

Mini Leaf & Pumpkin Mold



Non-stick, no need to use cooking oils/sprays, or baking paper.

Safe for baking in conventional, convection and microwave ovens up to 500°F.

Unlike traditional metal cookware, you can use your Magic Baking Form in both the fridge, freezer and microwave. Making them perfect for ice cream desserts, jello molds, rice crispie treats and fudge in addition to all the baked treats you can cook in them.

Before and after each use, wash pan in warm soapy water or place in dishwasher. Do not use abrasive cleansers or metal scouring pads to clean Form.

Forms should be used only on rack positioned in center of conventional oven. For both oven and freezer use, place a tray underneath the Form for stability.

Allow baking foods to cool completely before removing from Form. To release foods simply invert Form onto plate or wire rack.

As is common with all cookware, using cooking sprays may cause your Form to discolor or season slightly. Do not use sharp objects to pierce or slice foods while inside Form. Do not use on stovetop, under a broiler or in a toaster oven.

One mix makes 20-24 cakes.

Cool for Fall Gelatin

Whipped topping gives these fall gelatin treats their opaque look. Wilton silicone molds are great for refrigerated desserts as well as tasty baked cookies and cakes.

Ingredients:

3 oz. package lemon flavored gelatin
3 oz. package orange flavored gelatin
2 packets (.25 oz. each) unflavored gelatin
2 containers (8 oz. each) thawed frozen whipped topping, divided
vegetable pan spray
water
Orange, kelly green, red-red, golden Icing Colors



Makes: About 24 treats. Each serves 1.

Tools: Silicone Mini Leaf and Pumpkin Mold

Tip: 2 Parchment Triangles

Instructions:

Combine 1 packet unflavored gelatin with each package of flavored gelatin; add 1 cup boiling water to each, stirring until dissolved. For each, add enough ice to 1/2 cup water to equal 1 cup. Add into gelatin mixture, stirring until slightly thickened; remove unmelted ice cubes. Refrigerate 15-20 minutes.

Spray mold with vegetable pan spray. Stir half a container whipped topping into each gelatin mixture. To deepen color, mix in orange or yellow icing colors. Pour mixture into molds. Refrigerate to set, about 4 hours.

Carefully unmold. Using tinted whipped topping in cut parchment bag, pipe pumpkin stem. Using tip 2, pipe veins on leaves.

Autumn Mini Cakes

Ingredients:

Orange, yellow, red Candy Melts®
Red, orange, yellow, green Colored
Sugar
Favorite Cake Mix or Recipe



Makes:

Each mini cake serves 1.

Techniques Used:

Covering the Cupcake Using Ganache, Candy Melts or poured icings

Tools:

Silicone Mini Leaf and Pumpkin Mold
Cookie Sheet
Cooling Grid
Disposable Decorating Bags

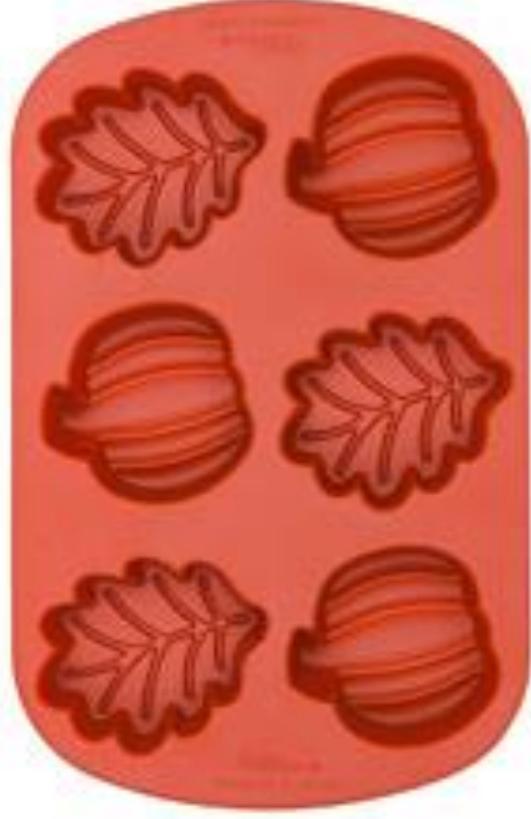
Instructions:

Bake and cool cakes in mold supported on cookie sheet.

Position cakes on cooling grid placed over cookie sheet.

Fill disposable decorating bags with melted candy and cover pumpkins and leaves. Place in refrigerator to cool.

Use cut parchment bag with melted candy to pipe lines on pumpkins and leaves. Sprinkle with coordinating sugars; let set.



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Silicon Bakeware Mold

CAKEPAN J

Mini Leaf & Pumpkin Mold Misc.
Silicone Bakeware

Please wash pan before
& after use.
Dish washer may discolor pan.

Reed Memorial Library
167 East Main Street
Ravenna OH 44266
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DO NOT RETURN IN
THE BOOKDROP



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