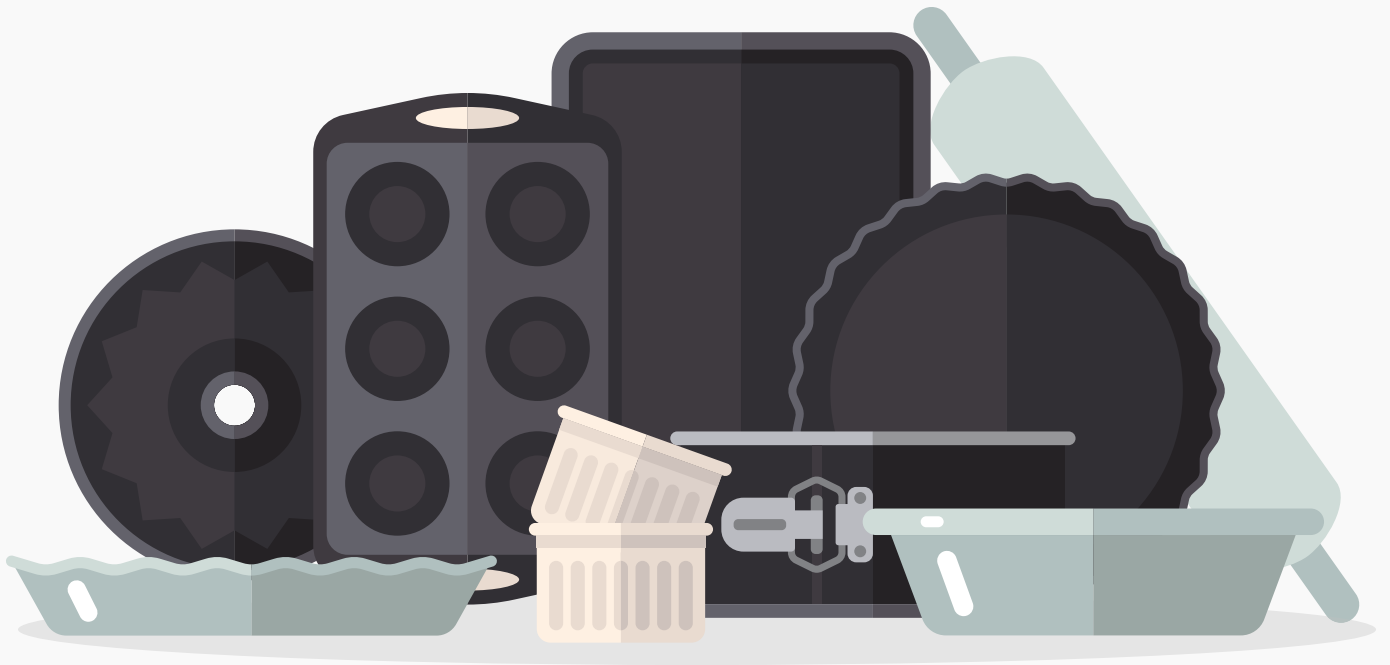
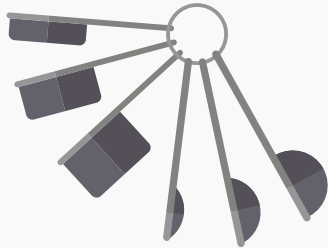


Bakeware Buying Guide



THE BASICS

Want to try your hand at baking? These basic tools and bakeware will put you on the road to success.



Measuring Cups & Spoons

You can't bake anything until you measure your ingredients!



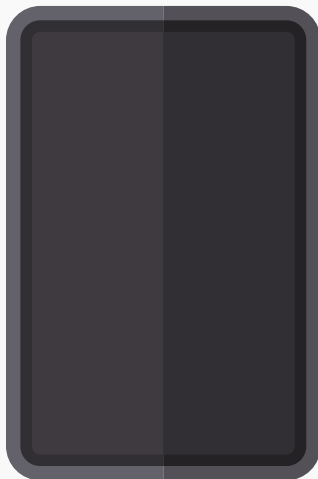
Mixing Bowls

Get a mixing bowl that's as unique as you are! Try to choose at least 3 sizes to get the most out of your mixing bowls.



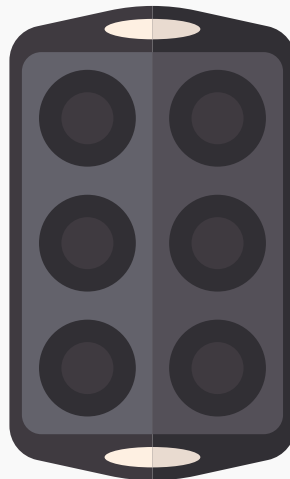
Baking Dish

These dishes generally have straight sides and flat bottoms. They can be used for cooking a variety of sweet and savory meals.



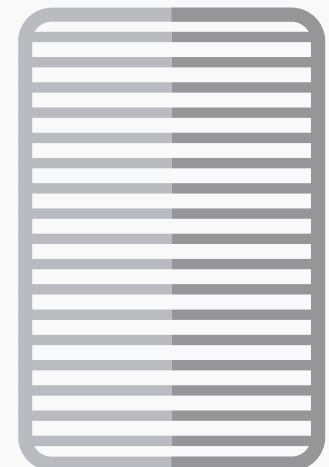
Sheet Pan

This thin, flat rectangular pan is the workhorse of any baker. Low sides prevent food from sliding off when moving it to and from the oven.



Muffin Tin

This pan features "cup" shaped depressions that can be filled with batter. Be sure to fill the cup part way to prevent overflow.

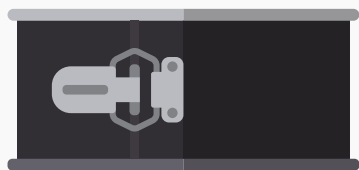


Cooling Rack

When your creation is completed, place it on a cooling rack. Be sure to look for racks with feet in order to have even air distribution for cooling.

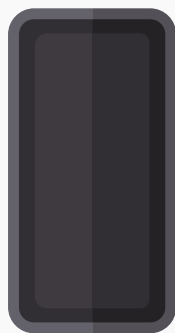
TRY SOMETHING NEW

Whether your an old pro or a baking novice, these tools will help you complete your tasty treat.



Springform Pan

This multi-piece pan is ideal for cheesecakes and ice cream cakes. The spring and latch make removal a breeze.



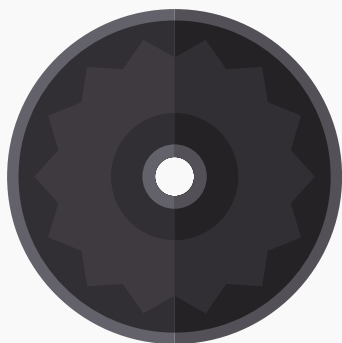
Loaf Pan

This rectangular pan with deep sides helps you create the perfect loaf or cake.



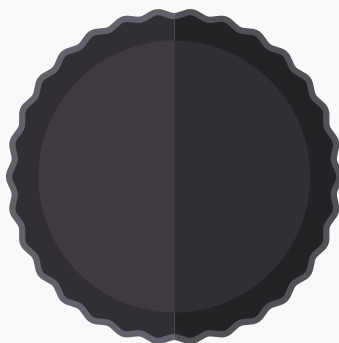
Pie Pan

Make your own holiday pie!
Pro tip: Pies with a top crust will bake better in a metal tin.



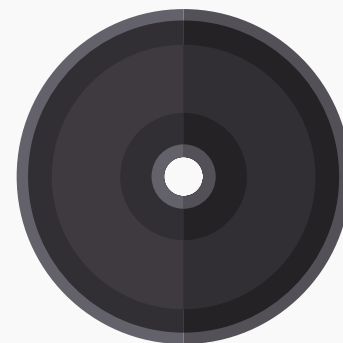
Bundt Pan

For a show-stopping center piece, try a highly decorative bundt pan! Be sure to take extra care when turning your masterpiece out of the pan.



Tart Pan

The tart pan's fluted edge and removable base helps you achieve a perfect decorative crust.

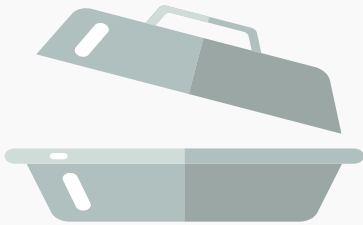


Angel Food Cake Pan

The high, straight sides of this round pan allow angel food cakes to grow tall and have a fluffy interior.

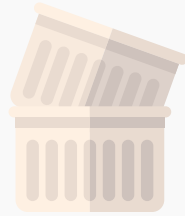
MORE TOOLS

Get inspired by other utensils and tools used for baking or presenting sweet and savory courses.



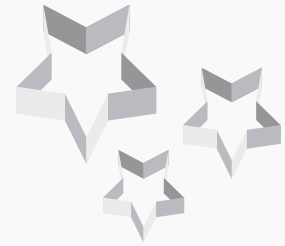
Casserole Dish

Casserole dishes are used for both baking and serving food. Many come with lids to cover food while cooking.



Ramakins

Make individual portions of the meals you love! Ramakins can be used in the oven, microwave and stored in the freezer for meal prep.



Cookie Cutters

Cookie cutters aren't just for holiday cookies! Try them for biscuits or doughnuts all year long.



Rolling Pin

The rolling pin allows you to roll out cookie or pastry dough to the thickness you need.



Cake Stand

You've worked so hard to bake your creation; now put it on display! A cake stand will add style and finesse to your bake.

THAT'S NOT ALL!

Need more inspiration for your next meal or sweet treat? Stop by Riverbend Home to see what new additions are waiting to be added to your home. Riverbendhome.com