How to Bake with Silicone Pans

brought to you by Lékué and

Rose Levy Beranbaum is host of the PBS Television Series Baking Magic and author of The Cake Bible, The Pie and Pastry Bible.

Lékué is pronounced (le-kway)
Dear Fellow Baker,

As a professional baker, I have enjoyed the benefits of baking with top-quality silicone pans. I’m delighted that now, these pans are also available to you, the home baker. Lékué Silicone Bakeware is fun, easy to use, easy to clean and easy to store. Best of all, it helps produce delicious baked goods to share with your family and friends.

Imagine baking a special holiday cake, mom’s favorite meatloaf, or birthday cupcakes for the kids, all using bakeware that will bake evenly, unmold perfectly and clean-up effortlessly.

This booklet includes three of my favorite cake recipes. With these, you will be able to make any cake, from the smallest cupcake to a 10-inch layer cake using a white, chocolate or yellow base. Imagine the possibilities!

Enjoy baking with Lékué in your home.

Best baking wishes,

Rose

Rose Levy Beranbaum is the host of the PBS Television Series Baking Magic and author of The Cake Bible and The Pie and Pastry Bible.
ADVANTAGES/FEATURES

HIGHEST QUALITY NON-STICK MATERIAL
Lékué pans are unique. They are made from 100% pure, food-grade platinum silicone, which is the ideal material for bakeware. It is thoroughly and permanently non-stick and will not flake, fade or wear off.

PERFECT RELEASE
Unmolding your favorite recipe is easy and exciting. Lékué’s flexible and non-stick pans allow for the perfect release of your baked goods, every time.

CONVENIENT
Cools quickly – the rim of the pan will be cool to the touch within a few minutes after being removed from the oven.

QUALITY RESULTS
Browns beautifully, bakes evenly and completely with no burnt bottoms or edges. Lékué silicone bakeware stops baking when you remove it from the oven and it will never retain odors from the foods that you are cooking.

DURABLE
Safe for use in the oven, microwave and freezer. Tested to withstand temperatures from -76 to 500°F.

EASY TO CLEAN
Dishwasher safe or clean with warm soapy water. You can turn the pan inside out since it’s so flexible. Never scrub another corner or crevice again!

EASY TO STORE
Flexible and lightweight material allows you to bend, twist and fold for easy and space-efficient storage. Lékué silicone pans stack and separate easily without sticking together.

BEYOND BAKING
In addition to cakes, muffins and breads, Lékué silicone bakeware is wonderful for fish, meatloaf, aspic and quiche. Also great for cold treats such as mousse, fruits, pudding and ice cream. Lékué silicone bakeware can serve as a lightweight container, is ideal for gift giving, and for transporting and shipping your baked goods.
USE AND CARE

HOW TO PREPARE THE PANS
• Before first use, rinse with warm soapy water or place in the dishwasher.
• Apply a thin layer of oil (or use a non-stick spray) to condition the surface of the pan, when needed. Wipe out any excess.
• Rose’s tip – When baking a cake, apply a thin layer of oil (or use non-stick spray) to the surface of the pan. However if baking a chocolate cake, oil and flour the pan (or use a non-stick spray with flour) to prevent your baked goods from sticking.

HOW TO FILL THE PANS
• Before filling with batter, place your Lékué silicone pan on a firm baking sheet or counter top. If filling on a counter top, for ease of handling, place the pan on a baking sheet before placing in the oven.
• For cupcakes and muffins, fill almost to the top.
• For tube pans, fill no more than 1 inch from top.
• For all other recipes, fill no more than 1/2 full or follow the specific recipe directions.

HOW TO PREPARE THE OVEN
• Oven rack should be placed slightly below or in the middle of the oven. (Do not use pan over a direct flame or heat source such as a hot plate or gas burner).
• Preheat the oven: Turn the oven on for a minimum of 30 minutes before baking so that the oven has time to reach the desired temperature.
USE AND CARE (continued)

HOW TO TEST WHEN DONE
• Insert and remove a metal cake tester or toothpick (or use a utensil that is not sharp) into the center of the cake. When done, the cake tester will come out clean.
• When surface of cake is pressed lightly in the center, it will spring back.
• When using silicone bakeware, you may need to adjust the baking time by five or ten minutes.

WHEN TO UNMOLD
• Remove the baking sheet with pan from the oven.
• For cakes, place baking sheet with pan on a cooling rack and allow to cool completely before unmolding.
• For breads and muffins, remove pan from baking sheet and unmold at once.
• Do not use sharp objects or cut on the surface of the pan.

HOW TO CLEAN
• Dishwasher safe or wash with warm soapy water (do not use abrasive soap or scouring pads). After the dishwasher cycle, you may notice a white film on the pan. This is a residue from the detergent. Simply rinse it off with warm water.

ENJOY YEARS OF USE
• Lékué silicone bakeware will provide you with years of making wonderful baked goods. Please follow the steps above to keep your pans in good condition.
CHOCOLATE BUTTER CAKE

Wonderfully light, soft and chocolaty, this cake will melt in your mouth.

PREPARE PAN AND OVEN
• Oven rack should be placed slightly below or in the middle of the oven. Preheat the oven to 350°F. Turn the oven on for a minimum of 30 minutes before baking so that the oven has time to reach the desired temperature.
• Spray pan with a non-stick cooking spray with flour, and set pan on a baking sheet.

MIX THE BATTER
• In a medium bowl whisk together the cocoa and boiling water until smooth. Cover and cool to room temperature.
• In another bowl lightly combine the eggs, 1/4 of the cocoa mixture and the vanilla.
• In a large mixer bowl, preferably with the flat beater, combine the flour, sugar, baking powder, and salt, and mix on low speed for 30 seconds to blend.
• Add the butter and remaining cocoa mixture. Mix on low speed until the dry ingredients are moistened. Scrape down the sides. Increase to medium speed (high speed if using a hand-held mixer) and beat for 1-1/2 minutes. Scrape down the sides.
• Add the egg mixture in 3 batches, beating for 20 seconds after each addition until fully incorporated.

FILL THE PAN
• Scrape the batter into the prepared Lékué silicone pan and smooth the surface of the batter. For cupcakes and muffins, fill almost to the top. For a tube pan, fill no more than 1 inch from the top. For all other pans, fill no more than half full.

BAKE THE CAKE
• Bake 50 to 60 minutes or until a tester inserted near the center comes out clean and the cake springs back when pressed lightly in the center. Smaller sized cakes will take less time to bake.
• The cake should start to shrink from the sides of the pan only after removal from the oven.

COOL THE CAKE
• Remove from the oven. Cool the cake in the pan and then unmold it onto a serving plate.

DECORATE
• Dust with cocoa, powdered sugar, chocolate ganache or your favorite frosting.

INGREDIENTS
unsweetened cocoa
boiling water
3 large eggs
vanilla extract
sifted: cake flour or bleached all-purpose flour
sugar
baking powder
salt
unsalted butter, (softened)

MEASUREMENTS
1/2 cup + 3 Tablespoons
1 liquid cup
5 fluid ounces
2-1/4 tablespoons
2-1/4 cups + 2 Tablespoons (or 2 cups + 1 Tablespoon all-purpose)
1-1/2 cups
1 Tablespoon
3/4 teaspoon
16 Tablespoons

WEIGHT
2.25 ounces
8.25 ounces
5.25 ounces
8.25 ounces
8.25 ounces
10.5 ounces
•
•
8 ounces
WHITE BUTTER CAKE

The softest and most tender of all butter cakes, this cake is scrumptious alone or as a base cake for your most elaborate creations.

MIX THE BATTER
• In a medium bowl whisk together the egg whites, 1/4 cup of the milk, and the vanilla.
• In a large mixer bowl, preferably with the flat beater, combine the flour, sugar, baking powder, and salt, and mix on low speed for 30 seconds to blend.
• Add the butter and remaining 3/4 cup milk. Mix on low speed until the dry ingredients are moistened. Increase to medium speed (high speed if using a hand-held mixer) and beat for 1-1/2 minutes. Scrape down the sides.
• Add the egg mixture in 3 batches, beating for 20 seconds after each addition until fully incorporated. Scrape down the sides.

FILL THE PAN
• Scrape the batter into the prepared Lékué silicone pan and smooth the surface of the batter. For cupcakes and muffins, fill almost to the top. For a tube pan, fill no more than 1 inch from the top. For all other pans, fill no more than half full.

BAKE THE CAKE
• Bake 50 to 60 minutes or until a tester inserted near the center comes out clean and the cake springs back when pressed lightly in the center. Smaller sized cakes will take less time to bake.
• The cake should start to shrink from the sides of the pan only after removal from the oven.

COOL THE CAKE
• Remove from the oven. Cool the cake in the pan completely before unmolding.

DECORATE
• Top with your favorite fruit or frosting.

INGREDIENTS
| MEASUREMENTS             | WEIGHT
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>whole milk</td>
<td>1 liquid cup, divided</td>
</tr>
<tr>
<td>4-1/2 large egg whites</td>
<td>4 full fluid ounces</td>
</tr>
<tr>
<td>vanilla extract</td>
<td>2-1/4 teaspoons</td>
</tr>
<tr>
<td>sifted: cake flour or bleached all-purpose flour</td>
<td>3 cups (or 2-1/2 cups + 2 Tablespoons all-purpose)</td>
</tr>
<tr>
<td>sugar</td>
<td>1-1/2 cups</td>
</tr>
<tr>
<td>baking powder</td>
<td>1 Tablespoon + 1 teaspoon</td>
</tr>
<tr>
<td>salt</td>
<td>3/4 teaspoon</td>
</tr>
<tr>
<td>unsalted butter, (softened)</td>
<td>12 Tablespoons</td>
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PREPARE PAN AND OVEN
• Oven rack should be placed slightly below or in the middle of the oven. Preheat the oven to 350°F. Turn the oven on for a minimum of 30 minutes before baking so that the oven has time to reach the desired temperature.
• Lightly grease the pan with a non-stick cooking spray or oil, and set the pan on a baking sheet.
YELLOW BUTTER CAKE

Moist and delicious, this cake is downy soft with a fine texture and buttery flavor.

MIX THE BATTER
• In a medium bowl whisk together the eggs, 1/4 cup of the milk, and the vanilla.
• In a large mixer bowl, preferably with the flat beater, combine the flour, sugar, baking powder, and salt, and mix on low speed for 30 seconds to blend.
• Add the butter and remaining 3/4 cup milk. Mix on low speed until the dry ingredients are moistened. Increase to medium speed (high speed if using a hand-held mixer) and beat for 1-1/2 minutes. Scrape down the sides.
• Add the egg mixture in 3 batches, beating for 20 seconds after each addition until fully incorporated. Scrape down the sides.

FILL THE PAN
• Scrape the batter into the prepared Lékué silicone pan and smooth the surface of the batter. For cupcakes and muffins, fill almost to the top. For a tube pan, fill no more than 1 inch from the top. For all other pans, fill no more than half full.

BAKE THE CAKE
• Bake 50 to 60 minutes or until a tester inserted near the center comes out clean and the cake springs back when pressed lightly in the center. Smaller sized cakes will take less time to bake.
• The cake should start to shrink from the sides of the pan only after removal from the oven.

COOL THE CAKE
• Remove from the oven. Cool the cake in the pan completely before unmolding.

DECORATE
• This cake will serve as a great base cake for your most elaborate creations.

INGREDIENTS

<table>
<thead>
<tr>
<th></th>
<th>MEASUREMENTS</th>
<th>WEIGHT</th>
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</thead>
<tbody>
<tr>
<td>whole milk</td>
<td>1 liquid cup, divided</td>
<td>8.5 ounces</td>
</tr>
<tr>
<td>3 large eggs</td>
<td>5 fluid ounces</td>
<td>5.25 ounces</td>
</tr>
<tr>
<td>vanilla extract</td>
<td>2-1/4 teaspoons</td>
<td>•</td>
</tr>
<tr>
<td>sifted: cake flour or bleached all-purpose flour</td>
<td>3 cups (or 2-1/2 cups + 2 Tablespoons all-purpose)</td>
<td>10.5 ounces</td>
</tr>
<tr>
<td>sugar</td>
<td>1-1/2 cups</td>
<td>10.5 ounces</td>
</tr>
<tr>
<td>baking powder</td>
<td>1 Tablespoon + 1 teaspoon</td>
<td>•</td>
</tr>
<tr>
<td>salt</td>
<td>3/4 teaspoon</td>
<td>•</td>
</tr>
<tr>
<td>unsalted butter, (softened)</td>
<td>12 Tablespoons</td>
<td>6 ounces</td>
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</table>

PREPARE PAN AND OVEN
• Oven rack should be placed slightly below or in the middle of the oven. Preheat the oven to 350°F. Turn the oven on for a minimum of 30 minutes before baking so that the oven has time to reach the desired temperature.
• Lightly grease the pan with a non-stick cooking spray or oil, and set the pan on a baking sheet.
Lékué Silicone Bakeware

Lékué Silicone Bakeware is made from 100% pure, food-grade platinum silicone, which is the ideal choice when a product requires the highest levels of quality and safety. We’ve created pans in numerous shapes and sizes for all your baking needs.

A few of our favorites:

- Naturally non-stick
- Permanent - the non-stick material will not flake, fade or wear-off
- Bakes evenly and completely
- Browns beautifully
- No burnt bottoms or edges
- Stops baking when removed from the oven
- Cools quickly
- Perfect release

- Easy to unmold
- Durable
- Safe for use in the oven, microwave and freezer
- Easy to clean
- Will not retain odors
- Easy to store
- Flexible and lightweight
- Saves storage space
- Stacks and separates easily
- FDA approved

Layer Cake Pans

- Simple one-layer cakes to intricate wedding cakes.

- 9.5" Cake Pan
  - Size: 9.5” x 2.3”
  - Volume: 10 cups

- 10" Cake Pan
  - Size: 10” x 2.2”
  - Volume: 11.5 cups

- Mini Heart Pan
  - Size: 5.3” x 9”
  - Volume: 2-1/4 cups

- Heart Pan
  - Size: 9” x 8”
  - Volume: 5 cups
FLUTED TUBE AND RING PANS
- Create beautiful swirled imprints and smooth rings.

**MINI DEEP FLUTED PAN**
- Size: 5.3” x 2.4”
- Volume: almost 2 cups

**8.5” DEEP FLUTED PAN**
- Size: 8.5” x 4”
- Volume: 10 cups

**9” SWIRL CAKE PAN**
- Size: 9” x 2”
- Volume: 5 cups

**9.5” JELLY RING PAN**
- Size: 9.5” x 1.9”

LOAF PANS
- Breads, brownies, bar cookies, pound cakes, quick breads, meatloaves and more.

**8” SQUARE BROWNIE PAN**
- Size: 8” x 8”
- Volume: 8 cups

**MINI LOAF PAN**
- Size: 6” x 2.5”
- Volume: 1-1/2 cups

**9.5” LOAF PAN**
- Size: 9.5” x 4”
- Volume: 6 cups

**11” LOAF PAN**
- Size: 11” x 5”
- Volume: 11.5 cups

MUFFIN/CUPCAKES
- For perfectly delicious cupcakes, muffins and pop-overs.

**3” POP-OVER PANS SET OF 6**
- Size: 3” x 2.4”

**6 CUP POP-OVER/MUFFIN PAN**
- Size: 11” x 8”
- Volume: 3/4 cup

**6 CUP MUFFIN PAN**
- Size: 11.8” x 6.8”

**12 CUP MUFFIN PAN**
- Size: 13.4” x 9.6”
- Volume: 1/3 cup

**9 CUP MADELEINE PAN**
- Size: 11.8” x 6.8”

**MINI’S**
- Ideal for finger food, hors d’oeuvres, parties and small treats.

**6 CUP BRIECHETTE PAN**
- Size: 11.8” x 6.8”

**15 MINI MUFFINS TOP PAN**
- Size: 11.8” x 6.8”

**9 CUP MADELEINE PAN**
- Size: 11.8” x 6.8”

**20 CUP MADELEINE PAN**
- Size: 11.8” x 6.8”
We at Lékué, have received hundreds of letters from first-time bakers telling us how excited and proud they felt after their first experience baking with Lékué silicone pans. They love that such a large selection of pans come in bright, beautiful colors and are so well made and so much fun to use.

A few people had questions about baking with Lékué. Can you put it in the oven? How do you use it? Does it really work? This booklet was created to answer all your questions relating to silicone bakeware and to help you get the best results using Lékué silicone pans.

To provide you with expert advice and delicious recipes, Rose Levy Beranbaum, America’s baking authority, shares her experience and expertise in baking with silicone. She guides you through the advantages and features of Lékué silicone bakeware and explains how to use and care for your pans.

Enjoy the rewards and amazing results that you will experience with your Lékué silicone bakeware.

Lékué is the leading manufacturer of silicone baking pans for the home baker, with over 12 million pans sold worldwide. We hold the patent for the use of Platinum Silicone in the manufacture of baking and confectionery moulds.

Available at: