

Wolfgang Puck

Center Fill Bakeware Set

Use and Care

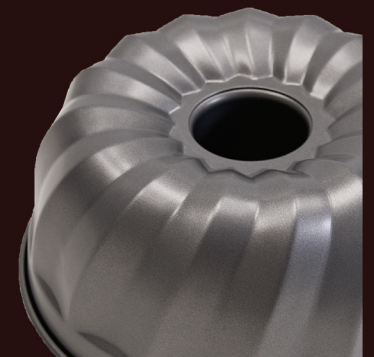
1 YEAR LIMITED WARRANTY

Your Wolfgang Puck bakeware is warranted to be free of defects under normal household use for a period of one year from the date of original purchase to the original purchaser.

This warranty excludes damage caused by accident, overheating, misuse or abuse and does not apply to scratches, stains, discoloration other damage which does not impair the functionality of the bakeware.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state

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Wolfgang Puck,

owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Vert and Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his cookware, appliances and bakeware!

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Center Fill Bakeware Set Use and Care

Before Your First Use

Hand wash bakeware in warm water with mild dishwashing detergent using a sponge or nylon pad. Rinse and dry thoroughly.

Directions for Use

- 1 Grease and flour each pan, including the insert before each use.
- 2 Prepare cake mix and fill pans with batter as directed in the recipe.
- 3 Place insert over the savarin or tube pan aligning the screw on the bottom of the insert with the hole in the pan. Turn clockwise to tighten.
- 4 Bake as directed in recipe. Cool for at least 10 minutes before removing the insert and cake.
- 5 Fill the center cavity with desired filling.
- 6 Place the bottom cake pan over the filled cake and invert onto a serving plate or platter.
- 7 Frost and decorate as desired.

Utensils

Use only silicone, nylon or wooden tools. Do not cut or use sharp metal utensils on your bakeware.

Cleaning

Although your Wolfgang Puck Bakeware is dishwasher safe, the harsh chemicals in dishwashing detergent can cause the non-stick coating to breakdown over time. Therefore, hand washing is recommended.

To clean simply use warm water, a mild dishwashing soap and a soft sponge or nylon pad. Rinse and dry thoroughly.

Do Not Use

Harsh cleaners, steel wool or other abrasive cleaning pads as this will damage the non-stick coating on your bakeware.

Warnings

DO NOT heat an empty piece of bakeware in your oven. This can cause hazardous fumes which may be harmful to birds.

Your bakeware is oven-safe to 400 degrees. DO NOT exceed baking temperatures above 400 degrees.

NEVER leave bakeware in a hot oven unattended.

Bakeware is NOT intended for stovetop use.

We recommend the use of a pot holder or oven mitt at all times.

Tips For Using Your Center Fill Bakeware Set

If you have always wanted to make a neat, clean and interesting cake for your loved ones, this is the bakeware set for you! The possibilities are endless. It is such fun to make cakes this way!

- 1 Measure the batter accurately. If you under fill the tube or savarin pan, you will not have a sufficient cavity to fill. If you over fill, this will cause the batter to spill over the pan.
- 2 If you chose to use your own recipe, follow a general guideline of 4 1/2 to 5 1/2 cups of batter per savarin or tube pan. Both pans hold the exact same volume of batter.
- 3 We recommend placing a cookie sheet lined with aluminum foil or parchment paper below your bakeware while baking. This will catch any batter overflow, keeping your oven clean.
- 4 Baking temperature is 350 degrees F.
- 5 Suggested baking times: 45 minutes for savarin or tube pan, 25 minutes for the round cake pan and 20 minutes if using the center ring of the center fill insert.
- 6 To test for doneness insert a toothpick or bamboo skewer in between one of the slits on the top of the center fill insert.
- 7 If the batter overflows from the pan while baking, continue to bake until the cake is done. Remove and cool for 10 minutes. Press cake down if it has pushed up through the slits on the top of the center fill insert. Carefully remove any excess cake from the sides of the pan and center fill insert with a small serrated knife. Unscrew the insert.
- 8 Grease and flour each pan, including the insert before each use. Nonstick sprays are an easy and less messy alternative to shortening or butter.

Using Store-Bought Cake Mixes

Center fill cakes can easily be made using store bought products. To do so you will need: 2 standard (18.25 ounce) boxes of cake mix, a box of your favorite filling mix such as pudding, and 2 containers of icing.

Preheat your oven to 350 degrees.

Follow the directions on the back of the cakes mix box. One box yields the exact amount to fill the savarin or tube cake pan.

Make the second mix and pour two cups of batter into the round cake pan. You can also add 1 cup of batter to the top ring of the center fill insert. Use the cake from the insert as substitute to filling. To make it more interesting use a different flavor or color of cake.

Generously grease and flour each pan including the inside of the insert. If you are making a chocolate cake, cocoa powder is a great alternative to flour. This is perfect if you are not using frosting, as it will not leave white specs of the surface of the cake. Screw on the center fill insert. Bake the round cake pan for 25 minutes, the tube or savarin pan for 45 minutes and 20 minutes if you are also filling the center of the center fill insert. (Do this separately from the tube or savarin pan.)

Cool for 10 minutes. Remove the center fill insert.

Prepare your filling mixture of choice. Let the cake stand for at least 30 minutes before adding filling. Place round base cake over the filled bund or tube cake. Place serving platter upside down over both cakes and invert to turn the cake on the platter.

Frost and decorate as desired.

Shopping List:

- 2 cake mixes plus ingredients as called for on the box
- 1 filling mix plus ingredients as called for on the box
- 2 containers of icing
- Nonstick spray, butter or shortening to grease the pans.
- Flour or cocoa

How To Dress Up Store-Bought Mixes

If you choose to use store bought mixes with your center fill bakeware set, here are some tricks to help make them taste like you made them from scratch!

For the cake mixes, add melted butter instead of the oil. Oil has no flavor, butter has lots! Add milk or juice instead of water. Add an extra teaspoon of flavoring such as vanilla. Don't get too carried away or the cake might not rise properly.

To enhance the flavors of icing add one stick of soft, unsalted butter, a tablespoon of light corn syrup and a teaspoon of flavoring such as vanilla. Mix until smooth. You can also whip in one egg white or a tablespoon of meringue powder. This will add air, improving the texture.

For instant pudding add half and half or cream to the mix instead of milk. For fruit flavored varieties add part cream and part fruit juice. Fold in a cup of stiffly whipped cream to the prepared pudding to give it a mousse like texture. For extra thick filling don't add all of the liquid called for in the directions. Other recommendations include adding a teaspoon of flavoring, such as vanilla, flaked sweetened coconut to coconut pudding or diced bananas to a banana flavored mix.

Cakes for Center Fill Bakeware Set

Easy Moist Chocolate Cake

This recipe can be made in one bowl! The batter is quite runny but it is supposed to be that way. This is a very moist cake.

INGREDIENTS

2 1/2 cups sugar
 2 1/2 cups all purpose flour
 1 cup cocoa powder
 2 1/2 teaspoons baking soda
 1 1/2 teaspoon baking powder
 2 teaspoons kosher salt or 1 teaspoon table salt
 3 large eggs
 2 cups milk
 3/4 cup vegetable oil
 2 teaspoons vanilla extract
 1 teaspoon butter vanilla extract
 1/4 cup cold coffee
 Flour in shaker, for dusting pans, or may use more cocoa if desired

METHOD

- 1** Preheat oven to 350 degrees. Generously spray either the savarin pan or tube pan, round pan and the center fill insert with nonstick spray. Sprinkle with the flour, starting with the center posts, then tilting and twirling each pan to coat evenly with a very thin layer of flour. Gently tap out excess flour.
- 2** Sift the first 6 items (dry ingredients) into a large bowl. Whisk to combine evenly. Pour the remaining "wet" ingredients into the bowl whisk for 1 minute.

Easy Moist Chocolate Cake (continued)

- 3** Divide the cake batter. Add 4 1/2 cups of batter to the savarin or tube pan. Screw on the center fill insert. Add 2 cups of batter to the round cake pan.
- 4** Place both pans in lower third of oven. Place a foil or parchment-lined cookie sheet on the rack below to catch any batter overflow. Set timer for 25 minutes. When time is up, test the bottom round pan by inserting a toothpick or bamboo skewer into the center. It should come out either clean or with a few moist crumbs clinging to it. (Wet batter means it is not done.)
- 5** If done, remove this pan and reset timer for 20 more minutes for the savarin or tube pan. Test for doneness on this pan by inserting a toothpick or bamboo skewer in between one of the 4 small slits on the top of the center fill insert. Remove and cool for 10 minutes.
- 6** Gently remove center fill insert by unscrewing. Invert onto pretty serving platter. Invert lower round pan as well. Cool completely. Fill and frost as desired.

Recipe courtesy Marian Getz

Easy Vanilla Butter Cake

INGREDIENTS

2 sticks (1 cup) unsalted butter, room temperature
 1 3/4 cups sugar
 4 large eggs
 2 teaspoons pure vanilla extract
 1 teaspoon butter vanilla extract
 1 1/4 cups milk
 1 1/2 cups all purpose flour
 1 1/2 cups cake flour
 1 tablespoon baking powder
 1 teaspoon kosher salt or 1/2 teaspoon table salt
 2 tablespoons flour, in shaker

METHOD

- 1 Preheat oven to 350 degrees. Generously spray either the savarin or tube pan, the round cake pan and the bottom of the center fill insert with nonstick spray. Coat each pan with a thin layer of flour.
- 2 Using the paddle attachment on your stand mixer, cream the butter and sugar on medium speed for 3-4 minutes. Scrape bowl. Add eggs and mix for one minute. Scrape bowl. Add milk, vanilla and butter vanilla extract. Mix on low while you sift the flours, baking powder and salt onto a piece of parchment. Gather up the parchment, creating a cradle or chute to make adding the flour to the mixer easier. Mix until no dry ingredients remain. Scrape bowl and mix for 10 seconds on high speed.

Easy Vanilla Butter Cake (continued)

- 3 Remove and divide batter using the following method: Into either the savarin or tube pan, measure out 5 1/2 cups of batter and spread it around evenly. Now gently screw on the center fill insert. Add 2 cups of batter to the round pan.
- 4 Place both pans in lower third of oven. Place a foil or parchment-lined cookie sheet on the rack below to catch any batter overflow. Set timer for 25 minutes. When time is up, test the bottom round pan by inserting a toothpick or bamboo skewer into the center. It should come out either clean or with a few moist crumbs clinging to it. (Wet batter means it is not done.)
- 5 If done, remove this pan and reset timer for 20 more minutes for the savarin or tube pan. Test for doneness on this pan by inserting a toothpick or bamboo skewer in between one of the 4 small slits on the top of the center fill insert. Remove and cool for 10 minutes.
- 6 Gently remove center fill insert by unscrewing. Invert onto pretty serving platter. Invert lower round pan as well. Cool completely. Fill and frost as desired.

Recipe courtesy Marian Getz

Variations for the Easy Vanilla Butter Cake Recipe

To make specialty cakes simply add the below ingredients to the vanilla butter cake recipe.

- 1 Lively Lemon Cake: stir in the zest of one lemon and 2 teaspoons of lemon oil and a bit of yellow food coloring, if desired.
- 2 Orange Creamsicle Cake: stir in the zest from one orange, 2 teaspoons Fiori De Sicilia oil, and a bit of orange food coloring (or drops of red and yellow food coloring to make orange.)
- 3 Pure Vanilla Cake: scrape the seeds from one Tahitian vanilla bean into batter. Split bean from end to end with a small knife and gently scrape out the sticky black paste. These are the vanilla bean seeds. There is no comparison for the flavor they hold.
- 4 Maple Cake: add 2 teaspoons natural maple flavoring and a 1/2 cup of toasted, finely chopped pecans.
- 5 Banana Cake: add 2 teaspoons natural banana flavoring and a few drops yellow food coloring, if desired.
- 6 Pistachio Cake: add 1 teaspoon natural pistachio flavoring, a 1/2 cup toasted, finely chopped pistachio nuts and a few drops green food coloring, if desired.

Gelatin Cake

This is a great alternative cake, perfect for gluten free diets. Use sugar-free gelatin if needed or desired. Use a variety of colors and flavors.

INGREDIENTS

- 5 small packages of gelatin (for the tube or savarin pan)
- 1 small package of gelatin (for the center fill insert tube)
- 2 small packages of gelatin (for the round cake pan)

METHOD

- 1 Make gelatin according to package directions. Spray pans lightly with nonstick spray.
- 2 Pour gelatin into the tube or savarin pan and the round cake pan. Screw on center fill insert before pouring completely full, then fill it to the top by carefully pouring gelatin down the side of the pan. Let set for several hours.
- 3 Remove center fill insert and pour remaining package of prepared gelatin (cool it first) into the hollow tube of the insert. Chill until set and assemble cake.

Fillings for Center Fill Bakeware Set

Chocolate Mousse Filling

Easy to make with an immersion blender!

INGREDIENTS

1/2 cup chocolate chips
1/3 cup powdered sugar
1 1/2 cups heavy cream, cold

METHOD

- 1 Microwave chocolate until melted. Cool until just warm to the touch.
- 2 Combine all ingredients in a narrow bowl and quickly use immersion blender wand to whip into a mousse. This will only take a few seconds. Use this delicious mousse to fill any cake.

NOTE: you can substitute white chocolate chips to make white chocolate mousse. You can also fold in 1/2 cup mini chocolate chips after making mousse to create chocolate chip mousse. The textural contrast is very nice.

Recipe courtesy Marian Getz

Gelatin Filling

- 1 Use any small box of gelatin. Prepare according to the package directions, adding a couple of ice cubes to the measuring cup for the cold water to help cool the gelatin quickly.
- 2 Pour this into the center of the cake and let stand in freezer until set but not frozen.

Recipe courtesy Marian Getz

Ice Cream Filling

For easy filling, freeze cakes for approximately 30 minutes before filling with ice cream or gelatin.

- 1 Place a pint of your favorite ice cream into a mixing bowl. Let stand for 10 minutes to soften for mixing.
- 2 Stir until somewhat smooth. Scoop the softened ice cream into the center ring of cake.

NOTE: It is easiest if you put softened ice cream into a quart-size plastic zip-top bag, snip the end and use this as a makeshift pastry bag to neatly fill cake pan.

Recipe courtesy Marian Getz

Lemon Curd

Anything called "curd" sounds unappetizing to Americans. But, curds are better than pudding, intensely flavored, smooth textured and oh-so-versatile! Curds freeze well, so whip up a batch. They are yummy as a filling for cupcakes, cakes, donuts, or cookies. Try it on biscuits instead of jam. The magic emulsifying power of egg yolks in this recipe is what makes the texture so silky smooth. Use as a filling for the Easy Vanilla Butter Cake recipe.

INGREDIENTS

Zest from 4 bright-skinned lemons, divided,
 Juice from 4 same lemons, measuring 2/3 cup
 9 large egg yolks
 1 1/4 cup sugar
 1 cup (2 sticks) unsalted butter, cubed and cold

METHOD

- 1 Prepare a double boiler by setting a metal bowl over a pot of simmering water, (or use a proper double boiler). Combine the egg yolks, half of the lemon zest, lemon juice and sugar. Whisk slowly and constantly until mixture thickens and turns translucent, about 10 minutes.
- 2 Remove from heat and whisk in the cold butter. When almost cool, add remaining zest to brighten up the lemon flavor. Stir until smooth.
- 3 At this point, you can strain the curd to remove the zest pieces, or leave them in if you like. Chill mixture airtight, with a piece of plastic wrap directly on the surface to prevent a skin from forming.

NOTE: For lime or grapefruit curd, simply use lime or grapefruit juice and zest in place of the lemon juice and zest. For orange curd, use the same method using oranges, add 1/2 teaspoon citric acid for tartness. Add a bit of food coloring if desired.

Recipe courtesy Marian Getz

No-Bake Cheesecake Filling

This is a favorite filling of mine. Add 1/4 cup of homemade strawberry jam or flavor it any way you want. .

INGREDIENTS

2 packages (16 ounces) cream cheese, room temperature
1/2 cup sugar
1 teaspoon pure vanilla extract

METHOD

- 1 In a medium bowl, use whisk attachment on a hand mixer beat cream cheese, sugar and vanilla together until shiny and perfectly smooth. Scrape bowl and mix again. Use as a filling for any cake you chose.

Recipe courtesy Marian Getz

Pastry Cream

Pastry cream is easy to make and very versatile. Use it to fill any of the cakes you choose to make. It can also be used as the base for any cream pie, a filling for donuts, cream puffs, éclairs, and so on. Because it is delicately flavored, this is a good time to use real vanilla beans and pure vanilla extract.

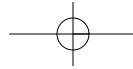
INGREDIENTS

1/2 cup sugar
1/4 cup cornstarch
A pinch of kosher salt
4 large egg yolks
2 cups half and half
1 vanilla bean, split or 1 teaspoon pure vanilla extract

METHOD

- 1 In a medium saucepan, whisk together the sugar, cornstarch, salt and egg yolks to make a thick mixture. Do not turn on the stove yet.
- 2 Microwave the half and half and vanilla bean until very hot. Rapidly whisk egg mixture, slowly adding the hot half and half. Once you have part of it in, you can pour it faster, but keep whisking fast or the yolks will scramble which is NOT a good thing.
- 3 Turn burner on medium heat and whisk steadily until mixture comes to a full boil. (You can use a whisk and a rubber spatula for this.) Make sure to stir and scrap the pan bottom to prevent sticking and scorching.
- 4 Remove from heat, remove vanilla bean, wash it off, dry it and save for another use. Transfer cream to a container and press a piece of plastic wrap directly on the surface to prevent a skin from forming. Chill and use to fill any of the cakes you choose to make.

Recipe courtesy Marian Getz



Quick Strawberry Mousse Filling

An immersion blender makes this a snap to put together.

INGREDIENTS

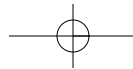
1/2 cup fresh strawberries
1/2 cup powdered sugar
1 1/2 cups cold heavy cream

METHOD

- 1 In a narrow bowl, combine all ingredients and use an immersion blender to puree and whip the mousse until thick and fluffy. This should only take a few seconds. Don't over mix or the cream or it will curdle and turn into strawberry-flavored butter! Use to fill any cake you choose.

Recipe courtesy Marian Getz

Icings for Center Fill Bakeware



Billowy Whipped Cream Icing

INGREDIENTS

3 cups very cold heavy cream
1/2 cup powdered sugar
1 tablespoon pure vanilla extract
1/4 teaspoon butter vanilla extract

METHOD

- 1 Combine all ingredients in the bowl of a stand mixer fitted with a whisk attachment. Beat on medium speed until soft peaks form. Beat until firm enough to spread. Use immediately to ice top and sides of cake.

Variations

Add 1/2 cup finely diced strawberries, blackberries, blueberries or raspberries.

Add 1/3 cup good quality chocolate sauce.

Recipe courtesy Marian Getz

Chocolate All American Buttercream Icing

INGREDIENTS

8 cups sifted powdered sugar
1 cup cocoa powder
1 cup (2 sticks) unsalted butter, at room temperature
1/2 cup boiling water
2 teaspoons vanilla extract
2 teaspoons butter vanilla extract
2 tablespoons heavy cream

METHOD

- 1 In bowl of stand mixer fitted with the paddle attachment, combine powdered sugar and cocoa. Mix on low speed until uniform in color. Add remaining ingredients and mix on low, then high speed until smooth. Scrape bowl and mix on low until cool enough to spread nicely.

Recipe courtesy Marian Getz

Classic All-American Buttercream Icing

Use this icing for decorating cupcakes and birthday cakes. Flavor and color it anyway you'd like. It can even be refrigerated for a few weeks, brought to room temperature, mixed again and will taste perfect. If you want it to be very smooth, mix it on lowest speed for a few minutes then use right away.

INGREDIENTS

1 cup (2 sticks) unsalted butter, at room temperature
 1/2 cup shortening
 Pinch of kosher salt
 8 cups sifted powdered sugar
 1 teaspoon pure vanilla or other desired flavoring
 2 tablespoons milk, a bit more if you prefer a softer icing
 2 egg whites or 4 tablespoons pasteurized egg white product

METHOD

- 1 In bowl of stand mixer fitted with the paddle attachment, combine butter, shortening and salt. Mix on medium speed until blended. Scrape bowl. Add powdered sugar and mix on low speed for 2 minutes. Mixture will be thick. Add vanilla, milk and egg whites and mix on low speed. Scrape bowl and paddle. Mix at high speed until smooth and fluffy.

NOTE: If you want the icing to be really white, substitute the butter for more shortening and use imitation clear vanilla extract.

Recipe courtesy Marian Getz

Coconut Pecan Icing or German Chocolate Cake Icing

This goes perfectly with the Easy Chocolate Cake recipe. Use it as a filling or an icing. Perfect on cupcakes too.

INGREDIENTS

1 cup brown sugar
 4 large egg yolks
 1/2 teaspoon kosher salt or 1/4 teaspoon table salt
 1/2 cup (1 stick) unsalted butter, at room temperature
 1 cup heavy cream
 1 teaspoon vanilla extract
 2 cups chopped pecans, toasted
 2 cups sweetened flaked coconut, toasted

METHOD

- 1 Preheat oven to 350 degrees. On 2 separate cookie sheets lined with foil or parchment, place coconut and pecans. Bake for 10 minutes. Use a timer since it is very easy to burn nuts and coconut. Stir and bake until golden brown. Remove and cool.
- 2 In a medium saucepan, combine the brown sugar, egg yolks, salt, butter, cream and vanilla. Whisk until smooth. Place on low heat and stir constantly using a high heat spatula until mixture begins to thicken and is quite fluffy in appearance. This will take about 15 minutes. Remove from heat and fold in pecans and coconut.

Recipe courtesy Marian Getz

Cream Cheese Icing

This icing tastes great paired with the Easy Chocolate Cake recipe.

INGREDIENTS

2 packages (16 ounces) cream cheese, room temperature
1 stick (4 ounces) unsalted butter, room temperature
2 cups sifted powdered sugar
1 teaspoon pure vanilla extract

METHOD

- 1 In bowl of a stand mixer fitted with the paddle attachment, mix the cream cheese on medium speed until smooth. Scrape bowl and paddle carefully and repeat mixing and scraping.
- 2 Add butter and mix until smooth. Scrape bowl and paddle and mix for an additional minute. On low speed, add the powdered sugar and vanilla until well blended. Scrape bowl and mix on high speed just for a few seconds. Don't overbeat or the mixture will curdle.

Recipe courtesy Marian Getz

Decadent Chocolate Ganache Icing

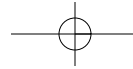
INGREDIENTS

2 cups heavy cream
3 packages (16 ounces each) semi sweet chocolate chips

METHOD

- 1 Microwave cream on high until bubbly, about 4 minutes.
- 2 Pour cream over chocolate in a medium bowl. Let stand 1 minute. Whisk slowly until all chocolate is melted and mixture is very glossy. Pour over cake while still warm.
- 3 If mixture gets too thick, warm it briefly in the microwave. If a more mousse-like consistency is desired, chill mixture, then whip with hand mixer until light and fluffy.

Recipe courtesy Marian Getz



Dreamy Seven-Minute Frosting

INGREDIENTS

- 1 1/2 cups sugar
- 2 tablespoons light corn syrup
- 6 large egg whites
- Pinch of kosher salt
- 1 teaspoon pure vanilla extract, or other desired flavoring

METHOD

- 1 Combine all ingredients, except vanilla, in a metal mixing bowl set over a pot of simmering water (or use a proper double boiler).
- 2 Using a hand mixer fitted with whisk attachments or beat mixture on high speed for seven minutes until mixture is billowy and meringue-like. Add vanilla and mix again. Use immediately to frost top and sides of cake.

Recipe courtesy Marian Getz

Swiss Meringue Buttercream

This is one of the most versatile buttercreams ever.

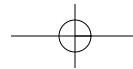
INGREDIENTS

- 5 large egg whites
- 1 1/2 cups sugar
- Pinch of kosher salt
- 1 1/2 cups (3 sticks) unsalted butter, cut into small cubes
- 1 teaspoon fresh lemon juice
- 1 teaspoon pure vanilla or other desired flavoring

METHOD

- 1 In the bowl of a stand mixer, combine the egg whites and sugar. Set bowl over a pot of simmering water and stir until mixture is quite warm and sugar grains have melted.
- 2 Transfer bowl to stand mixer, attach whisk and beat on high speed for several minutes or until the outside of the bowl is cool to the touch. Gradually add butter, salt, lemon juice and vanilla. Beat until fluffy.

Recipe courtesy Marian Getz



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