

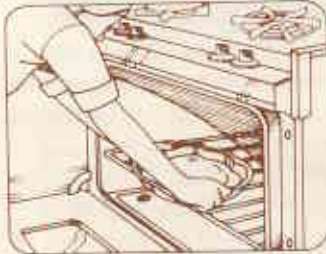
Baking Instructions



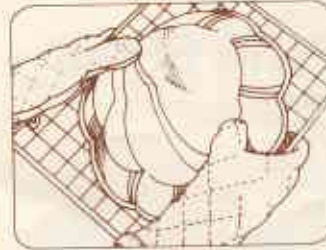
Preheat oven to 350° or temperature per directions. Your cake will unmold easily without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening. A vegetable oil with flour pan spray (Baker's Joy™) is an acceptable way to grease and flour pan. (Do not use butter, margarine, liquid vegetable oil or vegetable oil pan sprays.) Spread the shortening so that all pan indentations are covered. Sprinkle about 2 Tablespoons flour inside pan and shake so that flour covers all greased surfaces. Turn pan upside down and tap lightly to remove excess flour. If any shiny spots remain inside pan, touch up with more shortening and flour to prevent cake from sticking.



Make one 2-layer cake according to package or recipe directions. Pour the cake batter into pan, and if necessary, spread the batter around with a spatula to fill all areas of the pan until even, taking care not to touch sides or bottom of pan. Bake cake on middle rack of 350° oven for 25 to 35 minutes or until cake tests done according to package or recipe directions.



Remove cake from oven and cool on cake rack for 10 minutes. While the cake is still in the pan, carefully slice off the raised center portion of the cake. This allows the cake to sit more level and helps prevent cracking. To remove cake from pan, place cooling rack against cake and turn both cake rack and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake.



To transfer cake to serving plate, hold plate against molded side of cake and turn both cake and rack over. Lift off rack, hold serving plate against bottom of cake and turn both plate and cake over. Be sure to hold rack and plates close together while turning to prevent cake from cracking.