

Bountiful Heart Stoneware Mold

FAMILY HERITAGE® STONEWARE

2933 Bountiful Heart Stoneware Mold

5¼ x 6"/13 x 15 cm

Three-year guarantee

Hand-wash only

(See Use and Care instructions for details.)

Features & Benefits: Mold is made of natural lead-free clay and has all the same features and benefits of our Classics® Stoneware.

Effective selling phrases: “Last year, customers and Consultants raised over \$1 million through our Round Up from the Heart® campaign to help feed the hungry in the United States. Each time you round up your order to the nearest dollar amount or more, or purchase our collectible Stoneware molds and holder, you will be contributing to a local food bank. Each time you use the mold to bake a cookie, mold chocolates, or create a one-of-a-kind craft project, you will be reminded that you helped fight hunger!”

Cross-sell with: Stoneware, Stoneware Mold Holder, Hot Pad/Trivet, Stackable Cooling Rack, Simple Additions™, and Serrated Bread Knife

Booking/Recruiting tie-in: “I’m proud to be associated with a company that helps feed the hungry. Being a Consultant has made a big difference in my life and it can do the same for you. I’ve made lots of friends and it’s been a big help with our family finances. If you’d like more information, let’s talk later.”

Demo Tips: Check our Web site under the Product Information tab for directions to make *Stained Glass Confections* in the molds. These are found under Showstoppers.

Cook's Tips:

- Use molds to make festive cookies, crafts and candies to hang on the wall or display on our Stoneware Mold Holder. You can preheat the mold in a 250°F/120°C oven for 15 minutes and put it in the bottom of a napkin lined bread basket to keep rolls warm.
- To mold butter, freeze mold first for 20 minutes. Soften butter and press into mold, level butter using Serrated Bread Knife Put back into the freezer for 20 minutes. For release, loosen edges with curved end of Citrus Peeler. Place shaped butter on plate decorated with parsley or sprigs of rosemary.
- For cinnamon ornaments, mix 1 cup/250 mL applesauce and 1-1¼ cups/300 mL Korintje Cinnamon. Press firmly into a greased mold smoothing the back and invert on Small Bar Pan. Bake at 150°F/75°C for approximately 3 hours (they will shrink). They smell wonderful!
- For cookies, the dough is molded and then turned out onto a Flat Baking Stone to bake.

Technical / Safety / Cleaning Tips:

- Use a heat-resistant oven mitt or pad when handling hot Stoneware and surfaces.
- Do not use Stoneware under broiler or on direct heat source.
- Avoid extreme temperature changes.
- Bring Stoneware to room temperature prior to cleaning.
- Do not use chipped or damaged Stoneware.
- Use separate molds for foods and crafts.

Exclusive.

Made in USA