

Easter bunny baking mould

en Product information and recipe

Dear Customer

The Easter bunny silicone baking mould is non-stick and very flexible. This makes it easy to remove the baked bunny cake.








The silicone baking mould is food-safe, resistant to heat and cold, inherently stable, leak-proof and dishwasher-safe.

Can be used with baking tray or oven rack.

Have fun baking!

Your Tchibo Team

Important information

-  $+200^{\circ}\text{C}$
 -20°C The baking mould is suitable for use at temperatures between -20°C and $+200^{\circ}\text{C}$.
-  The baking mould is suitable for use in the oven or freezer. Only use it for its intended purpose! Also refer to the manufacturer's instructions for your oven.
-  **When using the baking mould in the oven, it becomes very hot!**
There is a risk of burns. Always use oven gloves or similar protection when handling the hot baking mould.
-  Do not cut any food in the baking mould or use any sharp implements in it. This would damage the mould.
-   Do not place the baking mould over naked flames, on hobs or on the base of the oven.
-  The baking mould is suitable for cleaning in the dishwasher. However, do not place it directly over the heating elements.

- Over time, grease may discolour the surface of the baking mould. This is neither harmful to your health nor does it impair the quality or function of the baking mould.
- Due to the material the baking mould is made of, the baking time can be reduced by up to 20% when using your favourite recipes.
Be sure to also follow the manufacturer's instructions for your oven regarding temperature and baking time.

Prior to first use

- Clean the baking mould with hot water and a little washing-up liquid. Do not use caustic cleaning products or pointed objects for cleaning.
- Afterwards, use a brush to grease the inside of the baking mould halves with a neutral cooking oil.

Use

- Always rinse the baking mould halves with cold water before filling them.
- If necessary, use a brush to lightly grease the inside of the baking mould halves with a neutral cooking oil.

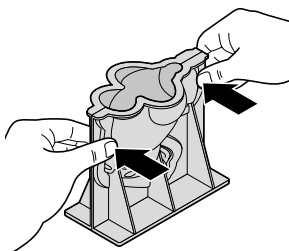
Greasing the mould is only necessary ...

... before using for the first time,

... after cleaning in the dishwasher,

... when processing grease-free mixtures (such as sponge mixtures) or very heavy or wet batters.

1.



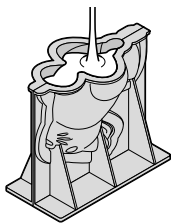
Putting the mould together:

Fasten the two halves of the mould together using the silicone rim.

To do so,

press the silicone rim firmly together around the entire mould. Then pinch the silicone rim lightly and move your thumb and finger along the entire length of the rim to ensure that it is tightly closed at every position.

2.



Remove the oven rack or oven tray from the oven. Place the baking mould with the top side down on the rack or tray in order to fill it. This makes it easier to move. Place baking paper or a reusable baking mat

underneath. This helps keep your oven clean should any batter spill out over the edges.

Pour in the batter: Pour the batter into the baking mould (e.g. using a tablespoon). Ensure that the batter runs all the way down to the bottom and fills the entire mould. **However, do not in any circumstances tap the mould on the worktop or use a spoon handle to push the batter down because this could cause the halves of the baking mould to separate!**

If necessary, after you fill the mould, wait briefly until the batter has run all the way down to the bottom on its own before you place the mould in the oven.

3. Bake the Easter bunny cake according to the recipe.
 4. Before you remove the finished Easter bunny cake from the baking mould after it is done baking, leave the baking mould on an oven rack or cake rack to cool for approx. 10 minutes. During this time the baked batter will stabilise and a layer of air will develop between the cake and the mould.
 5. Afterwards, carefully separate the halves of the baking mould in order to remove the Easter bunny cake. If necessary, use a knife to remove any protrusions of leftover batter.
- If possible, clean the mould immediately after use while the leftover batter is still easy to remove.

Recipe

Preparation time: approx. 20 minutes plus approx. 25 minutes baking time at 180 °C top/bottom heat (fan-assisted: 160 °C)

Ingredients for 1 Easter bunny cake

- 90 g softened butter
- 75 g sugar
- 1/2 pinch of salt
- 2 eggs (size M)
- 100 g plain flour
- 1 tsp baking powder
- Some butter or margarine to grease the mould

Adding extras to the batter:

- Chocolate, fruit, nuts, etc. to your liking

Preparation

1. Preheat the oven to 180 °C top/bottom heat (fan-assisted: 160 °C).
2. Mix the softened butter with the sugar and salt in a large bowl and beat until frothy.
3. Add each egg individually to the butter and sugar mixture and beat again until frothy.
4. Mix the flour with the baking powder and add to the batter.
5. Add extras such as chocolate, fruits or nuts to the batter to your liking.
6. Grease the two halves of the baking mould, use the silicone rim to press them together and then fill the mould with batter as described under "Use".
7. Place the baking mould in the preheated oven and bake for approx. 25 minutes.
8. Then leave the baking mould to cool on a cake rack for approx. 10 minutes.
9. Then, while the Easter bunny cake is still warm, carefully remove it from the baking mould halves as described under "Use" and use a knife to remove any protrusions of leftover batter. Leave to cool completely on a cake rack.

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