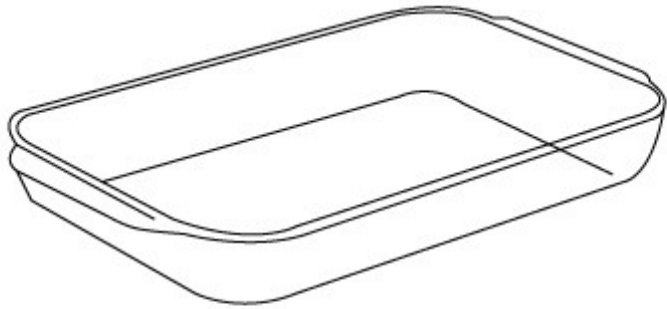


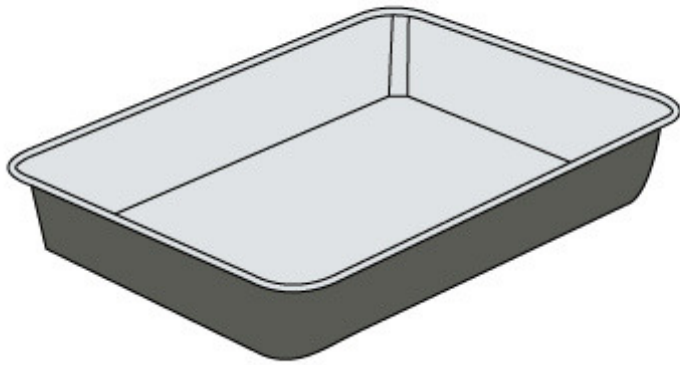
TYPES OF BAKING DISHES

THEBESTDESSERTRECIPES 
Enjoy the Sweeter Side of Life



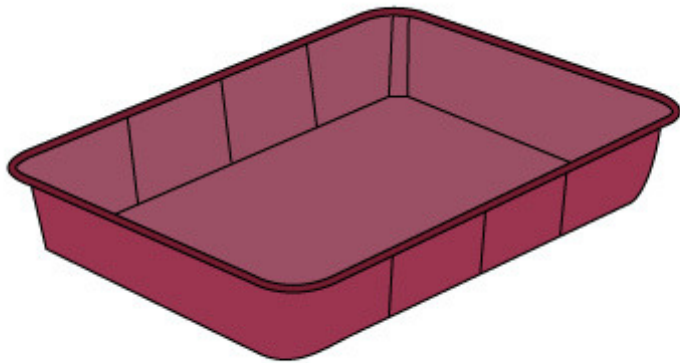
GLASS

- Conducts heat well.
- Warning: sweeter foods are easier to burn in glass dishes.
- Dark glass pans concentrate heat on the edges; use a lower temperature for these pans.



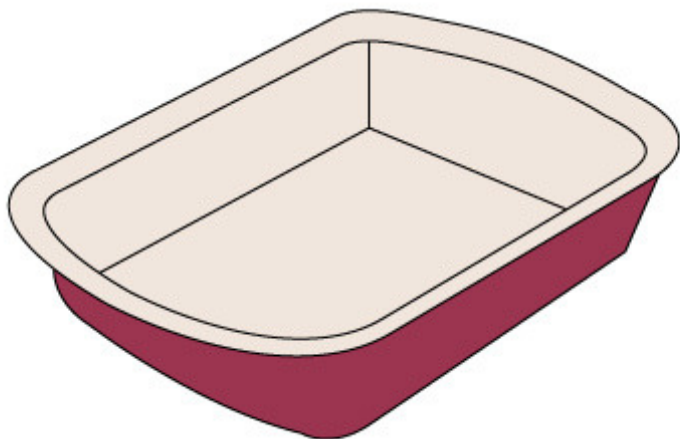
METAL

- The lighter the metal, the more evenly it will brown.
- Aluminum conducts heat better than steel.
- Insulated metal bakes slowly (perfect for soft cookies).



SILICONE

- Conducts heat poorly, so expect longer baking times.
- Very little browning on the outsides.
- The ultimate non-stick dish! Perfect for cupcakes and muffins.



CERAMIC

- Conducts heat evenly.
- Behaves similarly to glass dishes.
- Stick to savory: the stoneware will become seasoned over time.