



Standard Size Silicone Collapsible Muffin/Cupcake Pans

Set of 2
6 Count Each

Recipes and instructions.

- ▶ Perfect for muffins, cupcakes, popovers, egg bites, rolls, mini cheesecakes, gelatin, ice cubes, cheesy macaroni cups, mini frittatas and more!
- ▶ Measures:
12.25" x 7.5" x 1.5"/31cm x 19cm x 4cm
Folds down to .625"/1.5cm
- ▶ Metal interior frame for extra stability.
- ▶ Use in the oven or the freezer.
- ▶ Dishwasher safe.



Wash pans thoroughly before using.

FDA Grade, food safe silicone, high heat and cold resistant: -40 to 445°F / -40 to 230°C.

Do not use on or near open flame or electric heating element or stovetop.

Do not use sharp utensils these will tear or cut the silicone.

Place on oven safe baking sheet before placing in the oven.

You can use with or without liners, best results come from lightly greasing the cups.

A photograph of two red muffin tins filled with chocolate chip muffins. The muffins are golden brown with visible chocolate chips. A small white bowl containing a colorful sprinkling mix with a small spoon is placed next to the tins. The title 'Chocolate Chip Muffins' is written in a white, cursive font on an orange banner at the top of the image.

Chocolate Chip Muffins

Ingredients:

3C all-purpose flour
3tsp. baking powder
1/2tsp. baking soda
1/2tsp. salt
1tsp. ground cinnamon

1/3C unsalted butter,
melted, slightly cool
1/3C vegetable oil
1C granulated sugar
2 large eggs
1/3C sour cream
1C milk
1tsp. vanilla extract

1 and 1/2C
semi-sweet
chocolate chips

Coarse sugar
for sprinkling

Instructions:

Preheat oven to 425°F/218°C. Spray both pans with nonstick spray. Set aside. Whisk the flour, baking powder, baking soda, salt, cinnamon and nutmeg together in a large bowl. Set aside.

Whisk the melted butter, oil, sugar, and eggs together until combined. Whisk in the sour cream, milk, and vanilla extract. Pour wet ingredients into dry ingredients and fold together with a rubber spatula or wooden spoon until completely combined. Get rid of any large lumps but avoid overmixing. The batter will be thick. Fold in the chocolate chips.

Divide batter between each muffin cup, fill all the way to the top. Sprinkle with coarse sugar (for added crunch). Bake at 425°F/218°C for 5 minutes, then, keeping the muffins in the oven, reduce the oven temperature to 350°F/177°C and continue to bake for 25-26 minutes until the tops are lightly golden brown and centers are set. Stick a toothpick in the center of a muffin to test for doneness. If it comes out clean, the muffins are done.

Allow to cool for 10 minutes in pan before serving. Recipe yields 12 muffins.

Muffins / Cupcakes / Puffy Muffin Tops

Follow instructions on the box for packaged muffin or cake mix.

For standard muffin and cupcake size: Spray pan with nonstick spray before using or use standard size liners. Fill cups 3/4 full, bake at 385°F/200°C for approximately 25 minutes.

For Puffy Muffin Tops: Collapse the cups down, spray with nonstick spray. Use about 2 Tbsp. batter per cup/top. Bake at 400°F/ 205°C for approximately 15 minutes.



Oversized Ice Cubes

It's hot!

Standard ice cubes just don't stand up to summer heat. This summer, keep your beverage cold with oversized ice cubes. Simply use your silicone muffin pans and freeze some ice that will release easily from the silicone. Add some fruit or fruit juice for some variety.





Egg Bites

Ingredients:

1 small tomato, diced and seeded
4 strips bacon, cooked and crumbled
1/4 cup shredded cheddar cheese
2-3 large eggs
1/4 cup milk
salt and pepper to taste
spring onion, diced, for garnish

Instructions:

Preheat oven to 350°F/175°C.

Spray muffin pan with nonstick spray or grease with butter.

In a bowl or mixing jug, mix eggs, milk, salt, and pepper to taste.

To each muffin slot, add about 1 Tbsp. of tomatoes, bacon, and a sprinkle of cheese.

Pour egg mixture over each slot to the top

Bake egg bites for 20 minutes. If the top is not fully cooked return to the oven cooking in 3-minute increments. Enjoy!



Mac & Cheese Cups

Ingredients:

8oz. pasta shells or elbows
3Tbsp. butter
2 cloves garlic, minced
1/2tsp. salt
1/8tsp. ground black pepper
2Tbsp. all-purpose flour
1C whole milk
2C shredded cheddar cheese
1/4C breadcrumbs

Instructions:

Butter muffin pans or use liners and set aside. Bring a pot of salted water over high heat on the stovetop to boil and preheat your oven to 350°F/175°C. Cook the pasta, according to the package directions. While the pasta is cooking, melt 3 Tbsp. of butter in a saucepan over medium heat. Add the garlic and cook for 1 minute. Whisk in the salt, pepper and flour until the flour is smooth. Slowly whisk in the milk and heat until just boiling, remove from the heat and stir in the cheddar cheese. When the pasta is done cooking, drain well and gently stir into the cheese sauce. Divide the pasta among the 12 muffin cups. Top evenly with the breadcrumbs. Bake for 30-35 minutes or until the tops are just starting to brown.