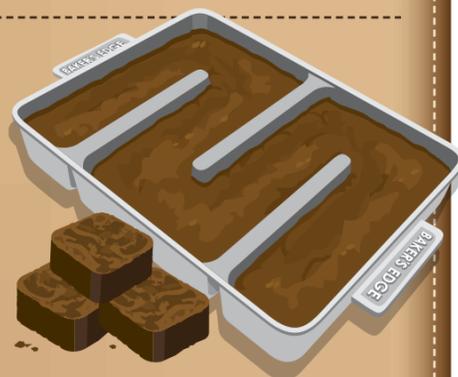


Chef Emily's Ultimate Brownies

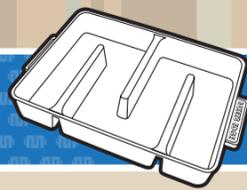
Ingredients

- 12 Tbsp Unsalted Butter
- 5 oz Unsweetened Chocolate
- 2 ¼ cup Sugar
- 3 ea Eggs
- 1 ½ tsp Vanilla Extract
- 1 ¼ cup All Purpose Flour
- ¼ tsp Salt
- 1 cup Chocolate Chips



Instructions

- 1 Preheat oven to 350° F and lightly spray pan with nonstick cooking spray.
- 2 Place the unsweetened chocolate and butter in a bowl over a pot of lightly simmering water. The water should not touch the bottom of the bowl. Stir frequently until chocolate and butter are completely melted and remove bowl from the pot.
- 3 Stir in the sugar. Then stir in the eggs, one at a time, and vanilla extract. Follow with the flour and salt, mixing just until combined. Stir in the chocolate chips. Spread the batter into the prepared pan.
- 4 Bake for about 35-40 minutes or until a toothpick inserted in the brownie comes out with moist crumbs.



Edge Brownie Pan™

THE BROWNIE PAN FOR EDGE LOVERS!



Welcome to the Upper Crust of Brownie Society.

Love brownies? So do we. Who doesn't right? We think the best ones have moist centers, and lots of chewy edges. You now own the original, still made in the USA, *Edge Brownie Pan*. A pan that was designed to be the best brownie baking pan ever conceived. This patented pan adds two chewy edges to every brownie it bakes. Those funky interior walls also improve your baking performance by circulating heat evenly to the pan's middle – where stuff generally takes a little longer to bake. To top it off, we made it super heavy duty and non stick – so it will never warp and be a lot easier to clean.

Why is our pan better than other brownie pans?

- ➔ ADDS 2 CHEWY EDGES TO EVERY BROWNIE
- ➔ FITS STANDARD BOX MIXES WITH NO ADJUSTMENTS NECESSARY
- ➔ ONE CONTINUOUS CHAMBER, SO BATTER CAN BE EASILY SPREAD
- ➔ INTERIOR SIDEWALLS CIRCULATE HEAT EVENLY TO EVERY SERVING
- ➔ DURABLE NONSTICK COATING AND ROUND, EASY-TO-CLEAN CORNERS
- ➔ HEAVY-GAUGE CAST ALUMINUM CONSTRUCTION
- ➔ 100% MADE IN THE USA



LET'S GET BAKIN'

We gave you a few recipes in this insert, and we have lots more online at www.BakersEdge.com. A few of our favorites are listed below:

- MASCARPONE AND HONEY BROWNIES
- Carmel Oat Bars
- CANACHE & PEANUT BUTTER LAYERED BROWNIES
- THE DOODLE BAR
- The EDDIE Bar
- DOUBLE SHOT ESPRESSO BROWNIES
- Intergalactic Frosted Brownie

While brownies are reason enough to own and use a pan of this caliber – we want to remind you that the Edge Brownie Pan is great for lots of stuff. It will fit most recipes sized for a 9 x 13 pan – and will do a bang-up job. Get creative! Think outside the brownie and bar – like Pineapple Upside Down Cake, Baked Macaroni and Cheese, Breakfast Casserole, Banana Bread. Click! We just heard that oven light go off in your head. Dust off the apron, put on your mitts, preheat the oven.



We are continually developing new culinary creations and are available to answer your baking questions by email. Send us an question at RecipeHelp@bakersedge.com

Chef Emily's Signature Cookie Bars

Ingredients

- | | |
|----------------------------|---|
| 1 ¾ cups All Purpose Flour | ½ cup Unsalted Butter, room temperature |
| ½ tsp Baking Soda | 1 ¼ cup Brown Sugar |
| ½ tsp Baking Powder | 1 ea Egg |
| ½ tsp Salt | 2 tsp Vanilla Extract |
| 2 tsp Instant Coffee | 1 cup Chocolate Chips |

Instructions

- 1 Preheat oven to 325°F.
- 2 In a small bowl, combine the flour, baking soda, baking powder, salt and instant coffee.
- 3 In a large bowl, beat the butter and the brown sugar with an electric mixer until light and fluffy. Beat in the egg and vanilla extract. Add the dry ingredients and beat just until combined. Stir in the chocolate chips.
- 4 Divide the dough into 4 balls and roll each into a log. Place each log into a section of the pan and spread evenly (logs should join at pan bends).
- 5 Bake for 25-30 minutes or until lightly browned.



OTHER COOL STUFF

AVAILABLE AT BAKERSEDGE.COM



THE ORIGINAL EDGE PAN!

Edge Brownie Pan™

THE BROWNIE PAN FOR EDGE LOVERS!



cast aluminum



recipes included



easy to clean



spatula included



made in the USA

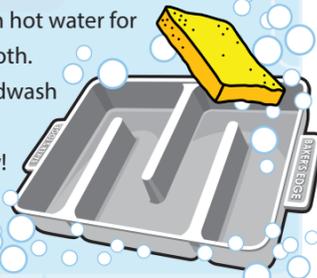
RECIPES INSIDE!

US PATENT 6,412,402



CLEANING YOUR PAN

- Before the first use, wash the pan in hot, soapy water and then towel it dry.
- Never use abrasive cleansers, bleach, steel wool, scouring pads, or harsh chemical fluids. For occasional dried-on food, simply soak the pan in hot water for a few minutes and then scrub it with a damp sponge or cloth.
- The *Edge Brownie Pan™* is not dishwasher safe. Please handwash the pan to avoid possible damage to the nonstick coating. The pan is super nonstick, so we did half of the job already!



USE & CARE

- Your *Edge Brownie Pan™* is oven-safe to 500 degrees Fahrenheit in a conventional oven. The pan should not be used to cook food on a stovetop burner and never use it in a microwave oven.
- The pan's handles will be very hot when the pan is removed from the oven, so always use oven mitts or a hot pad.



RECOMMENDED UTENSILS

- Only nonstick-safe utensils should be used with your *Edge Brownie Pan™*. Never use metal or other sharp utensils.
- Scraping the pan or applying heavy pressure could scuff or scratch the coating.

OUR STORY



Matt Griffin Emily Griffin

MATT: Baker's Edge started out as dare mixed with a little bit of challenge, and then a whole lotta hard work. Just out of college (in 1998) - my friends and I were talking about simple inventions that seem so obvious, but took years before they were imagined. Shortly after this, while chomping on a warm brownie (a corner piece - my favorite), it suddenly struck me. A simple redesign of the typical square pan could give me a pan full of corners. It was an a-ha moment. I was convinced this was the "new way" to bake brownies - and despite the naysayers and hurdles - it finally hit the store shelves in 2006. Would I do it

again? YES! Would I do things differently? YES! But somehow it all worked out anyway! We are so proud to be "Made in the USA." We never took a bail out, and would never ask - we just keep working hard and figuring things out.

EMILY: As a chef, you may think it was second nature for me to help launch a bakeware brand. Not at all! I know baking - but metal castings, coatings, packaging, logistics - that is not what chefs do! It has been a wild ride, with thankfully more ups than downs. I love that we have kept the company small, personal, and have never backed away from the best quality and service we can deliver. We love defying the odds by being successful, scrappy Midwestern entrepreneurs. We like to think we have some qualities that can never be copied or faked - personality, real people behind our business, and a good number of fresh ideas. We have so much cool stuff on the horizon - just wait!



Read the whole story on the ABOUT page of our website!

www.BakersEdge.com

Marbled Cheesecake Brownies

BROWNIE BASE INGREDIENTS

- 1 ¾ cup All Purpose Flour
- ¾ tsp Baking Soda
- ¾ tsp Salt
- 12 Tbsp Unsalted Butter, room temp
- 10 oz Bittersweet Chocolate, chopped
- 1 ½ cup Sugar
- 3 ea Eggs
- 2 tsp Vanilla Extract

CHEESECAKE FILLING INGREDIENTS

- 6 oz Cream Cheese, room temp
- 4 Tbsp Unsalted Butter, room temp
- ½ cup Sugar
- 1 tsp Vanilla Extract
- 3 ea Egg Yolks
- ¼ cup All Purpose Flour



INSTRUCTIONS

- 1 Preheat oven to 350°F. Lightly spray the pan with non-stick cooking spray.
- 2 First, make the brownie base. Combine the flour, baking soda and salt in a small bowl.
- 3 In a medium bowl, sitting over a simmering pot of water (make sure the bottom of the bowl does not touch the water) melt the butter and chocolate, stirring occasionally until melted and then remove from the heat. Stir in the sugar to the chocolate mixture. Stir in one egg at a time followed by the vanilla extract. Stir in the flour mixture.
- 4 To make the cheesecake filling, combine the cream cheese and butter in a small bowl until smooth and creamy. Stir in the sugar and vanilla extract. Stir in the egg yolks, one at a time. Add the flour and stir to combine.
- 5 Pour the brownie base into the prepared pan. Pour the cheesecake filling on top of the brownie base. Using a non-stick safe utensil, swirl the cheesecake into the brownie base making sure not to mix the two completely.
- 6 Bake for 45-50 minutes or until a toothpick inserted into it comes out with moist crumbs. Cool the brownies completely in the pan.



More recipes online at BAKERSEDGE.COM

OUR LIMITED WARRANTY

Baker's Edge® will promptly replace any *Edge Brownie Pan™* found to be defective in materials or workmanship under normal use (following the directions and instructions in this insert) for 90 days from the date of purchase. Minor imperfections or scratches, surface markings as a result of shipping, and slight color variations are normal and may also occur with wear. This warranty specifically excludes damage due to improper storage, exposure to extreme temperatures, prolonged exposure to moisture, using metal or other improper utensils, neglect, fire, accident, alteration, theft, or use in a commercial establishment.

Because the pan is not dishwasher safe, this warranty excludes any damage resulting from cleaning the pan in a dishwasher. This warranty also excludes damage attributable to the improper use of utensils, including marks and scratches that may occur with use.

Proof of purchase is required. Therefore, we strongly recommend that you keep your sales receipt, invoice, or credit card bill. If you believe your *Baker's Edge®* product is defective, please send an email to info@bakersedge.com, or send a letter to us at:

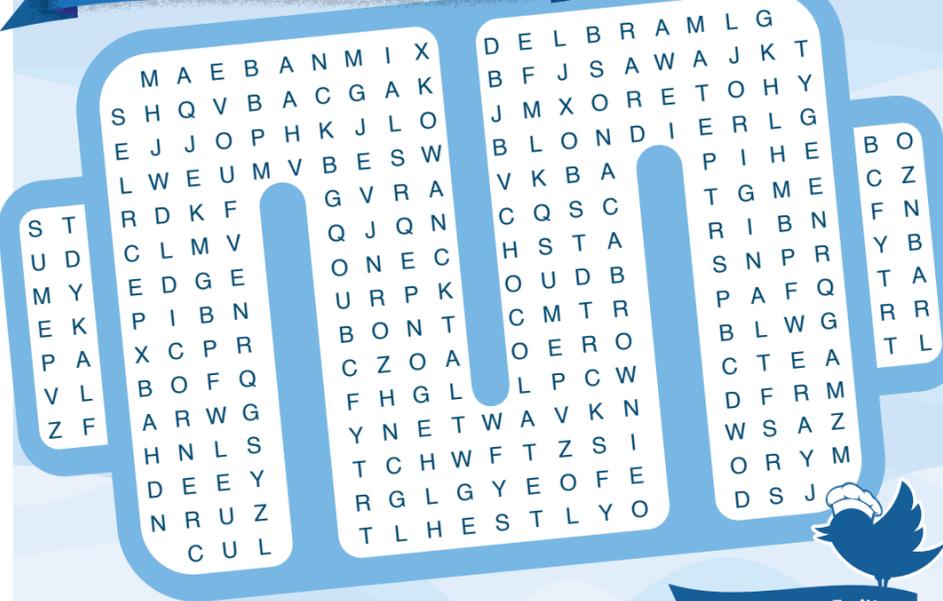
Baker's Edge
484 East Carmel Drive #355
Carmel, IN 46032-2812



CONTACT

We're always eager to hear from our customers and fans. If you'd like to send us comments or suggestions, please contact us via email at info@bakersedge.com or write to us at the postal address above.

EDGE BROWNIE PAN WORD SEARCH



CAN YOU FIND THESE WORDS?

- CORNER
- EDGE
- BROWNIE
- CHEWY
- FLAKY
- CHOCOLATE
- BAKER
- BLONDIE
- ORIGINAL
- MIX
- BAR
- MARBLD

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www.BakersEdge.com

Raspberry Pecan Blondies

Ingredients

- 2 cups All Purpose Flour
- 1 tsp Baking Powder
- ¼ tsp Baking Soda
- ½ tsp Salt
- ¼ tsp Nutmeg
- 12 Tbsp Unsalted Butter, room temp
- 2 cups Brown Sugar
- 2 ea Eggs
- 1 ½ tsp Vanilla Extract
- 1 Tbsp Lemon Zest
- 1 cup Pecans, coarsely chopped
- 1 cup Raspberries

Instructions

- 1 Preheat oven to 350°F. Lightly spray the pan with non-stick cooking spray.
- 2 Combine the flour, baking powder, baking soda, salt & nutmeg in a small bowl.
- 3 In a large bowl, beat the butter and the brown sugar with an electric mixer until light and fluffy. Add each of the eggs, one at a time, mixing well after each addition. Then add the vanilla extract and lemon zest. Add the dry ingredients and beat just until combined. Stir in the pecans.
- 4 Spread the dough into the prepared pan. Sprinkle the top of the dough with the raspberries.
- 5 Bake for 40-45 minutes or until the top is golden and a toothpick inserted into it comes out clean. Cool the blondies completely in the pan.



More recipes online at BAKERSEDGE.COM