

Springform baking pan with glass base

 Product information and recipe

Made exclusively for: Tchibo GmbH, Überseering 18,
22297 Hamburg, Germany

Product number: 730 203

Important information

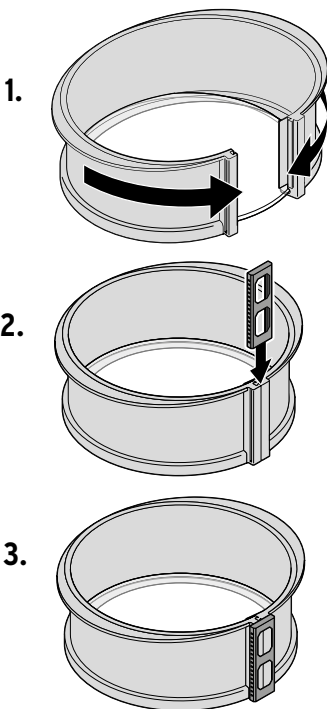
-  The product is suitable for use at temperatures between -18 °C and +210 °C.
-  The product is also suitable for use in the freezer, making it ideal for ice cream and refrigerator cakes.
- The rim of the springform is made of silicone, making it extremely flexible so that it can be easily separated from its contents once you have finished baking. To avoid damaging the material, do not use knives or pointed utensils.
-  To avoid damaging the material, do not cut food on the silicone and do not use pointed utensils.
- The seal created between the glass base and silicone rim is leakproof, even if the baking pan is used for thin mixtures. However, it cannot be used with pure liquids.
- When transporting the baking pan, do not lift it by the silicone rim, but always by the glass base; otherwise the silicone rim may become detached from the base.
-   Do not place the baking pan over naked flames, on hobs, on the base of the oven or on any other heat source.
- Set the glass base down gently.
- The glass base must not be cooled suddenly, as this can cause the glass to break. There is a risk of injury!
- Never put the glass base on a cold, wet or sensitive surface when it is hot.
-  Always use oven gloves when removing the springform baking pan from the oven. The silicone rim and glass base will get very hot. There is a risk of burns!
- Over time, grease may discolour the silicone rim. This discolouration is neither harmful to your health nor does it impair the quality or function of the product.
-  The silicone rim and glass base are suitable for cleaning in the dishwasher. However, do not place the silicone rim directly over the heating elements.

Cleaning

- ▷ Clean the silicone rim and glass base with hot water and a little washing-up liquid before using them for the first time and immediately after every further use. Do not use caustic cleaning products or pointed objects for cleaning. Dry all parts thoroughly afterwards.

Use

- ▷ Attach the silicone rim to the glass base (see below). Grease the baking pan with a little butter or margarine before filling. If necessary, also dust the glass base with a little flour. Alternatively you can line it with baking paper.
- ▷ Before removing the silicone rim to take the finished baked goods out of the baking pan, allow the baked goods and pan to cool for at least 10 minutes. This allows the baked dough to stabilise and a layer of air to develop between the pan and the baked goods.
- ▷ You can cut and serve the baked goods directly on the glass base.



Sunken apple cake

Ingredients

75 g margarine or butter

75 g applesauce

250 g flour

120 g sugar

1 packet vanilla sugar or a few drops of vanilla essence

1 pinch salt

4 eggs

1 tsp baking powder

4-6 small apples

1 tbsp lemon juice

1 pinch cinnamon

Preparation

1. Peel apples, remove core and cut into slices.

Tip: Put the apple slices into a bowl and cover them with water and 1 tbsp lemon juice to prevent them from discolouring.

2. Attach the silicone rim to the glass base and grease the tin. Preheat oven to 180 °C (top/bottom heat; fan-assisted: 160 °C).

3. Beat the margarine or butter in a mixing bowl until fluffy. Stir in the apple sauce, flour, baking powder, 100 g sugar, vanilla sugar or vanilla essence, salt and eggs until the mixture turns into a fluffy batter.

4. Pour the batter into prepared tin and gently press the apple slices into the batter until they are half submerged.

5. Mix the remaining sugar and cinnamon and sprinkle over the cake.

6. Bake the cake on the middle shelf for approx. 45 minutes, then allow it to cool in the tin.