

Cooking Corner Tips To Help You

Interest Rises In Non-Stick Bakeware

(NAPSA)—With more people saving money by eating and baking at home, interest is rising in bakeware that saves clean-up time. Fortunately, the latest non-stick bakeware can help make home baking a piece of cake.

One line of non-stick bakeware is so efficient it lets muffins fall easily out of muffin pans, cookies slide right off the cookie sheets, and even gooey, sticky desserts slide right onto the serving tray.

This quick-release formula of non-stick coating called “Baker’s Dream” is manufactured by Range Kleen. After you use the bakeware, you simply wipe it off with a paper towel and you’re ready to use it again.

Here are two delicious recipes to try on this bakeware. For more information and recipes, visit www.rangekleen.com.

Cheesecake Delights

- 2 packages of crescent rolls
- 2 8 oz. packages of cream cheese
- 1 cup sugar
- ¼ cup brown sugar

Mix cream cheese and sugar. Flatten one package of crescent rolls into baking pan (13” x 9”). Spread 2nd package of crescent rolls over mixture. Sprinkle brown sugar on top.



A new formula makes bakeware so non-stick that you can wipe it clean with a paper towel after you’ve used it and it’s ready to use again.

Bake at 350°F for 25 minutes. Chill and cut into 1” squares.

Crockpot Pizza

- 1 lb. rigatoni noodles
- 1 pt. pizza sauce
- ½ lb. pepperoni
- 2 cups mozzarella cheese
- mushrooms
- 1 lb. ground beef or sausage
- onions

Cook noodles. Drain, put in crockpot. Next add pizza sauce. Layer in this order: pepperoni, cheese, mushrooms, ground beef/sausage, onions. Simmer on low for 5 hours. Stir occasionally. If dry, add more sauce.

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