

RIVAL® CROCK-POT® SLOW COOKER

Bread 'n Cake Bake™ Pan

RIVAL MANUFACTURING CO., Kansas City, Mo. 64129

Directions For Using Bread 'n Cake Bake™

1. Fill greased pan with ingredients or batter to be cooked. It should not be more than $\frac{2}{3}$ full of cake or bread batter.
2. Put on vented lid. Twist to lock in position.
3. Place covered pan in CROCK-POT. (Caution: If stoneware removes, leave bowl in place. Do not place pan in metal liner.)
4. Always keep CROCK-POT covered when using pan.
5. Cook on High for recommended times.
6. To check cooking progress, leave pan inside CROCK-POT. Twist cover to unlock and remove. Recover promptly and lock lid. Cover CROCK-POT.

Cleaning

Wash in warm, sudsy water. Rinse and wipe dry. Because detergents may dull the anodized finish, we do not recommend washing in a dishwasher. Do not use abrasive cleaners or scouring pads.

Hints

- Be sure clamps hold cover so pan may be lifted by knob.
- Do not over-beat breads and cakes—follow recommended mixing times, usually about 2 minutes.
- Varying house voltages will affect baking times. Use the outlet on your electric range if available. After first use, you can determine whether you should use shorter or longer baking times. DO NOT CHECK COOKING PROGRESS DURING FIRST HOUR.
- After baking breads or cakes, allow to cool 5 minutes, then invert pan on cooling rack or plate.
- Never place baking pan on meat rack.
- Do not add water to the CROCK-POT unless it is specifically requested in the recipe.
- To adapt your own recipes, select one of similar quantities and type in the following recipes, and use that recommended baking time.

THE BETTER WAY
TO BAKE



GRANDMA'S DARK BREAD

1 package active dry yeast	2 tablespoons sugar
$\frac{1}{2}$ teaspoon sugar	2 tablespoons brown sugar
$\frac{1}{4}$ cup very warm water	2 tablespoons molasses
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ cup water
1 tablespoon shortening	$\frac{1}{2}$ cup whole wheat flour
$1\frac{1}{2}$ teaspoons salt	$2\frac{1}{2}$ to 3 cups all-purpose flour

In 1-cup measure, mix to dissolve yeast and $\frac{1}{2}$ teaspoon sugar in $\frac{1}{4}$ cup warm water. Allow to stand. (Mixture should bubble up and foam.)

Combine in a small saucepan: milk, shortening, salt and 2 tablespoons sugar. Heat, stirring, until shortening is melted. Pour into mixing bowl and add brown sugar, molasses, $\frac{1}{2}$ cup water and whole wheat flour. Stir in dissolved yeast mixture. With electric mixer, gradually beat in $1\frac{1}{2}$ cups flour. Beat 2 minutes at high speed. Stir in remaining 1 to $1\frac{1}{2}$ cups flour or until a soft dough is formed. Pour into well greased Bread 'n Cake Bake. Place in CROCK-POT, cover and bake on High 2 to 3 hours.

RICH WHITE BATTER BREAD

1 package active dry yeast	1 egg
1 teaspoon white sugar	1 tablespoon butter
1 cup very warm water	or margarine
2 teaspoons salt	$2\frac{1}{2}$ to 3 cups flour
1 tablespoon sugar	

Mix yeast, 1 teaspoon sugar and water. Allow to stand until mixture bubbles (about 10 minutes). Add salt, 1 tablespoon sugar, egg, butter and $1\frac{1}{2}$ cups flour. Beat for 2 minutes with electric mixer. Stir in remaining 1 to $1\frac{1}{2}$ cups flour to form stiff dough. (Dough comes away from sides of bowl but is sticky to knead). Pour batter into well-greased Bread 'n Cake Bake and cover. Allow to rest 15 minutes. Place in CROCK-POT, cover and bake on High $2\frac{1}{2}$ to $3\frac{1}{2}$ hours.

RAISIN BREAD: Substitute $\frac{1}{4}$ cup brown sugar for 1 teaspoon white sugar. Add 1 cup raisins and 1 teaspoon cinnamon with flour.

NEW ENGLAND BANANA BREAD

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| 1 cup sugar | ½ teaspoon maple flavoring |
| ½ cup butter or margarine | 1½ cups flour |
| 1 cup all bran | 2 teaspoons baking powder |
| 1 egg | ½ teaspoon baking soda |
| 2 tablespoons water | ½ teaspoon salt |
| 1½ cups mashed very ripe bananas (about 4 bananas) (optional) | 1 cup chopped nuts |

Cream sugar and butter until fluffy. Add all bran and egg, beat well. Add water, bananas and maple flavoring. Thoroughly mix in flour, baking powder, baking soda and salt. Stir in nuts. Pour batter into greased and floured Bread 'n Cake Bake pan and cover. Bake in covered CROCK-POT on High for 2½ to 3½ hours, or until done.

PUMPKIN TEA BREAD

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| ½ cup oil | ½ teaspoon cinnamon |
| ½ cup sugar | ½ teaspoon nutmeg or |
| ½ cup brown sugar | 1 teaspoon pumpkin pie |
| 2 beaten eggs | spice mix |
| 1 cup solid-pack pumpkin | 1 teaspoon soda |
| 1½ cups sifted flour | 1 cup walnuts, chopped |
| ½ teaspoon salt | ½ cup chopped dates |

Blend oil and two sugars. Stir in beaten eggs and pumpkin. Sift together dry ingredients. Add dry ingredients and mix well. Stir in nuts and dates. Pour batter into greased and floured Bread 'n Cake Bake and cover. Bake in covered CROCK-POT on High 3 to 4 hours or until done.

APRICOT-BRAN BREAD

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| 1 cup boiling water | 1 teaspoon salt |
| 1 cup dried apricots, finely chopped | 2 eggs, beaten |
| 1½ cups all-purpose flour | 1½ cups 100% whole bran cereal |
| ½ cup sugar | 1 cup milk |
| 3½ teaspoons baking powder | ½ cup cooking oil |

Pour enough boiling water over apricots to cover; let stand 10 minutes. Drain well and set aside. Stir together the flour, sugar, baking powder and salt. Beat eggs in separate bowl. Add milk, oil and bran cereal. Stir dry ingredients into the liquid ingredients, stirring until moistened. Fold in apricots.

Pour into greased and floured Bread 'n Cake Bake pan and cover. Bake in covered CROCK-POT on High for 3 to 4 hours, or until done.

SHERRY-PECAN POUND CAKE

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| ½ package yellow cake mix without pudding (2-layer) | ¼ cup water |
| ½ 3-ounce package vanilla or butterscotch instant pudding mix | ¼ cup sherry or water |
| 2 eggs | 1½ teaspoons nutmeg |
| ¼ cup salad oil | Cinnamon-nut mixture: |
| | ¼ cup sugar |
| | ½ teaspoon cinnamon |
| | ¼ cup chopped nuts |

Beat cake mix, pudding mix, eggs, oil, water, sherry and nutmeg 2 minutes. Pour about ¾ of batter into greased and floured Bread 'n Cake Bake. Stir together cinnamon-nut mixture; sprinkle batter with ½ of the cinnamon-nut mixture. Add remaining batter and sprinkle with remaining cinnamon-nut mixture. Cover Bread 'n Cake Bake. Bake in covered CROCK-POT on High 2 to 3 hours or until done. Double recipe for 5 quart model.

APPLESAUCE CAKE

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| 1 cup sugar | ½ teaspoon cinnamon |
| ¼ cup shortening | ½ teaspoon ground cloves |
| 2 eggs | ¼ teaspoon allspice |
| ¾ cup applesauce | ¼ teaspoon nutmeg |
| 1¼ cups flour | ¼ cup water |
| ¾ teaspoon baking soda | ¼ cup nuts, chopped |
| ¾ teaspoon salt | ½ cup raisins |

Cream sugar and shortening until fluffy. Add eggs and applesauce and beat well. Sift together flour, soda, salt and spices. Add dry ingredients alternately with water and mix thoroughly. Stir in nuts and raisins. Pour batter into greased and floured Bread 'n Cake Bake pan and cover. Bake in covered CROCK-POT on High for 2 to 3 hours. Double recipe for 5 quart model.

CHOCOLATE FUDGE CAKE

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| 2 cups flour | 1 egg |
| 1 teaspoon soda | 1 cup "real" mayonnaise |
| 1½ cups sugar | 1 cup hot water |
| ¼ teaspoon salt | 1 teaspoon vanilla |
| 6 tablespoons cocoa | |

Stir together dry ingredients in large mixing bowl. Add remaining ingredients and beat 2 minutes with an electric mixer. Pour into greased and floured Bread 'n Cake Bake and cover. Bake in covered CROCK-POT on High (2½) to 3½ hours or until done. Doubly delicious served with soft vanilla ice cream!

PINEAPPLE UPSIDE-DOWN CAKE

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| 1 16-ounce package pound cake mix | 1 15½-ounce can pineapple tidbits, drained (reserve juice to use in cake mix) |
| ¼ cup butter or margarine | 6 to 8 maraschino cherries, halved |
| ½ cup brown sugar | |

Mix cake mix according to package directions, using pineapple juice for part of the liquid. Melt butter in lightly greased Bread 'n Cake Bake. Stir in brown sugar and spread evenly over bottom of pan. Add pineapple and cherries. Pour in cake batter. Cover Bread 'n Cake Bake. Place in CROCK-POT. Bake in covered CROCK-POT on High 2½ to 3½ hours. Remove and invert immediately on a large platter.

SELF-FROSTING FUDGE CAKE

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| 2¼ cups of 18½-ounce chocolate fudge pudding cake mix | 2 eggs |
| ¾ cup water | ½ cup pecan halves |
| 3 tablespoons oil | ¼ cup chocolate syrup |
| | ¼ cup warm water |
| | 3 tablespoons sugar |

Combine cake mix, ¾ cup water, oil and eggs. Beat 2 minutes. Pour into greased and floured Bread 'n Cake Bake pan. Sprinkle pecan halves over batter. Blend together chocolate syrup, ¼ cup water and sugar. Spoon syrup mixture evenly over batter. Cover. Bake in covered CROCK-POT on High 2 to 3 hours.

HARVEY WALLBANGER CAKE

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| 1 16-ounce package pound cake mix | ¼ cup salad oil |
| ½ cup vanilla instant pudding mix (from a 3½-ounce package; see Glaze below) | 3 eggs |
| | 2 tablespoons Galliano liqueur |
| | ¾ cup orange juice |

Mix all ingredients in mixing bowl and beat for 3 minutes. Pour batter into greased and floured Bread 'n Cake Bake pan and cover. Bake in covered CROCK-POT on High 2½ to 3½ hours. Invert cake onto serving platter and glaze.

GLAZE: Combine remaining pudding mix, ¾ cup orange juice and 1 tablespoon Galliano liqueur in small bowl, beat well. Spoon over cake.

BOSTON BROWN BREAD

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| 1 cup flour | ½ cup whole wheat flour |
| ½ teaspoon baking powder | ½ cup dark molasses |
| 1 teaspoon soda | 1½ cups buttermilk |
| ½ teaspoon salt | 1 cup chopped nuts |
| ½ cup yellow cornmeal | 1 cup raisins |

Combine flour, baking powder, soda and salt. Stir in cornmeal and whole wheat flour. Add molasses and buttermilk, beat well. Stir in nuts and raisins. Pour batter into a greased and floured Bread 'n Cake Bake pan. Pour 1 cup of water into CROCK-POT, set pan inside. Cover and bake on High 3 to 4½ hours or until pick inserted in center comes out clean.

CARROT CAKE

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| 1 cup flour | 1 cup sugar |
| 1 teaspoon baking powder | ½ cup vegetable oil |
| ½ teaspoon baking soda | 2 eggs |
| ½ teaspoon salt | 2 cups grated carrots |
| ¼ teaspoon cinnamon | ½ cup coarsely chopped pecans |
| ¼ teaspoon nutmeg | |
| ¼ teaspoon ground cloves | |

Stir together flour, baking powder, soda, salt and spices. Set aside. In mixing bowl, beat sugar, oil and eggs for 1 minute on high speed with electric mixer. Stir in flour mixture. Stir in carrots and pecans. Pour into greased and floured Bread 'n Cake Bake pan and cover. Bake in covered CROCK-POT on High 2½ to 3½ hours. Double recipe for 5 quart model.

STREUSEL POUND CAKE

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| 1 16-ounce package pound cake mix | |
| Streusel mixture: | |
| ¼ cup brown sugar | ¼ cup finely chopped nuts |
| 1 tablespoon flour | 1 teaspoon cinnamon |

Mix pound cake according to package directions. Pour batter into well-greased and floured Bread 'n Cake Bake pan. Combine streusel ingredients and sprinkle over cake batter. Place covered pan in CROCK-POT. Cover and bake on High 3 to 4 hours.