



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 bundt 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) 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 cake doesn't stick:

1) Wash and dry your silicone bundt 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 bundt 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 bundt 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 bundt 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 Bundt Pan Recipes

California Lemon Pound Cake

Ingredients

- 1 cup butter, softened
- 1/2 cup shortening
- 3 cups sugar
- 5 large eggs
- 1 tablespoon grated lemon zest
- 1 tablespoon lemon extract
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon baking powder
- 1 cup whole milk

Frosting

- 1/4 cup butter, softened
- 1-3/4 cups confectioners' sugar
- 2 tablespoons lemon juice
- 1 teaspoon grated lemon zest

Directions

In a large bowl, cream the butter, shortening and sugar until light and fluffy, about 5 minutes. Add eggs, one at a time, beating well after each addition. Stir in lemon zest and extract. Combine the flour, salt and baking powder; gradually add to creamed mixture alternately with milk. Beat just until combined.

Pour into a greased fluted tube pan. Bake at 350° for 70 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

In a small bowl, combine the frosting ingredients; beat until smooth. Spread over top of cake. Yield: 12-16 servings.

Caramel-Pecan Monkey Bread

Ingredients

- 1 package (1/4 ounce) active dry yeast
- 1/4 cup warm water (110° to 115°)
- 1-1/4 cups warm 2% milk (110° to 115°)
- 2 large eggs
- 5 tablespoons plus 1/2 cup melted butter, divided
- 1-1/4 cups sugar, divided
- 1 teaspoon salt
- 5 cups all-purpose flour
- 1 teaspoon ground cinnamon

Caramel

- 2/3 cup packed brown sugar
- 1/4 cup butter, cubed
- 1/4 cup heavy whipping cream
- 3/4 cup chopped pecans, divided

Optional Glaze

- 4 ounces cream cheese, softened
- 1/4 cup butter, softened
- 1-1/2 cups confectioners' sugar
- 3 to 5 tablespoons 2% milk

Directions

Dissolve yeast in warm water. Add milk, eggs and 5 tablespoons melted butter; stir in 1/4 cup sugar, salt and 3 cups flour. Beat on medium speed for 3 minutes. Stir in enough remaining flour to form a firm dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease the top. Refrigerate, covered, overnight.

Punch dough down; shape into 40 balls (about 1-1/4-in. diameter). Pour remaining melted butter in a shallow bowl. In another shallow bowl, combine cinnamon and remaining sugar. Dip balls in butter, then roll in sugar mixture.

For caramel, bring brown sugar, butter and cream to a boil in a small saucepan over medium heat. Cook and stir 3 minutes. Pour half of the caramel into a greased 10-in. fluted tube pan; layer with half the pecans and half the dough balls; repeat. Cover and let rise until doubled, about 45 minutes.

Preheat oven to 350°. Bake until golden brown, 30-40 minutes. (Cover loosely with foil for last 10 minutes if top browns too quickly.) Cool 10 minutes before inverting onto a serving plate.

For optional glaze, beat cream cheese and butter until blended; gradually beat in confectioners' sugar. Add enough milk to reach desired consistency. Drizzle glaze over warm bread. Yield: 1 loaf (20 servings).

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Buttermilk Pound Cake

Ingredients

- 1 cup butter, softened
- 2-1/2 cups sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 1/4 teaspoon baking soda
- 1 cup buttermilk
- Confectioners' sugar, optional

Directions

In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour and baking soda; add alternately with buttermilk and beat well.

Pour into a greased and floured 10-in. fluted tube pan. Bake at 325° for 70 minutes or until a toothpick inserted in the center comes out clean. Cool in pan for 15 minutes before removing to a wire rack to cool completely. Dust with confectioners' sugar if desired. Yield: 20 servings.

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Pear Bundt Cake

Ingredients

- 1 can (15 ounces) reduced-sugar sliced pears
- 1 package white cake mix (regular size)
- 2 large egg whites
- 1 large egg
- 2 teaspoons confectioners' sugar

Directions

Drain pears, reserving the syrup; chop pears. Place pears and syrup in a large bowl; add the cake mix, egg whites and egg. Beat on low speed for 30 seconds. Beat on high for 4 minutes.

Coat a 10-in. fluted tube pan with cooking spray and dust with flour. Add batter.

Bake at 350° for 50-55 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Dust with confectioners' sugar.

Chocolate Zucchini Cake with Custard Sauce

Ingredients:

- 1-3/4 cups sugar
- 1/2 cup canola oil
- 1/4 cup butter, softened
- 1/2 cup buttermilk
- 2 eggs
- 1 teaspoon vanilla extract
- 2-1/2 cups all-purpose flour
- 1/4 cup baking cocoa
- 1 teaspoon baking soda
- 1/2 teaspoon ground cinnamon

- 1/4 teaspoon ground cloves
- 2 cups finely shredded zucchini
- 1/2 cup semisweet chocolate chips
- 1/2 cup sliced almonds

Custard Sauce

- 1/2 cup sugar
- 2 tablespoons all-purpose flour
- 2 tablespoons cornstarch
- 3 cups whole milk
- 3 egg yolks
- 3 tablespoons butter
- 1/4 teaspoon almond extract

Directions:

Preheat oven to 325°. Grease and flour a 10-in. plain or fluted tube pan. In another bowl, beat sugar, oil and butter until well blended. Gradually beat in buttermilk, eggs and vanilla.

In another bowl, whisk flour, cocoa, baking soda, cinnamon and cloves; gradually beat into sugar mixture. Stir in zucchini, chocolate chips and almonds.

Transfer to prepared pan. Bake 55-60 minutes or until a toothpick inserted in center comes out clean. Cool 10 minutes before removing from pan to a wire rack to cool.

For sauce, in a large saucepan, mix sugar, flour and cornstarch. Whisk in milk. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat to low; cook and stir 2 minutes longer. Remove from heat.

In a small bowl, whisk a small amount of hot mixture into egg yolks; return all to pan, whisking constantly. Bring to a gentle boil; cook and stir 2 minutes. Gently stir in butter and extract. Serve warm with cake. Cover and refrigerate leftover sauce. Yield: 16 servings.

Buttery Bubble Bread

Ingredients

- 1 package (1/4 ounce) active dry yeast
- 1 cup warm water (110° to 115°)
- 1/2 cup sugar
- 1/2 cup shortening
- 1 large egg
- 1/2 teaspoon salt
- 4 to 4-1/2 cups all-purpose flour, divided
- 6 tablespoons butter, melted

Directions

In a large bowl, dissolve yeast in warm water. Add the sugar, shortening, egg, salt and 1 cup of flour. Beat until smooth. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; shape into 1-1/2-in. balls. Dip the balls in butter and arrange evenly in a greased 9-in. fluted tube pan. Drizzle with remaining butter. Cover and let rise in a warm place until doubled, about 45 minutes.

Bake at 350° for 30-35 minutes or until golden brown. Cool for 5 minutes before inverting onto a serving platter. Serve warm. Yield: 16 servings.

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Rum-Glazed Pumpkin Cake

Ingredients

- 1/2 cup chopped pecans
- 1 can (15 ounces) solid-pack pumpkin
- 1/2 cup sugar
- 1/2 cup canola oil
- 4 large eggs
- 1/4 cup water
- 1 package yellow cake mix (regular size)
- 1-1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves

Glaze

- 1 cup sugar
- 1/2 cup butter, cubed
- 1/4 teaspoon ground cinnamon
- Dash ground cloves
- 1/2 cup rum

Directions

Preheat oven to 350°. Grease and flour a 10-in. fluted tube pan; sprinkle pecans onto bottom of pan.

In a large bowl, beat pumpkin, sugar, oil, eggs and water until well blended. In another bowl, whisk cake mix and spices; gradually beat into pumpkin mixture. Transfer to prepared pan.

Bake 55-60 minutes or until a toothpick inserted in center comes out clean. Cool in pan 10 minutes before removing to a wire rack.

In a small saucepan, combine sugar, butter, cinnamon and cloves; cook and stir over medium heat until butter is melted. Remove from heat. Stir in rum; cook and stir 2-3 minutes longer or until sugar is dissolved.

Gradually brush glaze onto warm cake, about 1/4 cup at a time, allowing glaze to soak into cake before adding more. Cool completely. Yield: 12 servings.

Resources

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