



Thank you for your purchase !

Dear Valued Customer,

I'd like to **thank you** for purchasing one of our products. Please read this short PDF because it will help you to get the best results from your loaf pans. We answer some frequently asked questions and provide you with some tasty recipes.

Don't hesitate to **contact me if you have any questions or concerns**. Customer support is our top priority, we strive to make our customers happy!

Please **consider leaving a service feedback or a product review** if you enjoyed our service and product. If you are not satisfied for any reason, before leaving a negative feedback, please contact me. **I will work with you to solve any issue you may have.**

I also would like to invite you to **join the Belgoods Bakeware VIP Club**. You will be notified every time we offer a product coupon or do a product giveaway. In addition you'll also **receive free baking ebooks**.

Please visit the page below to join our VIP Club and to claim your free muffin recipe ebook: <http://www.belgoods.com/vip>

Happy baking!

Best Regards,

Suzanne

support@belgoods.com
Customer Support

Usage & Tips

- 1) Wash and dry your pans thoroughly before first use. Rinse abundantly.
- 2) Place the pan on a firm baking sheet or tray. This makes it much easier to handle in and out of the oven.
- 3) Coat the inside of the pan with non-stick cooking spray or wipe it down with butter if necessary. This will depend on the ingredients you use. In our experience it usually isn't necessary to use a non-stick cooking spray.
- 4) Fill the pans according to recipe instructions.
- 5) Remove the pan from the oven and transfer it with oven mitts or dishtowels to either a wire rack to cool or onto a hot pad. If you leave the pan on the baking sheet or tray, the pan will stay warm and continue to cook for too long.
- 6) Let cool at least 20 minutes or until the silicone doesn't feel warm to the touch.
- 7) Soak the silicone in hot water and wash. Either dry with a towel or let air dry. You can also put it in the dishwasher.
- 8) Our loaf pan is slightly smaller than a standard 9" by 5" pan. So, you might be left with some batter if you follow most loaf pan recipes. The baking time will usually be somewhat shorter than most recipes indicate. However, this strongly depends on the recipe. The more you use the pan, the better you'll be able to evaluate this.

Safety Tips

- 1) Usable temperature range: -40°F to 445°F
- 2) Pans are hot to touch while in the oven but cool down quickly; use hot pads to remove them.
- 3) Using a cookie sheet underneath will provide stability.
- 4) Always use a metal baker's sheet or specially designed sled or rack underneath wider or larger silicone pans.
- 5) Do not use knives or sharp objects, they could damage your pans.
- 6) Never use on an open flame or on stovetop burners.

How to get the best results !

Frequently Asked Questions...



How to prevent sticking to the pan?

In our experience the following 4 tips are the most important ones to make sure the muffins don't stick:

- 1) Wash and dry your silicone loaf pan thoroughly before first use. Rinse abundantly.

2) Remove the pan from the oven and transfer it to either a wire rack to cool or onto a hot pad. If you leave the pan on top of the oven or the baking sheet, the pan will stay warm for too long and it will be more difficult to remove your recipe.

3) Let cool at least 20 minutes or until the silicone doesn't feel warm.

4) Coat the inside of the loaf pan with non-stick cooking spray or wipe it down with butter if necessary. This will depend on the ingredients you use.

Why is your loaf pan better than the cheaper ones?

We use 100% pure food-grade silicone, 100% BPA-free and do not use any fillers. Cheaper brands often use plastic fillers. Fillers can compromise the quality and durability of silicone.

Is this loaf pan a safe and healthy cooking option?

Absolutely! They are 100% BPA-free and made from 100% pure food grade silicone. Cheaper brands often use plastic fillers. Fillers can compromise the quality and durability of silicone. The high quality silicone is naturally nonstick and does not have a chemical coating containing PFOA like most metal bakeware. They are heat-resistant up to 445°F.

With silicone you don't worry about scratching like you do with traditional non stick pans.

Place the silicone loaf pan on a firm baking sheet or try. This makes it much easier to handle in and out of the oven.

These types of "baking pans" are used by professionals and in culinary schools.

Can I use the pan in a microwave oven?

Yes!

Can I use the pan on an open flame?

No!

Can I clean the pan in the dishwasher?

Yes!

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Free Loaf Pan Recipes

Classic Courgette Loaf with Orange

Ingredients

- ½ cup vegetable oil
- 2 large eggs
- 1 cup sugar
- 2 tsp finely grated orange zest
- 1 tsp vanilla extract
- 1 ½ cup plain flour
- 1 tsp baking powder
- ¼ tsp bicarbonate of soda
- ¼ tsp salt
- 1 ½ cups loosely packed, coarsely grated courgette
- ½ cup milk or dark chocolate chips

Directions

Serves: 12-16 slices

1. Preheat the oven to 350°F.
2. Whisk the oil, eggs, sugar, zest and vanilla together in a large bowl.
3. In a separate bowl, sift the flour, baking powder, baking soda and salt. Stir in the courgette to coat it with the flour and add this to the wet mixture, stirring until blended. Stir in the chocolate chips (if using) and scrape the batter into the prepared pan.
4. Bake the loaf for 50 to 60 minutes, until a tester inserted in the centre of the cake comes out clean. Cool the cake completely in the pan until turning out to slice.
5. The loaf will keep, well wrapped, for up to 3 days, and can be frozen for up to 3 months.

Marbled Banana Bread

Ingredients

- Nonstick cooking spray
- 3/4 cup plain flour, plus extra for dusting the pan
- 2 ounces dark chocolate, chopped
- 2 medium very ripe bananas
- 2/3 cup sugar
- 1/4 cup canola oil
- 2 large eggs
- 3/4 cup white wholemeal flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon bicarbonate of soda
- 1/2 teaspoon salt
- 1/2 cup buttermilk
- 1 teaspoon vanilla extract

Preparation

1. Preheat the oven to 175°C. Lightly mist a 9-by-5-inch silicone loaf pan with nonstick cooking spray and dust well with all-purpose flour to cover the pan completely, tapping out the excess.
2. Put the chocolate in a medium microwave-safe bowl and microwave on high in 30-second intervals, stirring, until melted and smooth, 1 minute to 1 minute 30 seconds. Set aside to cool slightly while preparing the batter.
3. Combine the bananas and sugar in a large bowl and mash with a potato masher or fork until mostly smooth with just a few small pieces of banana left. Add the oil and eggs and stir until combined. Using a wooden spoon or rubber spatula, mix in both flours, the baking powder, baking soda and salt. Stir in the buttermilk and vanilla.
4. Stir 1 cup batter into the melted chocolate. Fill the loaf pan with half the banana batter and then half the chocolate batter. Repeat the layers and gently swirl together using a spoon or knife. Bake until golden brown on top and a toothpick inserted in the center comes out clean, about 45 minutes.
5. Cool in the pan 15 minutes, and then turn out onto a wire rack to cool completely. Serve warm or at room temperature.

Classic Banana Bread

Ingredients

- 1/2 cup melted unsalted butter or vegetable oil, plus more for greasing pan
- 1 3/4 cups flour
- 1 cup toasted pecans, chopped
- 1/2 cup granulated sugar
- 1 teaspoon bicarbonate of soda
- 1 teaspoon ground cinnamon
- Fine salt
- 1/4 teaspoon freshly grated nutmeg
- 2 large eggs, lightly beaten
- 1/4 cup buttermilk, sour cream or yogurt
- 1/2 cup light brown sugar, lightly packed
- 1 teaspoon pure vanilla extract
- 4 soft, very ripe, darkly speckled medium bananas, mashed (about 1 1/2 cups)

Directions

1. Preheat the oven to 175°C. Lightly butter one 10.5-by-5.5-inch loaf pan.
2. Whisk together the flour, pecans, granulated sugar, baking soda, cinnamon, 1/2 teaspoon salt and nutmeg in a large bowl. Whisk together the eggs, melted butter, buttermilk, brown sugar and vanilla in a medium bowl; stir in the mashed bananas. Fold the banana mixture into the flour mixture until just combined (it's OK if there are some lumps).
3. Pour the batter into the buttered pan and lightly tap the pan on the counter to evenly distribute the batter. Bake until browned and a toothpick inserted into the center comes out completely clean, about 1 hour. Let the bread cool for 10 minutes in the pan, then turn out onto a rack to cool completely.

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Classic Pound Cake

Ingredients

- 490g plain flour, plus more for the pan
- 1/2 tsp fine salt
- 8 large eggs, at room temperature
- 2 large eggs yolks, at room temperature
- 30ml milk, at room temperature
- 4 tsp pure vanilla essence
- 450g unsalted butter, at room temperature, plus more for the pan
- 550g caster sugar
- 3g lightly packed finely grated lemon zest

Directions

- 1) Place a rack in the lower third of the oven and preheat to 180C/Gas 4. Lightly butter and flour a Belgoods Bakeware loaf pan.
- 2) Sift the flour and salt into a medium bowl and set aside. Whisk the whole eggs, yolks, milk, and the vanilla together in a bowl, and set aside.
- 3) In a heavy duty mixer fitted with the paddle attachment, beat the butter at a medium speed until smooth, about 1 min. Gradually pour in the sugar, 50g at a time, to cream and lighten the butter. (This should take about 3 mins.) Once all the sugar is added, turn the machine off and scrape down the sides of the bowl and paddle with a rubber spatula. Continue to beat the butter mixture until light and fluffy, about 4 mins. Add the lemon zest and beat for 30 secs more. Turn the machine off and scrape the sides of the bowl again to assure even incorporation of the ingredients.
- 4) Turn the mixer to its lowest setting. Gradually pour in the flour, 35g at a time, and beat the batter for 30 secs. Gradually add the egg mixture. (It should take about a minute to pour all of it into the batter.) Remove the bowl from the mixer, scrape any batter off the paddle, and finish stirring the egg mixture into the batter with a rubber spatula. Take care not to over mix the batter, but make sure that you scrape the bottom of the bowl to evenly incorporate all of the ingredients.
- 5) Spoon the batter into the prepared pan and smooth over the top with a spatula. Put the cake in the oven and reduce the temperature to 160C/Gas 3. Bake until a toothpick inserted into the centre comes out clean, and the top springs back when lightly pressed, about 1 hr and 30 mins, for the tube or Bundt pans; and 50 mins to 1 hr for loaf pans.
- 6) Cool the cake, in the pan, on a rack, for 10 to 15 mins. Invert the cake onto a flat plate or cardboard. Re-invert the cake and set it right side up on the rack to cool completely. If not serving the same day, wrap in clingfilm and store at room temperature, for 4 to 5 days or freeze for 1 month.

Ricotta Orange Cake with Strawberries

Ingredients:

- 1 1/2 cups flour
- 2 1/2 teaspoons baking powder
- 1 teaspoon salt
- 3/4 cup (1 1/2 sticks) butter, room temperature, plus more to grease the baking tray
- 1 1/2 cups whole milk ricotta cheese
- 1 1/2 cups sugar, plus 1 tablespoon
- 3 large eggs
- 1 teaspoon vanilla extract
- 1 orange, zested
- 2 tablespoons Amaretto
- Powdered sugar, for dusting
- 1 pint strawberries, hulled and quartered or 3 oranges, cut into supremes

Directions:

Preheat the oven to 175°C. Grease a loaf pan with butter. In a medium bowl combine the flour, baking powder, and salt. Stir to combine.

Using an electric mixer, cream together the butter, ricotta, and sugar until light and fluffy, about 3 minutes. With the machine running, add the eggs 1 at a time. Add the vanilla, orange zest, and Amaretto until combined. Add the dry ingredients, a small amount at a time, until just incorporated. Pour the mixture into the prepared pan and bake until a toothpick comes out clean and the cake is beginning to pull away from the sides of the pan, about 45 to 50 minutes. Let the cake cool in the pan for 10 minutes then transfer to a wire rack to cool completely. Using a mesh sieve, dust the cooled cake with powdered sugar.

Meanwhile, place the strawberries (or orange supremes) in a small bowl with the remaining 1 tablespoon sugar. Let sit until the juices have pooled around the strawberries.

To serve, slice the cake and serve with a spoonful of strawberries and their juices over the top of the cake.

Loaf Pan Dinner: Meat Loaf

Ingredients

- 1 tablespoon olive oil
- 1 onion, chopped
- 1 large celery stalk, chopped
- 2 garlic cloves, minced
- 1 jalapeño pepper, chopped with seeds
- 2 teaspoons kosher salt
- 1/2 teaspoon ground cumin
- 1/4 teaspoon ground nutmeg
- 2 eggs
- 1/2 cup milk
- 1/2 cup tomato sauce or ketchup
- 1 cup dry bread crumbs
- 2 pounds meat-loaf mix (1 pound lean ground beef, 1/2 pound ground pork, 1/2 pound ground veal or lamb)
- 4 strips thick-sliced bacon

Directions

Heat oven to 350° F. In a medium skillet, over medium heat, heat the oil with the onion, celery, garlic, and jalapeño and cook until the vegetables are tender but not browned, about 10 minutes. Add the salt, cumin, and nutmeg. Remove from heat.

In a large bowl, whisk the eggs, then blend in the milk, tomato sauce, and bread crumbs. Add the meat and cooked vegetables and stir or work with your hands to combine. Pat into a 9-by-5-inch loaf pan. Cut the bacon strips in half and lay over the loaf, tucking the ends in. Bake 1 hour and 15 minutes or until an instant-read thermometer inserted in the meat loaf registers 150° F. Remove from oven and pour off the fat. Let stand 10 minutes before serving.

Loaf Pan Dinner: Vegetable "Meat" Loaf

6 servings

Ingredients

Meat Loaf

- 1 large red bell pepper
- 1 large green bell pepper
- 2 pounds cremini mushrooms, coarsely chopped
- 1 tablespoon olive oil
- 1 cup 1/2-inch asparagus pieces
- 1/2 cup chopped red onion
- 1 cup panko (Japanese breadcrumbs)
- 1 cup chopped walnuts, toasted
- 2 tablespoons chopped fresh basil
- 1 tablespoon ketchup
- 1 teaspoon Dijon mustard
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 4 ounces fresh Parmigiano-Reggiano cheese, grated
- 2 large eggs, lightly beaten

Topping

- 2 tablespoons ketchup
- 1 tablespoon vodka or vegetable broth
- 1/4 teaspoon Dijon mustard

Directions

Preheat broiler to high.

To prepare meat loaf, cut bell peppers in half lengthwise; discard seeds and membranes. Place pepper halves, skin sides up, on a foil-lined baking sheet; flatten with hand. Broil 12 minutes or until blackened. Place in a paper bag; fold to close tightly. Let stand for 10 minutes. Peel and finely chop. Place bell peppers in a large bowl.

Reduce oven temperature to 350°.

Place about one-fourth of mushrooms in a food processor; pulse 10 times or until finely chopped. Transfer chopped mushrooms to a bowl. Repeat procedure 3 times with remaining mushrooms.

Heat a large nonstick skillet over medium-high heat. Add oil to pan; swirl to coat. Add mushrooms to pan; sauté 15 minutes or until liquid evaporates, stirring occasionally. Add mushrooms to bell peppers. Wipe pan with paper towels. Add asparagus and onion to pan; sauté 6 minutes or until just tender, stirring occasionally. Add onion mixture to mushroom mixture.

Arrange breadcrumbs in an even layer on a baking sheet; bake at 350° for 10 minutes or until golden. Add breadcrumbs and the next 8 ingredients (through eggs) to mushroom mixture, stirring well. Spoon mixture into a 9 x 5-inch loaf pan coated with cooking spray; press gently to pack. Bake at 350° for 45 minutes or until a thermometer registers 155°.

To prepare topping, combine 2 tablespoons ketchup and remaining ingredients in a small bowl; brush ketchup mixture over meat loaf. Bake an additional 10 minutes. Let stand 10 minutes; cut into 6 slices.

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