



It's like getting  
two desserts in one!



## INSTRUCTIONS AND RECIPES

### Mini Loaf Pan



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  $\frac{3}{4}$  of both pans with batter



② Bake



③ Flip pans over to remove the cakes



④ Fill the pockets with any treat you like



⑤ Spread a layer of icing and assemble the cake



It's like getting  
two desserts in one!  
Each cake has its own  
treat hiding inside

## BROWNIE CAKE

---

### Ingredients:

- 1 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 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 cake pans ¾ way full.

Place on middle of rack in oven and bake for 10-15 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 handheld 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



Recipes by Alissa Wallers, Pastry Chef/Chef Instructor

## POUND CAKE

---

### Ingredients:

1 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 each pan ¾ way full.

Place insert on top of pan and bake on middle rack in oven for 10-15 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 7 Mini Loaves



### 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 mini loaf pan with nonstick cooking spray.
- Fill mini loaf molds up half way.
- Bake at 350°F for approximately 10-15 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

## CHEESY BEER BREAD - Yield 7 Mini Loaves



### Ingredients:

- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1¼ teaspoons salt
- 3 tablespoons sugar
- ¾ cup Parmesan, shredded
- ¾ cup cheddar, shredded
- ½ cup fresh chives, chopped
- 12 ounces beer (room temperature)



### Directions:

- Sift all dry ingredients together.
- Add cheeses and chives to dry ingredients.
- Add beer and stir until just combined.
- Spray mini loaf pan with nonstick cooking spray.
- Fill mini loaf molds up half way.
- Bake at 350°F for approximately 10-15 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 mini loaf pans with nonstick cooking spray.
- Fill mini loaf molds up half way.
- Bake at 350°F for 10-12 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

## JALAPENO JACK CORNBREAD



### Ingredients:

- 1 cup corn meal
- 1½ cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- pinch of cayenne, optional
- 1 small jalapeno
- ½ cup monterey jack cheese, shredded
- 2 tablespoons brown sugar
- 1 stick butter, melted
- 1 cup buttermilk
- 2 eggs



### Directions:

- Combine all dry ingredients and whisk together.
- Remove seeds and ribs from jalapeno and finely mince
- Add jalapeno and cheese to dry ingredients.
- Add eggs and buttermilk. Mix until combined.
- Add melted butter and stir until butter is incorporated.
- Spray mini loaf pans with nonstick cooking spray.
- Fill mini loaf molds up half way.
- Bake at 350°F for 10-12 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

Baker's  
Advantage



#### 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](http://Fillablesbybakersadvantage.com)

U.S. and International Patents Pending

The images, descriptions, trademarks® and logos™ appearing herein are the property of Lifetime Brands, Inc., and/or their respective owners. © 2016. All rights reserved.

Printed in China

SCAN HERE TO  
WATCH VIDEO

