



How to Use Cupcake Treasures™-READ CAREFULLY

Cupcake Treasures™ is the fun and easy way to create cupcakes with virtually any filling you choose! Now you can fill your cupcakes with anything from whipped cream to candies, to jam to chopped nuts or fruits ... use your own tastes and imagination to create fillings! Make special cupcake treats for birthdays, weddings, school events ... or just to delight and surprise your family! You could even make muffins with creative fillings!

The unique, patented frame, with its ingenious silicone tips, form the spaces as the cupcakes bake; no more hollowing out a space, breaking up cupcakes, using injectors, or wasting baked cupcakes! Some suggested fillings: whipped cream, caramels, jams, jellies, chopped nuts, sprinkles, pudding, frosting, chocolate chips, butterscotch chips, chopped candied fruits - use whatever you wish for a special "treasure"!

How to Use Cupcake Treasures™ special cupcake kit:

- **Wash all parts thoroughly before first use**
- Place one paper cupcake liner in each space
- Prepare your favorite batter and fill each cup $\frac{1}{2}$ full for a flatter-topped cupcake or muffin; or $\frac{3}{4}$ full for a higher crowned cupcake or muffin
- Spray the silicone tips on the frame with a non-stick cooking spray for easier release of baked cupcakes and muffins.
- Place frame on muffin pan -- Gently spread frame slightly while holding frame by the handles on each end and allow frame to clip onto the sides of the muffin pan - place it so that each tip is centered in each muffin cup - the silicone tips will touch the batter, but do not have to be submerged in the batter - the batter will rise around the tips during baking.
- Lift muffin pan by edges of pan as you would any baking pan-
DO NOT USE THE SILICONE TIP FRAME OR HANDLES TO LIFT PAN
- Bake according to recipe. **WARNING: Cupcake Treasures™ is oven-safe to a maximum temperature of 425 degrees Fahrenheit. Do not use this product above the recommended temperature range.**
- When removing hot pan from oven, using hand protection from heat, again,
DO NOT USE SILICONE TIP FRAME OR HANDLES TO LIFT PAN
- Place on cooling rack and cool for 10 to 15 minutes before removing frame - if still warm to touch, use protection to grip side handles of frame and gently spread frame enough to release from muffin tin - silicone tips will pull out of each cupcake leaving a cavity ready to fill.
- Cool cupcakes completely before filling and finish with frosting on top!

The non-stick, 12-portion cupcake pan and silicone tip spacer frame are all dishwasher safe!

Cupcake Treasures™ is a patented product owned by Paul Yother Enterprises

www.cupcake-treasures.com