sure that the carry cover is firmly fitted onto the tin. You must feel and hear the cover click into place.

- ▷ To remove the cover, first pull it up by the front tab and then take it off the tin.

Blueberry pie with vanilla meringue

Ingredients

For the shortcrust pastry:

100 g plain flour
1 tsp baking powder
3 egg yolks
100 g sugar
100 g butter
1 pinch salt

For the topping:

400 ml milk
1 small packet (100 g) custard powder
140 g sugar
300 g blueberries

For the meringue:

3 egg whites
1 pinch salt
1/2 tsp vanilla extract

Plus:

Butter for greasing, flour for dusting the work surface

Preparation time: approx. 40 minutes (plus approx. 30 minutes to cool down and 30 minutes for baking)

Preparation

For the shortcrust pastry: Mix the flour and baking powder. Knead into a smooth dough with the rest of the pastry ingredients. Wrap up in cling film and chill for approx. 30 minutes.

For the topping: Bring 300 ml of milk to the boil. Mix the remaining cold milk together with the custard powder and stir in 40 g of sugar. Mix into the hot milk, bring to the boil and then remove from the hob and allow to cool down to room temperature while stirring. Place the blueberries in a sieve, rinse with water, allow to drain and then dab dry.

Preheat oven to 180 °C (top/bottom heat). Grease the tin with butter. Roll out the dough on a work surface lightly dusted with flour, line the tin with it and then roll up the edges. Pierce the pastry base several times using a fork, pour in the custard and smooth out. Spread out the blueberries on top and bake in the oven for about 20 minutes.

Beat the egg whites together with the salt until stiff. Add the remaining sugar and keep beating until the sugar crystals have dissolved and the mixture starts to form stiff peaks and has a silky matt sheen. Whisk in the vanilla extract.

Take the tin with the cake out of the oven briefly and use a tablespoon to spread the egg white mixture over the blueberries, creating a wave pattern. Return to the oven and bake for another 10 minutes until the meringue mixture starts to form golden brown peaks. Remove the pie from the oven and leave to stand for a short while in the tin. Then carefully remove the edge of the springform and allow the pie to cool down completely.

German sunken cherry cake

Ingredients

400 g sweet cherries
(or cherries from a jar)
200 g soft butter
250 g sugar
1 pinch salt
1 tsp vanilla extract

5 room-temperature eggs (size M)
300 g flour
1/2 sachet (3 tsp) baking powder
200 g ground almonds
150 g yoghurt

Plus:

Soft butter and flour for the tin, icing sugar to serve

Preparation time: approx. 30 minutes (plus approx. 50 minutes for baking)

Preparation

Grease the tin with butter and dust with flour. Preheat oven to 180 °C (top/bottom heat).

Wash the cherries, remove any stems, dab the cherries dry and remove the stones. Alternatively, pour cherries from a jar into a sieve and allow to drain.

For the dough, add the butter, sugar, salt and vanilla extract to a deep mixing bowl. Mix until creamy using the whisk attachment on your handheld mixer. Stir in the eggs one by one. Mix the flour with the baking powder and almonds in another bowl and sift it over the butter and egg mixture. Add the yoghurt and mix everything quickly using a wooden spoon. Finally, fold in the cherries.

Pour the dough into the tin and smooth out. Bake the cake in the oven on the middle shelf for approx. 50 minutes. If necessary, cover the cake loosely with aluminium foil towards the end of the baking time.

Remove the cake from the oven and leave to stand for about 10 minutes in the tin. Then carefully remove the edge of the springform and allow the cake to cool down completely on a cake rack. Sprinkle with icing sugar to serve.

Recipes:

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