

# High wall springform pan

 Product information and recipe

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

---

**Product number: 723 583**

---

## 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 pan.
- ▷ If your finished cake should nevertheless stick, use a rubber spatula or similar utensil to loosen it.

## Prior to first use

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

**The baking pan is not dishwasher-safe.**

## Use

- ▷ **Only take hold of the hot baking pan while wearing oven gloves or similar protection.** Always place the hot pan on a heat-resistant surface.
- ▷ Grease the pan with a little butter or margarine before using it. If necessary, also dust it with flour. You could also use baking paper.
- ▷ Depending on the filling level, the filled baking pan can be very heavy. To carry the pan, never lift it by the ring alone; **always support the base**, as the ring may otherwise detach from it. Remove the rack from the oven and place the pan onto it before filling it. This makes it easier to move the pan when filled.
- ▷ When placing the 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**

- Long baking times can lead to dark discolouration in the baking pan. These are neither harmful to health nor do they impair the quality or function of the baking pan.
- ▷ 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 pan 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 pan immediately after washing to prevent stains. Store the pan in a dry place.
- The baking pan is not dishwasher-safe.

---

## **Lemon cream cheese cake**

### **Ingredients for the lemon cake**

- 400 g butter, at room temperature
- 400 g sugar
- 1 sachet vanilla sugar (or a few drops vanilla extract)
- 8 eggs
- 400 g flour
- 1 pinch of salt
- 4 tsp baking powder
- Juice of 2 lemons
- Zest of 2 lemons

### **Ingredients for the cream cheese mixture**

- 400 g cream
- 500 g cream cheese
- Zest of 2 lemons
- 4 packets of cream stiffener
- 1 sachet vanilla sugar (or a few drops vanilla extract)

### **Preparing the lemon cake**

1. Preheat oven to 180 °C (top/bottom heat setting). Line the springform pan with grease-proof paper and grease the edge well.
2. For the cake, mix the sugar, vanilla sugar and butter at room-temperature in a bowl until light and fluffy, then briefly fold in the eggs one at a time.
3. Then, in another bowl, mix the flour, baking powder, juice and zest of 2 lemons and a pinch of salt, and add to the already mixed liquid ingredients. Mix everything together well.
4. Pour the dough into the mould and smooth the top. Bake for approx. 60 minutes and use a skewer to check whether the cake is cooked through. If the cake becomes too dark, cover it with aluminium foil.
5. Once baked, remove the cake from the oven and leave to cool in the baking pan for approx. 10 minutes. Then carefully use a knife to loosen it round the edge and leave it to cool completely on a wire rack.

### **Preparing the cream cheese mixture**

1. Whip the cream with 2 packets of cream stiffener until stiff and then chill it.
2. In the meantime, mix the cream cheese with 2 packets of cream stiffener, the lemon zest and vanilla sugar. Fold the cream into the cream cheese mixture and refrigerate for at least 15 minutes.

### **Completing the lemon cream cheese cake**

1. Cut the completely cooled lemon cake horizontally into four even layers.
2. Place the first layer on a cake turntable and spread a portion of cream cheese and cream evenly on top.
3. Carefully place the next layer of the cake on top, press down lightly and spread with cream as well.
4. Repeat this process with the next two layers.
5. Use the remaining cream cheese and cream mixture to coat the entire cake evenly, including the top and sides. First apply a thin layer to consolidate the crumbs and chill the cake briefly, then apply the final layer and smooth it out.
6. Decorate with fruit or other decorations as desired.
7. Leave the cake to set in the refrigerator for at least 30 minutes.