

Bakeware Recipes

Easy Veggie Pot Pie

Pie Crust (2)

Cream of Soup (Mushroom, Chicken, etc)

1 Can Mixed Vegetables

Salt and Pepper to Taste

1. Preheat oven to 425. Place pie crust in bottom of Saladmaster Pie Pan.
2. Mix veggies and soup together. Season. Add additional veggies if desired.
3. Pour into pie pan and top with second crust, pushing down edges in moat. Cut slits in top to promote air flow.
4. Cook for 25 minutes or until desired crust color.

Cakey Strawberry Cobbler

2 qt. fresh strawberries, hulled and halved, with larger ones quartered (about 2 lbs. strawberries)

1 Tbsp. lemon zest, plus 2 Tbsp. fresh lemon juice (from 1 large lemon)

1 cup granulated sugar, divided (1/4 cup and 3/4 cup)

1/2 cup butter

1 cup all-purpose flour

1 1/2 tsp. baking powder

1/2 tsp. kosher salt

1/2 tsp. baking soda

1 cup whole buttermilk

1 tsp. vanilla extract

sweetened whipped cream or vanilla ice cream

- 1) Preheat oven to 350. Gently stir sliced strawberries, lemon zest, lemon juice and 1/4 cup of the sugar in a large bowl until totally combined. Let strawberry mixture stand, stirring occasionally, until juicy, about 15 minutes.
- 2) Place butter in a 13X9 inch baking dish and put dish in preheated oven until butter is melted, 8 to 10 minutes. Remove dish from oven.
- 3) Whisk together flour, baking powder, salt, baking soda and remaining 3/4 cup sugar in a medium bowl until combined. Whisk together buttermilk and vanilla. Whisk buttermilk mixture into flour mixture and continue to whisk until batter is smooth. Pour mixture evenly over melted butter in hot baking dish. (Do not stir.) Using a slotted spoon, scatter strawberry mixture evenly over batter. Drizzle 3 tablespoons of accumulated juice from bottom of bowl over strawberries. Discard any remaining juice or reserve for another use.
- 4) Bake in preheated oven until batter is puffed and slightly golden in the center and dark golden brown around edges, 40 to 45 minutes. Cool on a wire rack at least 15 minutes. Serve warm with whipped cream or ice cream.

Golden Sweet Cornbread

Pre-heat oven to 400 degrees

9-inch round cake pan lightly greased

1C flour

1C yellow cornmeal

2/3C sugar

1t salt

3.5t baking powder

2 eggs

1C milk

1/3C vegetable oil

1/2C frozen sweet corn (optional)

Prep:

Lightly whisk together all the dry ingredients: flour, cornmeal, sugar, salt, and baking powder.

Stir in eggs, milk, and oil until well mixed. Fold in frozen corn.

Pour into prepared cake pan and bake 20 to 25 minutes, until golden brown and a toothpick inserted into the middle comes out clean.

Katie's Healthy(er) No-Oil Brownies

1 box Brownie Mix

2/3 can pureed Pumpkin (about 1 cup)

Preheat the oven to 350 degrees.

Mix brownie mix and pumpkin well.

Spray the Saladmaster 8" Cake Pan. Spread mix in the pan.

Bake in the oven for 30-40 minutes until a knife inserted in the middle comes out clean.

Brownies will have a fudgy consistency!

Optional: spread a little bit of peanut butter on top, after you taken them out of the oven!

Baked Taco Crescent Ring

1 small Onion, cut on cone #2

4 cloves Garlic, cut on cone #1

1 lb. Beyond Vegan Ground Beef

1 package Taco Seasoning [or Katherine's homemade taco seasoning: 1 Tbsp Chili powder, 1 Tbsp Cumin, ½ tsp Paprika, ½ tsp Salt, ½ tsp Garlic Powder, ½ tsp Dried Onion, ½ tsp dried Oregano, ½ tsp Black Pepper]

1/4 cup Water

2 8 oz cans refrigerated Crescent Roll dough (uncooked)

Optional Taco Toppings: Romaine Lettuce, Tomatoes, Guacamole, Olives

Preheat oven to 375 degrees.

In an 11" large skillet, add onion, garlic, vegan beef, taco seasoning and water. Cover and cook over medium heat, until vapo-valve clicks. Reduce heat to low and continue cooking for 5 minutes, until beef is cooked through. If mixture is saucy, remove the cover and continue simmering on low to sauce to cook off.

Unroll both cans of dough; separate into 16 triangles. On ungreased large cookie sheet, arrange triangles in ring so short sides of triangles form a 5-inch circle in center. Dough will overlap. Dough ring should look like the sun.

Spoon beef mixture on the half of each triangle closest to center of ring. Bring each dough triangle up over filling, tucking dough under bottom layer of dough to secure it. Repeat around ring until entire filling is enclosed (some filling might show a little).

Bake 20 to 25 minutes or until dough is golden brown and thoroughly baked. Cool 5 to 10 minutes before cutting into serving slices.

While cooking, prepare optional taco toppings.

Transfer the taco ring to a 12" deep dish griddle to serve and place the toppings in the middle hole of the taco ring. Enjoy!

Peach Cobbler

- **2 cups peeled peaches (if frozen, thaw and drain juice)**
- **1/4 cup butter**
- **1/2 cup flour**
- **1 cup sugar (divided)**
- **1 teaspoon baking powder**
- **1/4 teaspoon salt**
- **1/3 cup milk**
- **1 egg**
- **1/4 tsp vanilla**
- **1/2 teaspoon cinnamon**
- **1/4 teaspoon nutmeg**
- **1/4 cup brown sugar**
- **ice cream for serving (optional)**

INSTRUCTIONS

- Preheat oven to 350°F. While oven preheats, put the butter in a pan and place in oven until melted.
- Mix flour, 2/3 cup of sugar, baking powder and salt in large bowl. Add milk and egg to flour mixture and stir to combine. Pour batter over melted butter in glass dish. – DO NOT STIR
- Put the peaches in a bowl, add 1/3 cup sugar along with vanilla, cinnamon and nutmeg. Stir to combine. Spoon peaches gently over batter. – DO NOT STIR
- Sprinkle brown sugar over top of peaches and batter.
- Bake cobbler for 40-45 mins or until batter is golden brown. Finish with a few minutes on broil to give it a little extra crispness on top (watch closely so it doesn't burn).
- Serve warm with vanilla ice cream.