

showcase our cookware collections with easy and delicious recipes

all white ceramic cookware

When you make this recipe, you'll love how the **All White Ceramic Cookware** allows food to release easily and cleans up in a snap.



Show how easy it is to make this impressive banana tart using **All White Ceramic Cookware**, puff pastry and three basic kitchen staples.

Superior Performance

- Lightweight, 4-mm-thick aluminum heats quickly and evenly, minimizing hot spots.
- Shaved aluminum rims and bases provide optimal durability.
- Riveted stainless and silicone handles provide a cool, comfortable grip.
- White interior and glass lids help you keep an eye on food as it cooks.
- Vessels and lids are oven-safe to 400°F.
- Three-year guarantee

Easy Cleaning

- Easy-release ceramic interior makes cleanup a snap.
- Tempered glass lids with wide stainless steel rims are dishwasher-safe.

Added Convenience

- Hanging loop on handle enables convenient storage.

Upside-Down Banana Tart

- 2 small ripe bananas, peeled
 - ½ pkg (17.3 oz) frozen puff pastry (1 sheet), thawed
 - 3 tbsp butter
 - 3 tbsp packed brown sugar
 - Vanilla ice cream (optional)
1. Preheat oven to 400°F. Slice bananas crosswise into ¼-inch-thick slices; set aside. Unfold pastry sheet onto a lightly floured surface. Invert **All White Ceramic 8" Sauté Pan** over pastry sheet; using **Pastry Cutter**, cut around edge of pan to create an 8-in. pastry circle. Discard trimmings. Prick pastry circle several times with a fork.
 2. Add butter to pan; cook over medium heat 1–2 minutes or until melted, stirring occasionally. Remove pan

from heat. Sprinkle brown sugar over butter. Arrange bananas in a slightly overlapping circular pattern over brown sugar. Place pastry circle over bananas and tuck edges under. Bake 23–26 minutes or until pastry is deep golden brown.

3. Using **Silicone Oven Mitts**, remove pan from oven. Immediately invert tart onto cutting board; cool 10 minutes. Cut and serve warm with ice cream, if desired.

Yield: 4 servings

Nutrients per serving (excluding optional ingredient): Calories 310, Total Fat 19 g, Saturated Fat 8 g, Cholesterol 25 mg, Sodium 260 mg, Carbohydrate 34 g, Fiber 2 g, Protein 3 g