

Scalloped Bread Tube

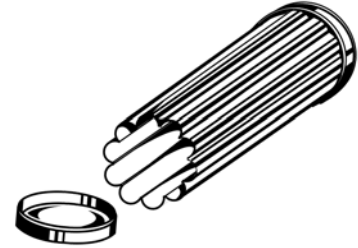
1565 Scalloped Bread Tube

3" diameter x 9"/23 cm
total length
3½-cup/820 mL volume

Three-year guarantee
Hand-wash only

BAKING BASICS

Turn ordinary bread dough into fun and fancy shapes for interesting appetizers, snacks and desserts.

**FEATURES**

Tinned steel

Capped at both ends

Lid labeled "TOP" has steam venting hole

Versatile

Exclusive

Made in Taiwan

USE AND CARE

Spray Bread Tube and Lid with nonstick cooking spray.

Refrigerated Bread Dough:

1. Spray bread tube and lids with nonstick cooking spray.
2. Place lid without hole on one end of tube. This will be the bottom of tube. (The top lid has a hole in the lid and is marked "TOP.")
3. Place dough in tube.
4. Place "TOP" lid on tube.
5. Place Bread Tube upright on lower rack of oven.
6. Bake at 375°F / 190 C for 50 – 60 minutes or until ends are golden brown.
7. Remove tube from oven onto Stackable Cooling Rack; remove bread and cool completely.
8. Slice using Serrated Bread Knife.

BENEFITS

Promotes even baking.

Enclosed baking keeps bread moist.

Top lid has a hole for steam ventilation, reducing top lid from popping off during baking.

Use the Bread Tube to cut out shapes in cookie dough, or cut sliced cheese and deli meat with Tube to match the shape of the bread. Works well with most types of yeast dough, i.e. refrigerated loaves, frozen and thawed dough, or homemade dough.

Helpful Hints:

- Not recommended for use with brownie, quick bread (bread that doesn't require kneading or rising time i.e., banana bread), cake mixes, cookie dough or gelatin.
- It may be necessary to line bottom lid with Parchment Paper. Fold a 15-inch / 38 cm square sheet of paper into fourths. Place between lid and bottom of tube.
- For frozen bread dough, thaw. Do not let rise. Fill prepared tube — full, cap and bake.
- CAUTION: Do not overfill Bread Tube. Expect some seepage from the lower Lid; place filled Bread Tube upright on foil to catch any drippings.

Clean: Wash by hand in warm, soapy water. Dry thoroughly. Never put tube and lid in dishwasher or allow to air dry. This will result in rust. After washing and drying, place in warm oven to ensure thorough drying.

Creative Uses

- Fill Bread Tube with softened sherbet, ice cream, frozen yogurt, or your favorite frozen dessert salad recipes, cap and freeze 4–6 hours or overnight. Remove contents by wrapping Bread Tube in a warm, damp towel for 1–2 minutes to loosen. Slide onto cutting board and slice using Serrated Bread Knife. Serve immediately. NOTE: Do not store frozen food in Bread Tube for extended periods of time.
- Cut shapes out of dough using Bread Tube: pie pastry, partially frozen puff pastry, crescent roll, or biscuit.
- Create shaped sandwiches by cutting your favorite bread with Bread Tube. Fill with peanut butter and jelly, flavored cream cheese, or sliced cheese and deli meats.
- Cut biscuit or crescent roll dough into shapes and place on top of hot fillings such as casseroles or cobblers. Bake as recipe directs.
- Fill prepared Bread Tube with a cereal marshmallow treat mixture. Let set 1 hour. Remove from Bread Tube and slice. Roll edges of crispy treat slices in sprinkles, chopped nuts, or chopped candy, if desired.

DEMO TIPS

The best way to sell the bread tube is to sell its versatility. See CREATIVE USES above for some great ideas. Bake bread and serve at the Kitchen Show®. For a long-term prop: bake a loaf and cut a slice off one end. Let this dry out at room temperature for several days. Carry this along to show off the unique bread shape.