



HELPFUL HINTS FOR USING NORDIC WARE BUNDT® PANS

Please do NOT use a regular cooking spray because it tends to leave a sticky residue on the pan, and the cake may stick; also, the residue left on the pan may be very difficult to clean completely, making it more likely that future cakes will stick.

We recommend hand washing for all of Nordic Ware baking pans. They may be soaked in hot soapy water for a while, and washed with a textured scrubber that is safe for non-stick coatings. You may also use a plastic bristled brush. In stubborn cases, you may even use a special cleaner that can get rid of sticky residue, such as:

“DAWN Platinum Erasing Foam”

Avoid automatic dishwashers as the detergent is very caustic and can damage the pan’s nonstick coating.

Before baking, grease the pan using one of two methods:

1. Apply a thin coating of **solid** vegetable shortening (such as “Crisco”), then dust the surface lightly with flour (“Wondra” flour works best).
2. Apply a **BAKING spray**, which is a spray that has **flour in it already**, such as "Baker's Joy" or “Pam for Baking

For pans with intricate designs, a baking spray works well to get into all the nooks and crannies. Spray just before putting the batter in the pan, and spray thoroughly but not too heavily, holding the spray can 8 to 10 inches from the pan.

Most cake recipes and mixes will work fine in Nordic Ware Bundt pans, but cakes that are heavy and/or dense will show more detail than light, fluffy cakes. For instance, pound cakes and “doctored-up” cake mixes will show nice detail.

Pour the batter into the pan, filling it 2/3 to 3/4 full (to allow room for the cake to rise). Tap the pan firmly on a cutting board or kitchen countertop to help pop any air bubbles in the batter, and to help the batter settle into the nooks and crannies of the pan. This will also help give you the most detailed cakes.

When finished baking, leave the cake in the pan to **cool for only 10 minutes**, then loosen the cake around the edges if necessary, then invert the pan onto a cooling rack or platter and lift the pan off gently. The cake should easily release. For pans with miniature molds, cooling for 5 minutes should be enough.

Please note: If the interior of your pan is black in color, then bake at an oven temperature that is 25 degrees F. less than the temperature noted in the recipe.

For assistance, please call Nordic Ware Consumer Services at 1-877-466-7342 (toll-free). We’re available weekdays from 7:30 AM to 4:00 PM Central Time.