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by **Montgomery Ward**[®]

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Delicious
Recipes
Inside!

by **Montgomery Ward**[®]

8-pc. Bakeware Set with Silicone Handles



Model: CK-S92298-RED

Montgomery Ward Customer Service
1112 7th Avenue, Monroe, WI 53566
8:00 am to Midnight, Monday through Friday

Wards.com 1-888-557-3848

Outside Back Cover

Instruction Manual

Item No.: 717497

Wards.com 1-888-557-3848

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Thank you for purchasing your Chef Tested[®] 8-Piece Bakeware Set with Silicone Handles by Montgomery Ward[®]. Put through the paces by the experts, it will perform to the highest standard, time after time, with all the convenience, easy cleanup and durability you rely on from Wards. We guarantee it!

Made from carbon steel and coated with a nonstick finish, these pans will provide you and your family with years of home baked goods. The red, silicone handles not only add a spot of color, but also provide a sturdy grip when wearing oven mitts.

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PLEASE SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

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Important Safeguards

PLEASE READ THESE INSTRUCTIONS BEFORE USE

Basic safety precautions should always be followed when using your Bakeware Set.

WARNING: TO AVOID THE RISK OF BURNS, ALWAYS USE POTHOLDERS OR OVEN MITTS WHEN REMOVING BAKEWARE PIECES FROM A HOT OVEN.

1. Hot bakeware should be placed only on heat-resistant surfaces.
2. To protect against damage, do NOT submerge hot bakeware in water or other liquid.
3. Be careful around the oven, as heat, steam, and splatter can cause injury.
4. Close supervision is necessary when hot bakeware is used by or near children.
5. This bakeware is not designed to be used on stovetops, in microwave ovens, under a broiler, over a campfire, or on any type of grill.
6. Bakeware is safe in ovens up to 425° F.
7. Use only heat-resistant nylon, plastic, or wood utensils on pans. Do not use metal utensils, which may scratch the nonstick surface.

Before Using for the First Time

Before first use and after each use, hand wash pans thoroughly with mild dish-washing detergent and warm water and dry thoroughly.

Parts & Features

Your 8-Piece Chef Tested Bakeware Set is made of durable carbon steel and coated with a nonstick finish on the interior and exterior. The silicone handles are heat resistant and provide a nonslip grip.

Your set contains the following pieces:

ITEM	QUANTITY	COOKING SURFACE
Cookie Sheets	2	12-1/2" x 10-3/4"
Bake/Roasting Pan	1	9" x 13" x 2-1/4" deep
12-Cup Muffin Pan	1	2-3/4" dia. x 1-1/4" deep
Square Pans	2	8" x 2" deep
Loaf Pans	2	9-1/2" x 5" x 2-1/2" deep

Cleaning & Care

To keep your Bakeware Set in the best condition for lasting use, follow these cleaning and storage instructions.

1. Allow pans to cool before washing.
2. Hand washing is recommended.
3. Wash pans thoroughly in warm water with mild detergent.
4. Stubborn stains can be removed by presoaking the pan in hot water and using a mild detergent with a sponge or nylon scrub pad. Do NOT use steel wool, coarse scouring pads or abrasive powders that could scratch the nonstick finish.
5. Completely dry pans with a soft towel to remove all moisture before storing.
6. Avoid stacking pans when storing to prevent scratching.

NOTE: To prevent discoloration, do NOT clean this bakeware in a dishwasher.

Lemon-Lavender Blueberry Jam Muffins

Ingredients:

- | | |
|---------------------------|--------------------------------|
| 2 ½ cup all-purpose flour | 1 egg |
| ½ cup sugar, granulated | 1 cup (2%) milk |
| ½ tsp. salt | ½ cup butter (1 stick), melted |
| 1 Tbsp. grated lemon zest | 1 tsp. vanilla extract |
| 1 tsp. dried lavender | 4 oz. blueberry jam |
| 1 Tbsp. baking powder | |

Glaze:

- ¼ cup confectioner's sugar
- 1 Tbsp. lemon juice

Instructions:

- Preheat oven to 400° F. Line muffin pan with paper baking liners.
- In a large bowl, combine flour, sugar, salt, lemon zest, lavender, and baking powder. Mix with whisk to break up clumps and evenly distribute all dry ingredients.
- In a small bowl, mix egg, milk, melted butter, and vanilla extract with whisk or fork. Combine wet ingredients into dry ingredients and mix until the flour is moistened (batter will be slightly lumpy).
- Fill each muffin cup 1/3 full. Drop 1 teaspoon blueberry jam in center of each cup. Top with remaining batter.
- Bake 20 to 25 minutes, until a toothpick inserted into the center of muffin comes out clean.
- Mix glaze ingredients together in a small bowl.
- Brush or drizzle glaze onto muffins while they are still hot.

Yield: 1 dozen muffins

Peanut Butter Chocolate Chip Banana Bread

Ingredients:

- | | |
|------------------------------------|----------------------------------|
| ¾ cup creamy peanut butter | 1 ¾ cup all-purpose flour |
| 3 medium over-ripe bananas, mashed | 1 ½ cup sugar, granulated |
| 2 large eggs, beaten | 1 tsp. baking powder |
| ½ cup peanut oil | ½ tsp. salt |
| ¼ cup buttermilk | 1 cup semi-sweet chocolate chips |
| 1 tsp. vanilla extract | |

Nonstick pan spray

Instructions:

- Preheat oven to 325° F. Spray 9" x 5" loaf pan with nonstick pan spray.
- In a mixing bowl, use an electric mixer to beat peanut butter with paddle attachment until creamy. Add mashed bananas and let cream together for 2 minutes. Add eggs, peanut oil, buttermilk, and vanilla and beat for another 2 minutes until all ingredients are thoroughly mixed.
- In a separate bowl, mix together flour, sugar, baking powder, and salt.
- Add flour mixture to the liquid ingredients and mix until combined. Stir chocolate chips in by hand.
- Pour into greased loaf pan and bake for 1 hour 20 minutes or until a toothpick inserted into the center of the loaf comes out clean.
- Cool on a wire rack.

Yield: 1 loaf

Whole Wheat Lasagna

Meat Sauce:

- 1 Tbsp. olive oil
- 1 cup onion, small dice
- 1 lb. ground turkey
- 1 lb. mild Italian sausage
- 24 oz. tomato sauce
- 12 oz. tomato paste
- ½ cup water
- 1 Tbsp. garlic powder
- 2 tsp. granulated sugar
- 2 Tbsp. Italian seasoning
- 1 tsp. salt
- 1 tsp. black pepper

Cheese Filling:

- 3 eggs
- 4 Tbsp. minced fresh basil
- 24 oz. small curd cottage cheese
- 8 oz. ricotta cheese
- 1 cup grated Parmesan cheese
- ½ cup grated Asiago cheese
- 1 tsp. black pepper

- 12 whole wheat lasagna noodles, cooked and drained
- 12 ounces shredded mozzarella cheese

Instructions:

For Meat Sauce:

- In a large skillet, heat olive oil on medium heat. Add onion and sauté for 5 minutes. Add ground turkey and Italian sausage and cook until no longer pink. Drain any excess fat.
- Add the tomato sauce, tomato paste, water, garlic powder, sugar, Italian seasoning, salt and black pepper. Bring to a boil and reduce heat. Simmer uncovered for 20 minutes, stirring occasionally.

For Cheese Filling:

- In a large bowl, combine egg, basil, cottage cheese, ricotta, Parmesan, Asiago, and black pepper.

Preparation:

- Preheat oven to 375° F. Spread 1 cup of meat sauce in the bottom of roasting pan. Layer with three noodles, 1½ cups of cheese mixture, and ½ cup of mozzarella.
- Layer again with three noodles, 1½ cups of meat sauce, 1½ cups cheese mixture, and ½ cup of mozzarella. Repeat layering again using the remaining cheese filling, but reserving some meat sauce and shredded mozzarella.
- For the final layer, place remaining 3 noodles, the reserved meat sauce and remaining mozzarella on top.
- Cover with aluminum foil and bake for 50 minutes. Uncover and bake 20 additional minutes.
- Let stand for 20 minutes before cutting.

Yield: 12 servings

Caramel Pecan Monkey Bread

Ingredients:

Dough:

- | | |
|-----------------------------|--------------------------------------|
| 4 ¾ cup all-purpose flour | ¼ cup solid shortening |
| ½ Tbsp. kosher salt | 1 package (.25 oz.) active dry yeast |
| ¼ cup granulated sugar | 1 ½ cup warm water |
| ½ cup non-fat powdered milk | |

Caramel:

- 2/3 cup packed brown sugar
- ¼ cup butter
- ¼ cup heavy whipping cream

Caramel Topping:

- ¾ cup chopped pecans
- 1 cup sugar mixed with 1 tsp. ground cinnamon
- ½ cup butter, melted
- Pan spray

Instructions:

- In a small bowl, mix yeast with warm water. Let sit for 5 minutes until slightly foamy.
- In a mixing bowl, use an electric mixer to combine flour, salt, sugar, and powdered milk. With the dough hook attachment, stir ingredients on low for 2 minutes. Add solid shortening and continue to mix with dough hook for 2 minutes until shortening has been cut into small pieces within the flour.
- Add yeast/water to the dry ingredients and knead on low for 8 minutes until dough is light, supple, and somewhat soft. (If dough is too sticky, add ¼ cup of flour.)
- Place dough in greased bowl and turn to coat. Cover with plastic wrap and let rise in a warm place until it doubles (roughly 1 hour).
- For the caramel, in a saucepan bring brown sugar, butter, and cream to a boil. Cook stirring occasionally for 3 minutes. Pour half of caramel into a greased 8" x 8" pan and sprinkle in half the pecans.
- Once dough has doubled, carefully degas by folding it onto itself. Let sit for 5 minutes. Shape dough into 20 balls (about 1 ½ inch in diameter).
- In a shallow bowl place cinnamon-sugar. In another bowl, place melted butter.
- Preheat oven to 350° F.
- Dip dough balls in butter, roll in cinnamon sugar, and place inside the prepared pan. Repeat until all dough balls have been used. Top with remaining caramel and pecans. Cover and let rise for 30 minutes.
- Bake 30-35 minutes or until golden brown. Let cool 15 minutes before inverting onto a serving plate.

Yield: One square pan

Almond Cut-Out Cookies

Ingredients:

- 18 oz. butter, softened
- 1 ½ cup sugar, granulated
- 1 large egg
- 1 Tbsp. almond extract
- 4 ¾ cup all-purpose flour
- 1 cup almond flour (or ground almonds)

Instructions:

- In the bowl of an electric mixer, cream butter and sugar with a paddle attachment for 3 minutes, until sugar is fluffy and light.
- Add egg and almond extract and mix thoroughly.
- Add all purpose flour and almond flour and beat until dough comes together and no dry spots remain.
- Wrap dough in plastic wrap, flatten down, and refrigerate for at least 2 hours or overnight for dough to firm up.
- When ready to bake the cookies, preheat oven to 325° F. Remove dough from refrigerator and roll out onto a flour surface to a ¼" thickness. Cut dough with 2.5" round cookie cutter.
- Place on cookie sheet and bake for 12-15 minutes until edges of cookie are light brown.
- Remove cookies onto a wire rack to cool. Repeat with remaining cookie dough.

Yield: 24 (2.5" round) cookies

Returns

If any item, for any reason, does not meet your expectations, just return it to us. We'll gladly either:

- Refund your merchandise amount
- Credit your account
- Send a replacement

You can return any unused item in its original packaging within 60 days of its receipt for a full refund of the purchase price (excluding shipping and handling charges).

Please send returns to:

**Montgomery Ward, Inc.
Attn: Customer Returns
2000 Harrison Suite 100
Clinton, IA 52732-6676**

When returning an item:

- Use the original packaging and pack it securely.
- Please adequately insure your item in case you need to make a claim with the carrier you choose for returning your item.
- Include your order number and reason for return.
- We recommend keeping the receipt for 4 weeks.

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1 Year Limited Warranty

Montgomery Ward, Inc. warrants this Chef Tested product to be free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Montgomery Ward will repair or replace, at its option, defective parts of this Chef Tested product at no charge, provided the product is returned, freight prepaid with proof of purchase to Montgomery Ward. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

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