



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 muffin pan. We answer some frequently asked questions and provide you with some tasty muffin 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 and a discount coupon for our other products!**

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 silicone muffin pan thoroughly before first use. Rinse abundantly.
- 2) Place the silicone muffin 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 muffin 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 muffin cups according to recipe instructions.
- 5) Bake until the muffins are thoroughly cooked per the recipe or when a toothpick inserted in the middle comes out clean.
- 6) Remove the muffin pan from the oven and transfer the silicone muffin pan with oven mitts or dishtowels to either a wire rack to cool or onto a hot pad. If you leave the muffins on the baking sheet or tray, the muffins will stay warm and continue to cook for too long and be difficult to remove, leaving pieces and muffin residue inside the cups. Please remove the muffin pan from baking sheet or tray for best results.
- 7) Let cool at least 20 minutes or until the silicone doesn't feel warm to the touch. The muffins will be easy to pop out.
- 8) Soak the silicone in hot water and wash. Either dry with a towel or let air dry.

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 even for smaller pans.
- 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 the muffins from 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 muffin pan thoroughly before first use. Rinse abundantly.
- 2) Remove the muffin pan from the oven and transfer the silicone muffin pan to either a wire rack to cool or onto a hot pad. If you leave the muffins on top of the oven on the baking sheet, the muffin will stay warm for too long and will be difficult to remove, leaving pieces and muffin residue inside the cups.
- 3) Let cool at least 20 minutes or until the silicone doesn't feel warm.
- 4) Coat the inside of the muffin 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 muffin 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.

What's the easiest way to fill the mini muffin pan holes?

A great clean method to fill the cups of a mini pan is to use a plastic sandwich bag or piping bag and snip off the corner or tip and squeeze it into the cups.

Is this muffin 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 muffin 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!

Free Muffin Recipes

Blueberry Muffins

Ingredients:

- ½ cup butter, at room temperature
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 teaspoons baking powder
- ¼ teaspoon nutmeg
- ½ teaspoon salt
- 2 cups flour
- ½ cup sweet milk
- 2 ½ cups blueberries, fresh is best, but frozen will work

Directions:

1. Turn on oven and set temperature to 375°.
2. Liberally grease muffin tins or use a non-stick silicone muffin pan.
3. Mix butter and sugar together until light and fluffy.
4. Add eggs, one at a time, mixing until incorporated.
5. Add vanilla, baking powder, nutmeg, and salt and mix well.
6. Add one-half of the flour and mix, then one-half of the milk and mix.
7. Repeat previous step.
8. Carefully add the blueberries and mix.
9. Fill the muffin tins to ¾ full.
10. Bake for 15 – 20 minutes until a toothpick inserted in a center muffin comes out clean.
11. When you say muffins without clarification, it seems as if a lot of people think of blueberry muffins. If they have ever had these blueberry muffins, that will be even more true. Try these. They are delicious.

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Applesauce Muffins

Ingredients:

- 2 eggs
- 1 cup milk
- 2 cups sifted flour
- 3 tablespoons sugar
- 4 teaspoons baking powder
- ½ teaspoon salt
- ½ cup applesauce
- 3 tablespoons melted butter
- ½ cup chopped dates or raisins

Directions:

1. Turn on the oven and set the temperature to 400°.
2. Beat eggs and milk together.
3. Blend in applesauce and butter.
4. Combine flour, sugar, baking powder, and salt.
5. Add flour mixture to liquids and mix well.
6. Mix in chopped dates or raisins.
7. Pour into well-greased muffin pans or use a non-stick silicone muffin pan..
8. Bake at 400° for 20 minutes.
9. You might want to try adding some cinnamon, nutmeg, cardamom, or ginger to “spice it up a little.” Won’t this be a great opportunity for you to experiment with your muffin recipe?

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Bran Muffins

Ingredients:

- 1 cup sugar
- 1 cup shortening
- 4 eggs
- 4 cups All Bran Buds™
- 3 cups milk
- 4 cups flour
- 2 teaspoons baking powder
- 2 teaspoons salt

Directions:

1. Mix sugar and shortening together:
2. Add eggs and mix well:
3. Mix All Bran Buds™ and milk together and let stand for 10 minutes:
4. Add bran mixture to sugar mixture and mix well.
5. Combine flour, baking powder, and salt together.
6. Add flour mixture to bran mixture and combine well.
7. For an extra-special treat, mix in 1 cup raisins and/or 1 cup chopped nuts before putting in muffin tins.
8. Pour into well-greased muffin tins or use a non-stick silicone muffin pan.. (Note: Do not overfill the muffin tins.)
9. Bake at 375° for 15 – 20 minutes until toothpick inserted in the center of a center muffin comes out clean.

All-Bran Buds™, made from psyllium and wheat bran, are made by Kellogg and are jam-packed full of healthy fiber. Be careful and don't eat too many of these muffins at any one time or you may have a "moving" experience.

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Cinnamon Raisin Muffins

Ingredients:

- 2 cups all-purpose flour
- 1/3 cup granulated sugar
- 1 tablespoon baking powder
- ¾ teaspoon salt
- ¼ cup vegetable oil
- 1 egg
- 1 cup milk
- ½ teaspoon ground cinnamon
- 1 cup raisins
- 3/4 cup confectioners' sugar
- 3 teaspoons milk

Directions:

1. Turn on the oven and set temperature to 400°.
2. Mix together the flour, sugar baking powder, cinnamon and salt.
3. In another bowl, mix together the oil, egg, and milk.
4. Add the liquids to the flour mixture and mix, but do not overmix.
5. Add the raisins and carefully mix into the batter.
6. Liberally grease a muffin tin or use a or use a non-stick silicone muffin pan.
7. Add batter to the muffin tins until they are ¾ full.
8. Bake for 20 minutes – muffins are done when a toothpick inserted in a center muffin comes out clean.
9. While the muffins are baking, mix the confectioners' sugar and milk together.
10. Allow it to thicken a bit.
11. Pour over the muffins, and eat heartily.

Cinnamon is good for you and so are raisins. This tasty combination makes these muffins a treat fit for a king.

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Corn Meal Muffins

Ingredients:

- 1 cup cornmeal
- 1 cup flour
- 1/3 cup granulated sugar
- 2 teaspoons baking powder
- ¼ teaspoon chili powder
- ½ teaspoon salt
- 1 egg, beaten
- ¼ cup vegetable oil

Directions:

1. Turn on oven and set temperature to 400°.
2. Liberally grease muffin pan or use a non-stick silicone muffin pan.
3. Mix together the flour, sugar, corn meal, baking powder, chili powder, and salt (use a whisk).
4. Mix together egg, oil, and milk and add to the dry ingredients, stirring gently.
5. Using a spoon, put the batter into the muffin tins.
6. Bake at 400° for 15 – 20 muffins.
7. Muffins are done when a toothpick comes out clean when inserted in the center of one of the inner muffins.

I simply love cornbread, but I actually like corn muffins better. Unlike corn bread which is usually baked in a loaf pan, corn muffins have more of a surface to brown up. That crispy, crunchy outside somehow makes the cornbread taste better. Vary this recipe by adding cheese, Jalapeno peppers, bacon, red peppers, roasted red peppers, green peppers, and/or onions. You'll love them.

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