



Instructions

1. **Bake cake.** Prepare cake batter following recipe instructions. Bake and cool in cake pan.
2. **Let cool and ice.** Let the cake cool before removing from pan and icing.
3. **Decorate cake.** Decorate like a baseball and glove, or get creative and make it a turkey!



Use and Care of Cake Pans

BEFORE USING ANY BAKEWARE, wash in hot, soapy water by hand, rinse, and dry thoroughly.

FOR ALL PANS

Even nonstick coated pans should be well greased or sprayed with baking oil. For best results and longevity of the pan, do not use aerosol "cooking" sprays, as they leave a residue that is difficult to remove when baked on; use products designed for baking. Follow recipe directions with regard to flouring the pans.

Do not use any metal object to release the cake. It will scratch and damage the pan.

A rubber or silicone spatula can be slid down edges and this is usually sufficient to help release the cake.

To remove the cake, place a cooling rack over the pan and, while holding the rack in place, invert the pan and the cake should drop onto the rack.

Metal utensils, scouring pads, and abrasive cleaners should not be used on nonstick surfaces.

Fill pan with hot soapy water and let soak for a few minutes, hand wash, and dry thoroughly. Washing metal pans by hand is recommended to avoid damaging the finish.

FOR BUNDT PANS

Cool cake completely before trying to remove it.

To remove the cake, place a large plate over the Bundt pan and, while holding the plate in place, invert the pan, the cake should drop onto the plate.

FOR SILICONE PANS

Silicone pans are freezer-, refrigerator-, oven-, microwave- and dishwasher-safe, and can double as candy or gelatin molds.

Use a metal baking sheet under all silicone bakeware for stability.

Do not use knives or other sharp objects.

All borrowed bakeware must be returned **clean** and **undamaged**.

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