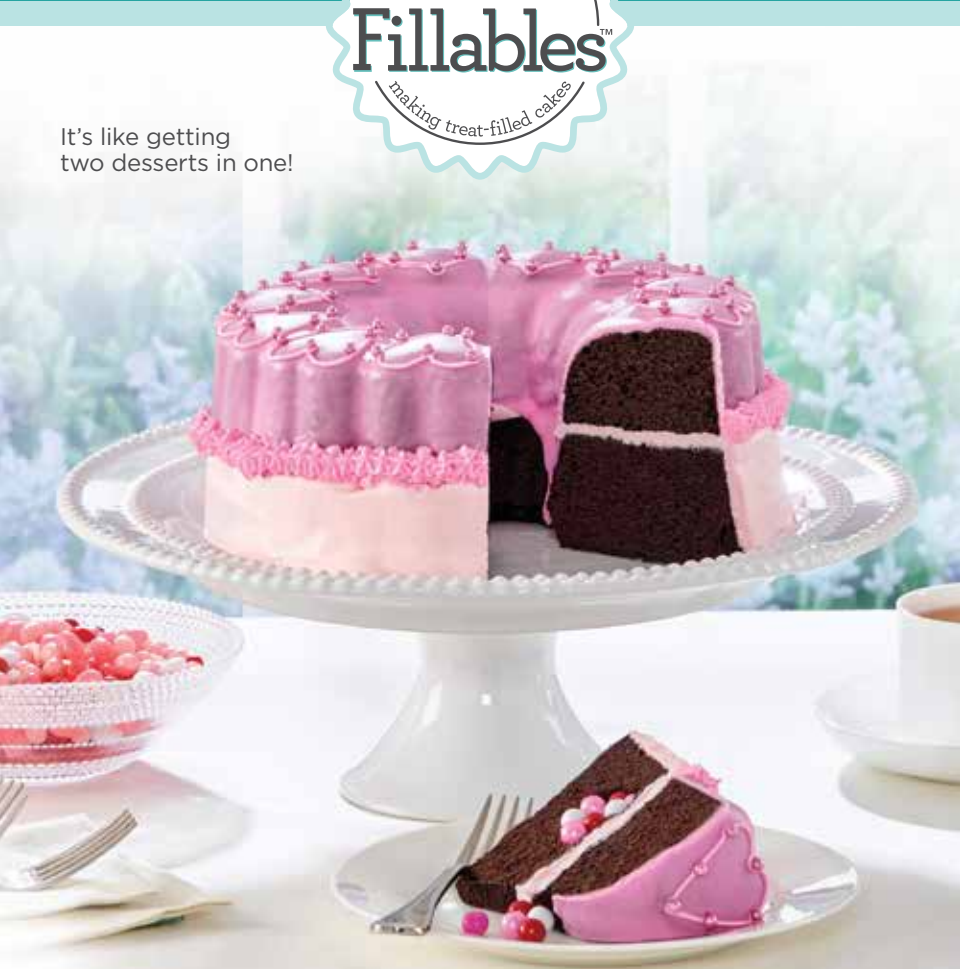




It's like getting
two desserts in one!



INSTRUCTIONS AND RECIPES

Fluted Cake Pan • Heart-Fluted Cake Pan
Round Cake 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



⑥ Ice the rest of cake and use scalloped edges as cutting guides



It's like getting
two desserts in one!
Each slice has a treat hiding inside

CHOCOLATE CAKE

Ingredients:

2 pre-packaged cake box mixes
OR
2 sticks butter
 $\frac{3}{4}$ cup sugar
1 cup, firmly packed brown sugar
4 eggs
1 teaspoon vanilla extract
 $\frac{1}{2}$ cup milk
1 cup water, warm
 $\frac{3}{4}$ cup cocoa powder
1 teaspoon instant coffee powder
 $\frac{1}{4}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
 $2\frac{1}{2}$ cups flour

Recipe works best if all ingredients are room temperature

Directions:

Preheat oven to 350°F

Using hand held mixer or stand mixer, cream butter, brown sugar and sugar together until light and fluffy.

While sugars and butter are mixing, sift all remaining dry ingredients together.

Add eggs one at a time, scraping bowl halfway through. Add vanilla.

Combine warm water, milk, cocoa powder and coffee powder. On low speed add half of dry ingredients, mix until just combined. Slowly add half of liquid, mix until just combined. Scrape bowl well, add remaining dry ingredients mix until just combined, then add remaining liquid ingredients.

Fill bottom pan $\frac{3}{4}$ full, fill top pan with remaining batter. Place in oven and bake for about 20-30 minutes, until toothpick comes out clean. Layers might not be done at the same time.

VANILLA FROSTING

Ingredients:

3 sticks butter, unsalted and room temp
6 cups powdered sugar
2 teaspoons vanilla extract
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ cup heavy cream

Directions:

Using a handheld mixer or stand mixer, cream butter on high for about 3 minutes. Add powdered sugar a $\frac{1}{2}$ 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.



Recipes by Alissa Wallers, Pastry Chef/Chef Instructor

VANILLA CAKE

Ingredients:

2 pre-packaged cake box mixes

OR

2 sticks butter

2¼ cups sugar

4 eggs

2 teaspoons vanilla extract

3 cups cake flour

1 teaspoon baking powder

½ teaspoon salt

1¼ cup buttermilk

Recipe works best if all ingredients are room temperature

Directions:

Preheat oven to 350°F

Using hand held mixer or stand mixer, cream butter and sugar together until light and fluffy.

While sugar and butter are mixing, sift all remaining dry ingredients together.

Add eggs one at a time, scraping bowl halfway through. Add vanilla.

On low speed add half of dry ingredients, mix until just combined. Slowly add half of buttermilk, mix until just combined. Scrape bowl well, add remaining dry ingredients mix until just combined, then add remaining buttermilk.

Fill bottom pan ¾ full, fill top pan with remaining batter. Place in oven and bake for about 20-30 minutes, until toothpick comes out clean. Layers might not be done at the same time.

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



RED VELVET CAKE

Ingredients:

2 pre-packaged cake box mixes
OR
2 sticks butter, unsalted
2¾ cups granulated sugar
6 eggs
3 teaspoons food coloring
1 teaspoon vanilla extract
2 tablespoons cocoa powder
3½ cups flour
½ teaspoon salt
1 teaspoon baking soda
1 cup buttermilk
1 tablespoon white wine vinegar

Recipe works best if all ingredients are room temperature

Directions:

Preheat oven to 350°F

Using hand held mixer or stand mixer, cream butter and sugar together until light and fluffy.

While sugar and butter are mixing, sift all remaining dry ingredients together.

Add food coloring to sugar/butter mixture, then add eggs one at a time, scraping bowl halfway through. Add vanilla.

On low speed add half of dry ingredients, mix until just combined. Slowly add buttermilk and vinegar, mix until just combined. Scrape bowl well, then add remaining dry ingredients mixing until just combined.

Fill bottom pan ¾ full, fill top pan with remaining batter. Place in oven and bake for about 20-30 minutes, until toothpick comes out clean. Layers might not be done at the same time.

CREAM CHEESE FROSTING

Ingredients:

2½ sticks butter, unsalted and room temperature
8 ounces cream cheese, room temperature
6 cups powdered sugar
1½ teaspoons vanilla extract
½ teaspoon salt
1 tablespoon heavy cream

Directions:

Using a handheld mixer or stand mixer, cream butter and cream cheese 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

Vanilla Cake fillings ideas

- Assorted Cookies
- Fresh Fruit (Berries, Tropical Fruit)
- Preserves or Pie Fillings
- Assorted Sugar Candies (gummy and jelly candies)

Chocolate Cake filling ideas

- Assorted Baking Chips
- Hot Fudge/Caramel Sauce/Marshmallow
- Crushed Chocolate Candies
- S'mores - Fudge Filling, Crushed Graham Crackers, and Marshmallow

Red Velvet Cake filling ideas

- Cheesecake Filling/Candied Pecans
- Puddings - Chocolate Fudge, Cheesecake, White Chocolate

CAKE IDEAS

Berries and Cream Fluted Cake

- What you will need:
- Baked fluted cake, your choice of flavor
- Whipped Cream Frosting
- Blueberries
- Raspberries
- Strawberries (stem cut off and cut into small pieces)

- Directions:
- Fill holes in bottom layer of bunt cake with each berry.
- Carefully spread whip cream over top of berries and cake.
- Place top layer of cake on top of whip cream.
- Dust top of cake with powdered sugar and place 6 dollops of whip cream on top, placing a berry on each dollop. Enjoy!



Breakfast Cake

- What you will need:
- Baked vanilla cake layers
- Vanilla Frosting
- 3 or more different flavors of breakfast cereal (fruit flavored cereals, cinnamon flavored cereals, or cereals with marshmallows)

- Directions:
- Fill holes in bottom layer of cake with each type of cereal.

- Carefully spread frosting over top of cereal and cake. Place top layer of cake on top of frosting. Frost top and sides of cake.

Cookie Cake

- What you will need:
- Baked cake layers, your choice of flavor
- Vanilla or Chocolate Frosting
- 3 different flavors of cookies, crushed (recommended chocolate chip cookie, peanut butter cookie, chocolate sandwich cookie)



- Directions:
- Fill holes in bottom layer of cake with each type of crushed cookie
- Carefully spread frosting over top of cookies and cake. Place top layer of cake on top of frosting. Frost top and sides of cake.

Chocolate Chipped Cake

- What you will need:
- Baked chocolate cake layers
- Vanilla Frosting or Chocolate Frosting
- 3 or more different flavors of baking chips (white chocolate chips, peanut butter chips, butterscotch chips)

- Directions:
- Fill holes in bottom layer of cake with each type of baking chip.
- Carefully spread frosting over top of cookies and cake. Place top layer of cake on top of frosting. Frost top and sides of cake.



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.

SCAN HERE TO WATCH VIDEO



For additional information visit our website at Fillablesbybakersadvantage.com

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