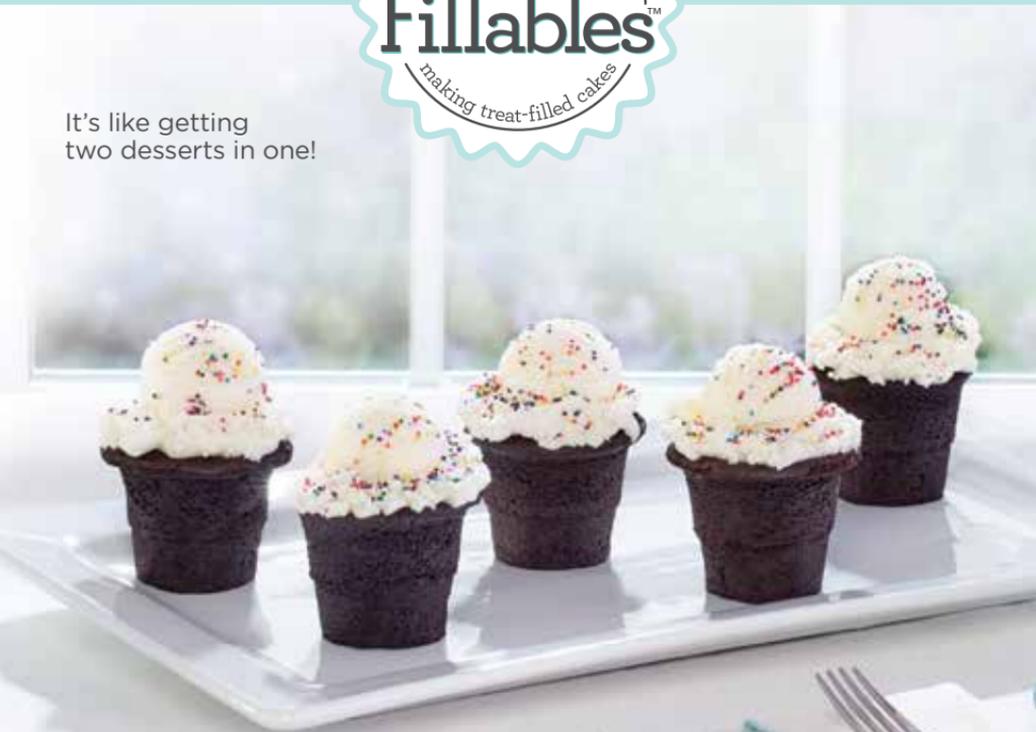




It's like getting
two desserts in one!



INSTRUCTIONS AND RECIPES

Cake Cones



With Fillables, the fun's baked right in!

Fillables bakeware from Baker's Advantage® lets you make a cake that has a yummy treat hiding inside each slice. It's like getting two desserts in one! These special pans create little pockets in the cake that you can fill with any treat you like: candy, sprinkles, marshmallows, fruit... you name it! So when you cut the cake, each slice has one of those fillings hiding inside.

The best part is that there are no fancy baking skills required, because the bakeware does all the work for you. Just pour in your batter and bake. It's as easy as making a regular cake, but a whole lot more fun!

Instructions



① Fill bottom pan with batter and cover with top pan



② Bake



③ Flip pans over to expose the cakes



④ Fill with any type of treat you like



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BROWNIE CAKE

Ingredients:

4½ cups of batter from one pre-packaged cake box mix

OR

2 sticks butter

3 ounces unsweetened chocolate

½ cup cocoa powder

2½ cups sugar

1½ cups flour

2 teaspoons baking powder

½ teaspoon salt

3 eggs

1 tablespoon vanilla extract

Directions:

Preheat oven to 350°F.

In a double boiler, melt chocolate and butter.

When melted, place in a large bowl and whisk in cocoa powder until smooth.

Add sugar and mix.

Combine eggs and vanilla, gently mix with fork or whisk to break up the eggs.

Add eggs and vanilla to batter.

Sift flour, salt and baking powder.

Fold in flour until just combined.

Spray pans with nonstick cooking spray.

Fill bottom of cone with batter to line in middle of pan.

Place insert on top of pan.

Place on middle of rack in oven and bake for 15-18 minutes.

Allow to cool before removing from pan.

VANILLA FROSTING

Ingredients:

3 sticks butter, unsalted and room temp

6 cups powdered sugar

2 teaspoons vanilla extract

½ teaspoon salt

¼ cup heavy cream

Directions:

Using a hand-held mixer or stand mixer, cream butter on high for about 3 minutes. Add powdered sugar a ½ cup at a time, mixing on medium between each time. Scrape bowl well. Add remaining ingredients, mix on low until incorporated. Turn mixer to high and beat frosting until light and fluffy, about 5 minutes. Use immediately or store in airtight container in refrigerator. Frosting must come to room temperature before using.

FILLING SUGGESTIONS

Assorted Baking Chips

Hot Fudge/Caramel Sauce/Marshmallow

Crushed Chocolate Candies

S'mores - Fudge Filling, Crushed
Graham Crackers, and Marshmallow

Ice Cream

Puddings



Recipes by Alissa Wallers, Pastry Chef/Chef Instructor

POUND CAKE - Yield 12 Cake Cones

Ingredients:

4½ cups of batter from one pre-packaged cake box mix

OR

2 sticks butter

1½ cups sugar

3 eggs

1¾ cups flour

1 teaspoons baking powder

½ teaspoon salt

2 teaspoons vanilla extract

¼ cup milk, room temperature

Directions:

Preheat oven to 350°F.

With a stand mixer or hand-held mixer, cream butter and sugar until light and fluffy.

Add eggs one at a time, scraping between each egg.

Add vanilla extract.

Sift flour, baking powder and salt together.

Add flour and while mixing slowly add milk.

Mix until just combined.

Spray pan with nonstick cooking spray.

Fill bottom of cone with batter to line in middle of pan.

Place insert on top of pan.

Bake on middle rack in oven for 12-18 minutes.

Allow to cool before removing from pan.

CHOCOLATE FROSTING

Ingredients:

2 sticks butter, unsalted

3 tablespoons dark corn syrup

1 teaspoon vanilla extract

¼ teaspoon salt

½ cup unsweetened cocoa powder

1 lb powdered sugar

½ cup heavy cream

Directions:

With a stand mixer or hand-held mixer, cream butter until light and fluffy.

Add corn syrup, vanilla, and salt, mix until combined.

Add cocoa powder, mix until combined.

Add powdered sugar ½ cup at a time.

Once all sugar is added, cream on medium-high speed until fluffy.

Slowly add in heavy cream.

FILLING SUGGESTIONS

Assorted Cookies

Fresh Fruit (Berries, Tropical Fruit)

Preserves or Pie Fillings

Assorted Sugar Candies

(Gummy and Jelly Candies)



BEER BREAD - Yield 12 Cake Cone



Ingredients:

- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1¼ teaspoons salt
- 3 tablespoons sugar
- 12 ounces beer (room temperature)



Directions:

- Sift all dry ingredients together.
- Add beer and stir until just combined.
- Spray cake cone pan with nonstick cooking spray.
- Fill each cake cone mold to just above line.
- Place insert on top and secure.
- Bake at 350°F for approximately 15-18 minutes.
- Allow to cool before removing from pan.

FILLING SUGGESTIONS



- Beef Stew
- Chili or Vegetarian Chili
- Shredded Barbecued Chicken/Pork
- Chicken Pot Pie Filling
- Shepherd's Pie Filling
- Sloppy Joe Filling

CORNBREAD



Ingredients:

- 1 cup corn meal
- 1½ cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- ¼ cup brown sugar
- 1 stick butter, melted
- 1 cup buttermilk
- 2 eggs



Directions:

- Combine all dry ingredients and whisk together.
- Add eggs and buttermilk. Mix until combined.
- Add melted butter and stir until butter is incorporated.
- Spray cake cone pans with nonstick cooking spray.
- Fill cake cone mold up to line. Place insert on top and secure.
- Bake at 350°F for 12-15 minutes.

FILLING SUGGESTIONS



- Chili or Vegetarian Chili
- Favorite Taco Meat, Salsa Cheese and Dollop of Sour Cream
- Shredded Barbecued Meats
- Scrambled Eggs, Cooked Breakfast Meat and Cheese

BISCUITS - Yield: 8 Cake Cones



Ingredients:

- 2 cups flour
- ½ teaspoon salt
- 1 tablespoon sugar
- 1 tablespoon baking powder
- 1¼ cups heavy cream



Directions:

- Sift all dry ingredients together.
- Add cream and mix until just combined.
- Spray cake cone pans with nonstick cooking spray.
- Evenly divide biscuit dough into 8 pieces.
- Gently press dough in cake cone mold and up the side until the line.
- Place insert on top.
- Bake at 350°F for 10-15 minutes.
- Remove from pan when cool.

FILLING SUGGESTIONS



- Shepherd's Pie Filling
- Chicken Pot Pie Filling
- Scrambled Eggs, Cooked Breakfast Meat and Cheese
- Beef Stew

CHEDDAR HERB BISCUITS - Yield: 8 Cake Cones



Ingredients:

- 2 cups flour
- ½ teaspoon salt
- 1 tablespoon sugar
- 1 tablespoon baking powder
- 1¼ cups heavy cream
- 2 tablespoons your choice of fresh herbs (thyme, rosemary or chives)
- ½ cup cheddar cheese, shredded



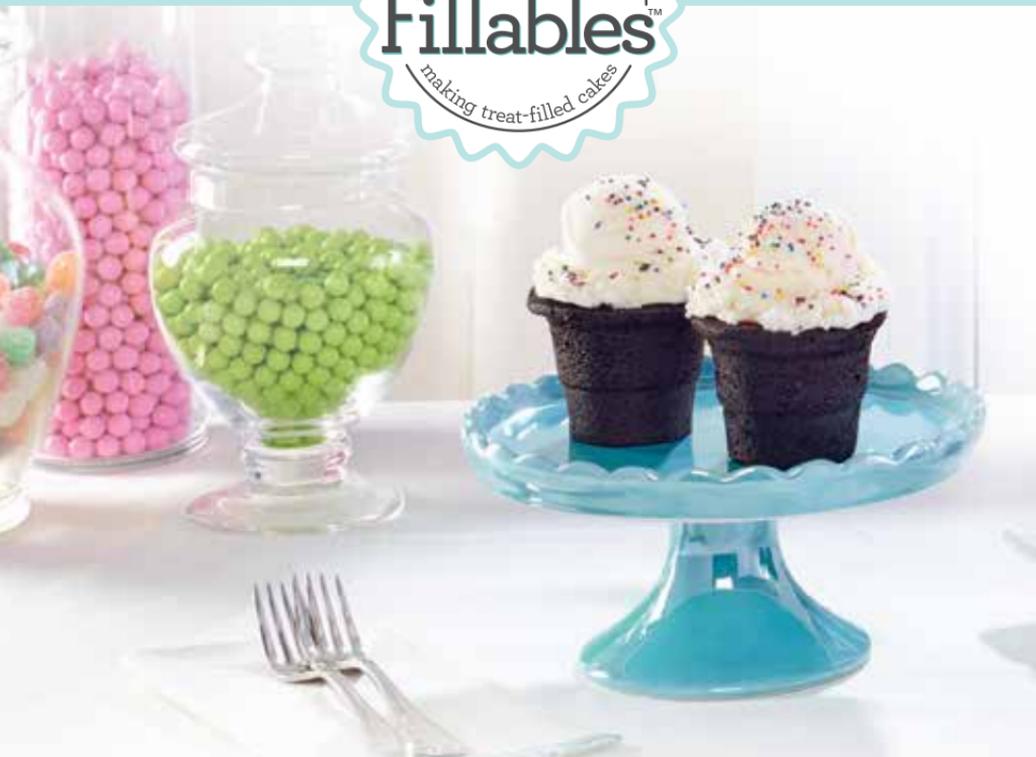
Directions:

- Sift all dry ingredients together.
- Mince herbs and add to dry ingredients along with cheese.
- Add cream and mix until just combined.
- Spray cake cone pans with nonstick cooking spray.
- Evenly divide biscuit dough into 8 pieces.
- Gently press dough in cake cone mold and up the side until the line.
- Place insert on top.
- Bake at 350°F for 10-15 minutes.
- Remove from pan when cool.

FILLING SUGGESTIONS



- Shepherd's Pie Filling
- Chicken Pot Pie Filling
- Scrambled Eggs, Cooked Breakfast Meat and Cheese
- Beef Stew



Use and Care

This bakeware is dishwasher safe, but for best results, wash by hand in warm, soapy water. Rinse and towel-dry. Do not scour bakeware with abrasive cleansers or scouring pads. Do not use sharp or serrated metal knives or utensils on bakeware.

- Wash pan thoroughly before first use.
- Do not expose pan to temperatures over 450°F (232°C).
- Do not use in a broiler.

For additional information visit our website at Fillablesbybakersadvantage.com

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