



# Baking moulds

**en** Product information and recipe

## Dear Customer

The silicone baking moulds are non-stick and very flexible. This makes the cakes easy to remove - greasing the moulds is not usually necessary.

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

To get you started straight away, we have also provided you with a delicious recipe.

Bon appétit!

## Your Tchibo Team

Made exclusively for:

Tchibo GmbH, Überseering 18, 22297 Hamburg, Germany

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**Product number: 723 061**

## Important information

-  The product is suitable for use at temperatures between -20 °C and +200 °C.
-  The product is only 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.
-  Do not cut any food in the product or use any sharp implements in it. This would damage the product.
-  Do not place the product over naked flames, on hobs or on the base of the oven.
-  Always use oven gloves or similar protection when removing the product from the hot oven.
-  The product 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 product. This is neither harmful to your health nor does it impair the quality or function of the product.
- Due to the material the product 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 product 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 moulds with a neutral cooking oil.
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## Use

- Always rinse the moulds with cold water before filling them.
- Greasing the moulds is only necessary ...
  - ... before using the product for the first time,
  - ... after cleaning it in the dishwasher,
  - ... when processing grease-free mixtures (such as sponge mixtures) or very heavy batters.
- Before removing the cakes from the moulds, allow them to cool on the rack for approx. 5 minutes. While cooling, the baked batter will stabilise and a layer of air will form between the cakes and the moulds.
- If possible, clean the product immediately after use while the leftover batter can still be easily removed.

# Recipe

Preparation time:

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

## Ingredients

- 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/margarine to grease the moulds

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 moulds and use a tablespoon to fill the moulds with batter.
7. Place the baking moulds in the preheated oven and bake for approx. 25 minutes.

8. 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.
9. Leave to cool for approx. 5 minutes. Carefully remove the finished cakes from the moulds and leave them on a rack to cool down completely.