

MINI CAST IRON SKILLET

USER MANUAL & GUIDE

First-Time Use: Even though our cast iron comes pre-seasoned, we suggest an initial seasoning to get the best experience for your first use.

1. Rinse your cast iron with warm to hot water.
2. Dry **immediately** and thoroughly using a lint-free cloth or paper towel.
3. Add a drop of vegetable oil or shortening and spread over the skillet using a paper towel.

Now your skillet is prepped for cooking!

Routine Cleaning & Seasoning: Cleaning your cast iron properly and seasoning regularly will help ensure the lifespan of your cast iron. Be sure to clean your cookware after every use.

-  1. **Clean:** While still warm, wipe the inside of your skillet with a paper towel to remove excess food and oil.
-  2. **Rinse:** Rinse under hot water and scrub with a non-abrasive scrub pad. If desired, use a small amount of mild dish soap.
-  3. **Dry:** Dry immediately and thoroughly using a lint-free cloth or paper towel. You can also set the pan on the stove or in the oven to evaporate the remaining water.
-  4. **Season:** Coat your entire pan - inside and out-with vegetable oil or shortening
-  5. **Bake:** Bake your skillet in the oven between 350-400 degrees F for 1 hour.
-  6. **Store:** Once your pan has cooled, store or hang in a dry area.

Cooking Tips

- **Preheat Your Cast Iron:** This is a great way to ensure your pan has even heat distribution. Start on a low heat setting and gradually increase the temperature.
- **Protect Your Hands:** Cast iron gets hot very quickly, so be sure to use a mitt, pot holder, or towel when handling your skillet.
- **Avoid Cooking Acidic Foods:** We suggest you avoid cooking with acidic foods for extended periods of time as they break down

the season coat on your skillet.

- **Use More Than Your Stovetop:** Cast Iron can handle high temperatures making your skillet great for cooking with induction, ceramic, campfire, grill, broiler, and oven!
- **Practice:** Cast iron can seem tricky at first, but don't be discouraged! With each use of your pan, you're improving the seasoning coat, making your skillet more non-stick.

Rust? No Problem! If your pan becomes rusted, all you have to do is scrap off the rusty layer with steel wool. You can also use coarse salt, water, and a paper towel to effectively scrub your skillet. Once you've removed the rust, follow steps 4-6 above to re-season your pan.

Recipe: Baked Chocolate Chip Cookie

Servings: 4-8

Ingredients: 1/4 cup butter melted, 8 tsp granulated sugar, 1/4 cup brown sugar packed, 1 Lg egg yolk, 1 tsp vanilla extract, 1/4 tsp baking soda, Pinch of salt, 1/2 cup all-purpose flour, and 1/3 cup chocolate morsels or candy. Optional: Sprinkles, Whipped Cream, Ice Cream, Cherries or other topping(s)

1. Preheat your oven to 350 degrees F
2. Melt butter in a large bowl. Then, whisk in both sugars, then egg yolk, vanilla, baking soda, and salt.
3. Gradually whisk in the flour until well combined. Then, add your chocolate chips or candy.
4. Once the dough is formed, refrigerate for at least 30 minutes (overnight for the best results).
5. Bake for 15-30 minutes or until puffed and golden brown.
6. Allow cooling for 10 minutes before adding your desired toppings. Serve & enjoy!



Thank You for choosing Modern Innovations!
We hope you enjoy your Mini Cast Iron Skillet.