

CLEANING YOUR PAN

- Before the first use, wash the pan in hot, soapy water and then towel it dry.
- Never use abrasive cleansers, bleach, steel wool, scouring pads, or harsh chemical fluids. For occasional dried-on food, simply soak the pan in hot water for a few minutes and then scrub it with a damp sponge or cloth.
- The **Better Muffin Pan™** is not dishwasher safe. Please handwash the pan to avoid possible damage to the nonstick coating. We made the pan super nonstick, so we did half of the job already!



USE & CARE

- Your **Better Muffin Pan™** is oven-safe to 500 degrees Fahrenheit in a conventional oven. The pan should not be used to cook food on a stovetop burner and never use it in a microwave oven.
- The pan's handles will be very hot when the pan is removed from the oven, so always use oven mitts or a hot pad.



RECOMMENDED UTENSILS

- Only nonstick-safe utensils should be used with your **Better Muffin Pan™**. Never use metal or other sharp utensils.
- Scraping the pan or applying heavy pressure could scuff or scratch the coating.

OUR STORY



Matt Griffin Emily Griffin

MATT: Baker's Edge started out as dare mixed with a little bit of challenge, and then a whole lotta hard work. Just out of college (in 1998) - my friends and I were talking about simple inventions that seem so obvious, but took years before they were imagined. Shortly after this, while chomping on a warm brownie (a corner piece - my favorite), it suddenly struck me. A simple redesign of the typical square pan could give me a pan full of corners. It was an a-ha moment. I was convinced this was the "new way" to bake brownies - and despite the naysayers and hurdles - it finally hit the store shelves in 2006. Would I do it

again? YES! Would I do things differently? YES! But somehow it all worked out anyway! We are so proud to be "Made in the USA." We never took a bail out, and would never ask - we just keep working hard and figuring things out.

EMILY: As a chef, you may think it was second nature for me to help launch a bakeware brand. Not at all! I know baking - but metal castings, coatings, packaging, logistics - that is not what chefs do! It has been a wild ride, with thankfully more ups than downs. I love that we have kept the company small, personal, and have never backed away from the best quality and service we can deliver. We love defying the odds by being successful, scrappy Midwestern entrepreneurs. We like to think we have some qualities that can never be copied or faked - personality, real people behind our business, and a good number of fresh ideas. We have so much cool stuff on the horizon - just wait!



Read the whole story on the ABOUT page of our website!

www.BakersEdge.com

White Cupcakes

INGREDIENTS:

1 cup	Milk - room temp	1 teaspoon	Salt
6	Egg Whites - room temp	4 teaspoons	Baking Powder
1 teaspoon	Vanilla Extract	12 tablespoons	Butter, unsalted - room temp & cut into ½" cubes
1 teaspoon	Almond Extract		
2 cups	Flour, all-purpose		
1 ¾ cups	Sugar		

INSTRUCTIONS:

1. Preheat the oven to 325°F. Lightly grease the muffin pan or line with baking cups.
2. Mix the milk, egg whites, vanilla extract and almond extract in a small bowl until well combined.
3. In a large bowl, combine the flour, sugar, salt, baking powder and mix with an electric mixer on low speed until well combined. Add the butter to the flour mixture and mix on low speed for about 2 minutes or until butter is no longer visible.
4. Add half of the milk mixture and beat on medium speed for 1 ½ minutes. Add the rest of the milk mixture and beat on medium speed for an additional 1 ½ minutes.
5. Divide the batter into the muffin cups.
6. Bake for 30-35 minutes or until the top of the cupcake springs back when touched lightly. Let the cupcakes cool in the pan for at least 10 minutes before removing them. Cool the cupcakes completely before topping with buttercream.

Vanilla Buttercream Icing

INGREDIENTS:

1 cup	Butter, unsalted - softened	1 tablespoon	Vanilla Extract
3 ½ cups	Confectioners Sugar	¼ cup	Heavy Cream
½ teaspoon	Salt		

INSTRUCTIONS:

1. In a medium bowl, with an electric mixer on medium speed, cream the butter until light and fluffy.
2. Sift the confectioners sugar and salt into the mixing bowl. Mix the ingredients on low until the dry ingredients are well mixed.
3. Add the vanilla extract and heavy cream and beat for 2-3 minutes on medium speed. You can adjust the consistency of your buttercream but thickening with more confectioners sugar or thinning it with more heavy cream.
4. Spread or pipe on cooled cupcakes.



OUR LIMITED WARRANTY

Baker's Edge® will promptly replace any **Better Muffin Pan™** found to be defective in materials or workmanship under normal use (following the directions and instructions in this insert) for 90 days from the date of purchase. Minor imperfections or scratches, surface markings as a result of shipping, and slight color variations are normal and may also occur with wear. This warranty specifically excludes damage due to improper storage, exposure to extreme temperatures, prolonged exposure to moisture, using metal or other improper utensils, neglect, fire, accident, alteration, theft, or use in a commercial establishment.

Because the pan is not dishwasher safe, this warranty excludes any damage resulting from cleaning the pan in a dishwasher. This warranty also excludes damage attributable to the improper use of utensils, including marks and scratches that may occur with use.

Proof of purchase is required. Therefore, we strongly recommend that you keep your sales receipt, invoice, or credit card bill. If you believe your **Baker's Edge®** product is defective, please send an email to info@bakersedge.com, or send a letter to us at:

Baker's Edge
484 East Carmel Drive #355
Carmel, IN 46032-2812



CONTACT

We're always eager to hear from our customers and fans. If you'd like to send us comments or suggestions, please contact us via email at info@bakersedge.com or write to us at the postal address above.

PICK A MUFFIN

WILL IT BE SAFE? OR WILL IT MEET ITS FATE?!
TRACE ITS PATH TO SEE IF IT ENDS UP IN CHEF'S BELLY.



Cinnamon Muffins

RECIPES
BY Chef Emily



More Recipes online at BAKERSEDGE.COM

BATTER INGREDIENTS:

½ cup	Butter, unsalted - room temp
1 cup	Sugar
1	Egg
1 teaspoon	Vanilla Extract
1 cup	Buttermilk
2 cups	Flour, all-purpose
1 teaspoon	Baking Soda
½ teaspoon	Salt

TOPPING INGREDIENTS:

⅓ cup	Sugar
1 teaspoon	Cinnamon

INSTRUCTIONS:

1. Preheat the oven to 325°F. Lightly grease the muffin pan or line with baking cups.
2. In a small bowl, combine the flour, baking soda and salt.
3. In a large mixing bowl beat the butter and sugar until light and fluffy. Add the egg and vanilla extract and beat until well combined.
4. Add ⅓ of the buttermilk to the butter mixture and beat until combined. Add half of the flour mixture and beat. Repeat with another ⅓ of the buttermilk and then the rest of the flour. Finish by mixing in the last of the buttermilk.
5. Spoon half of the batter into the muffin cups.
6. Mix the topping ingredients in a small bowl and sprinkle about ⅓ of it on top of the batter in the muffin cups. Top with the rest of the batter in each cup and then sprinkle the remaining cinnamon sugar mixture.
7. Bake for 30-35 minutes or until the top of the muffin springs back when touched lightly. Let the muffins cool in the pan for at least 10 minutes before removing them.