

Mini Bundt cake moulds

 Product information and recipe

Dear Customer

These mini silicone Bundt cake moulds are non-stick and extremely flexible. This makes the cakes easy to remove - greasing the moulds is not usually necessary.

The mini silicone Bundt cake moulds are food-safe, resistant to heat and cold, inherently stable and leak-proof. They can be used without a baking tray and are dishwasher-safe.

Bon appétit!

Your Tchibo Team

Important information

- The baking moulds are suitable for use at temperatures between -20 °C and +200 °C.
- The baking moulds are suitable for use in the oven or freezer. Only use them for their intended purpose! You should also read the manufacturer's instructions for your oven.

- When using the baking moulds in the oven, the moulds become very hot! There is a risk of burns! Always use oven gloves or similar protection when handling the hot baking moulds.
 - Do not cut any food in the baking moulds and do not use any sharp objects in them. Doing so could damage the baking moulds.
 - Do not place the baking moulds over open flames, on hobs or on the base of the oven.
 - These baking moulds are dishwasher-safe. However, do not place them directly above the heating elements.
 - Over the course of time, grease may discolour the surface of the baking moulds. This is neither harmful to your health, nor does it impair the quality or function of the baking moulds.
 - 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.
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Prior to first use

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

Use

- Always rinse the moulds with cold water before filling them.
- Greasing the moulds is only necessary ...
... before using them for the first time,
... after cleaning them in the dishwasher,
... when processing grease-free mixtures
(such as sponge mixtures) or very heavy
batters.
- Remove the rack from the oven and place
the moulds onto it before filling them.
This makes them easier to move.
- Before removing the Bundt cakes from the moulds,
allow them to cool for approx. 5 minutes on the
rack. While cooling, the baked batter stabilises
and a layer of air forms between the cake and
the mould.
- If possible, clean the moulds immediately
after use while the leftover batter is still
easy to remove.

Lemon Bundt cake

Ingredients for 12 moulds

approx. 10 min. preparation

approx. 20 min. baking

approx. 175 kcal per mini Bundt cake

For the batter:

- 2 small organic lemons
- 2 eggs (size M)
- 100 ml sunflower oil
- pulp from 1/2 vanilla pod
- 100 ml mineral water
- 110 g sugar
- salt
- 100 g pastry flour (type 405)
- 2 tsp baking powder (8 g)

For the glaze:

- 8 tbsp icing sugar
- 2 tbsp lemon juice

Preparation

1. Pre-heat the oven to 200 °C (top/bottom heat) or 180 °C (fan-assisted heat).

Wash the lemons in hot water, dry them, and grate off 2 tsp lemon zest.

Place the baking moulds on the oven rack ready to be filled.

2. Using a whisk, beat the eggs together with the oil, lemon zest, vanilla pulp, water, sugar and 2 pinches of salt until fluffy.

3. Sieve the flour and baking powder on top and quickly fold in using a spatula. Do not mix the batter for too long, as this will cause it to become too thick.
4. Pour the batter into the baking moulds.
Bake the mini cakes in the oven (middle shelf) for 15-20 min. Remove from the oven and leave to cool slightly in the moulds.
5. Remove the mini cakes from the baking moulds and leave them to cool completely on a cooling rack.
For the glaze, mix together the icing sugar and the lemon juice in a small bowl.
Then cover the cakes with the glaze once they have cooled.

Recipe:

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