

Silicone baking mould for Christmas trees

 Product information and recipe

This silicone baking mould for Christmas trees is non-stick and very flexible, which makes the finished cakes easy to remove.

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

Important information

-  The baking mould is suitable for use at temperatures between -20 °C and +200 °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, the mould 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 and do not use any sharp implements in it.
This could damage the mould.

-   Do not place the baking mould over open 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.
- In the course of 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.
- Afterwards, use a brush to grease the wells in the baking mould with a neutral cooking oil.

Use

- Always rinse the wells in the baking mould with cold water before filling them.
- Use a brush to lightly grease the wells with a neutral cooking oil if necessary.
Greasing 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.

- Remove the rack from the oven and place the mould onto it before filling the wells.
This makes it easier to move.
 - Before turning the finished cakes out of the mould, allow the mould to cool for approx. 10 minutes on the rack. During this time the baked batter will stabilise and a layer of air will develop between the cakes and the mould.
 - If possible, clean the mould immediately after use while the leftover batter is still easy to remove.
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Christmas tree cakes with apple and walnuts

Ingredients (makes 8)

- 225 g flour
- 1 1/2 tsp baking powder
- 1 pinch of salt
- 100 g cane sugar
- 1 tsp cinnamon
- Optionally, 1 tbsp maple syrup
- 75 g butter
- 4 eggs (size M)
- 200 ml buttermilk
- 2 small apples
- 75 g walnuts

Plus:

- Butter for greasing the wells

Preparation time: approx. 30 minutes
(plus approx. 25 minutes baking time)

Preparation

1. Preheat oven to 190 °C (top/bottom heat). Grease the Christmas tree wells lightly with butter.
2. For the cakes, thoroughly mix the flour, baking powder, salt, sugar and cinnamon in a large bowl. Melt the butter and then whisk it thoroughly with the eggs in a second bowl. Add the buttermilk and stir thoroughly again.
Then, optionally, add maple syrup for a sweeter flavour.
3. Add the liquid mixture to the bowl with the dry ingredients and stir with a wooden spoon until no more dry spots are visible.
4. Peel, quarter and core the apples, then dice them. Coarsely chop the walnut kernels.
Add the diced apple and walnut kernels to the batter and stir in briefly.
Pour the batter evenly into the wells.
5. Place the mould in the preheated oven and bake the cakes for about 25 minutes until they are golden brown.
Use a skewer to check if the cakes are baked all the way through.
If the cakes are not done yet, cover them loosely with aluminium foil and bake for a few more minutes.
6. Carefully remove the finished cakes from the mould and leave them on a rack to cool down completely. The cakes will stay fresh for about two days when stored in an airtight container.