

Product number: 722 875

Baking tray with carry cover

Made exclusively for:

Tchibo GmbH, Überseering 18, 22297 Hamburg, Germany

en Product information

Non-stick coating

The baking tray 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, cutting or portioning the cake, or when cleaning the baking tray.
- If your finished cake should nevertheless stick, use a rubber spatula or similar utensil to loosen it.

Prior to first use

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

Use

- **Be careful when removing the hot baking tray from the oven. Always use oven gloves!** Place the hot baking tray on a heat-resistant surface.
- ▷ Grease the tray 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 tray to cool (for at least 10 minutes) before cutting the cake and removing it from the tray. During this time the baked cake will stabilise and a layer of air will develop between the baking tray 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 tray as soon as possible after use while any leftover cake batter is easier to remove. However, always allow the baking tray to cool sufficiently before cleaning it. Hardened batter remnants stuck to the tray can be easily removed with a soft sponge or a washing-up brush with soft, flexible bristles.
- ▷ Dry the baking tray and the carry cover immediately after cleaning and store them in a dry place.
- The baking tray and carry cover are not dishwasher-safe.

The carry cover

- **Never place the baking tray in the hot oven with the carry cover on!**
- ▷ Allow the cake and baking tray to cool before putting on the carry cover.
- ▷ Before lifting the baking tray by the handles, make sure that the carry cover is firmly fitted onto the tray. You must feel and hear the clips snap into place.

Removing the carry cover

- ▷ Pull out the clips sideways and remove the carry cover.

Attaching the carry cover

- ▷ Place the carry cover on the baking tray. Make sure the clips are pulled out.
- ▷ Push the clips in completely. You must feel and hear them snap into place!

Butter cake

Ingredients for 1 baking tray (20 slices of cake)

For the dough:

500 g plain flour
1 cube yeast (42 g)
250 ml lukewarm milk
50 g sugar
50 g soft butter
1 tsp grated zest of an organic lemon
1 pinch salt

For the topping:

250 g cold butter
200 g almond flakes
150 g sugar
1 tsp cinnamon powder

Plus:

A little flour to dust the work surface, a little butter to grease the tray

45 min. preparation | 1 hr. 15 min. to stand | 25 min. baking

Each slice contains approx. 305 kcal, 5 g protein, 18 g fat, 30 g carbohydrates

Preparation

1. Pour the flour into a large bowl and make a well in the middle. Crumble the yeast into the well and stir together with a little milk, 1 tsp sugar and a little of the flour from the edge. Cover the dough and leave in a warm place for 15 minutes to rise.
2. Add the remaining milk, sugar, butter (in flakes), lemon zest and salt to the risen dough. First knead the dough using the kneading hooks of your hand mixer, then work into a smooth dough by hand. Knead the dough well until bubbles appear on the surface and dough comes away easily from the sides of the bowl. Leave the dough to rise in a warm place for approx. 45 minutes until the dough has doubled in size.
3. Thoroughly knead the risen dough. Grease the baking tray. Roll out the dough on a lightly floured work surface until it fits the size of the baking tray and smooth out the dough on the tray.

Tip: Allow the dough to stand for 5 minutes before rolling it out to prevent it shrinking again on the baking tray.

Form a small rim. Leave to rise for another 10 minutes. Preheat the oven to 200 °C (top/bottom heat) or 180 °C (fan-assisted).

4. To prepare the topping, cut the butter into small pieces. Using two fingers, make dents on the top of the dough and add a small piece of butter to each dent. Spread out the sliced almonds evenly over the dough. Mix the sugar and cinnamon and sprinkle on top. Bake the cake in the oven (middle shelf) for 20-25 minutes.

Cherry sour cream cake

Ingredients for 1 baking tray (16 slices of cake)

For the dough:

300 g plain flour
3 tsp baking powder
150 g low-fat curd
75 g sugar
1 pinch salt
6 tbsp milk
6 tbsp oil

For the topping:

750 g sour cherries
2 eggs
125 g sugar
1 sachet vanilla sugar
(or a few drops of vanilla essence)
800 g sour cream
2 tbsp lemon juice
1 tsp grated zest of an organic lemon
4 tbsp almond slivers to decorate

Plus:

A little butter to grease the tray

45 min preparation | 30 min. baking

Each slice contains approx 325 kcal, 6 g protein, 19 g fat, 33 g carbohydrates

Preparation

1. Grease the baking tray. To prepare the dough, mix the flour and baking powder in a bowl. Add the curd, sugar, salt, milk and oil and knead all the ingredients together using the dough hooks on your hand mixer. Roll out the dough on the baking tray.
2. To prepare the topping, wash the cherries, leave them to drain and then remove the stones. Preheat the oven to 200 °C (top/bottom heat) or 180 °C (fan-assisted).
3. Whisk the eggs, sugar and vanilla sugar (or vanilla extract) until creamy and then stir in the sour cream, lemon juice and zest. Spread the sour cream mixture onto the dough and arrange the cherries on top. Sprinkle with the almond slivers. Bake the cake in the oven (middle shelf) for around 30 minutes. Allow to cool before serving.

Good to know

If your curd and oil dough is sticking to the rolling pin a lot, it is a sign that the curd you have used is quite moist. Curd bought in the supermarket varies in moisture depending on the manufacturer. It is therefore best to place it in a sieve to drain before starting with the baking preparation. This allows any excess whey to drain away.

Wholegrain variant

Use finely ground plain or wholemeal flour for the dough, replace the sugar with brown cane sugar and, instead of vanilla sugar (or vanilla extract), add 1 1/2 - 2 pinches of ground bourbon vanilla (from an organic or health food shop) to the sour cream mixture.

Recipes:

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