

# Taking Guesswork Out Of Baking

(NAPSA)—Baking is an exact science. Precise ingredients, batter amounts, dough placement, oven temperatures and baking times all factor into the equation—along with the bakeware itself, with gauge, color and finish each contributing to good, better or best results.

Now some of the guesswork has been taken out of baking. Baker's Secret Precisionware, a unique line of nonstick bakeware, features Precision Guides stamped into cookie sheets, muffin pans and all of the different cake pan shapes to make baking easier than ever.

With muffin pans, the guides show precisely how much batter to spoon into each cup. Cookie sheets have cookie targets, resembling bull's-eyes, measuring how much dough to use and where to place it so cookies come out evenly sized and spaced just right so they never stick together.

The round, square and oblong cake and loaf pans have fill lines for batter amounts, ensuring that cake layers are even. Stamped around the edges of Precisionware pans are portion guides to help measure serving sizes and calculate the number of pieces in a cake, so no one is shortchanged.

Precisionware is crafted of professional-weight steel with gray nonstick for easy release and effortless cleanups.

Here are two recipes that work



## **Portion guides take the guesswork out of baking and serving.**

wonderfully with Baker's Secret Precisionware.

### **Carrot Zucchini Muffins**

**Serves 12**

- 2 cups flour**
- 1 cup rolled oats**
- $\frac{3}{4}$  cup brown sugar**
- 1 tablespoon baking powder**
- $\frac{1}{2}$  teaspoon ground cinnamon**
- $\frac{1}{4}$  teaspoon salt**
- $\frac{2}{3}$  cup skim milk**
- 3 tablespoons oil**
- 2 egg whites**
- 1 cup shredded carrots**
- $\frac{1}{2}$  cup unpeeled shredded zucchini**
- Shortening for greasing muffin pan**

**Preheat oven to 400° F. In a large bowl, combine flour, oats, brown sugar, baking powder, cinnamon, salt and mix well. In a small bowl, combine milk, oil, egg whites and blend well and add to dry ingredients and stir until moistened.**

**Stir in carrot and zucchini**

**until blended. Spoon batter into greased Baker's Secret Precisionware muffin cups to the fill line. Bake 16-21 minutes, or until golden brown or until a toothpick inserted comes out clean. Let cool, remove from pan and serve warm or cool.**

### **Classic Chocolate Chip Cookie**

**Serves 50**

- $\frac{1}{2}$  cup butter (one stick), room temperature, plus additional for greasing cookie sheets**
- $\frac{1}{2}$  cup granulated sugar**
- $\frac{1}{4}$  cup packed brown sugar**
- 1 egg, well beaten**
- $1\frac{1}{2}$  cups flour**
- $\frac{1}{2}$  teaspoon salt**
- $\frac{1}{2}$  teaspoon baking soda**
- $\frac{1}{2}$  cup semisweet chocolate chips**
- $\frac{1}{2}$  cup chopped nuts**
- 1 teaspoon vanilla**

**Preheat oven to 350° F. Cream together butter, granulated and brown sugar until light and fluffy. Add egg and mix thoroughly. In separate bowl, mix together flour, salt, baking soda and add to moist mixture in two parts and mix well.**

**Add and mix thoroughly together chocolate chips, nuts and vanilla. Place cookie dough by teaspoonful onto greased Baker's Secret PrecisionWare cookie sheets using cookie targets as guides. Bake 10-12 minutes. Allow to cool and serve.**