



Silicone Floral Cupcake Pan

**The perfect recipes for your new pan brought to you
courtesy of your Pampered Chef Consultant:**

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Hints and Tips

As SOON as you take muffins, cakes, brownies out of the oven, flip them onto a cooling rack and leave that way for a full 10 minutes! While they are warm, they will FLATTEN out! If you lift up too soon, the cakes may break. 10 minutes seem to be perfect!

To frost - - Use 1/4th to 1/2 cup prepared frosting. Microwave a full minute in a prep bowl (it will boil, but not burn ~ creates like a ganache glaze). Then dip 12 cup cake tops in that. Sprinkle with powdered sugar.

Pancakes

Yield: 12 pancakes

Ingredients

Your favorite pancake mix

Directions

Step 1

Make pancake mix for 8-10 pancakes

Step 2

Fill the cups about half way, put on a thin slice of butter, and put in the 350° F oven for about 18 -20 minutes

Step 3

Cut up a sausage patty to look like a star or another shape, put the pancake on top, and also slice bananas & put them around the whole thing

Chocolate Chip Pancakes

Ingredients

Bisquick pancake mix

Directions

Step 1

Make the cake like ones with vanilla

Step 2

Pour into pan

Step 3

Sprinkle with mini-chocolate chips. The chips float to the bottom. Because of the curved shape they end up in the right places.

Step 4

Bake in 350° F oven for about 18 -20 minutes.

Step 4

Sprinkle powdered sugar over them. They looked fancy! These are great for a brunch.

Decorative Ice Cubes

Yield: 12 cubes

Ingredients

Juice or water

Cup of berries

Directions

Step 1

Fill **Floral Silicone Pan** about ½ full with the water or juice and put in freezer for 15 minutes

Step 2

Add a little fruit and a just enough juice or water to cover the berries and freeze

Step 3

Put in punch bowl and serve. The berries help the ice cube float with the pretty side up.

Sorbet Treats

Yield: 12 treats

Ingredients

1 container of your favorite sorbet

Directions

Step 1

Let the sorbet get a little soft

Step 2

Using the **Medium Scoop** put a scoop or two of sorbet into each cupcake well. Press down to “shape”. Freeze until solid.

Step 3

Serve with all the rich deserts.

Cook's Tip: Different flavors/colors for different flowers and a beautiful presentation.

Sticky Caramel Mini Cakes

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Yield: 12 cakes

Ingredients

Cupcakes

3/4 cup (1 1/2 sticks) butter (do not substitute margarine)

1/2 cup toasted pecans

1 1/2 cups all-purpose flour

1 teaspoon baking powder

1/4 teaspoon salt

1 1/4 cups firmly packed brown sugar

2 eggs

1/2 teaspoon Double –Strength Vanilla

Sliced bananas (optional)

Homemade Caramel Sauce (See recipe)

Directions

Step 1

Preheat oven to 350°F. **Spray Silicone Floral Cupcake Pan** with nonstick cooking spray; set aside. In **Small Batter Bowl**, microwave butter on HIGH 1 1/2-2 minutes or until melted, stirring after each 30 -second interval; set aside to cool slightly.

Finely chop pecans using **Food Chopper**. In **Classic Batter Bowl**, combine pecans, flour, baking powder and salt; mix well and set aside. Add brown sugar, eggs and vanilla to butter; whisk until smooth using **Stainless Whisk**.

Step 2

Add butter mixture to flour mixture; fold together using **Classic Scraper** just until combined (do not over mix). Using **Large Scoop**, place one level scoop of batter into each well of pan. Bake 18 -22 minutes or until edges of cakes are golden brown. Remove from oven; cool 5 minutes in pan. Carefully invert cakes onto **Stackable Cooling Rack**.

Step 3

If desired, arrange five banana slices in a circle in center of each serving plate. Drizzle plate with Homemade Caramel Sauce. Top with one cake. Decorate with Caramel Drizzle Designs, if desired. Serve warm.

Nutrients per serving: (1 cake): Calories 280, Total Fat 15 g, Saturated Fat 8 g, Cholesterol 65 mg, Carbohydrate 35 g, Protein 3 g, Sodium 190 mg, Fiber less than 1 g

Cook's Tip: If desired, 1 teaspoon vanilla can be substituted for the Double - Strength Vanilla

Homemade Caramel Sauce

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Yield: 3/4 cup (12 servings)

Ingredients

1/2 cup heavy whipping cream
1/2 cup sugar
1 tablespoon light corn syrup
1 teaspoon water

1/2 teaspoon Double –Strength
Vanilla
Pinch of salt

Directions

Microwave cream in **Easy Read Measuring Cup** on HIGH 30-40 seconds or until hot; set aside. Combine sugar, corn syrup and water in **(2-qt.) Saucepan**. Cook over medium -high heat 4-5 minutes or until sugar is melted, stirring occasionally using **Bamboo Spoon**. Reduce heat to low. Stir syrup until honey colored (see Cook's Tip); remove pan from heat. Slowly add cream (mixture will bubble dramatically), stirring constantly until smooth. Add vanilla and salt. Cool 5 -10 minutes before serving.

Nutrients per serving: 1 tablespoon): Calories 70, Total Fat 3.5 g, Saturated Fat 2.5 g, Cholesterol 15 mg, Carbohydrate 10 g, Protein 0 g, Sodium 30 mg, Fiber 0 g

Cook's Tip: If desired, 1 teaspoon vanilla can be substituted for the Double - Strength Vanilla.

To check color of sugar syrup, place a small drop of syrup onto a white paper plate. Repeat until honey color is achieved.

Caramel Drizzle Designs

Step 1

Place 1/2 cup sugar, 1 tablespoon corn syrup and 1 teaspoon water in **(8-in.) Sauté Pan**. Cook over medium -high heat 4-5 minutes or until sugar is melted, stirring occasionally using **Bamboo Spoon**. Reduce heat to low. Stir syrup until honey colored. (To check color, place a small drop onto a white paper plate; repeat until honey color is achieved.) Remove pan from heat.

Step 2

Stir sugar syrup constantly until very thick (mixture will mound on spoon). Using **Small Bamboo Spoon**, drizzle caramel in a very thin stream onto **Parchment Paper**, forming 12 circular designs. Allow to harden then carefully peel from paper.

Peanut Butter Cups

Yield: 7 candies

Ingredients

1 Lb. Melting/candy making Chocolate
1 Cup Creamy Peanut Butter

½ Cup Sweetened Condensed Milk
¼ Cup Powdered Sugar

Directions

Step 1

Spray **Silicone Cupcake Pan** W/ Oil

Step 2

Melt Half of the Chocolate in **Small Micro Cooker**

Step 3

Fill 6-7 muffin wells ¼ Full. Place in fridge.

Step 4

Mix Remaining 3 Ingredients together

Step 5

Use the **Small Scoop** and place peanut butter mixture on top of chilled chocolate. And flatten gently with bottom of scoop.

Step 6

Melt remaining chocolate, pour over peanut butter balls, making sure to get around all sides.

Step 7

Chill for at least 30 minutes.

Reese's Peanut Butter Cups

Ingredients

1 cup chunky peanut butter
2 sticks margarine
1 lb powdered sugar

1 pkg chocolate chips
1 pkg (sleeve) crushed graham crackers

Directions

Step 1

Melt chocolate in **Small Micro Cooker**.

Step 2

Fill cupcake wells about $\frac{1}{4}$, "paint" the sides with your spoon so it forms a shell , and freeze for 10-15 minutes

Step 3

Mix peanut butter, margarine, and powdered sugar together with a mixer.

Step 4

Put peanut butter mixture in cupcake wells using the **Large Scoop**

Step 5

Add the crust and then more chocolate to seal it like a reg. Reese's

Step 6

Stick in fridge for a while to get the chocolate to "set".

Heavenly Potatoes

Ingredients

Instant potatoes for 6-8
4 oz cream cheese
4 oz sour cream

1 small carton green or french onion
chip dip

Directions

Step 1

Prepare instant potatoes per package directions.

Step 2

Add to warm potatoes: 4 oz cream cheese, 4 oz sour cream, 1 small carton green or french onion chip dip

Step 3

Bake in silicone pan until golden brown .

Cook's Tip: You can sprinkle the top with paprika or add shredded cheddar cheese before serving

Mayo Muffins

Yield: 12 muffins

Ingredients

*1 1/2 cup self rising flour
1 cup milk

2 heaping tablespoons mayo (not reduced fat)

Directions

Step 1

Mix together in **Small Batter Bowl**. Scoop with **Medium Scoop** into cupcake wells that have been sprayed with non -stick cooking spray. Bake at 400° F for 20 minutes.

Cook's Tip: For variety, add cinnamon & sugar or **Italian Seasoning** or **Dill** or **Rosemary Herb** to batter.

***Self-rising flour** already has baking powder & baking soda mixed into it. If you are going to use all -purpose flour, just add 1/2 teaspoon of baking soda and 1/4 teaspoon of baking powder per cup of flour.