

Loaf 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

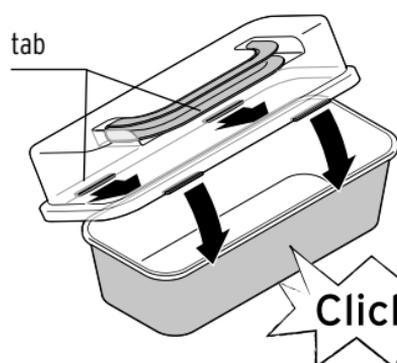
- ▷ **Be careful when removing the hot baking tin from the oven. Always use oven gloves!** Place the hot tin on a heat-resistant surface.
- ▷ Grease the tin with a little butter or margarine before using it. If necessary, dust it with flour. You could also use baking paper.
- ▷ Allow the cake and baking 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 carry cover on the tin in such a way that the two tabs on one side hook in place under the edge of the tin. Then firmly press the cover down on the other side so that the two tabs on that side also hook in place under the edge of the tin.
- ▷ Before lifting the baking tin by the handle, 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 two tabs on one of the long sides and then take it off the tin.

Lemon cake

Ingredients for 1 loaf tin (approx. 18 pieces of cake)

For the cake batter:

250 g soft butter
 5 eggs
 2 tsp baking powder
 250 g sugar
 250 g flour
 1 tsp grated zest of an organic lemon

To sprinkle over the cake:

100 g icing sugar
 100 ml freshly squeezed lemon juice

Plus:

Butter or margarine to grease the tin

30 min. preparation | 60 min. baking

Each piece contains approx. 255 kcal, 3 g protein, 13 g fat, 30 g carbohydrates

Preparation

- Grease the tin. Preheat the oven to 180 °C (top/bottom heat) or 160 °C (fan-heat).
- Cream the butter and sugar in a mixing bowl. Add the eggs one by one, mixing thoroughly. Then add the lemon zest.
- Combine the flour and baking powder; stir into the batter.
- Pour the cake batter into the tin and smooth the top. Bake the cake in the oven (middle rack) for approx. 60 min. and allow it to cool briefly.
- Turn the cake out of the tin. Mix the lemon juice and icing sugar. Prick the cake several times with a wooden skewer and sprinkle the lemon juice mixture over the top.

Egg gratin

For 1 loaf tin (approx. 4 servings)

300 g farfalle	3 eggs (size M)
Salt	Pepper
250 g courgette	2 tsp dried oregano
2 beef tomatoes	1 tin sweetcorn (340 g), drained
125 g cream	100 g cheese, grated
1/8 l milk	

Plus:

Grease and breadcrumbs for the cake tin

Preparation: 20 min | Baking: approx. 20 min

Approx. 675 kcal per portion

Method

- Cook the pasta in plenty of salted water according to the packet instructions until al dente. While the pasta is cooking, wash the courgette, cut off the ends and chop into thin strips. Wash the tomatoes, remove the stalks and chop into thin slices.
- Preheat the oven to 180 °C (top/bottom heat; fan-assisted: 160 °C). Grease the tin and sprinkle with breadcrumbs.
- Whisk together the cream, milk and eggs and season with salt, pepper and oregano. Stir the pasta and sweetcorn into the mixture and then pour into the tin. Top with the courgette and tomatoes. Sprinkle the cheese over the top and bake in the oven (middle shelf) for approx. 20 minutes.

Recipes:

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