

GREAT BAKING EVERY TIME

(NAPSA)—One of life's simple pleasures is the irresistible aroma of freshly baked homemade cookies, muffins and cakes. The joys of baking are within easy reach of anyone with a few recipes and a good set of bakeware.

Ultimately, the secret to better baking lies in the bakeware. Most experts agree that the best pans are those made of heavy-gauge nonstick-coated aluminum. Aluminum is preferred over steel because of its ability to conduct heat evenly.

One high-quality brand, T-Fal's Patisserie, is crafted in France of heavy-gauge, 2.4mm aluminum with a light gray nonstick surface inside and out. Available in a wide range of shapes and sizes, Patisserie delivers breads, cookies, cakes and muffins that are expertly baked and that release effortlessly.

Recipe Contest

Enter your favorite original recipe in T-Fal's Perfect Baker Contest for a Grand Prize of a trip to Paris for two and a baking class at Le Cordon Bleu. Deadline for entries is Feb. 15, 2002.

First-, Second- and Third-Place winners will receive prizes of \$1,500, \$1,000 and \$500, respectively, of T-Fal cookware, bakeware and small appliances.

Pick up an entry form wherever T-Fal Patisserie is sold, or send a self-addressed stamped envelope to:

**T-Fal Perfect Baker Contest,
P.O.B. 396
Pine Brook, NJ 07058-0396.**

Or, download entry forms and enter recipes online at www.t-fal.com.



Often the secret to better baking is heavy-gauge nonstick aluminum bakeware.

Here are two delicious recipes made with T-Fal Patisserie Bakeware:

PEANUT BUTTER COOKIES

Yield: 4 dozen cookies

- 1½ cups all-purpose flour
- ½ teaspoon baking powder
- 1 stick (½ cup) butter, softened
- ¾ cup creamy or chunky peanut butter
- ½ cup packed brown sugar
- ½ cup granulated sugar
- 1 large egg
- ½ teaspoon vanilla extract

1. Preheat oven to 375°F.
2. In a small bowl, combine flour and baking soda.
3. In a large bowl, beat butter with a mixer on low until creamy. Add peanut butter and brown and granulated sugars. Continue mixing until blended. Mix in egg and vanilla. Reduce speed to low and mix in half of flour mixture until blended. With wooden spoon, stir in remaining flour mixture until combined.
4. Shape dough into 1" balls and place 2" apart on ungreased T-Fal Patisserie cookie sheets. Using the tines of a floured fork, flatten to ⅜" thick.
5. Bake 10 to 12 minutes, until lightly browned at edges.

Cool cookie sheet on wire rack for 2 minutes and then transfer cookies with spatula to wire rack to cool completely.

6. Repeat until finished.

EASY-DOES-IT CHOCOLATE LAYER CAKE

Yield: 12 servings

- 2 cups all-purpose flour
- 1 cup granulated sugar
- ¾ cup brown sugar
- ⅔ cup unsweetened cocoa
- 1½ teaspoons baking powder
- ½ teaspoon salt
- 1½ cups milk
- 1 stick (½ cup) butter, softened
- 2 large eggs
- 2 teaspoons vanilla extract
- 12 ozs. whipped cream or topping
- Whole untrimmed strawberries

1. Preheat oven to 350°F. Grease two 9" round T-Fal Patisserie cake pans.
2. In a large bowl, combine flour, granulated and brown sugars, cocoa, baking powder, baking soda, salt, milk, butter, eggs and vanilla. With mixer at low speed, blend until dry ingredients are moistened. Increase to high speed and beat until smooth, about 3 minutes.
3. Divide batter between pans. Bake 30 minutes, or until toothpick inserted in center comes out clean. Cool layers in pans on wire racks 10 minutes. Invert layers onto racks and cool completely.
4. Place one layer on cake plate and spread with ½ cup of whipped topping. Top with remaining layer. Frost side and tops of cake with remaining topping and finish with an arrangement of the strawberries.