

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