

## The Edge Brownie Pan™

We think the best brownies have moist centers, a paper-thin crackly crust, and lots of chewy edges. If you agree, you'll love the Edge Brownie Pan™. It's the only brownie pan that adds two chewy edges to every brownie. The pan's patented sidewalls also improve baking performance by circulating heat evenly to the pan's middle, where food typically takes longer to bake. Unique features include:

- *adds two chewy edges to every brownie*
- *fits standard box mixes with no adjustments necessary*
- *one continuous chamber, so batter can be easily spread*
- *interior sidewalls circulate heat evenly to every serving*
- *durable nonstick coating and round, easy-to-clean corners*
- *heavy-gauge cast aluminum construction (professional grade)*
- *all pans are 100% made in the USA*

## Your Favorite Recipes

Your Edge Brownie Pan™ is versatile and sized to fit most box mixes, so you can use it to bake almost any dessert. It's the perfect choice for chewy brownies and blondies, cookie bars, cheesecake bars, cereal bars, lemon bars, shortbread and more:

- Blueberry Bread and Butter Pudding
- Pineapple Upside Down Cake
- Turtle Cheesecake Bars
- Cinnamon Streusel Coffee Cake
- Cappuccino Brownies
- Apple Cranberry Cobbler
- Gingerbread
- Zucchini Walnut Bread
- Pecan Praline Scones

## Cleaning Your Pan

- Before the first use, wash the pan in hot, soapy water and then towel it dry. For the best results, we recommend using a soap dispensing dishwashing wand with a soft sponge at the end of the handle. Most dishwashing wands fit perfectly between the pan's interior sidewalls.
- Never use abrasive cleansers, bleach, steel wool, scouring pads, or harsh chemical fluids. For occasional dried-on food, simply soak the pan in hot water for a few minutes and then scrub it with a damp sponge or cloth.
- The Edge Brownie Pan™ is not dishwasher safe. Please hand-wash the pan to avoid possible damage to the nonstick coating.

## Use and Care

Your Edge Brownie Pan™ is oven-safe to 500 degrees Fahrenheit in a conventional oven. The pan should not be used to cook food on a stovetop burner and never use it in a microwave oven.

- The pan's handles will be very hot when the pan is removed from the oven, so always use oven mitts or a hot pad.
- Because the pan has 70% more edge (side) baking surface than conventional pans, some recipes may bake in less time. If your recipe calls for a baking time of 25 minutes or more, check for doneness a few minutes early. Make a note of your adjustments, if any, for future reference.

## Recommended Utensils

Only nonstick-safe utensils should be used with your Edge Brownie Pan™. Never use metal or other sharp utensils. Scraping the pan or applying heavy pressure could scuff or scratch the coating. Turners and spatulas with a width of 2" or less at the tip will fit the pan the best.

## Chef Emily's Recipes

## Raspberry Pecan Blondies

### Ingredients

2 cups  
1 tsp  
¼ tsp  
¼ tsp  
¼ tsp  
12 Tbsp  
2 cups  
2 ea  
1 ½ tsp  
1 Tbsp  
1 cup  
1 cup

All Purpose Flour  
Baking Powder  
Baking Soda  
Salt  
Nutmeg  
Unsalted Butter, room temperature  
Brown Sugar  
Eggs  
Vanilla Extract  
Lemon Zest  
Pecans, coarsely chopped  
Raspberries

### Instructions

1. Preheat oven to 350°F. Lightly spray the pan with non-stick cooking spray.
2. Combine the flour, baking powder, baking soda, salt and nutmeg in a small bowl.
3. In a large bowl, beat the butter and the brown sugar with an electric mixer until light and fluffy. Add each of the eggs, one at a time, mixing well after each addition. Then add the vanilla extract and lemon zest. Add the dry ingredients and beat just until combined. Stir in the pecans.
4. Spread the dough into the prepared pan. Sprinkle the top of the dough with the raspberries.
5. Bake for 40-45 minutes or until the top is golden and a toothpick inserted into it comes out clean. Cool the blondies completely in the pan.

## Chef Emily's Signature Cookie Bars

### Ingredients

1 ¾ cups  
½ tsp  
½ tsp  
½ tsp  
2 tsp  
½ cup  
1 ¼ cup  
1 ea  
2 tsp  
1 cup

All Purpose Flour  
Baking Soda  
Baking Powder  
Salt  
Instant Coffee  
Unsalted Butter, room temperature  
Brown Sugar  
Egg  
Vanilla Extract  
Chocolate Chips

### Instructions

1. Preheat oven to 350°F.
2. In a small bowl, combine the flour, baking soda, baking powder, salt and instant coffee.
3. In a large bowl, beat the butter and the brown sugar with an electric mixer until light and fluffy. Beat in the egg and vanilla extract. Add the dry ingredients and beat just until combined. Stir in the chocolate chips.
4. Divide the dough into 4 balls and roll each into a log. Place each log into a section of the pan and spread evenly (logs should join at pan bends).
5. Bake for 25-30 minutes or until lightly browned.

## Marbled Cheesecake Brownies

### Brownie Base Ingredients

- 1  $\frac{3}{4}$  cup All Purpose Flour
- $\frac{3}{4}$  tsp Baking Soda
- $\frac{3}{4}$  tsp Salt
- 12 Tbsp Unsalted Butter, room temperature
- 10 oz Bittersweet Chocolate, chopped
- Sugar
- 1  $\frac{1}{2}$  cup Eggs
- 3 ea Vanilla Extract
- 2 tsp

### Cheesecake Filling Ingredients

- 6 oz Cream Cheese, room temperature
- 4 Tbsp Unsalted Butter, room temperature
- $\frac{1}{2}$  cup Sugar
- 1 tsp Vanilla Extract
- 3 ea Egg Yolks
- $\frac{1}{4}$  cup All Purpose Flour

### Instructions

1. Preheat oven to 350°F. Lightly spray the pan with non-stick cooking spray.
2. First, make the brownie base. Combine the flour, baking soda and salt in a small bowl.
3. In a medium bowl, sitting over a simmering pot of water (make sure the bottom of the bowl does not touch the water) melt the butter and chocolate, stirring occasionally until melted and then remove from the heat. Stir in the sugar to the chocolate mixture. Stir in one egg at a time followed by the vanilla extract. Stir in the flour mixture.
4. To make the cheesecake filling, combine the cream cheese and butter in a small bowl until smooth and creamy. Stir in the sugar and vanilla extract. Stir in the egg yolks, one at a time. Add the flour and stir to combine.
5. Pour the brownie base into the prepared pan. Pour the cheesecake filling on top of the brownie base. Using a non-stick safe utensil, swirl the cheesecake into the brownie base making sure not to mix the two completely.
6. Bake for 45-50 minutes or until a toothpick inserted into it comes out with moist crumbs. Cool the brownies completely in the pan.

### Additional Recipes

Visit our website, [www.bakersedge.com](http://www.bakersedge.com), to view, download and print additional recipes prepared by Chef Emily Griffin. She is continually developing new culinary creations for the Edge Brownie Pan™ and is available to answer your baking questions by email.

We love to try unique recipes created by our customers. If you've got a good one, email it to us at [recipes@bakersedge.com](mailto:recipes@bakersedge.com). With your permission, we'll add it to our website so others can enjoy it!

## Our Limited Warranty

Baker's Edge® will promptly replace any Edge Brownie Pan™ found to be defective in materials or workmanship under normal use (following the directions and instructions in this insert) for 90 days from the date of purchase. Minor imperfections or scratches, surface markings as a result of shipping, and slight color variations are normal and may also occur with wear. This warranty specifically excludes damage due to improper storage, exposure to extreme temperatures, prolonged exposure to moisture, using metal or other improper utensils, neglect, fire, accident, alteration, theft, or use in a commercial establishment. Because the pan is not dishwasher safe, this warranty excludes any damage resulting from cleaning the pan in a dishwasher. This warranty also excludes damage attributable to the improper use of utensils, including marks and scratches that may occur with use.

**Proof of purchase is required.** Therefore, we strongly recommend that you keep your sales receipt, invoice, or credit card bill. If you believe your Baker's Edge® product is defective, please send an email to [info@bakersedge.com](mailto:info@bakersedge.com), or send a letter to us at:

Baker's Edge

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Carmel, IN 46032-2812

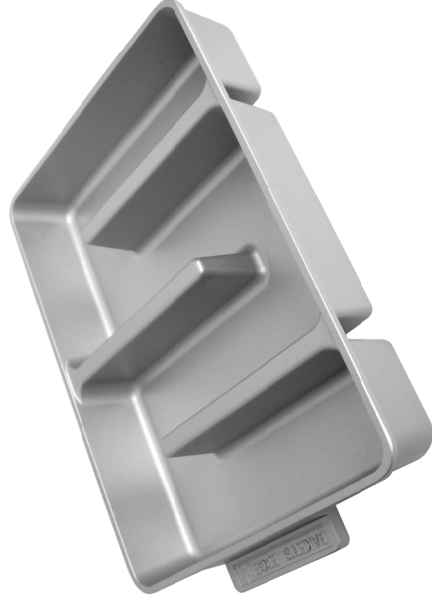
## BakersEdge.com

If you'd like to purchase an Edge Brownie Pan™ through our website or locate a store that carries Baker's Edge® products, please visit us online at [www.bakersedge.com](http://www.bakersedge.com). You'll find a complete list of retailers, detailed product information, and lots of gourmet recipes. You can also download a printable version of this insert or sign up for our mailing list. Our website is secure and we update the content regularly.

## Contact Us

We're always eager to hear from our customers and fans. If you'd like to send us comments or suggestions, please contact us via email at [info@bakersedge.com](mailto:info@bakersedge.com) or write to us at the postal address above.

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## Edge Brownie Pan™

THE BROWNIE PAN FOR EDGE LOVERS!

- *product information*
- *use and care instructions*
- *recommended utensils*
- *recipes and baking tips*



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