

# Mini baking pans

 Product information and recipes

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

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**Product number: 722 941**

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## Non-stick coating

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

## Prior to first use

- ▷ Clean the baking pans with hot water and a little washing-up liquid. Dry them immediately after washing to prevent stains.

**The baking pans are not dishwasher-safe.**

## Use

- ▷ **Only take hold of the hot baking pans while wearing oven gloves or similar protection.** Always place the hot pans on a heat-resistant surface.
- ▷ Grease the pans with a little butter or margarine before using them. If necessary, also dust them with flour. For the mini springform baking pan you could also use baking paper.
- ▷ When placing the mini springform baking pan in the oven, put a sheet of baking paper between the pan and the rack/baking tray. This helps keep your oven clean should any batter spill out.
- ▷ Allow the cake and baking pan to cool (for at least 10 minutes) before removing the cake from the pan. During this time, the baked cake will stabilise and a layer of air will develop between the pan 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.
- ▷ If possible, clean the baking pans immediately after use, as any leftover cake batter will then be easier to remove. Batter stuck in the cracks and indentations of the pan can be removed using a washing-up brush with soft bristles.
- ▷ Dry the pans immediately after washing to prevent stains. Store the pans in a dry place.
  - The baking pans are not dishwasher-safe.

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## Recipe for the springform baking pan: Gateau au chocolat

### Ingredients

- 60 g block chocolate
- 1 egg
- 30 g soft butter
- 1 dash of milk
- 35 g sugar
- 2 level tablespoons of flour

### Preparation

1. Preheat the oven to 180 °C (top/bottom heat setting).
2. Melt the chocolate slowly in a bain-marie.
3. Separate the egg yolk from the white, beat the egg white until stiff, and chill the beaten egg white.
4. Mix together the egg yolk, butter, milk, flour and sugar.
5. Stir the melted chocolate briefly until it has uniform consistency, add it to the egg yolk mixture and finally fold in the beaten egg whites.
6. Rinse the springform pan with hot water and lightly grease it.
7. Pour in the dough and bake at 180 °C for approx. 40 minutes using the top/bottom heat setting. Then leave the cake to cool.

# Recipe for the Gugelhupf baking pan: Marble cake with chocolate glaze

## Ingredients

- 50 g softened butter
- 40 g sugar
- 1 tsp vanilla sugar
- 1 small pinch salt
- 1 egg
- 50 g plain flour
- 1/2 tsp baking powder
- 3 tbsp milk
- 1 1/2 tsp baking cocoa + 1 tsp sugar
- For the glaze: 30 g dark chocolate coating

## Preparation

1. Preheat the oven to 180 °C (top/bottom heat setting). Lightly grease the Gugelhupf baking pan.
2. Cream the softened butter with the sugar, vanilla sugar and salt until fluffy. Then add the egg.
3. Mix the flour with the baking powder and stir in 2 tbsp of milk. Then add this to the butter and sugar mixture and mix together.
4. Transfer half of the dough to another bowl. Mix the baking cocoa with 1 tsp of sugar and 1 tbsp of milk and stir into half of the dough.
5. Pour half of the light-coloured dough into the baking pan and smooth it out.
6. Then add half of the dark dough and smooth that out as well.
7. Now repeat the process and then pull a fork through the dough to create a marbled effect. Finally, smooth the surface.
8. Bake the cake at 180 °C for approx. 30 minutes using the top/bottom heat setting. Allow the cake to cool down completely and then carefully turn it out of the pan.
9. For the glaze, roughly chop the chocolate coating and melt slowly in a bain-marie.
10. Pour the dark chocolate coating over the cake and distribute it evenly. Leave to harden for approx. 30 minutes.