Tchibo (en) Product information and recipe

Vanilla crescent baking mats

Dear Customer

It has never been so easy to bake perfectly formed vanilla crescents (Vanillekipferl).

These two silicone baking mats are non-stick and very flexible. This makes the crescents easy to remove – greasing the moulds is not usually necessary.

You can spread the dough into the baking moulds easily and evenly with the convenient spatula – no need to get your hands sticky.

The baking mats are food-safe and heat-resistant up to +200 °C, and are inherently stable and leak-proof. They can be also used without a baking tray and are dishwasher-safe.

We hope you enjoy using this product.

Your Tchibo Team



www.tchibo.de/instructions
(Please enter the product number in the box labelled "Bedienungsanleitungssuche" and click on "Suchen")

Tchibo GmbH D-22290 Hamburg · 157598FV05X06XVI

Important information

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The baking mats are suitable for use at temperatures between -20 °C and +200 °C.
- The baking mats are suitable for use in the freezer (e.g. for making ice cubes). Use them for their intended purpose only!
- The spatula is not heat-resistant and must not be used in the oven.
- 
Always wear oven gloves or similar protection when handling the hot baking mats.
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Do not place the baking mats over naked flames, on hobs, on the base of the oven or on any other sources of heat.
- 
Do not cut any food in the moulds of the baking mats or use any sharp or pointed objects inside them. This will damage the baking mats.
- Clean the baking mats and the spatula with hot water and a little washing-up liquid before using them for the first time and after every subsequent use. Do not use any caustic cleaning products or abrasive sponges to clean them.
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The baking mats and spatula are also dishwasher-safe. However, do not place them directly over the heating elements.

Over the course of time, grease may discolour the surface of the baking mats. This is neither harmful to your health nor does it impair the quality or function of the product.

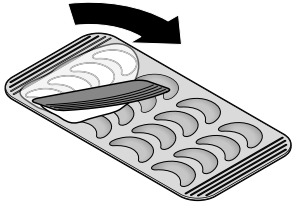
Prior to first use

- ▷ Clean the baking mats and the spatula with hot water and a little washing-up liquid. Do not use any caustic cleaning products or pointed objects to clean them.
  The baking mats and spatula can also be cleaned in the dishwasher. However, do not place them directly above the heating elements.
- ▷ Afterwards, use a brush to grease the inside of the moulds of both baking mats with a neutral cooking oil.

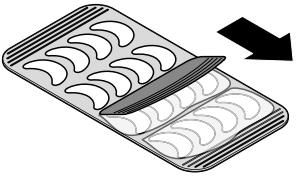
Use

- ▷ Always rinse out the moulds of the baking mats with cold water before filling them.
- ▷ If necessary, use a brush to lightly grease the moulds of the baking mats with a neutral cooking oil.
  Greasing the moulds is only necessary ...
  ... before using the baking mats for the first time,
  ... after cleaning them in the dishwasher,
  ... when working with grease-free mixtures (such as sponge mixtures) or very heavy batters.
- ▷ Place the filled baking mats onto the oven rack or a baking tray to make them easier to move.
- ▷ Before turning the vanilla crescents out of the moulds, allow the baking mats to cool for approx. 5 minutes on the rack.
  While cooling, the baked dough will stabilise and a layer of air will form between the crescents and the moulds.
- ▷ If possible, clean the baking mats immediately after use while the leftover dough can still be easily removed.

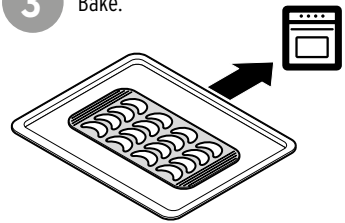
1 Spread the dough into the moulds.



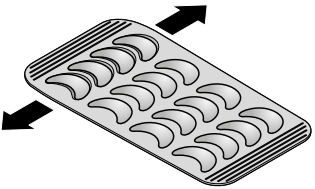
2 Remove any excess dough.



3 Bake.



4 Turn the crescents out.



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Roll or dust the crescents in sugar.

Vanilla crescents (Vanillekipferl)

Ingredients (for approx. 64 biscuits)

420 g plain flour
1/2 tsp baking powder
110 g sugar
Pinch of salt
1 egg
200 g soft butter
Pulp of 1 vanilla pod
For dusting the biscuits:
150 g sugar
1 sachet of vanilla sugar (or a few drops of vanilla extract)

Preparation

1. Sieve the flour and baking powder into a bowl.
2. Add the 110 g sugar, salt, egg, butter and vanilla pulp. Working quickly, mix everything together into a smooth dough.
3. Preheat the oven to 155 °C (fan-assisted) or 175 °C (top/bottom heat).
4. Sprinkle the moulds of the baking mats with a little flour. Use the spatula to spread the dough bit by bit into the biscuit moulds so that they are completely filled. Finish by carefully pulling the spatula across the baking mats to remove any excess dough.
5. Place the baking mats on the middle shelf of the preheated oven and bake for approx. 20 minutes. Keep an eye on the biscuits: they should only turn light brown at the edges!
6. Remove the baking mats from the oven and leave the crescents to stand for approx. 5 minutes in the baking mats.
7. Mix the leftover sugar and the vanilla sugar.
8. Then carefully pull at the edges of the baking moulds to loosen the biscuits. While they are still warm, carefully roll the crescents in the sugar mixture and then leave them on a rack to cool.

Tip: If the biscuits do not come out or if they crumble very easily when you turn them out, then go around the edges of the moulds carefully with a blunt knife.

Thanks to the material of the mats, the baking time can be reduced by up to 20 % when using the mats to make other favourite recipes. You should also follow the manufacturer's instructions for your oven regarding temperature and baking time.

Product number: 768 379

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