



CURTIS STONE

5-PIECE BAKEWARE SET

RECIPES AND USAGE
INSTRUCTIONS





CURTIS STONE

Sheet Pan Roast Chicken Dinner

Serves: 4

Prep Time: 20 minutes

Cook Time: 1 hour and 20 minutes, plus 15 minutes resting time

Make-Ahead: Chicken and vegetables are best served right away.

INGREDIENTS

- 1 lb. medium Yukon Gold potatoes, quartered
- 2 large carrots, peeled, halved lengthwise, cut into 2-inch pieces
- 2 large parsnips, peeled, halved lengthwise, cut into 2-inch pieces
- 4 shallots, halved
- 4 garlic cloves
- 3 tbs. olive oil
- One 4 1/2-lb. whole chicken, legs tied together with twine
- 2 tbs. unsalted butter
- 1 1/2 tsp. Worcestershire sauce
- 1/2 cup reduced-sodium chicken broth, hot

METHOD

1. Preheat oven to 375°F. In large bowl, toss potatoes, carrots, parsnips, shallots, and garlic with oil to coat. Season with salt and pepper. Spread vegetables evenly over a Curtis Stone 17x12-inch Sheet Pan. Place chicken atop vegetables.
2. In small saucepan, melt butter with Worcestershire sauce. Remove from heat. Brush some butter mixture all over chicken.
3. Roast chicken and vegetables, basting chicken every 20 minutes with butter mixture and tossing vegetables occasionally, for 1 hour and 20 minutes, or until an instant-read thermometer inserted into thigh reads 160°F and vegetables are tender and golden.
4. Transfer chicken and vegetables to large serving platter to rest 15 minutes; do not wipe out sheet pan.
5. Pour hot broth over sheet pan and scrape up browned bits in pan with wooden spoon. Pour pan juices into sauceboat and season with salt and pepper.
6. Carve chicken and serve with vegetables and pan juices.

2







CURTIS STONE

Sheet Pan Frittata

Serves: 12

Prep Time: 10 minutes

Cook Time: 40 minutes

Make-Ahead: Vegetables can be cut up to 1 day ahead, covered separately and refrigerated.

INGREDIENTS

Nonstick cooking spray

10 asparagus spears, tough ends trimmed

10 oz. sliced bacon, coarsely chopped

1 red bell pepper, seeded, cut into 1/4-inch-wide strips

1 yellow bell pepper, seeded, cut into 1/4-inch-wide strips

1 large yellow onion, halved, sliced

30 large eggs

1 1/4 cups heavy cream

4 green onions, thinly sliced, divided

4 oz. shredded cheddar cheese

METHOD

1. Position rack in center of oven and preheat oven to 350°F. Lightly coat a Curtis Stone 17x12-inch Sheet Pan with nonstick spray.
2. Cut asparagus tips into 2-inch lengths and cut remaining asparagus stalks on a slight diagonal into 1/4-inch-thick slices. Set aside.
3. Heat large skillet over medium heat. Add bacon and cook, stirring occasionally, for 10 to 12 minutes, or until crisp. Using slotted spoon, transfer bacon to plate lined with paper towels and pour off all but 3 tbs. bacon drippings.
4. Add peppers and onions to skillet and cook 7 minutes, or until tender. Add asparagus tips and slices and cook 2 minutes, or until vegetables are tender and beginning to brown. Spread vegetables onto second Curtis Stone Sheet Pan to cool quickly.
5. In large bowl, whisk eggs, cream, 1 tbs. salt and 1/2 tsp. pepper. Stir in cooled vegetables, half of bacon, and half of green onions. Pour mixture into prepared sheet pan and sprinkle with cheese.
6. Carefully move pan to oven and bake frittata 20 to 25 minutes, or until puffed and golden around edges and center jiggles just slightly when pan is gently shaken. Remove frittata from heat and let sit 5 minutes.
7. Sprinkle with remaining bacon and green onions and serve.

4







CURTIS STONE

Baked Mashed Potatoes with Bacon and Parmesan

Serves: 8

Prep Time: 20 minutes

Cook Time: 1 hour

Make-Ahead: Potato mixture can be assembled in pans, covered, and refrigerated for up to 1 day. Uncover and bake as directed below.

INGREDIENTS

5 lbs. russet potatoes (about 12), peeled, quartered

3 tbs. unsalted butter, room temperature

10 oz. bacon, cut into 2-inch pieces

1 cup whole milk, warm

3/4 cup sour cream

4 oz. mascarpone cheese or cream cheese, room temperature

4 oz. Parmesan cheese, freshly grated

METHOD

1. Preheat oven to 375°F.
2. Place potatoes in large saucepan and add enough cold salted water to cover them by 1 inch. Bring water to simmer over high heat, then reduce heat to medium and simmer 15 minutes, or until potatoes are tender.
3. Drain potatoes in strainer and set strainer over hot saucepan to evaporate excess steam. Press hot potatoes through potato ricer or food mill.
4. Put potatoes in saucepan, and reduce heat to low, then mix in 3 tbs. of butter.
5. Meanwhile, heat heavy large skillet over medium-high heat. Add bacon and sauté 6 minutes, or until crisp. Using slotted spoon, transfer bacon to plate lined with paper towels and reserve 2 tbs. of pan drippings in small bowl.
6. Fold warm milk into mashed potatoes. Fold in reserved pan drippings and bacon, sour cream, and mascarpone cheese. Season with salt and pepper. Divide potato mixture between two Curtis Stone 8-inch Round Cake Pans. Sprinkle Parmesan cheese over.
7. Bake 30 minutes, or until potatoes are heated through, slightly puffed, and tops are light brown. Let stand 10 minutes and serve.



CURTIS STONE

Spiced Carrot Cupcakes with Brown Sugar Cream Cheese Frosting

Makes: 12 cupcakes

Prep Time: 15 minutes, plus about 30 minutes cooling time

Cook Time: 20 minutes

Make-Ahead: Frosted cupcakes will keep for up to 2 days, stored airtight in refrigerator.

Serve cupcakes cold or at room temperature.

INGREDIENTS

Cupcakes:

- 1 cup all-purpose flour
- 1 tsp. baking powder
- 1 tsp. ground cinnamon
- 1/2 tsp. kosher salt
- 1 cup granulated sugar
- 2 large eggs
- 1 tsp. pure vanilla extract
- 3/4 cup canola oil
- 10 oz. carrots (about 3), coarsely grated on box grater
- 1/2 cup golden raisins
- 1/2 cup walnuts, coarsely chopped

Frosting:

- 3/4 cup packed light brown sugar
- One 8-oz. package cream cheese, room temperature
- 3 tbs. unsalted butter, room temperature
- 1/2 tsp. pure vanilla extract

METHOD

To make cupcakes:

1. Preheat oven to 350°F. Line a Curtis Stone 12-Cup Muffin Pan with paper liners.
2. In medium bowl, whisk flour, baking powder, cinnamon, and salt to blend; set aside. In large bowl, whisk sugar, eggs, and vanilla to blend. Slowly add oil, whisking to blend well. Using wooden spoon, stir in flour mixture. Using silicone spatula, fold in carrots, raisins, and walnuts.
3. Divide batter among prepared muffin cups, using about 1/4 cup batter for each cupcake. Bake 20 minutes, or until toothpick inserted in center of cupcake comes out with just a few moist crumbs attached. Transfer pan to cooling rack and cool 10 minutes, then transfer cupcakes to rack and cool completely.

To make frosting:

4. In bowl of stand mixer fitted with paddle attachment (or in large bowl, using handheld mixer), beat brown sugar, cream cheese, butter, and vanilla on medium speed 6 minutes, or until smooth, fluffy, and creamy.
5. Spread frosting over tops of cupcakes.



CURTIS STONE

Roast Turkey Breast with Sage Brown Butter and Pan Jus

Serves: 6

Prep Time: 2 hours and 45 minutes

Cook Time: 2 hours

Make-Ahead: Turkey breast can brine for up to 8 hours in refrigerator. Brown butter can be made up to 2 days ahead, covered and refrigerated.

INGREDIENTS

Turkey:

4 cups cold water

1/4 cup sugar

2 tbs. kosher salt

1 tsp. black peppercorns

Finely grated zest of 3 lemons

1/4 cup fresh lemon juice

2 garlic cloves, crushed and peeled, plus 1 head garlic, halved horizontally

1/4 cup lightly packed fresh sage leaves

1/4 cup lightly packed fresh thyme sprigs

1 fresh rosemary sprig

One 3 1/4-lb. boneless turkey breast

1 large carrot, cut into 1 1/2-inch chunks

2 large celery ribs, cut into 1 1/2-inch lengths

1 yellow onion, cut into 8 wedges

1/2 cup reduced-sodium turkey or chicken broth, hot

Sage Brown Butter:

1/2 lb. (2 sticks) unsalted butter, room temperature

2 tbs. finely chopped fresh sage

2 tbs. finely chopped shallots

1 large garlic clove, finely chopped

METHOD

To brine turkey:

1. In large bowl, combine water, sugar, salt, peppercorns, lemon zest and juice, and crushed garlic cloves. Using side of heavy knife, lightly crush sage, thyme, and rosemary on cutting board, then stir them into brine.
2. Submerge turkey breast, meaty side down, in brine. Cover and refrigerate at least 2 hours, and up to 8 hours.

Meanwhile, to make sage brown butter:

3. In medium skillet, stir 6 tbs. of butter over medium heat 4 minutes, or until it melts and turns nutty brown. Add sage, shallots, and garlic and stir 1 minute, or until shallots soften. Pour butter into medium bowl and let cool.
4. Add 10 tbs. butter to brown butter and blend well. Season with salt and pepper.

8





CURTIS STONE

To roast turkey:

5. Preheat oven to 350°F.
 6. Remove turkey from brine; discard brine. Rinse turkey under cold running water. Pat it dry with paper towels. Place turkey on cutting board. Using your fingers, carefully make pocket between skin and breast meat. Spread 1/3 cup of butter under skin to cover breast meat completely, then rub 1/3 cup butter all over outside of turkey breast. If you wish, tie breast crosswise in couple of places with kitchen twine to help it hold its shape.
 7. Spread carrots, celery, onion, and garlic halves on a Curtis Stone 17x12-inch Sheet Pan. Set turkey breast on top and roast 1 hour and 20 minutes, or until an instant-read thermometer inserted into thickest part of turkey reads 155°F. Transfer turkey and vegetables to carving board and let rest 10 minutes.
 8. Meanwhile, pour any juices into small saucepan. Let stand 3 minutes, then spoon off fat that has risen to surface of juices. Pour hot broth over sheet pan and scrape up browned bits in pan with wooden spoon. Carefully pour broth mixture into skimmed juices in saucepan. Bring to simmer and season with salt and pepper. Transfer pan jus to sauceboat.
- To serve:
9. In small saucepan, melt remaining sage brown butter over medium-low heat; transfer to bowl. Using large sharp knife, cut turkey crosswise into slices. Transfer to platter and serve with melted sage brown butter and pan jus.





CURTIS STONE

Buttery Dinner Rolls

Makes: 14 buns

Prep Time: 30 minutes, plus about 1 1/2 hours for dough to rise

Cook Time: 16 minutes

Make-Ahead: Rolls can be baked up to 1 day ahead, cooled and stored airtight at room temperature. Wrap rolls in aluminum foil and rewarm in 375°F oven.

INGREDIENTS

- 1 envelope active dry yeast
- 1/3 cup warm water (110° to 115°F)
- 1 cup whole milk
- 1/4 cup non-hydrogenated vegetable shortening
- 3 tbs. sugar
- 1 1/2 tsp. kosher salt
- 1 large egg
- 3 2/3 cups all-purpose flour
- 6 tbs. (3/4 stick) salted butter, melted

METHOD

1. In small bowl, whisk yeast and warm water together. Let stand 10 minutes, or until foamy.
2. In small saucepan, stir milk and shortening over medium-low heat just until most of shortening has melted and mixture is lukewarm. Transfer to large bowl.
3. Stir sugar and salt into milk mixture. Whisk in egg, then whisk in yeast mixture. Add flour and stir until dough forms. Transfer dough to lightly floured surface and knead 5 minutes, or until smooth.
4. Transfer dough to lightly oiled bowl and turn to coat with oil. Cover loosely with plastic wrap and let rise in warm, draft-free area 1 hour, or until doubled in size. (Alternatively, you can refrigerate dough for up to 1 day to rise slowly.)
5. Brush two Curtis Stone 8-inch Round Cake Pans with some melted butter. Punch dough down and divide it into 14 equal pieces (about 2 oz. each). Roll each piece into a ball: Lightly moisten work surface with water so dough sticks to surface slightly and pulls as you are cupping it with your hand to shape it.
6. Arrange 7 dough balls in each prepared pan and brush generously with melted butter. Cover and let rise in warm, draft-free area 30 minutes, or until rolls just begin to touch. (Reserve remaining melted butter.)
7. Preheat oven to 350°F. Bake rolls 16 minutes, or until they are puffed and golden. Meanwhile, remelt reserved butter. Brush warm rolls generously with butter and serve.

10



CURTIS STONE

Leek and Herb Holiday Stuffing

Serves: 8

Prep Time: 15 minutes

Cook Time: 1 hour and 25 minutes

Make-Ahead: Stuffing can be assembled 6 hours ahead and chilled. Add 10 minutes to baking time.

INGREDIENTS

- 1 lb. French or Italian bread, cut into 3/4-inch cubes
- 1/4 cup olive oil
- 1 large yellow onion, finely chopped
- 4 medium leeks (white and pale green parts only), well rinsed, finely chopped
- 5 celery ribs, cut into 1/4-inch pieces
- 6 large sprigs fresh thyme
- 2 sprigs fresh rosemary
- 6 garlic cloves, finely chopped
- 3/4 cup dry white wine
- 2 cups reduced-sodium chicken broth
- 8 oz. (2 sticks) unsalted butter, cubed
- 1/3 cup finely chopped fresh flat-leaf parsley
- 2 large eggs, lightly beaten

METHOD

1. Preheat oven to 350°F. Spread bread on a Curtis Stone 17x12-inch Sheet Pan and bake 15 minutes, or just until dried but not browned. Let cool.
2. Meanwhile, heat large deep skillet over medium-high heat. Add oil, then onions and cook, stirring occasionally, for 3 minutes, or until they soften. Add leeks, celery, thyme, and rosemary and cook, stirring occasionally, for 4 minutes, or until leeks are translucent. Stir in garlic and continue cooking, stirring often, for 5 minutes, or until vegetables begin to brown. Add wine and cook 2 minutes, or until wine has evaporated but vegetables are still very moist.
3. Add broth and butter, bring to simmer, and simmer 5 minutes, or until liquid is reduced by half. Transfer to large bowl and cool slightly; discard thyme and rosemary stems.
4. Stir parsley into leek mixture. Add bread cubes and mix well. Season with salt and pepper. Mix in eggs. Divide stuffing between two Curtis Stone 8-inch Round Cake Pans and cover each pan with foil.
5. Bake 30 minutes, or until stuffing is heated through and puffed. Remove foil and continue baking 40 minutes longer, or until golden brown. Serve hot.

11



CURTIS STONE

Coconut Layer Cake

Serves: 12

Prep Time: 1 hour, plus 2 hours and 15 minutes cooking and chilling time

Cook Time: 40 minutes

Make-Ahead: Cake can be assembled up to 3 days ahead, covered and refrigerated. Cake is best served at room temperature.

INGREDIENTS

Cake:

- 8 oz. (2 sticks) unsalted butter, room temperature, plus extra for brushing
- 3 cups cake flour, sifted, plus extra for dusting
- 5 large egg whites
- 1/2 cup whole milk
- 1 cup unsweetened coconut milk
- 4 1/2 tsp. baking powder
- 1/2 tsp. kosher salt
- 2 1/3 cups granulated sugar

Frosting and Filling:

- 2 lb. cream cheese, room temperature
- 6 oz. (1 1/2 sticks) unsalted butter, room temperature
- 3 cups confectioners' sugar
- 1 tbs. pure coconut extract
- 1/3 cup unsweetened coconut milk
- 2 cups heavy cream, whipped to soft peaks
- 2 3/4 cups sweetened shredded coconut, divided

METHOD

To make cake:

1. Position rack in center of oven and preheat oven to 350°F. Lightly brush inside of two Curtis Stone 8-inch Round Cake Pans with butter. Dust sides of pans with flour and tap out excess flour.
2. In small bowl, whisk eggs, whole milk, and coconut milk to blend. In large bowl, mix 3 cups flour, baking powder, and salt to blend. In another large bowl, using an electric hand mixer, beat 1 cup butter and sugar on high speed 2 minutes, or until light and fluffy. Gradually add flour mixture, beating just until blended. Gradually add egg mixture, beating just until blended.
3. Divide batter among prepared pans, using about 3 1/2 cups per pan. Bake 35 to 40 minutes, or until toothpick inserted into center of cakes comes out with a few moist crumbs attached. Cool cakes in pans 15 minutes. Carefully run small silicone spatula around edges. Invert cakes onto wire rack to cool completely (this will help level them).

12





CURTIS STONE

Meanwhile, to make frosting and filling:

4. In large bowl, using electric hand mixer, beat cream cheese, butter, sugar, and coconut extract on medium speed 6 to 8 minutes, or until smooth and fluffy. Transfer 4 1/2 cups of cream cheese mixture to another bowl, and reserve as frosting.
5. Stir coconut milk into remaining cream cheese mixture. Gently fold in whipped cream. Transfer filling to large resealable bag and cut 1-inch opening at bottom corner of bag.

To assemble and serve:

6. Transfer cakes to level work surface. Brush away any loose crumbs. Using long serrated knife, halve each cake horizontally into two even layers. Dab some frosting on cake plate and center 1 cake layer, cut side up, on frosting. Place 2 inch strips of parchment paper under edges of cake to keep plate clean while assembling cake. Pipe thick ring of filling around edge of cake. Pipe enough filling to fill center while maintaining level with ring. Sprinkle 1/4 cup shredded coconut over filling. Repeat layering 2 more times. Top with fourth cake layer, cut side down.
7. Using offset spatula, spread 2 cups reserved frosting over top and sides of cake to form smooth thin layer. Chill cake 30 minutes, or until frosting is not tacky. Spread remaining frosting all over cake to form smooth coat. Cover with 2 cups shredded coconut.
8. Chill cake 30 minutes, or until firm. Remove strips of parchment paper. Slice cake and serve.





CURTIS STONE

Corn and Bacon Muffins

Makes: 12 muffins

Prep Time: 15 minutes

Cook Time: 26 minutes

Make-Ahead: Muffins are best eaten warm from oven.

INGREDIENTS

12 oz. bacon, coarsely chopped

2 1/2 cups self-rising flour

1/2 tsp. kosher salt

1/4 tsp. cayenne pepper

1 1/4 cups whole milk

3 large eggs

2 cups grated white sharp cheddar cheese

1 cup fresh yellow corn kernels (from 1 cob)

1/3 cup coarsely chopped fresh chives

METHOD

1. Preheat oven to 400°F.
2. In heavy large skillet, cook bacon over medium heat 8 minutes, or until bacon is brown and crisp. Using slotted spoon, transfer bacon to paper towels. Reserve bacon drippings.
3. Brush a Curtis Stone 12-Cup Muffin Pan generously with some bacon drippings from pan, and set aside 1/2 cup bacon drippings to cool slightly.
4. In large bowl, whisk flour, salt, and cayenne pepper to blend. In another large bowl, whisk milk, eggs, and reserved bacon drippings to blend, then stir in bacon, 1 1/2 cups cheese, corn, and chives. Stir milk mixture into flour mixture just until blended.
5. Spoon batter into prepared cups, dividing equally and mounding generously. Sprinkle tops of muffins with 1/2 cup cheese.
6. Bake 18 minutes, or until muffins are golden and toothpick inserted into center of muffins comes out clean. Cool slightly.
7. Gently run small silicone spatula around muffins to loosen them from pan, and then remove muffins and serve warm.





CURTIS STONE

Dark Chocolate Chunk and Pecan Cookies

Makes: 18 cookies

Prep Time: 25 minutes

Cook Time: 30 minutes

Make-Ahead: Cookies are best eaten warm. Shaped cookies can be frozen until firm, then stored in freezer bag for up to 1 month. Bake frozen cookies without thawing, but allow a few additional minutes of baking time.

INGREDIENTS

2 cups all-purpose flour

1 tsp. baking soda

1/2 lb. (2 sticks) unsalted butter, room temperature

1 cup granulated sugar

3/4 cup packed light brown sugar

2 tsp. pure vanilla extract

1/4 tsp. kosher salt

2 large eggs

12 oz. dark chocolate (60% cacao), coarsely chopped into chunks

2 cups pecan halves, toasted

METHOD

1. Position racks in top third and center of oven and preheat oven to 375°F.
2. In small bowl, whisk flour and baking soda together.
3. In large bowl, using an electric mixer, beat butter, granulated sugar, brown sugar, vanilla, and salt on medium-high speed 4 minutes, or until creamy. One at a time, add eggs, beating well after each addition. Reduce mixer speed to low and gradually beat in flour mixture just until combined. Add chocolate chunks and pecans and mix just until pecans break up a bit.
4. Using about 1/3 cup dough for each cookie, drop dough onto two Curtis Stone 17x12-inch Sheet Pans, spacing evenly and placing only 6 cookies on each sheet. Cookies will spread, so don't place them too close together.
5. Bake cookies, switching positions of pans from top to bottom and front to back halfway through baking, for 13 minutes, or until edges and tops are golden brown but centers are still soft and moist. Let cookies cool on pans 5 minutes. Transfer cookies to wire racks. Repeat with remaining dough, being sure that pans are completely cooled before adding dough. Serve cookies warm.





CURTIS STONE

SET INCLUDES

- Two 17" x 12" Sheet Pans
- Two 8" Round Cake Pans
- One 12-Cup Muffin Pan

PRODUCT INFORMATION

- Thick carbon steel durable enough for professional bakers
- Exclusive Dura-Bake® finish: great release and scratch resistant
- Oven safe to 450°F (not broiler safe)



DURA-BAKE NON-STICK COATING:

- 5 layers of non-stick coating
- 4 x stronger than non-reinforced coatings
- High performance food release
- Easy clean up
- PFOA free



USAGE & CARE INSTRUCTIONS

BEFORE FIRST USE

- Wash in warm soapy water, rinse and dry thoroughly

CLEANING YOUR BAKEWARE

- Do not pour cold water into hot baking pans as this may cause warping.
- Always allow baking pans to cool before immersing in water.
- After each use, hand wash the pans with warm soapy water and a non-abrasive cloth.
- Rinse and dry thoroughly, paying particular attention to underside of rims.
- To help preserve the coating of the baking pans, hand washing is recommended, however the pans are dishwasher safe.

USING YOUR BAKEWARE

- The baking pans are oven safe to 450°F.
- The baking pans are not suitable for use in microwave ovens.
- Do not overheat empty baking pans. Ensure that food, oil or water materials are in the baking pan prior to heating.
- The Dura-Bake® non-stick coating on your bakeware is scratch resistant but it cannot be used as a cutting surface. It is always best to use wooden and silicone utensils with your bakeware.
- Always use oven gloves when removing bakeware from the oven.

STORAGE

- To protect the non-stick coating, do not stack or nest the baking pans inside each other with a protective sheath, such as kitchen or paper towels in between.
- Do not use bakeware as storage containers. This may cause staining to occur. Ensure bakeware is cleaned thoroughly prior to storage.

WARRANTY: 1-YEAR LIMITED

Your Curtis Stone bakeware is warranted for 1 year to be free of defects under normal household use to the original purchaser.

This warranty excludes damage caused by accident, overheating, misuse or abuse and does not apply to scratches, discoloration, stains, dents or other damage which does not affect the functionality of the bakeware. This warranty gives you specific legal rights, and you may also have other rights which vary between states. If it is determined that the warranty claim is valid, we will provide the original purchaser with a replacement of the same product. Should the product be discontinued, a replacement product of close to equivalent value will be sent. Shipping and handling charges may apply.

Curtis Stone Products
product@curtisstone.com
Phone: 1-877-722-7450

Dura-Bake® is a registered Trademark of Food Fight Ltd.
Made in China

