



**For me, for you.
With KAISER.**

The KAISER **Magazine**
2019



100
YEARS



1919

Wilhelm Ferdinand Kaiser founded the company as a wholesaler of metal goods with 30 employees.



1968

KAISER develops the first baking pan with a non-stick coating.



Around 1979

Redesign of the KAISER brand logo.



1984

Launch of the LA FORM premium range - first springform pans with a completely flat base.



19805

Wild times already creative. Baking with KAISER



2002

Development of the first square springform pan "Quadro"

ALL ABOUT THE LOVE OF BAKING AND HOW IT BRINGS PEOPLE TOGETHER.

Baking is a lot of things, but definitely not a science. Baking is a cultural heritage, a tradition, an experience, a treat, a journey of imagination, an art and an economic factor. It is no accident that even in the distant past entire professions were founded on baking, from specialist confectioners to coffee shop operators. People all over the world love the sweet, tasty delicacies, the smell of something freshly baked out of the oven wafting through the kitchen and they love baking, decorating and serving.

Baking brings people together across borders, generations and class divides – whether it is enjoying a coffee together or having a cosy chat about recipes, techniques, preparation methods and, of course, the perfect baking pans and utensils.

Knowing and understanding what our customers want and need, constantly inspiring them with new recipes and ideas and, at the same time, providing them with quality baking equipment is what KAISER has been about for the last 100 years. We love and we live what we do – that brings us together. And we are convinced that our innovative and familial company culture is also reflected in the special quality of our products. At KAISER, we have baking fans who work for baking fans, so even beginners can have fun and produce successful results and professionals can rely on the success of their creations.



2016

KAISER
market relaunch –
the art of perfect
baking: perfect/
imperfect.



2019

The KAISER
anniversary year.



SHOWSTOPPER CAKES
TO BAKE YOURSELF

from page 14



BAKING STORIES
ABOUT PANS AND MORE

from page 6



Page 11

GOLD FOR
KITCHEN &
CAKE

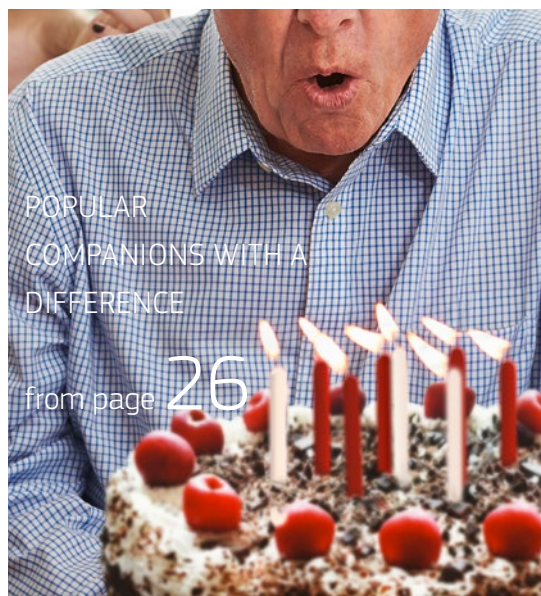
Classic KAISER baking pans in festive gold. Whether the (1.) Bundform pan (2.) Springform pan or (3.) Loaf pan – the 100 GOLD edition pans bring extra sparkle to your baking. All pans also available in mini format and as muffin pans for 12 muffins.

6. (4.) 1.0 l gold water decanter from WMF
(5.) Poise decorative fruit stand from Umbra via desiary.de
(6.) Pineapple ice bucket



POPULAR
COMPANIONS WITH A
DIFFERENCE

from page 26



CONTENTS

2 100 years
of KAISER

All about the love of baking and how it brings people together.

6 Tradition meets
innovation

Shaping baking culture – then and now.

10 Glitter & Glamour

Golden times with glittering ideas for the home.

14 Our golden cake
step by step

How to make the KAISER anniversary cake at home, with simple instructions and pictures.

26 Celebrating the
classics anew

Black Forest gâteau, advocaat tart, Frankfurt crown cake.

34 Muffins & cupcakes
for all

How the sweet little heroes make a big entry – with topping tips.



BAKING PANS
MADE IN GERMANY

from page **52**



PRODUCT OVERVIEW

from page **56**

LA FORME PLUS



PRODUCT DESIGN 2019
CAKES TAKE CENTRE STAGE

from page **40**



**INSPIRATION
INSPIRATION PLUS**



CLASSIC

40 Baking pans 4.0

The new bundform pans:
They make everyone a creative
cake decorator.

52 In production in Diez

How KAISER baking pans are
made: with precision and a great
team.

56 Product overview

Excerpt from the KAISER range
for 2019.

50 MIN
WORKING TIME

100 MIN
TOTAL TIME

LEVEL: 2
OF 5

ALL RECIPES
INCLUDE
INFORMATION
ON WORK INVOLVED
AND LEVEL OF
DIFFICULTY!

TRADITION MEETS INNOVATION: THEN AND NOW WITH **KAISER**.

KAISER has been shaping the world of baking pans for 100 years – from the materials used to the wide range of shapes and designs.

Charlotte bundform pan

According to one of many legends, the first Charlotte bundform cake was made by the Three Wise Men for their Alsatian host. However, the only thing we know with any certainty is that the first Charlotte bundform pan dates back to Roman times.

Chocolate moulds

The forerunners of the modern 3D baking pans were often filled with liquid chocolate. But they were also used to conjure up delicious, pretty looking pies for the table.

Baking moulds

Whether sweet or savoury, custard or jelly – baking moulds have been indispensable cooking and baking tools for what feels like forever.

Baking pans with eyelets

Just after they became more widespread in the 17th century, baking pans became real status symbols. They had special eyelets allowing them to be displayed on walls and shelves.

Baking trays

Muffins are all the rage these days. But even Grandma used to make delicious little chocolate cakes for her family and guests. When you look at it this way, the trend is already decades old.



IN THE BEGINNING, THERE WAS BREAD. HOW BAKING BECAME FUN.

It all began in the Neolithic Age when our inventive forefathers first grew crops to make flour, which they then mixed with water to make a paste and poured over a fire-heated stone. The heat of the stone cooked the paste into a tasty crust which took the form of the stone and so the bread bowl was born. The hot stone method was then refined further into a small birch frame, which was mankind's first baking pan. The hot stone was then pressed down from the top into the dough, leaving a hollow in the finished item, which could be filled with honey, berries and other ingredients.

Advanced civilisation and baking

In many respects, the achievements of the ancient Egyptians and Romans still shape the world we live in today. So it is hardly surprising that they continued to develop the art of baking and baking pans, invented pans made out of clay and copper and wrote down the first recipes. However, a lot of their knowledge was lost with the downfall of the Roman Empire. It is thanks to the monastery kitchens of the Middle Ages that at least a small part of this advanced baking culture has been preserved.

Braziers and fish moulds

In the 16th century, braziers made of cast iron and other materials made their way into the kitchen. Because their legs were fixed to the floor, it was possible to bake on an open fire using heat from underneath and on top.

But by 100 years later, the time had come: Driven by flourishing trade, wheat flour, exotic spices and cane sugar became available to broader sections of the population. Baking pans, made mostly from copper and clay, and rarely also from ceramics, enamel or glass, gained tremendous importance and were even given special eyelets so they could be used for decoration in the home. The variety of shapes and motifs – including the famous fish mould – knew no bounds thanks to the creativity of the coppersmiths. A meat jelly could simply be moulded into the shape of a fish or a crab to bypass the ban on meat on fast days. Only with the Charlotte bundform pan were there strict guidelines, but they nevertheless constantly created new variants.

Baking pans today

Baking pans made of copper, ceramic, enamel, glass or clay are now almost exclusively used for decorative purposes. Even tinplate and blackened tinplate play a less important role. Instead, the world of modern quality baking pans is dominated by non-stick coated steel. Powered by innovators like KAISER, the focus is on the baking experience and baking results. No longer are the results defined by years of baking experience but rather about the joy that baking brings to the individual. Or in short: If you want to bake, you should be able to bake. The pans are there ready for you.



SHAPING BAKING CULTURE IMPROVING FROM GENERATION TO GENERATION



Easter lamb moulds have been around for a long time. However, what once was difficult, complicated, time-consuming and required lots of baking experience is now child's play even for a beginner thanks to 3D baking pans from KAISER.



There are numerous patterns for bundtform pans, with some classics that have stood the test of time for generations. The latest, modern KAISER bundtform pans are proof that even innovative and extravagant new creations can find their way into our hearts and our kitchens.



Classic KAISER baking pans in festive gold. Whether the (1.) Bundform pan (2.) Springform pan or (3.) Loaf pan – the 100 GOLD edition pans bring extra sparkle to your baking. All pans also available in mini format and as muffin pans for 12 muffins.



DID YOU KNOW ?

More gold can be extracted from a ton of smartphones than from a ton of gold ore.

Ooh la la

GOLD FOR KITCHEN & CAKE



- (4.) 1.0 l gold water decanter from WMF
- (5.) Poise decorative fruit stand from Umbra via desiary.de
- (6.) Pineapple ice bucket from Bloomingville via WestwingNow.de
- (7.) Wall decoration Ooh La La from Bombay Duck via WestwingNow.de



CREATE GOLDEN ACCENTS THROUGHOUT YOUR HOME WITH A FEW STYLISH ACCESSORIES. LET YOURSELF BE INSPIRED!



DIY Tipp

Simply spray the leaves of a pineapple with gold spray and allow to dry to create this stylish decoration. Then put the pineapple leaves on a plant pot. And that's it!

WMF KITCHENminis

The One for All food processor is not just a pretty face. It is a space-saving all-rounder for the smallest of spaces which can mix, stir, knead and cut with no problems.



Happy
Birthday

INSTRUCTIONS:
STEP BY STEP
P. 14

GIVE ME
GLAMOUR.
GIVE ME

Gold!

Maybe all that glitters really is gold.

Refined, young, modern and with a hint of glamour and luxury. Golden times are upon us and not only in the kitchen. Gold is excellent on cakes too and also adds real sparkle. On the next few pages, you can find out how to conjure up our golden cake by following our simple step-by-step instructions.



Dark chocolate glaze

At least 50 % cocoa to give the cake a delicate, bitter note. Chocolate glaze contains more cocoa butter (at least 31 %) than chocolate (18 %), so is more liquid when it melts.

Sugar beads

Little beads make for striking decoration. In various sizes (1 to 8 millimetres) and colours, in a matt or metallic look. There is the perfect bead for every cake.

Pear juice

The fruity ingredient in the cake is also good for hangovers. Before you start celebrating, drink a large glass of pear juice and there will be no nasty surprises the next morning.

Cocoa powder

Cocoa powder should be stored in a cool, dry place because cocoa quickly absorbs other smells. The best thing is to store it in a screw-top jar or an airtight box.

Gold leaf

You can also create little gold accents. Use tweezers to remove the gold leaf from the backing paper and place it in the desired position.

100 YEARS OF KAISER
step by step

KAISER
baking utensils
from page 60



Frozen berries

The sweet, tangy flavour of berries goes perfectly with chocolate. It is easy to prepare frozen berries yourself: space berries a little apart from each other on a tray and pre-freeze them in the freezer for 2–3 hours. Then freeze all the berries in a freezer bag. The pre-freezing prevents the berries from sticking together.

Edible flowers

Flowers and petals add elegance to the cake: Example edible flowers include: Elder and hibiscus flowers, ice begonias, daisies, marigolds, violets, pansies, borage blossoms and lavender.



ONLY THE BEST INGREDIENTS
FOR OUR GOLDEN CAKE



GOLDEN CAKE

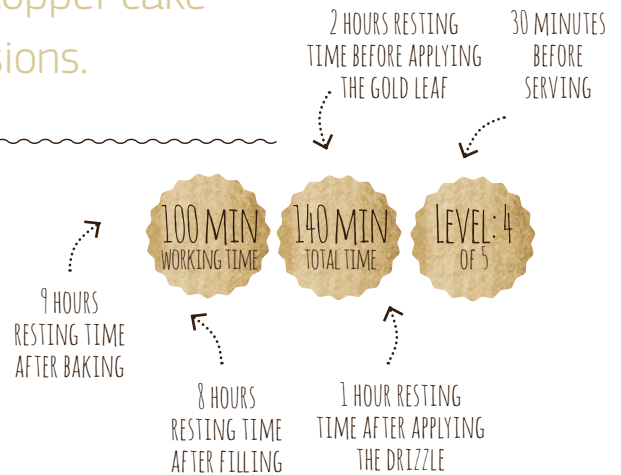
Pear buttercream cake with berries and gold leaf edging

Elegant, festive and striking:
the delicious golden showstopper cake
for very special occasions.

SPRINGFORM PAN Ø 26 CM

INGREDIENTS FOR THE CHOCOLATE SPONGE

- 7 eggs (size M)
- 170 g sugar
- 125 g wheat flour
- 40 g corn starch
- 30 g cocoa power, weakly deoiled
- 1 tsp baking powder



1. Preheat oven to 170 °C (fan-assisted oven 150 °C). Lightly grease a KAISER springform pan, place the springform edge and close.



2. **For the chocolate sponge** Separate the eggs. Using a hand mixer or a food processor, whisk the egg whites until stiff and set aside. Whisk the egg yolk, sugar and 4 tbsp warm water for 3–5 minutes until creamy and white. Add half the egg white to the egg yolk mixture. Combine the flour, starch, cocoa and baking powder, sift over the mixture and fold in with a KAISER Perfect dough scraper. **Add the remaining egg white and carefully fold in.**



3. **Transfer the mixture to the prepared springform pan and smooth flat.** Bake the sponge on the middle shelf for 35–40 minutes. Remove from the oven and leave to cool on a cake rack for at least 1 hour. Carefully run a knife around the edge of the sponge. Carefully loosen and remove springform pan. **Allow to rest for at least 8 hours before filling.**

INGREDIENTS

FOR THE PEAR BUTTERCREAM FILLING

- Approx. 500 g fresh pears
For 300 g of fruit flesh
- 500 ml pear juice (naturally cloudy)
- 2 sachets of vanilla custard powder
- 1 egg yolk
- 350 g butter
- 125 g icing sugar
- 150–200 g blackberry jam
- 300 g frozen blackberries
- 125 g frozen blueberries



For the pear buttercream filling Peel, halve, core and roughly dice the pears. **Bring $\frac{2}{3}$ of the pear juice to a boil, add the pears, cover and cook over low heat until soft.** Then purée with a stick blender.



Add the custard powder and egg yolk to a bowl and combine with the remaining cold pear juice until smooth. Bring the pear purée back to a boil, stir in the custard powder, bring back to a boil while stirring and allow to simmer for 30 seconds until a thick custardy consistency is reached. Take the pan off the heat. **Transfer the pear custard to a bowl, cover with cling film and allow to cool to room temperature (approx. 3–4 hours).**



YOU CAN FIND
THIS PRODUCT
ON PAGE 66

YOU CAN FIND
THIS PRODUCT
ON PAGE 66



Beat room-temperature butter and icing sugar in a mixing bowl until creamy using a hand mixer or food processor. **Stir in the pear custard mix, one spoonful at a time.**



Straighten out the sponge if necessary (depending on how high the mound is) **and cut horizontally into three pieces.** Place a sponge layer (originally at the top during baking) with the cut surface facing down on the springform base. Place a clean springform edge around the base.

INGREDIENTS
FOR THE GOLD EDGING AND GANACHE
DRIZZLE

- 10 sheets of edible gold leaf
8 x 8 cm (see also tip)*
- 60 g milk chocolate glaze
- 30 ml cream
- 5 g butter

*Savings tip for the gold edging: Edible gold looks fantastic, but is very expensive. Since it does not affect the flavour, you can also use smaller sheets (e.g. 4 cm x 4 cm) dotted around the cake so that only some parts are goldplated. The cake can also be served without gold.



8. Heat the blackberry jam in a small pan. **Spread half onto the base, leaving a 1 cm gap around the edge.** Spread 450 g buttercream on top and smooth to the edges. Take around 10–16 of each type of berry and freeze for the decoration, then spread half of the remaining frozen berries over the buttercream. Place the middle base on top and press down gently. Repeat the filling.



9. Place the last sponge layer (which was at the bottom during baking) with the cut surface facing down and press down gently. (The top sponge layer should now protrude above the top edge of the springform pan.) **Chill for at least 8 hours.** Also chill the remaining buttercream and remove it from the fridge 30 minutes before using.



10. Run a cake spatula around the edge of the cake. Open the springform edge and carefully remove it. **Spread the remaining buttercream on the cake. Coat the edges first, then the top using a KAISER angled spatula.** Allow the cake to cool for 2 hours so the gold leaf sticks better.



11. For the **gold edging**, apply the gold leaf with the help of the backing paper in accordance with the instructions on the packet.



12. For the **ganache drizzle** roughly chop the chocolate glaze. Briefly bring the cream to a boil in a small pan and remove from heat. First add the glaze to melt it, then the butter, stirring the whole time. **Fill the ganache into a KAISER disposable icing bag, cut off a small piece from the top and decorate the top edge of the cake, allowing it to drizzle down the sides.** Chill for at least 1 hour.



For the garnish and decoration remove the cake from the fridge 30 minutes before serving (this makes the buttercream taste better). Arrange the blackberries, blueberries and raspberries you have set aside with the edible flowers on the cake. Decorate with sugar beads, gold glitter and add the cake topper and sparklers.

INGREDIENTS
FOR THE GARNISH AND DECORATION

- approx. 10–16 frozen raspberries
- 10–12 purple and pink edible flowers (e.g. snapdragons, horned violets, apple blossoms, depending on the season)
- Approx. 1 tbsp gold or bronze metallic sugar beads
- Approx. 1 tsp edible gold glitter
- 1 “Happy Birthday” cake topper
- 4 sparklers



» IT TAKES MORE THAN GOLD TO MAKE YOU HAPPY. YOU NEED CHOCOLATE, CREAM AND BERRIES TOO. «



KAISER MINIS FOR LITTLE CAKES WITH BIG RESULTS

*Geode cake with
vanilla buttercream*

With springform pan mini, ø 18 cm



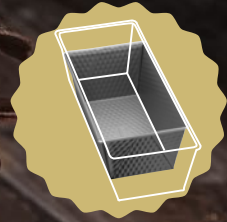
*After Eight cake with
cashew nuts and chocolate
mirror glaze*

With bundform pan mini, ø 16 cm



*Espresso chocolate
cake with cherry
mascarpone filling*

With loaf pan mini, 20 cm





CITY JEWEL

Geode cake with concrete-look vanilla buttercream

SPRINGFORM PAN Ø 18 CM

INGREDIENTS

FOR THE CHOCOLATE ALMOND SPONGE

- 4 eggs (size L)
- 125 g sugar
- 100 g wheat flour
- 15 g cocoa power, weakly deoiled
- 50 g roasted and ground hazelnuts
- 1 tsp baking powder

FOR THE CONCRETE-LOOK VANILLA BUTTER-CREAM

- 600 ml milk
- Essence from 1 vanilla pod
- 60 g corn starch (e.g. cornflour)
- 1 egg yolk
- 200 g room-temperature butter
- 120 g icing sugar
- A little black food colouring
- Approx. 100 g redcurrant or blackcurrant jelly

FOR THE GEODE

- Approx. 50–75 g white rock sugar for geode cakes
- A little black, gold and copper-coloured metallic food colouring to paint on

FOR THE GARNISH

- 3–5 sheets 4 x 4 cm (edible gold leaf paint, Pearlescent Cerise)*
- 1 tbsp gold or pink metallic sugar beads

PREPARATION

- 1. Preheat oven to 170°C (fan-assisted oven 150°C).** Grease springform pan lightly.
- 2. For the chocolate almond sponge** separate the eggs. Whisk the egg whites in a mixing bowl with a hand mixer until stiff and set to one side. In a mixing bowl, beat the egg yolk, sugar and 2 tbsp warm water with a hand mixer for 3–5 minutes until creamy and white. Combine the cocoa, nuts and baking powder. Layer the egg white and flour mixture on the egg yolk mixture and fold in with a dough scraper. Transfer the sponge mixture to the prepared springform pan and smooth flat. Bake on the middle shelf for around 40 minutes. Remove from the oven and leave to cool on a cake rack for at least 1 hour. Carefully run a knife around the edge of the sponge. Carefully loosen and remove springform pan. Place the sponge base on a cake plate. **Allow to rest for at least 8 hours before filling.**
- 3. For the concrete-look vanilla buttercream** bring 500 ml milk and vanilla pulp to a boil in a small pan. Combine the cornflour and egg yolk in a bowl and stir in the remaining cold milk until smooth. Stir into the boiling milk, bring back to a boil while stirring and allow to simmer for 30 seconds until a thick custardy consistency is reached. Take the pan off the heat. Transfer the **custard** to a bowl, cover with cling film and **allow to cool to room temperature** (approx. 3–4 hours). **Beat room-temperature butter** and icing sugar in a mixing bowl until creamy using a hand mixer or food processor. Stir in the custard mix, one spoonful at a time. Colour the buttercream light grey with a little black food colouring. Cut the sponge horizontally into three pieces. Place a sponge layer (which was at the top during baking) with the cut surface facing down on a cake plate. Place a clean springform edge around the base. Gently warm up the blackcurrant jelly in a small pan. Spread half onto the base, leaving a 1 cm gap around the edge. Spread approx. 350 g buttercream on top and smooth to the edges. Place the middle layer on top. Repeat the filling. Place the last sponge layer (which was at the bottom during baking) with the cut surface facing down and press down gently. Chill for at least 4 hours. Also chill the remaining buttercream and take it out 30 minutes before using. Run a knife around the edge of the cake. Open the springform edge and carefully remove it. For the geode on the side, cut out a 5–6 cm wide oval hollow about 1 cm from the top and bottom of the cake. Coat the hollow, top and edges of the cake with the remaining buttercream.
- 4. For the geode** put 1–2 tbsp rock sugar in a small freezer bag with 1–2 drops of black food colouring and rub together until all the pieces of rock sugar are coloured different shades of grey and black. Then spread over baking parchment to dry. Place the coloured rock sugar with the white broken rock sugar pieces tightly into the hollow prepared for the geode. Paint around the edge of the geode with gold food colouring and fleck some of the darker pieces of rock candy with it too. Dot copper-coloured food colouring around the gold edge. Chill for at least 1 hour.
- 5. For the decoration** tear the gold leaf into pieces and spread around the top and the edges.

9 HOURS
RESTING TIME
AFTER BAKING

80 MIN
WORKING TIME

120 MIN
TOTAL TIME

LEVEL: 4
OF 5



CHERRY SURFER

Espresso chocolate cake with cherry mascarpone filling

LOAF PAN 20 CM

INGREDIENTS

FOR THE ESPRESSO CHOCOLATE SPONGE MIXTURE

- 125 g soft margarine or butter
- 100 g sugar
- ½ sachet of bourbon vanilla sugar
- 1 pinch of salt
- 3 eggs (size M)
- 200 g wheat flour
- 25 g cocoa power, weakly deoiled
- 3 level tsp baking powder
- 6 tbsp milk
- 4 tbsp strong espresso (cooled)
- 100 g milk chocolate glaze

FOR THE CHERRY AND MASCARPONE FILLING

- 175 g mascarpone
- 150 g low-fat quark
- 40 g sugar
- ½ sachet of bourbon vanilla sugar
- 1 pinch of salt
- 4 tbsp strong espresso (cooled)
- 150–175 g cherry jam

FOR THE GARNISH

- 100 g milk chocolate glaze
- 3 cocktail cherries on sticks
- 3 sheets of edible gold leaf 4 x 4 cm

PREPARATION

- 1. Preheat oven to 170°C (fan-assisted oven 150°C).** Grease loaf pan lightly.
- 2. For the espresso chocolate sponge mixture** mix the margarine, sugar, vanilla sugar and salt in a mixing bowl using a hand mixer or food processor for 5 minutes on the highest setting until creamy and white. Stir in the eggs one after the other for around ½ min on the highest setting. Mix in the flour, cocoa and baking powder and stir in together with the milk and espresso briefly on the middle setting. Chop the glaze into pieces and fold in. Transfer the mixture to the prepared pan with a dough scraper and smooth flat. Bake the cake on the middle shelf for about 45–50 minutes. Remove from the oven and leave to cool on a cake rack for 1 hour. Turn the cake out onto a cake plate and leave to rest for at least 4 hours.
- 3. For the cherry and mascarpone filling** stir the mascarpone, low-fat quark, sugar, vanilla sugar and salt. Cut the cake horizontally into three pieces. Put the bottom layer of the cake on a cake plate. Drizzle with 2 tbsp espresso. Fill the mascarpone cream into an icing bag with a round tip and pipe half in stripes (touching one another) onto the bottom half of the cake. Gently heat the blackberry jam in a small pan. Drizzle 1–2 tbsp onto the mascarpone cream. Place the middle layer on top and press down gently. Repeat the filling. Finally, place the top layer of the cake with the cut surface facing down and press down gently. Spread the remaining cherry jam over the surface with a tablespoon and allow it to drizzle over the edges. **Allow the cake to cool for at least 4 hours, preferably overnight, to allow the flavours to soak through.**
- 4. For the decoration (to taste)** roughly chop the chocolate glaze. Put ⅔ of the glaze into a stainless steel bowl. Place the bowl over a pan of hot water and melt, stirring with a dough scraper. Remove the bowl from the bain-marie and stir in the remaining glaze. Spread ¾ of the glaze to a thickness of 1–2 mm on a sheet of baking parchment and allow to set. Then break into large stackable pieces. Melt the remaining glaze again and leave to cool until lukewarm. Stack the pieces of glaze on the cake using a little melted glaze to stick the pieces together. Finally, wrap the cherries in gold leaf and stick them to the top with a little melted glaze. Allow the cake to cool for at least 30 minutes.

5 HOURS
RESTING TIME
AFTER BAKING

4.5 HOURS RESTING
TIME AFTER FILLING
AND DECORATING

65 MIN
WORKING TIME

115 MIN
TOTAL TIME

LEVEL: 3-4
OF 5



GOLDEN GIRL

After Eight cake with cashew nuts and chocolate mirror glaze

BUNDT CAKE PAN, Ø 16 CM

INGREDIENTS

FOR THE AFTER EIGHT SPONGE

- 150 g soft margarine or butter
- 100 g sugar
- 2 eggs (size M)
- 175 g wheat flour
- 30 g cocoa power, weakly deoiled
- 2 level tsp baking powder
- 50 ml milk
- 60 g After Eights
- 50 g salted roasted cashew nuts

FOR THE CHOCOLATE MIRROR GLAZE

- 2 sheets white gelatine
- 50 g dark chocolate glaze
- 20 g sugar
- 30 g glucose syrup or agave syrup
- 3 tbsp condensed milk or cream

FOR THE DECORATION

- 3 sheets of edible gold leaf 4 x 4 cm
- Approx. 8 edible gold rods
- Mini bronze or copper-coloured sugar beads (2–3 mm and 4–5 mm)
- 1 sprig of fresh mint

PREPARATION

1. Preheat oven to 170°C (fan-assisted oven 150°C). Grease bundform pan and sprinkle a thin layer of flour.

2. For the After Eight sponge mix the margarine and sugar in a mixing bowl using a hand mixer or food processor for 5 minutes on the highest setting until creamy and white. Stir in the eggs one after the other for around ½ min on the highest setting. Reserve 1 tbsp flour. Mix the remaining flour, cocoa and baking powder and stir in together with the milk briefly on the middle setting. Cut the After Eights into 0.5 cm squares. Roughly chop the cashew nuts. Mix the After Eights and cashew nuts into the reserved flour and fold into the mixture with a dough scraper. Put the mixture into the prepared baking pan and smooth flat. Bake the cake on the middle shelf for about 40 minutes. Remove from the oven and leave to cool on a cake rack for 2 hours. Then turn out of the pan.

3. For the mirror glaze soak the gelatine in cold water in accordance with the instructions on the packet. Chop the chocolate into pieces. Quickly bring the sugar, glucose syrup and condensed milk to a boil in a small pan and remove from heat. Add 1 tbsp water Gently press out the gelatine and dissolve. Also add the glaze and dissolve it. **Allow the glaze to cool until it is thick and sticks to the cake.** Place the cake on a cake stand or rack with a collection container underneath. Pour the glaze over the cake with a tablespoon. Allow to drip off and cool until the glaze sets.

4. For the decoration sprinkle the bottom edge unevenly with both kinds of mini sugar beads. Spread the gold leaf sheets on the cake while pushing them together. Place the gold rod between them. Allow to cool for at least 30 minutes until the glaze is fully set. Garnish with mint before serving.

2 HOURS
RESTING TIME
AFTER BAKING

45 MINUTES
SETTING TIME FOR
THE GLAZE

40 MIN
WORKING TIME

85 MIN
TOTAL TIME

LEVEL: 3
OF 5





BAKING CLASSICS STAY WITH US OUR WHOLE LIVES.

For festive occasions and family parties, on Sunday afternoons with the grandparents, at your favourite bakery or café when strolling about town:

While the Italians have their Cassata Siciliana, the French their Tarte Tatin and the Austrians their Linzertorte, the Black Forest Gateau is a central part of German culture and also famous all over the world. Recipes are handed down from generation to generation, and while they all follow the same principles and rules, virtually every region, bakery and family has developed its own special version of the recipe.

So why not go a step further? Why not reinterpret the shapes and decorations to carefully and creatively develop the classics further? Of course, it takes a little finesse and respect for the traditions to make sure the old recipes are not stripped of their authenticity.

But there is nothing wrong with a little bravery such as making a wonderful Frankfurt ring in a loaf pan or Grandma's advocaat cake in a Charlotte bundform pan.

The following pages are full of creative, new ideas. Based on the motto of „doing one thing without neglecting the other“, we bake, decorate and interpret three baking classics – without blinkers. But there is a lot of respect for the mothers and fathers of these incomparable icons of baking.





THE MOST FAMOUS CLASSIC FROM THE
BLACK FOREST

SWEET TALKER

Black Forest gâteau with a difference

SPRINGFORM PAN Ø 26 CM

INGREDIENTS

FOR THE CHOCOLATE SPONGE

- 7 eggs (size M)
- 170 g sugar
- 125 g wheat flour
- 40 g corn starch
- 30 g cocoa power, weakly deoiled
- 1 tsp baking powder

FOR THE FILLING:

- 500 g sour cherries and 500 ml juice from about 1 ½ jars of pitted sour cherries
- 70 g sugar
- 30 g corn starch
- 100 ml cherry brandy
- 1 sachet of bourbon vanilla sugar
- 2 sachets of whipped cream stabiliser
- 1.2 l cream

FOR THE CHOCOLATE BARK

- 125 g dark chocolate glaze

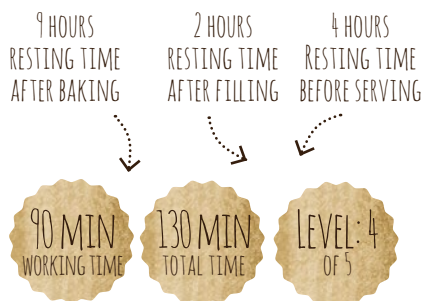
FOR THE GARNISH

- 16 fresh cherries with stalks*

*If cherries are out of season, you can use cherries from a jar instead of fresh cherries.

PLUS

- 1 pair disposable gloves



PREPARATION

1. Preheat oven to 170°C (fan-assisted oven 150°C). Grease springform pan lightly.

2. For the chocolate sponge separate the eggs. Whisk the egg whites in a mixing bowl with a hand mixer until stiff and set to one side. Whisk the egg yolk, sugar and 4 tbsp warm water for 3–5 minutes until creamy and white. Add half the egg white to the egg yolk mixture. Combine the flour, starch, cocoa and baking powder, sift over the mixture and fold in with a dough scraper. Add the remaining egg white and carefully fold in. Transfer the mixture to the springform pan and smooth flat. Bake on the middle shelf for 35–40 minutes. Remove from oven and leave to cool on a cake rack for 1 hour. Carefully run a knife around the edge of the sponge. Loosen and remove the springform edge. Allow to rest for at least 8 hours before filling.

3. For the filling drain the sour cherries in a sieve, retaining the cherry juice. Set aside 75 ml of cherry juice for soaking the sponge. In a pan, add 40 g sugar to ⅓ of the remaining juice and bring to a boil. Mix the starch in a bowl with the remaining cherry juice until smooth, then combine with the boiling juice. Quickly bring the cherry custard to a boil and remove from heat. Fold in the cherries and 40 ml cherry brandy and allow to cool. Combine the remaining 30 g sugar, vanilla sugar and whipped cream stabiliser in a bowl. Whip the cream until stiff, gradually adding over the mixture. Fill a little less than ⅓ (approx. 350 g) of the cream into an icing bag with a star nozzle. Cut the sponge horizontally into three pieces. Place a sponge layer (which was at the top during baking) with the cut surface facing down on a cake plate. Place a clean springform edge around the base. Combine the reserved 75 ml of cherry juice with the remaining 60 ml of cherry brandy. Soak ⅓ of the mixture into the bottom layer. Use a little less than ⅓ of the cream in the icing bag to pipe a thick ring of cream around the sponge layer directly next to the edge of the springform pan. Put the icing bag with the remaining cream (approx. 150 g) for the decoration in the fridge. Put the sour cherry filling in the middle and spread to the cream ring. Spread around 200 g of whipped cream on top and spread to the edge of the springform pan. Place the middle layer on top and soak with the cherry brandy mixture as before. Spread around 350 g whipped cream on it and smooth flat. Place the last sponge layer (which was at the bottom during baking) with the cut surface facing down and press down gently so that the top layer of sponge projects above the springform ring. Soak the sponge with the remaining cherry brandy mixture. Chill for at least 2 hours. Put the remaining whipped cream (approx. 300 g) in the fridge.

4. For the chocolate bark finely chop the chocolate glaze for the chocolate bark. Put ⅓ of it into a stainless steel bowl. Place the bowl over a pan of hot water and melt, stirring with a dough scraper. Remove the bowl from the bain-marie and stir in the remaining glaze to melt it. Leave glaze to cool until lukewarm. Then spread across a sheet of baking parchment, leaving a 4 cm edge all around. Allow the glaze to set slightly for about 10 minutes, then roll up loosely with the baking parchment and put in the fridge for at least 30 minutes until you can break the glaze. Meanwhile, run a knife around the edge of the cake. Open the springform edge and carefully remove it. Cover the top and edge of the cake with a thick layer of the remaining whipped cream using an angled spatula. Divide the cake into 16 pieces. Use the remaining cream in the icing bag to pipe large rosettes. Put on disposable gloves. Roll out the glaze so that it breaks into large elongated pieces like tree bark. If necessary, shorten the pieces to around 10 cm, then place upright around the edge of the cake and press in gently. Sprinkle smaller pieces over the middle. Allow the cake to cool for at least 4 hours, preferably overnight, to allow the flavours to soak through.

5. For the decoration carefully wash the cherries with stalks, allow to dry well and place them on the rosettes.



EVEN GRANDMA COULDN'T RESIST A
DROP OF ADVOCAT.

BOTTOMS UP

Advocaat cake as you have never seen it before – with stracciatella cream filling

BUNDT CAKE PAN, Ø 22 CM

INGREDIENTS

FOR THE ADVOCAAT SPONGE

- 125 g dark chocolate
- 250 g soft margarine or butter
- 200 g sugar
- 1 sachet of bourbon vanilla sugar
- 1 pinch of salt
- 4 eggs (size L)
- 250 g wheat flour
- 100 g roasted and ground hazelnuts
- 3 tsp baking powder
- 125 ml advocaat

FOR THE STRACCIATELLA CREAM FILLING

- 75 g dark chocolate
- 400 ml cream
- 30 g instant gelatine
- 75 ml advocaat

FOR THE DECORATION

- 3 mini chocolate cups
- 3 mini dark chocolate horns
- approx. 100 ml advocaat

PREPARATION

- 1. Preheat oven to 170°C (fan-assisted oven 150°C).** Grease springform pan lightly.
- 2. For the advocaat sponge** finely chop dark chocolate into fine pieces. Mix the margarine, sugar, vanilla sugar and salt in a mixing bowl using a hand mixer for 5 minutes on the highest setting until creamy and white. Stir in the eggs one after the other for around ½ min on the highest setting. Mix the flour, hazelnuts and baking powder and briefly stir in as 2 portions together with the advocaat on the middle setting. Fold in the chopped dark chocolate with a dough scraper. Pour the mixture into the prepared baking pan and smooth flat. Bake the cake on the middle shelf for about 45 minutes. Remove from the oven and leave to cool on a cake rack for at least 2 hours. Put the cake on a cake plate.
- 3. For the stracciatella cream filling** use a long knife to scrape 2 tbsp of chocolate rolls from the back of the dark chocolate bar, finely chop the rest of the chocolate. Whip the cream until stiff in a bowl with a hand mixer, sprinkling in instant gelatine at the start and pouring in the advocaat towards the end. Fill ¼ into an icing bag with a star nozzle and put to one side. Fold the chopped chocolate into the rest of the cream mixture. Cut the cake horizontally slightly below the middle. Place the bottom half of the cake on the cake plate and put the top half to one side. Spread the stracciatella cream on the cut surface of the bottom half with a tablespoon. Place the top half of the cake with the cut surface facing down. Pipe the reserved cream (in the icing bag) in 6 large rosettes on the top.
- 4. For the decoration** arrange the mini chocolate cups and horns on the cream rosettes. Sprinkle the chocolate rolls around. Leave the cake in the fridge for at least 2 hours for the flavours to soak through and to set. **Fill the cups and horns with advocaat just before serving.**

2 HOURS
RESTING TIME
AFTER BAKING

2 HOURS
RESTING TIME
AFTER FILLING

50 MIN
WORKING TIME

95 MIN
TOTAL TIME

LEVEL: 3
OF 5



KNOWN AND LOVED IN FRANKFURT AND BEYOND.



CREAM CRUISER

Petal cake style Frankfurt ring with salted caramel croquante

LOAF PAN, 25 CM

INGREDIENTS

FOR THE SPONGE

- 200 g soft margarine or butter
- 175 g sugar
- 1 sachet bourbon vanilla sugar
- 1 pinch of salt
- 4 eggs (size L)
- 275 g wheat flour
- 4 level tsp baking powder

FOR THE VANILLA BUTTERCREAM FILLING

- 750 ml milk
- 60 g vanilla custard powder for cooking
- 1 egg yolk (size M)
- 300 g room-temperature butter
- 120 g icing sugar
- approx. 250 g redcurrant jelly

FOR THE SALTED CARAMEL CROQUANTE

- 50 g sugar
- 10 g butter
- 50 g roasted and salted mixed nuts

FOR THE GARNISH

- 1–2 maraschino cherries

FOR THE DECORATION

- 1 cake topper (bunting on wooden sticks with pompoms)

PREPARATION

- 1. Preheat oven to 170°C (fan-assisted oven 150°C).** Grease loaf pan lightly.
- 2. For the sponge** mix the margarine, sugar, vanilla sugar and salt in a mixing bowl using a hand mixer for 5 minutes on the highest setting until creamy and white. Stir in the eggs one after the other for around ½ min on the highest setting. Mix the flour and baking powder and briefly stir in as 2 portions on the middle setting. Transfer the mixture to the prepared pan and smooth flat. Bake the cake on the middle shelf for about 50 minutes. Remove from the oven and leave to cool on a cake rack for 1 hour. Turn the cake out onto a cake plate and turn upright again. Allow to rest for at least 8 hours before filling.
- 3. For the vanilla buttercream filling** bring 600 ml of milk to a boil in a pan. Add the vanilla custard powder and egg yolk to a small bowl and combine with the remaining cold milk until smooth. Stir into the boiling milk, bring back to a boil while stirring and allow to simmer for 30 seconds until a thick custardy consistency is reached. Take the pan off the heat. Pour the vanilla custard into a bowl, cover with cling film and **allow to cool to room temperature (allow at least 3–4 hours)**. Beat room-temperature butter and icing sugar in a mixing bowl until creamy using a hand mixer or food processor. Stir in the custard mix, one spoonful at a time. Put ⅓ of the vanilla buttercream in an icing bag with a star nozzle. Put aside a little less than ⅓ for coating. Put the rest aside for the petal cake look and decoration. Cut the sponge horizontally into three pieces. Leave the bottom layer on the cake plate and put the other two to one side. Pipe a thick strip of vanilla buttercream on the two long edges and along the length of the middle of the bottom layer. Finish up the short ends with buttercream rosettes. Stir the redcurrant jelly in a bowl and put into a freezer bag. Cut off a small corner with scissors and fill around half into the gaps. Place the second layer on top and repeat the filling. Place the top layer of the cake with the cut surface facing down and press down gently. Spread the reserved vanilla buttercream for coating onto the cake. Give the cake a thin covering on the sides and a thick coating on top. Fill the reserved vanilla buttercream for the petal cake look and decoration into an icing bag. On the edge of the cake, pipe 3–4 rosettes on top of one another, then spread each rosette from the middle to the right using the back of a teaspoon. A little distance from the first row, pipe another row of rosettes and spread to the right as before. Repeat the process until the cake is completely covered. Allow the cake to cool.
- 4. For the salted caramel croquante** melt the sugar in a small pan, do not stir. As soon as the sugar has caramelised to a golden-brown colour, remove the pan from the heat. First stir in the butter, then the mixed nuts. Pour the mixture onto baking parchment and press into a flat block. Allow the croquante block to cool, then chop finely on a board. Sprinkle the croquante over the top of the cake. Pipe the remaining vanilla buttercream into large rosettes on the surface.
- 5. For the decoration** quarter the maraschino cherries and place on the rosettes. Allow the cake to cool for at least 4 hours, preferably overnight.
- 6. For the decoration** position the cake topper.

9 HOURS
RESTING TIME
AFTER BAKING

4 HOURS
RESTING TIME
AFTER FILLING

100 MIN
WORKING TIME

150 MIN
TOTAL TIME

LEVEL: 4
OF 5

Time for a Muffin.

But which one?

START

HAVE YOU GOT A MUFFIN?

YES

WHAT ARE YOU WAITING FOR? HURRY UP AND EAT IT!



FOR CHOCOHOLICS

WOULD YOU LIKE ONE?

YES

DO YOU LIKE IT FANCY?



MAYBE CAKE?

YES!



GO TO PAGES 23, 31, 47

NO

NO

HMM, HOW ABOUT SOMETHING SAVOURY? A QUICHE? HAVE A LOOK AT PAGE 50

ARE YOU A FONDANT FAN?

DOES YOUR HEART BEAT FOR CHOCOLATE?

NO

YES

NO



FOR CREAM BUFFS

OR ARE YOU MORE OF A FRUITY TYPE?



FOR CHEEKY FRUITS

YES

NO

YES

NO

YES
MAYBE YOU'D RATHER HAVE A CUPCAKE?



FOR FONDANT ARTISTS



FOR PURISTS

EN VOGUE
&
TRÈS CHIC



INSTRUCTIONS:
STEP BY STEP
FROM PAGE 36

Little cakes make it big.

Muffins and cupcakes are everybody's darlings. They have become a fixed part of creative baking for several years now. There are little cupcakes to suit every taste – savoury or sweet, simple or opulent. Find your personal favourite and that of your best friend, your mum, your best mate at work, and everyone else.

BASIC CUPCAKE RECIPE

Making the sponge & buttercream

12 CUPCAKE MOULDS, Ø 5.5 CM

INGREDIENTS
FOR THE SPONGE

- 120 g soft butter
- 100 g sugar
- 2 eggs
- 250 g flour
- 2 tsp baking powder
- 1 pinch of salt
- 80 ml milk

FOR THE FILLING AND BUTTERCREAM

- 50 g strawberry jam
- 125 g soft butter
- 1 sachet vanilla sugar
- 300 g icing sugar
- 1 tbsp cream or milk



1.

Preheat oven to 180°C top/bottom heat. Beat the butter and sugar together for a couple of minutes with a hand mixer until the mixture is white and creamy and the sugar has completely dissolved. Add the eggs one at a time and mix quickly until all the ingredients are combined well.



2.

Mix the flour, baking powder and salt and sift in portions over the sponge mixture, adding milk little by little. Stir in briefly each time so the sponge mixture does not get too doughy. Spread the mixture evenly in the cupcake moulds (fill to a maximum of $\frac{2}{3}$ of the height) and bake in the oven for approx. 16–18 minutes. Then remove and allow to cool completely on a cake rack.



3.

Straighten the surface of the cupcake with a knife if necessary. Put the strawberry jam in an icing bag with a doughnut filler nozzle, pierce the surface of each cupcake and fill with a little jam. Remove the cupcakes from the tray for decorating.



4.

To make the buttercream, beat the butter, vanilla sugar and icing sugar together in the food processor until white and creamy. Add the cream and continue to beat until you have an airy mixture. Add a little more cream if required. The finished buttercream should be soft but also keep a spatula inserted into it upright.



5.

Cover the surface of the cupcakes with a smooth layer of buttercream using a spoon. Colour around $\frac{1}{4}$ of the buttercream with the food colouring paste. Put the coloured buttercream into an icing bag with an open star nozzle and prepare.



POLKA DOTS

Making the cupcake fondant

INGREDIENTS FOR THE CUPCAKE FONDANT

- 250 g fondant in different colours
e.g. white, red and black
- Sugar glue
- Red food colouring paste
- Icing sugar and cornflour
for working

OTHER

- Rolling mat
- Rolling pin
- ø 8 mm circular cutter
- Flower cutter



1.

Knead the white fondant well. Sprinkle a little icing sugar on the rolling mat. Place the fondant on the mat and roll out to a thickness of approx. 3–4 mm with a rolling pin. Cut out 12 circles (diameter 7–8 cm). Place them on the cupcakes and press them smooth all around with your fingers.



2.

Roll out the black fondant as before to a thickness of about 2 mm. Use an icing bag nozzle to cut out 9–12 little dots for each cupcake. Stick the dots to the cupcake with sugar glue.



3.

Place the cut-out circles on the cupcakes and press them smooth all around with your fingers.



4.

For the flower on the polka dot cupcake, roll the fondant out to the desired thickness. Dust the flower cutter with cornflour and cut out a flower. Carefully press the stamp onto the flower to emboss it.



5.

Remove the flowers and bend the petals upwards with the embossing tool for a more three-dimensional look. Stick the flower to the cupcake with sugar glue.



LOVE

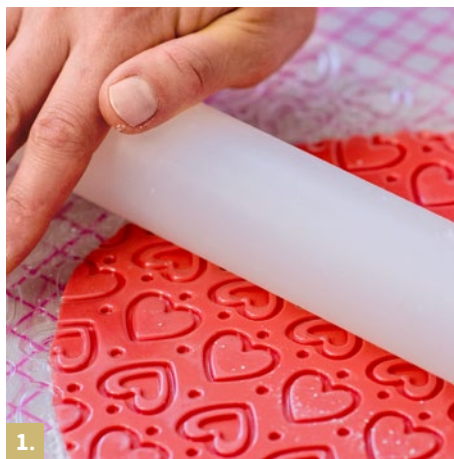
Making the cupcake fondant

INGREDIENTS FOR THE CUPCAKE FONDANT

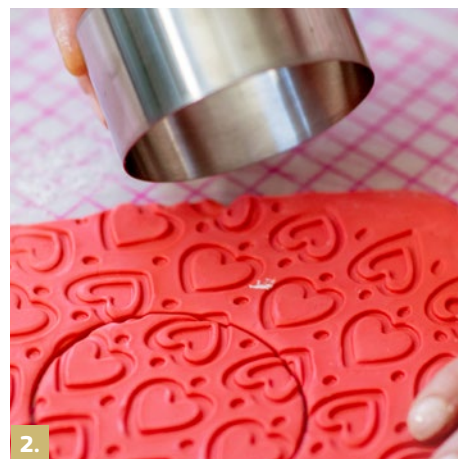
- 250 g fondant in different colours
e.g. white, red and black
- Sugar glue
- Red food colouring paste
- Icing sugar and cornflour
for working

OTHER

- Roll-out mat
- Rolling pin
- Heart pattern mould
- ø 8 cm circular cutter
- Icing bag with ø 11 mm star nozzle
- Fondant modelling tool
- Topper, e.g. various hearts



1. To cover the cupcakes with a heart pattern, roll out the red fondant to the desired thickness. Place the heart pattern mould on top and roll gently over the it with the rolling pin to emboss the pattern into the fondant. Then carefully remove the mould.



2. Use the ø 8 cm circular cutter to cut out the circles, place them over the cupcakes and smooth all around with your fingers. Finally, decorate the cake with a topper if you wish.



1. For the cream heart cupcake: Use the prepared icing bag to pipe a heart on a cupcake covered with fondant icing.



2. Lift the piping bag up and down to create little rosettes. Finally, put the cupcakes back in the moulds.



YOU CAN
FIND THIS
PRODUCT ON
PAGE 67

DID YOU KNOW ?

The difference between muffins and cupcakes is like the difference between cakes and gateaux. Like cakes, muffins are kept simple, with sprinkles, icing sugar or glaze to decorate. Cupcakes are like little gateaux, often with complex toppings made of cream, buttercream or icing. But whether it's a cupcake or a muffin, they both taste good.

I am a muffin



I am a cupcake



LOVE ME MUFFIN, LOVE ME SWEET.



**Every time,
Muffin time**

Whatever the occasion, there is a perfect muffin or cupcake for it. Let your imagination run wild – with the sponge, the topping or the decoration.
It's definitely worth it!



1. Sprinkles:



2. Icing sugar



3. Chocolate glaze



4. Berries



5. Nuts



6. Marshmallows



7. Chocolate beans



8. Caramel



9. Marzipan



10. Dried fruit



**TOP 10
TOPPINGS**

DIY toppers



Cake decoration in no time at all. Cut the same shape out of coloured paper twice and glue to the top of a toothpick with a glue stick. Alternatively, simply stick a strip of masking tape to the end of a toothpick like a flag.

Another great idea is to write the names of your guests on the paper on the toothpick and use the muffins or cupcakes as place cards.

» WE PRESENT CAKES IN A NEW LIGHT. «

*Developing baking pans means creating the basis for imaginative baking dreams.
That is the task of really good product design.*

Susanne Klement
KAISER Design Management

Product development at KAISER is about more than just baking pans. It is about the tradition of baking in general, about new trends and creativity. And it is about inspiration for millions of hobby and professional bakers. In a nutshell, it is about the foundation to make new baking dreams come true. With designs and patterns that both stand on their own and also invite creativity when it comes to new ideas.

Creativity in design – creativity on the table

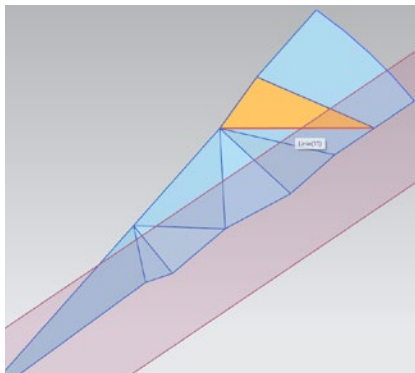
New baking moulds build a bridge between the baking classics and contemporary favourites to the trends of tomorrow. They lend an element of surprise to the coffee table, such as by making it possible to create simple sponge cakes with fillings. They inspire connoisseurs and experts with faceted relief structures and make decorating easy with integrated ribs, grooves and circular indents. It makes no difference which decoration ideas are to be put into practice. The pans are designed to allow even beginners to create cakes with a real wow factor. Or, as the KAISER product design team would say: „We design cakes for bespoke decoration.”

Everyone should be able to bake. And professionals should be able to do it even better.

Extraordinary product design does not have a self-referential purpose. It combines the traditional with the modern and improves the opportunities to literally shape creativity and skill and conjure up new ideas. The focus is on giving everyone interested in baking the tools to achieve great results without having years of baking experience. And baking professionals can benefit from a wealth of different options to make virtually any baking idea possible, no matter how eccentric or ambitious it may be.



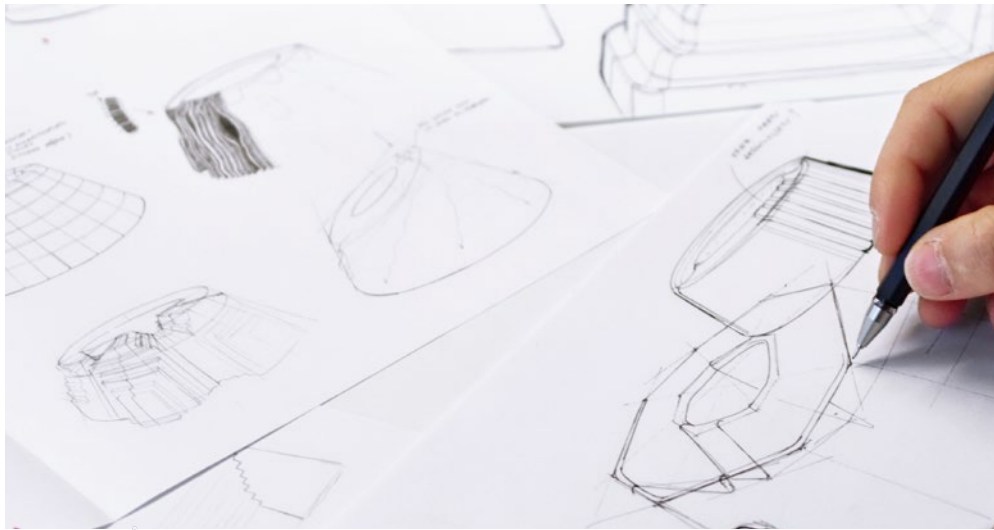
The design management team is constantly communicating with product design during the brainstorming, selection, design phase and development of the structural pattern for the „multifacted“ springform base.



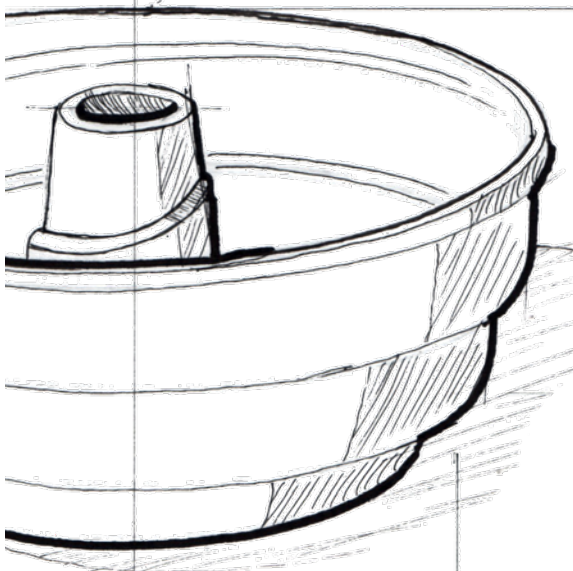
From the model to the mould

From a hand-drawn sketch to the final adjustments in complex computer programs, from the first prototypes to test cakes made of plaster: Experts from the fields of design, model construction and technology combine their expertise throughout the design process for the new KAISER springform pan with 2 base designs.



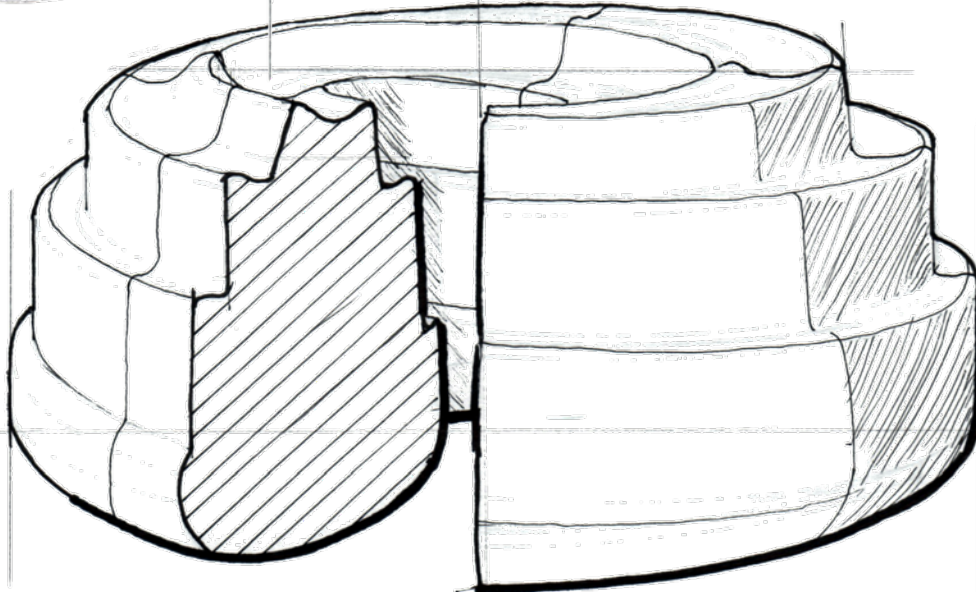


The initial scribble is critical for coming up with ideas: anything is allowed and put down on paper. The process of elimination comes later.



» OUR AIM WAS TO DEVELOP A CAKE PAN THAT LOOKED EQUALLY BEAUTIFUL DECORATED AND UNDECORATED AND AS A SLICE OF CAKE. «

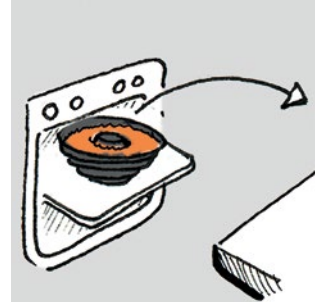
Carsten Schelling,
Designbüro RSW



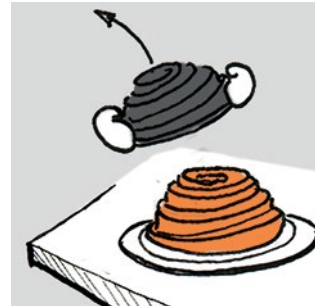
Twister bundform pan design for unlimited decorating fun

„Sculptural and for filling” – that was the requirement for external design agency Rudolph Schelling Webermann (RSW) in Hanover.

The Twister bundform pan is a creative design highlight that lets you bake incredibly dynamic, sculptural cakes.



A spiral twists around the whole cake from the outside to the inside.



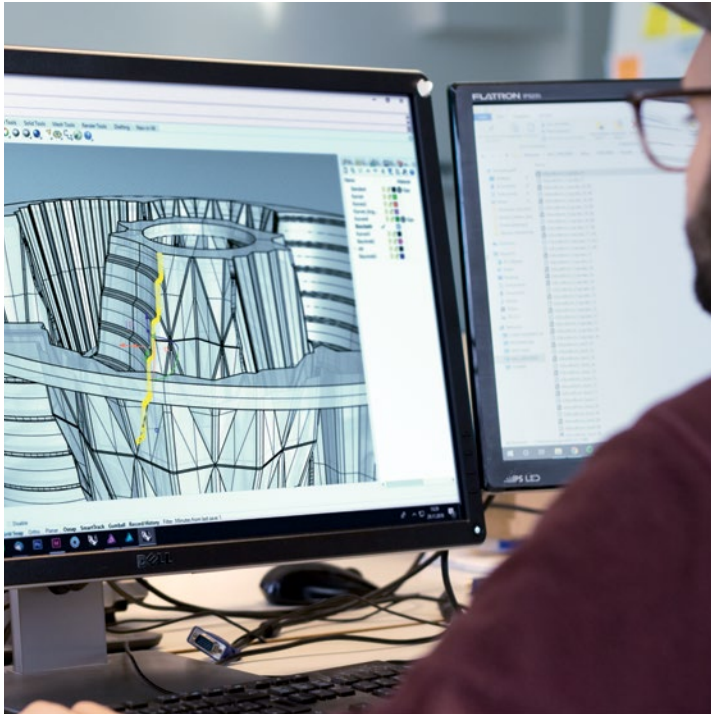
The spiral resembles a marble run that can be filled.



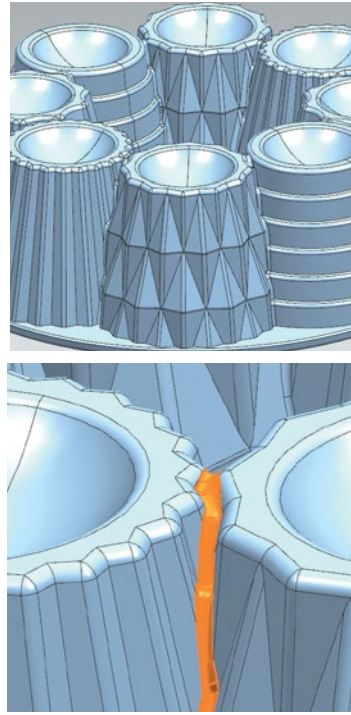
The result is a sponge cake which can be decorated in a variety of ways.



With candles, gummy bears or fruit – the options are endless.



Real precision work: Developing the Tart and tartlet bundform pan represented a real challenge for the designers. With the help of the very latest software, there were numerous designs between the initial idea and the first prototype.



RECIPE AND
DELICIOUS
DECORATIONS
ON THE
NEXT PAGE



8 becomes 1: Eight little cakes form a ring and combine into a single cake.

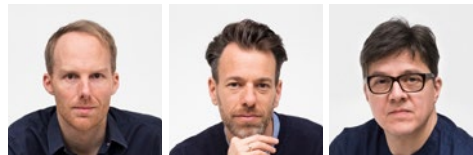
Innovation is a piece of cake: How the Tart and tartlet bundform pan can make 8 of your favourite cakes.

The product designers from RSW know only too well that cakes are always good for a surprise and that individuality plays an important role when it comes to baking. They now have a lot of experience on the subject of baking and decorating. With the Twister bundform pan and the Tart and tartlet bundform pan they have come up with two really extraordinary bundform pans that really have what it takes.

„Our idea was that the host could offer each guest an individual piece of cake without having to go to too much extra effort,” explained the designers from the Hanover-based office. They developed a bundform pan made up of eight mini cakes with different designs. These eight mini cakes form a ring and combine into a single cake.

The individual cakes have an indent on the top which is perfect for filling and decorating. Each piece of the cake can be individually filled. This means the

filling can be used to create eight little cakes from one large one. Cut the cake and serve each guest their favourite piece, by putting a mini cake on each plate which has a different design and filling from the others. The Tart and tartlet bundform pan does one thing above all: „It is completely reinventing slices of cake on the table.” To sum up: Anyone can get creative with the baking pans developed by RWS. They are putting cakes as well as the individual slice of cake in a completely new light. This was and continues to be the main idea behind all innovative baking pans from KAISER.



Designbüro RSW



Decorative from all sides: There are four different patterns paired opposite one another.



8x as creative: The indent on the top is perfect for filling and decorating.



8x serving: When the cake is cut, there are 8 individual mini cakes on the plate.



BE AS CREATIVE
AS YOU CAN BE!

The KAISER Tart and tartlet bundform pan lets you individually create 8 little cakes thanks to the stylish decoration and handy filling indent.

Let's create, let's celebrate!



TOPPING QUEEN

Lemon cake with dulce de leche filling and various toppings

CAKE AND MINI CAKE BUNDFORM PAN 8 PIECES

INGREDIENTS

FOR THE LEMON SPONGE

- 250 g soft margarine or butter
- 200 g sugar
- 1 sachet of bourbon vanilla sugar
- 1 pinch of salt
- 4 eggs (size M)
- 400 g wheat flour
- Grated peel of 1 untreated lemon
- 4 level tsp baking powder
- 150 ml buttermilk

FOR THE DULCE DE LECHE FILLING

- 1 tin of sweetened condensed milk (400 g)
- 1 pinch of salt
- 50 g dark chocolate glaze

FOR THE VARIOUS TOPPINGS

- 1 mini salted pretzel
- 5 green pistachios
- 1–2 pieces flaky chocolate
- 30 g sugar
- 1½ tsp butter
- 25 g roasted and salted mixed nuts (snack aisle)
- 5 g popcorn
- 100 g cream cheese
- 2 tsp raspberry jelly
- 25 g physalis
- 1 small sprig of mint
- 20–25 g raspberries
- ¼ tsp icing sugar

PREPARATION

1. Preheat oven to 190°C (fan-assisted oven 170°C). Lightly grease the Tart and tartlet bundform pan.

2. For the lemon sponge mix the margarine, sugar, vanilla sugar and salt in a mixing bowl using a hand mixer for 5 minutes on the highest setting until creamy and white. Stir in the eggs one after the other for around ½ min on the highest setting. Mix the flour, lemon zest and baking powder and briefly stir in as 2 portions on the middle setting while pouring in the buttermilk. Transfer the mixture to the prepared pan and smooth flat. Bake the cake on the middle shelf for about 45 minutes. Remove from the oven and leave to cool on a cake rack for at least 1 hour. Then turn out onto a cake plate and leave to cool completely for at least another 2 hours.

3. For the dulce de leche filling meanwhile, put the tin of condensed milk **unopened** in a pan, cover with water, bring to a boil, then cover and simmer over a low heat for 2.5 hours. **Make sure the tin is covered with water at all times.** Then remove from the pan and allow to cool for 30 minutes. Open the tin, transfer the contents (dulce de leche) to a bowl, add salt and stir until smooth. Add around 100 g into four of the lemon cake indents. Reserve 1 tsp for the dulce de leche frosting and 75 g for the chocolate dulce de leche filling. Use the rest for something else or for extra helpings. For the chocolate dulce de leche filling, finely chop the chocolate glaze and melt it. Dip half of the salted pretzel for the decoration into the glaze and place on baking parchment. Combine the remaining glaze with the reserved 75 g of dulce de leche. Reserve 1 heaped teaspoon and add the remainder to the 4 free lemon cake indents.

4. For the various toppings cut the pistachio nuts in half lengthwise and sprinkle them on a mini cake with light dulce de leche filling. Place the chocolate bark on a mini cake with chocolate dulce de leche filling. For the nut croquante, melt 20 g of sugar in a small pan. Do not stir. As soon as the sugar has caramelised to a golden-brown colour, remove the pan from the heat. First stir in 1 tsp butter, then the mixed nuts. Immediately form the mixture into a small peak on a piece of baking parchment, allow to cool and place on a mini cake with light dulce de leche filling. For the popcorn croquante, melt 10 g of sugar in a small pan. Do not stir. As soon as the sugar has caramelised to a golden-brown colour, remove the pan from the heat. First stir in ½ tsp butter, then the popcorn. Immediately form the mixture into a small peak on a piece of baking parchment, allow to cool and place on a mini cake with chocolate dulce de leche filling. For the dulce de leche frosting, combine 50 g of cream cheese with the reserved 1 tsp of dulce de leche and fill into a KAISER icing bag with a crown nozzle. Pipe the mixture as a large rosette onto a mini cake with chocolate dulce de leche filling. Add the prepared chocolate pretzel as garnish. For the raspberry frosting, combine the remaining 50 g of cream cheese with the raspberry jelly and fill into a KAISER icing bag with a star nozzle. Pipe the mixture as a large rosette onto a mini cake with light dulce de leche filling. Combine the reserved 1 tsp of chocolate dulce de leche with a little hot water to form a sauce and pour over the raspberry frosting. For the physalis and mint topping, clean, wash and half the physalis. Wash the mint and shake dry, pluck off the leaves, chop them finely and mix them in a bowl with the physalis. Heap the mixture on a mini cake with light dulce de leche filling. For the raspberry topping, heap raspberries on a mini cake with chocolate dulce de leche filling. Sprinkle with icing sugar.

3 HOURS
RESTING TIME
BEFORE
DECORATING

75 MIN
WORKING TIME

270 MIN
TOTAL TIME

LEVEL: 3-4
OF 5



HEARTTHROB

Marzipan cake with heart and pistachio croquante

LOAF PAN WITH HEART INSERT, 25 CM

INGREDIENTS FOR THE RED AND LIGHT SPONGE

- 200 g soft margarine or butter
- 200 g marzipan (raw mixture)
- 100 g sugar
- 1 sachet of bourbon vanilla sugar
- 4 eggs (size M)
- 400 g wheat flour
- 3 level tsp baking powder
- 100 ml milk
- Red food colouring (gel)

FOR THE PISTACHIO CROQUANTE

- 30 g sugar
- 5 g butter
- 20 g green pistachios

FOR THE ICING SUGAR GLAZE

- 200 g icing sugar
- 3–4 tbsp lemon juice
- Apricot-coloured food colouring

FOR THE DECORATIONS

- Approx. 75 cm apricot-coloured ribbon

PREPARATION

- 1. Preheat oven to 170°C (fan-assisted oven 150°C).** Place the heart insert on the silicon base.
- 2. For the red sponge** combine 50 g margarine, 50 g marzipan, 25 g sugar and 1 tsp vanilla sugar in a bowl with a hand mixer on the highest setting for 5 minutes until creamy and white. Beat in 1 egg for around ½ min on the highest setting. Mix in 100 g flour and ¼ tsp baking powder and stir in together with 25 ml milk briefly on the middle setting. Stir in the food colouring until the dough is a strong red colour. Fill the dough into an icing bag with a plain nozzle and pipe into the heart insert until it is ¾ full. Place the filled heart insert on the second shelf from the bottom and bake for around 30 minutes. Remove from the oven and leave to cool on a cake rack for at least 2 hours. Then cut off any excess dough so it is straight. Carefully pull the heart insert apart and allow the heart-shaped rod to slide out. Preheat oven to 170°C (fan-assisted oven 150°C). Grease loaf pan lightly. For the light sponge, combine the remaining ingredients as before without the food colouring to form a dough. Put a little less than half of the dough in the baking pan and smooth flat. Place the heart-shaped rod with the point facing down in the middle, then cover with the remaining dough and smooth flat. Bake the cake on the middle shelf for about 40 minutes. Remove from the oven and leave to cool on a cake rack for 2 hours. Then turn the cake out onto a cake plate and turn it over again so that the heart is not upside down when the cake is sliced.
- 3. For the pistachio croquante** melt the sugar in a small pan, do not stir. As soon as the sugar has caramelised to a golden-brown colour, remove the pan from the heat. First stir in the butter, then the pistachios. Immediately spread the mixture onto baking parchment and press into a flat block. Allow the croquante block to cool, then chop finely on a board.
- 4. For the icing sugar glaze** gradually combine the icing sugar with the lemon juice until a very thick paste is formed. Separate off half and colour with food colouring. Alternate the two glazes by drizzling them in stripes across the surface of the cake, allowing it to drip down the sides. Sprinkle with pistachio croquante and allow to set.
- 5. For the decoration** put the ribbon around the cake and tie the ends into a bow.

4 HOURS
RESTING TIME
AFTER BAKING





STORY TIME

Stracciatella almond sponge frog prince cake for princesses

BUNDFORM PAN CROWN Ø 22 CM

INGREDIENTS

FOR THE STRACCIATELLA ALMOND SPONGE

- 250 g soft margarine or butter
- 200 g sugar
- 1 sachet of bourbon vanilla sugar
- 1 pinch of salt
- 4 eggs (size L)
- 350 g wheat flour
- 100 g ground almonds
- 4 tsp baking powder
- 50 ml milk
- 200 g dark chocolate chips

FOR THE GANACHE MIXTURE

- 200 g white chocolate glaze
- 100 ml cream
- 30 g butter
- A little apricot-coloured food colouring

FOR THE FONDANT COVERING AND DECORATIONS

- Approx. 500 g apricot-coloured fondant
- Approx. 125 g white fondant for rolling

FOR THE ROYAL ICING AND DECORATION

- 175–225 g icing sugar
- 1 egg white (size M)
- A little apricot-coloured food colouring
- 2 poppy seeds for the frog's eye
- 1 large gold sugar bead
- 1–2 tablespoons silver and apricot-coloured mini sugar beads and a few pink sugar beads

FOR THE DECORATION

- 1 glitter crown (cupcake topper)

PREPARATION

1. Preheat oven to 170°C (fan-assisted oven 150°C). Grease crown springform pan lightly.

2. For the stracciatella almond sponge mix the margarine, sugar, vanilla sugar and salt in a mixing bowl using a hand mixer for 5 minutes on the highest setting until creamy and white. Stir in the eggs one after the other for around ½ min on the highest setting. Mix 325 g flour, almonds and baking powder and stir in together with the milk briefly on the middle setting. Combine the chocolate chips with the rest of the flour and fold into the dough. Pour the mixture into the baking pan and **smooth flat**. Bake the cake on the middle shelf for about 50–55 minutes. Remove from the oven and leave to cool on a cake rack for 1 hour. Then turn out the cake onto a cake plate and leave to rest, ideally for at least 3 hours.

3. For the ganache mixture roughly chop the chocolate glaze. Bring the cream to a boil quickly in a small pan. Remove the pan from heat immediately. Add glaze and allow it to melt while stirring, using the residual heat from the hotplate if necessary. Add the butter and mix until smooth. Stir in as much food colouring as you wish until the ganache mixture is the desired apricot colour. Fill the ganache mixture into a bowl and chill for around 60 minutes until it sets. Beat the ganache mixture with a hand mixer for around 30 seconds until creamy. **Quickly cover the whole cake** as the mixture sets relatively quickly. Allow the cake to cool.

4. For the fondant covering knead the coloured fondant well. Sprinkle a little cornflour over the work surface. Roll the fondant out to a circle of around 4 mm thick and with a diameter of around 38 cm, making sure it does not stick to the work surface. In the middle, cut out a small round hole (with a shot glass or egg cup). Place the fondant covering over the cake, first shaping the ridges, then smoothing down the sides. Cut off any excess fondant around the edges. For the decorations, knead the white fondant well as before, then sprinkle a little cornflour over the work surface. Roll out the fondant until it is around 5 mm thick and cut out a frog. Knead the remainder again, roll out to approx. 3 mm thick and cut out 7–8 crowns.

5. For the royal icing beat 175 g sugar and egg white in a mixing bowl with a hand mixer for 3–5 minutes on the highest setting **until the mixture forms stiff white peaks (if the mixture is too soft, gradually add the remaining icing sugar)**. Fill half into a disposable icing bag. Colour the remainder with apricot food colouring and fill into another disposable icing bag. Shorten the tips off the icing bags slightly with scissors. For the decoration, pipe little white dots for the frog's eyes and add poppy seeds for his pupils. Then glue the crowns and the sugar beads onto the sides and top of the cake. Use the coloured icing to draw the frog's tongue and decorate the crowns on the side of the cake. Place the frog on the cake.

6. For the decoration place the glitter crown behind the frog to turn him into a frog prince. Allow to cool for at least 30 minutes until the icing is fully set.





WILD CANADA

Puff pastry quiche with spinach, salmon, feta and a fried egg topping

QUICHE AND PIZZA PAN, PERFORATED Ø 28 CM

INGREDIENTS

FOR THE SPINACH FILLING:

- 100 g onions
- 1 clove of garlic
- 2 tbsp olive oil
- 250 g ready-to-cook baby spinach
- ½ level tsp salt
- 1 pinch ground black pepper
- 75 g feta

FOR THE EGG-CREAM TOPPING:

- 125 ml cream
- 2 eggs (size M)
- ¼ level tsp salt
- ¼ tsp grated nutmeg

FOR THE PUFF PASTRY BASE

- 200–250 g chilled puff pastry

FOR THE TOPPING (ACCORDING TO TASTE)

- 1 tsp olive oil
- 3–4 eggs (size M)
- 1 pinch of salt
- 8 small slices smoked salmon
- 75 g feta
- ½ tsp sesame seeds
- ¼ tsp black onion seed

PREPARATION

1. For the spinach filling peel and finely dice the onion and garlic. Heat the olive oil in a large pan. Fry the onions and garlic on medium heat for five minutes until transparent. Wash the spinach, drain in a colander, then add to the pan and stir for 2–3 minutes until it wilts. Season with salt and pepper. Remove pan from heat. Allow the spinach to cool down.

2. For the egg-cream topping meanwhile, whisk the cream, eggs, salt and nutmeg.

3. Preheat oven to 200°C (fan-assisted oven 180°C).

4. For the puff pastry base place a sheet of puff pastry in the quiche pan so that the base and sides are covered. Cut off the excess pastry.

5. For the filling crumble the feta and sprinkle over the puff pastry base. Remove just under a quarter of the spinach and set aside for the topping.

Use two forks to spread the remaining spinach over the puff pastry base. Pour over the egg-cream mixture. Bake the quiche on the middle shelf for about 30–35 minutes.

6. Meanwhile, prepare all the ingredients **for the topping**. Heat the olive oil in a frying pan for the fried eggs. Break the eggs and place them in the frying pan, let them set and season with salt. Reduce heat if necessary. Remove the quiche from the pan by means of the removable base and slide onto a round board or cake plate.

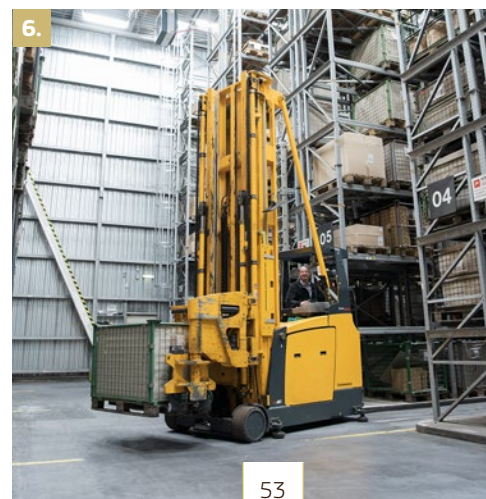
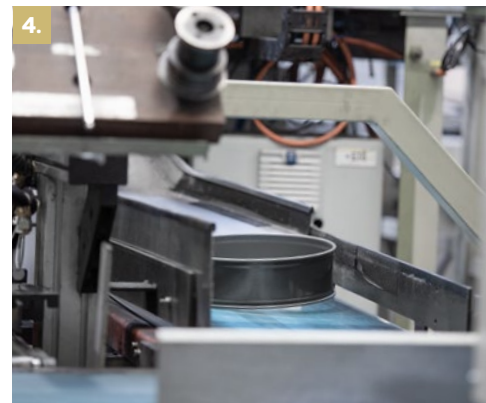
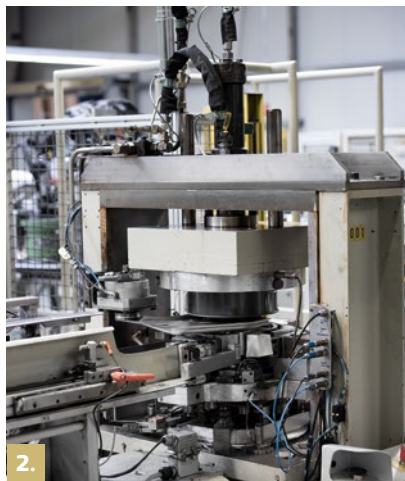
Spread the fried eggs, reserved spinach and smoked salmon on top of the hot quiche. Crumble the feta on top. Sprinkle with sesame seeds and black cumin.





WITH AN EYE FOR DETAIL BOTH THE CAKE AND THE PAN.

What began 100 years ago with the production of metal kitchenware through metal forming has long been a high-tech manufacturing process at KAISER: Take an exciting tour through the production of KAISER baking pans and meet the people involved!



AREN'T WE ALL A LITTLE BIT KAISER?

KAISER baking pans, especially the springforms, are known and loved all over the world. But how do we achieve the high quality of these pans made in Germany?

We are standing at line 4, the heart of production in Diez. Or as Springform Production Team Leader Thomas Ott puts it: „This is our jack-of-all-trades.“ Ott has been there for nearly 30 years. KAISER and springform pans are in his blood. He describes himself as a „Springformer“. But where does this second love come from? It is the variety he likes best. „They are available in so many varieties, in different sizes, colours and material thicknesses.“

The system looks completely unassuming, but it is remarkably productive. The pre-coated raw material in exactly the required width is unwound from a massive roll (1.), cut to the right width and shaped into a round or square shape as required (2.). All completely automatically, of course. Then the pre-assembled springform base is inserted (3.). There are strict quality controls based on different criteria, e.g. no scratches, the right base tension and the overall look. This takes a great deal of skill and experience. Then it goes on the conveyor belt (4.) to the riveting

machines, where the catch, known as the K-clasp, is attached. At the end of the line, an employee carefully folds the extremely robust packaging box (5.). The springform goes in and onto the pallet towards the high-shelf store (6.).

Lord of springforms, Thomas Ott, explains: „In 2018, which was our best ever year, we produced 3.9 million springform pans.“ And this is where Thomas Ott really starts to rave: 30 years ago, our slogan was: The world bakes in our pans.

And that still applies today. Whether in Asia, America or Australia – KAISER was and remains at the forefront of the global springform market. With the brand relaunch in 2016, KAISER's international presence and competitiveness saw another boost, meaning both the company and the brand have a successful future in front of them.

The high level of identification with the KAISER brand and the pride in the 100 year anniversary is evident in all employees, in every corner and every figure.



3.200

pallets in the high-bay warehouse. In the past, cards and slips of paper were still used here. Today, KAISER uses an innovative barcode system for all of the warehouse logistics. This is evidence „that the company is a living thing” explains Günther, who works in the high-bay warehouse.

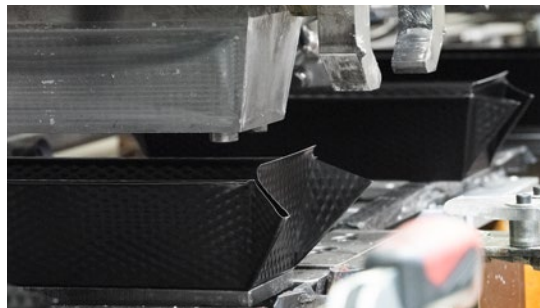


90
EMPLOYEES

are employed by KAISER in Diez.

According to Managing Director Andreas Alberstadt, the employees working in sheet metal processing, tool construction, maintenance, logistics and technical and commercial administration are „fully committed to the KAISER brand, it is in their blood. We make a great team.”

3 X
FOLDED



and the loaf pan is ready. The classic in this style is the folded, black loaf pan. It is relatively easy to produce thanks to the innovative production technology. Wire corners are inserted for additional stability. The thickness of the material and the coating enable excellent heat conductivity.

10.619 m²

are covered by the factory production

line: This includes production (4.894 m²), storage (5.190 m²) and office buildings (535 m²). The optimal sizes make it possible to react to shorter product cycles and the great variety of models.

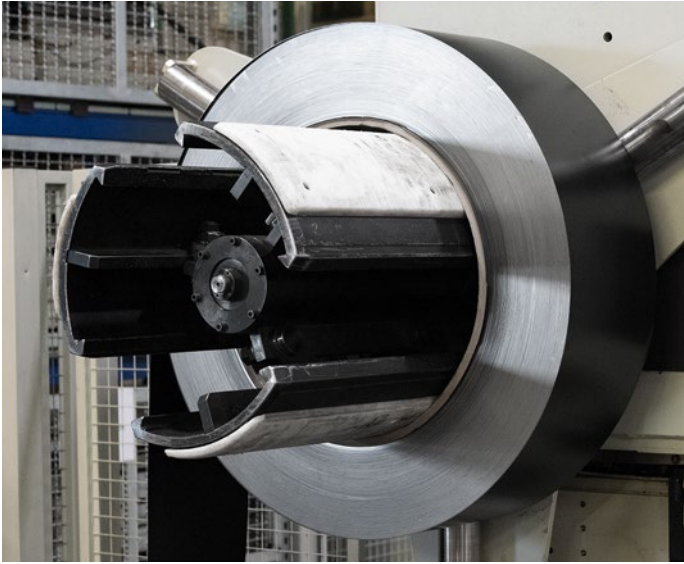


22
THOUSAND
ITEMS

leave the KAISER factory in Diez every day. After outsourcing its logistics in 2014, KAISER pressed forward with its core expertise in display construction and development, so it is now producing displays not only for KAISER but for the whole group. Hartmut Hannappel has had plenty to do over his 35 years at KAISER. „We can be proud of the KAISER brand, especially what we have achieved here,” he explains. KAISER delivers to its central warehouse and major customers. Goods are shipped out to America and Australia.

50°37'35.7"N
8°04'89.4"E

The production site in Diez has good connections to Cologne and Frankfurt. In conjunction with the speed, flexibility and excellent quality throughout the product chain, KAISER's baking pans are completely made in Germany.



3.800
TONS

of rolled steel are processed by KAISER every year. The raw material comes from two experienced coating companies in England. They apply the coating and cut the steel exactly to the dimensions of the pans: Between 85 mm for the standard springform and 506 mm for the baking tray.

SEVEN
MILLION



baking pans are produced by KAISER every year. Due to the changing demand of the retail sector, the peak production season in Diez has now been shifted. Where it was previously 180.000 springform pans in May, it is now the same number of units every week in September.

10
YEARS

guarantee provided by KAISER on a La Forme Plus pan. Thanks to the exacting quality standards for these premium baking pans with scratch-resistant enamel bases, the complaint rate is extremely low.

cutters are produced every minute.

They sell best at Easter and Christmas. But creative year-round cutters for all sorts of different occasions are becoming increasingly popular.

40

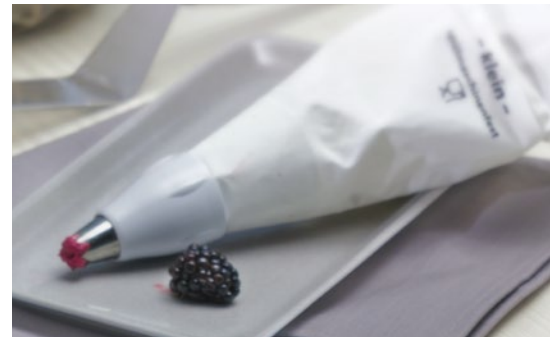
42

steps go into the production of a KAISER Springform. From unwinding the coated steel to the finished springform with Original SafeClick closing mechanism, it takes just 10 seconds on production line 4. Two employees attach the clasp, which is made of 2 parts, with the help of a riveting machine. The system works at 6 cycles per minute and produces between 300 and 500 springforms an hour.



LA FORME PLUS

A RANGE OF PANS WHICH HAVE ONE THING IN COMMON: PERFECT NON-STICK COATING.



- Perfect KAIRAMIC® non-stick coating
- Cut-resistant enamel base
- Original SafeClick closing mechanism
- Leak-proof seal
- Extra heavy-duty quality



PRODUCT OVERVIEW

La Forme Plus

- Baking pans
- Baking aids
- Year-round cookie cutters

Inspiration & Inspiration Plus

- Baking pans
- Muffin pans
- Baking aids
- Fondant
- Bread pans
- Trays

Classic

- Baking pans
- Baking aids
- Trays

**INSPIRATION PLUS
INSPIRATION**
IT'S ALL IN THE NAME.



★★★★★

- Perfect non-stick coating
- Leak-proof seal
- High quality
- Even heat distribution



CLASSIC
THE PERFECT SHAPE FOR EVERY CAKE



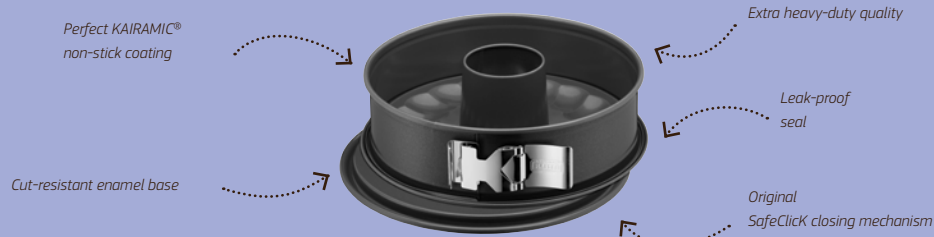
★★★★

- With non-stick coating
- Solid quality
- Even heat distribution



LA FORME PLUS

Everything for a perfect finish, for cream topping on cakes, tarts and cupcakes, cookie cutters for every occasion imaginable and, of course, baking pans of unique quality that have been thought through down to the smallest detail – at KAISER, all this has a name which says it all: La Forme Plus.



Springform pan

ø 20, 24, 26, 28 and 30 cm

23 0063 8027 (ø 28 cm)



Square springform pan

24 x 24 cm

23 0063 8089



Springform loaf pan

30 x 11 cm

23 0063 8126



Springform pan with tube base

ø 26 and 28 cm

23 0063 8010 (ø 28 cm)



Rectangular springform pan

35 x 24 cm

23 0063 8072

Scratch-resistant platter with porcelain effect



Conical springform pan

ø 30 and 32 cm

23 0063 8096 (ø 32 cm)



Springform pan with cake plate

ø 26 cm

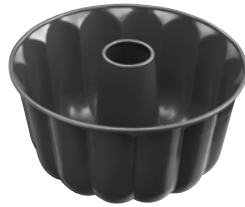
23 0063 8140

Original SafeClick closing mechanism





Frankfurt ring mould
 ø 26 cm
 23 0063 7242*



Charlotte bundform pan
 ø 24 cm
 23 0063 7167*

Bundform pan *Extra heavy-duty quality for long-lasting stability*
 ø 22 cm
 23 0063 7150*



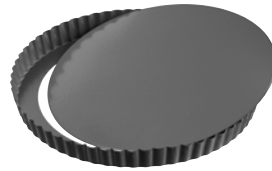
Loaf pan
 25 and 30 cm
 23 0063 7136 (30 cm)*



Tartlet pan
 ø 12 cm
 23 0063 7334*



Flan pan
 ø 28 and 30 cm
 23 0063 7105 (ø 28 cm)*

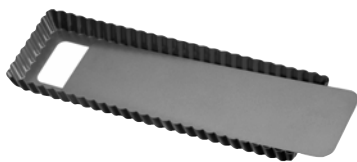


Tart and quiche pan
 ø 24, 28 and 32 cm
 23 0063 7259 (ø 28 cm)*



Half-round loaf pan
 30 cm
 23 0063 7235*

Perfect shape ensures attractive baking results.



Rectangular tart and quiche pan
 35 x 13 cm
 23 0063 7457*



Pie, pizza and cake sheet
 ø 30 cm
 23 0063 7228



Bread pan
 30 and 35 cm
 23 0063 7204 (ø 30 cm)



Dough scraper

31 x 4 and 33 x 5.5 cm

23 0066 6051 (33 x 5.5 cm)



Basting and pastry brush

25 x 3.5 and 25 x 4 cm

23 0066 6013 (25 x 4 cm)



Spatula

34 x 6 cm

23 0066 6143



Spoon

30 x 5 cm

23 0066 6136



Whisk

26 x 4.5 and 35.5 x 5.5 cm

23 0066 6112 (35.5 x 5.5 cm)



One-handed flour-sieve

23 x 10.5 cm, ø 11 cm

23 0066 6273



Icing spatula

41 x 3.5 and 25 x 1.5 cm

23 0066 6075 (41 x 3.5 cm)



Cake server

28.5 x 6.5 cm

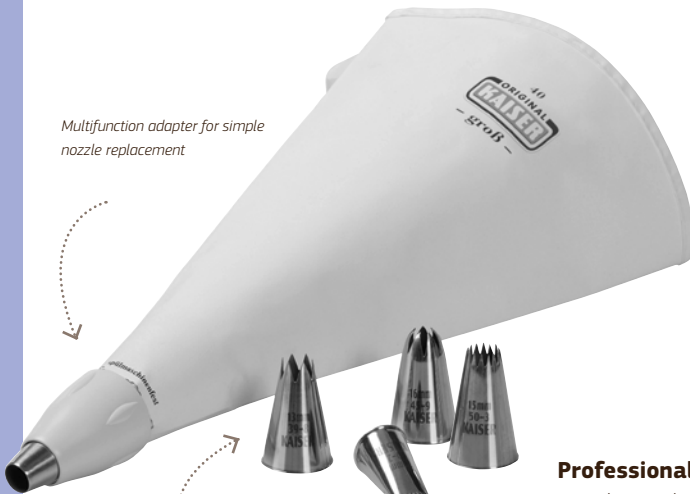
23 0066 6129



Cake server

ø 28 cm

23 0066 6099



Multifunction adapter for simple nozzle replacement



Heavy-duty icing bag made of coated cotton fabric

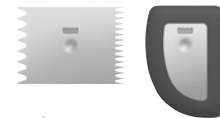


5 seamless stainless steel nozzles

Professional icing bag set

Icing bag, adapter and nozzles

23 0066 6150



Scraper set

Dough scrapers & cake decorators

23 0066 6082



Rolling pin

48.5 x 7.5 cm

23 0066 6181



German Design Award
SPECIAL MENTION 2015



Icing bag
30, 35 and 40 cm
23 0066 2824 (40 cm)



Adapter for icing bag
23 0066 2794



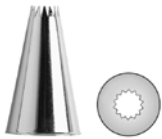
Filling nozzle
4 mm
23 0066 2305



Garnish and cream syringe set
23 0066 6174

Precise pressure mechanism

Perfect professional quality



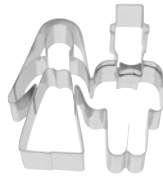
Crown nozzle
8, 10, 12 and 15 mm
23 0066 2497 (12 mm)



Star nozzle
8.11, 13 and 16 mm
23 0066 2398 (13 mm)



Bow
→ All the best!
23 0060 5678



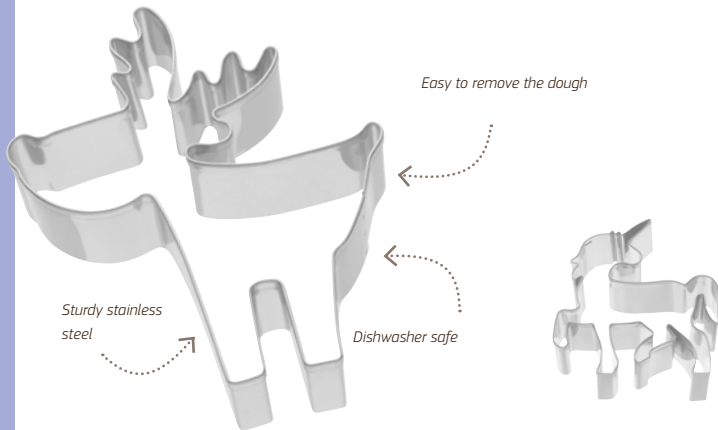
Bride & Groom
→ Tie the knot!
23 0060 3452



Double heart
→ Love it!
23 0060 3766



Fox
→ Cunningly tasty!
23 0060 1526



Paul
→ Happy Holidays!
23 0060 9492



Unicorn
→ On trend!
23 0060 1229



Cupcake
→ Tea time!
23 0060 0994



Babygrow
→ Hello Baby!
23 0060 6736

Easy to remove the dough

Sturdy stainless steel

Dishwasher safe

INSPIRATION

Those who want to let their creativity run wild rely on the diverse, high-quality KAISER Inspiration baking pans. Stylish cakes are always guaranteed to be successful thanks to the durable non-stick coating.



Springform pan
 ø 24, 26 and 28 cm
 23 0065 9572 (ø 28 cm)*



Springform pan with tube base
 ø 26 and 28 cm
 23 0065 9596 (ø 28 cm)*



Bundform pan
 ø 22 and 24 cm
 23 0065 9657 (ø 24 cm)*



Springform loaf pan
 30 x 11 cm
 23 0065 9619*



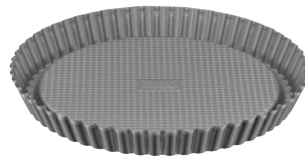
Rectangular springform pan
 36 x 24 cm
 23 0065 9626*



Square springform pan
 24 x 24 cm
 23 0065 9602*



Loaf pan
 25 and 30 cm
 23 0065 9688 (ø 30 cm)*



Flan pan
 ø 28 cm
 23 0065 9695 (ø 28 cm)*



Springform pan heart shape
 25 x 26 x 7 cm
 23 0065 9701

INSPIRATION

NEW

Available as of July/August 2019



NEW

Crown bundform pan

ø 22 cm

23 0068 0095

NEW

Tart and tartlet bundform pan

ø 26 cm

23 0064 6916

NEW

Twister bundform pan

ø 25 cm

23 0064 6909

Very good
non-stick coating



Extra-high side for
layered cakes

Even heat
distribution

NEW

**Springform pan
with 2 design bases**

ø 26 cm

23 0065 9886*

NEW

**Loaf pan
with heart insert**

25 cm

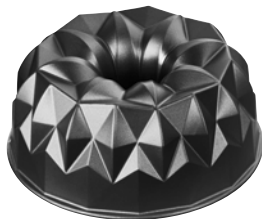
23 0065 1644

NEW

**Springform pan
with high sides**

ø 20 cm, H 14 cm sides

23 0066 9694



Bundform pan, geometric

ø 25 cm

23 0064 6794



Bundform pan, curved

ø 25 cm

23 0064 6787



Bundform pan, floral

ø 25 cm

23 0064 6800

NEW

Available as of July 2019

High quality

Very good non-stick coating

Even heat distribution



NEW

Muffin bundform pan for 9 muffins

38 x 27 x 4 cm
geometric, curved and floral
23 0064 6848



Mini ring cake muffin pan for 12 muffins

29 x 18 cm
23 0064 6176



Mini muffin pan for 24 muffins

38 x 27 cm
23 0064 6237



NEW

Muffin pan for 12 muffins, fillable

38 x 27 x 3 cm
23 0064 6381



Muffin pan for 12 muffins

38 x 27 cm
23 0064 6206



Maxi muffin pan for 6 muffins

34 x 22 cm
23 0064 6244



Cake pop pan for 12 cake pops

29 x 19 cm
23 0064 6404

INSPIRATION PLUS & INSPIRATION



Heavy-duty quality
Excellent non-stick coating

Leak-proof seal

Even heat distribution

Springform pan with tube base
ø 26 and 28 cm
23 0065 9244 (ø 28 cm)



Bundform pan
ø 22 cm
23 0065 9305



Loaf pan
25 and 30 cm
23 0065 9299 (30 cm)

High quality
Mini format for half-recipe quantities



Mini springform pan with tube base
ø 18 and 20 cm
23 0065 9541 (ø 20 cm)



Mini loaf cake pan
20 cm
23 0065 9664

Very good non-stick coating



Mini bundform pan
ø 16 cm
23 0065 9633

Even heat distribution



Springform pan with carrying cover
ø 26 cm
23 0075 0316



Muffin pan for 12 muffins with carrying cover
38 x 27 cm
23 0075 0323



Rectangular springform pan with carrying cover
35 x 24 cm
23 0062 3016

INSPIRATION

Backing and decorating frame

24 – 46 x 20 – 38 cm

23 0076 9400

High form stability



Dishwasher safe



Individually adjustable



High quality made from rust-proof stainless steel



Digital baking and kitchen scales with tare and add-on function

16 x 22 x 2 cm

23 0076 9042



Professional nozzle set, 3-piece

Star nozzle 13 mm

Closed nozzle 16 mm

Rosette nozzle 6-pronged 15 mm

23 0076 9035



Measuring jug

250 ml capacity

23 0076 9080



Cake ring with handle

ø from 16.5–32 cm, height 7 or 9 cm

23 0076 9325 (ø 9 cm)



Flour and sugar sifter

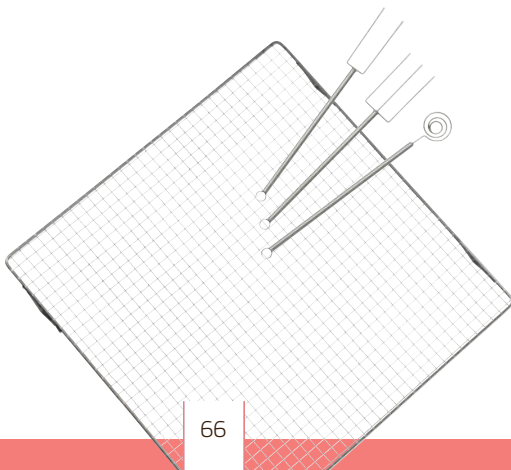
350 g capacity

23 0076 9677

Candy dipping set

Candy dipping fork, spirals, drip rack and aluminium moulds, plus candy recipe book

23 0076 9950



Icing sugar shaker with airtight lid

9.2 x 5.5 cm

23 0067 0195



Cake base knife with spacer for exact cutting

32 cm

23 0067 0201



Fondant smoother

16 x 8 cm

23 0067 0058



Alphabet and number cutter set, 36-piece

2.4 x 2.3 x 2.5 cm

A-Z and 0-9 cutters

23 0067 0119



Fondant roller, large

4 x 45 cm

23 0067 0041



Fondant modelling tool starter set, 6-piece

Modelling tools and tongs

23 0067 0027

2-in-1 functionality

Dishwasher safe

Innovative and ergonomic design

High-quality synthetic material with Soft Touch and non-slip effect for pleasant and precise working



Structured fondant roller set, 4-piece

15.5 x 21 x 4.5 cm

Structured roller holder and rollers

23 0067 0034



Rolling pin with angled handles

6 x 25 cm

100 % food-safe silicone

23 0068 6141



Offset spatula

42 x 4 x 4 cm

100 % food-safe silicone

23 0068 6240



Dough scraper

22.5 x 3.5 and 28 x 5.5 cm

100 % food-safe silicone

23 0068 6011 (28 x 5.5 cm)

High form stability

Dishwasher safe

Heat-resistant up to 200°C



Cake loosener

25 x 3.5 x 2.5 cm

23 0068 6264



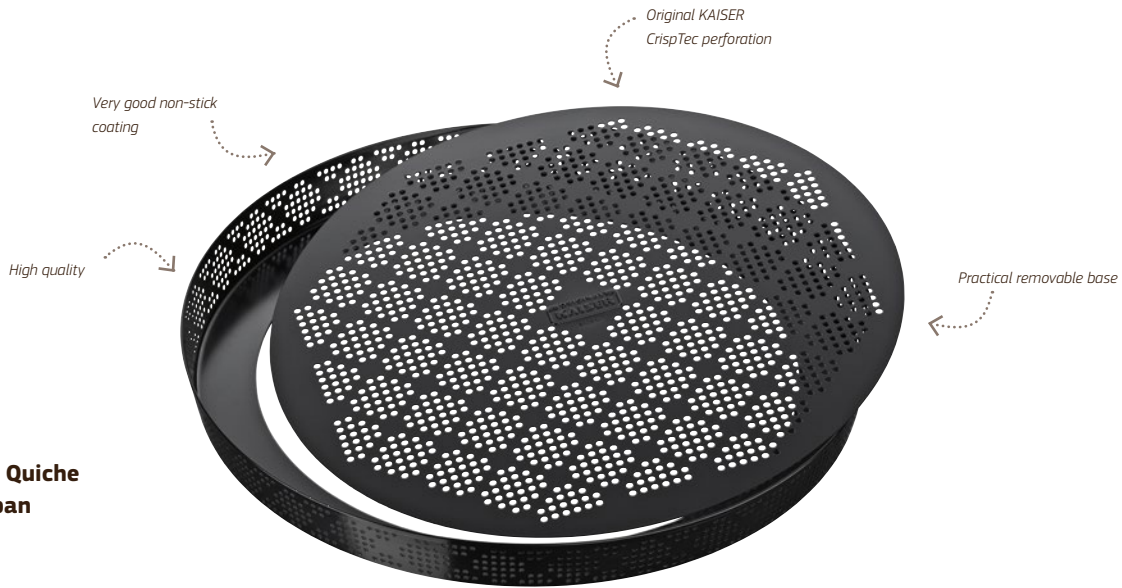
Pastry cutter

22 x 3 x 6.5 cm

23 0068 6257

NEW

Available from: May 2019

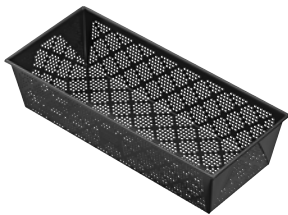


NEW

Perforated Quiche and pizza pan

ø 28 cm

23 0065 1576



Perforated bread pan

25 and 35 cm

23 0065 1330 (35 cm)



Perforated baguette pan

40 x 20 cm

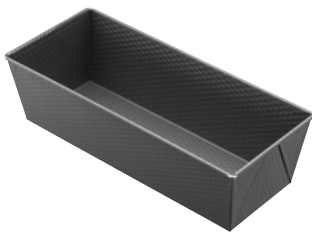
23 0065 1354



Perforated bread roll pan

28 x 19 cm

23 0065 1347



Bread mould

30 and 35 cm/1000 and 1500 g loaves

23 0065 0050 (35 cm)*



Bread mould with lid

30 cm ideal for sandwiches

23 0065 1361



Oval bread mould

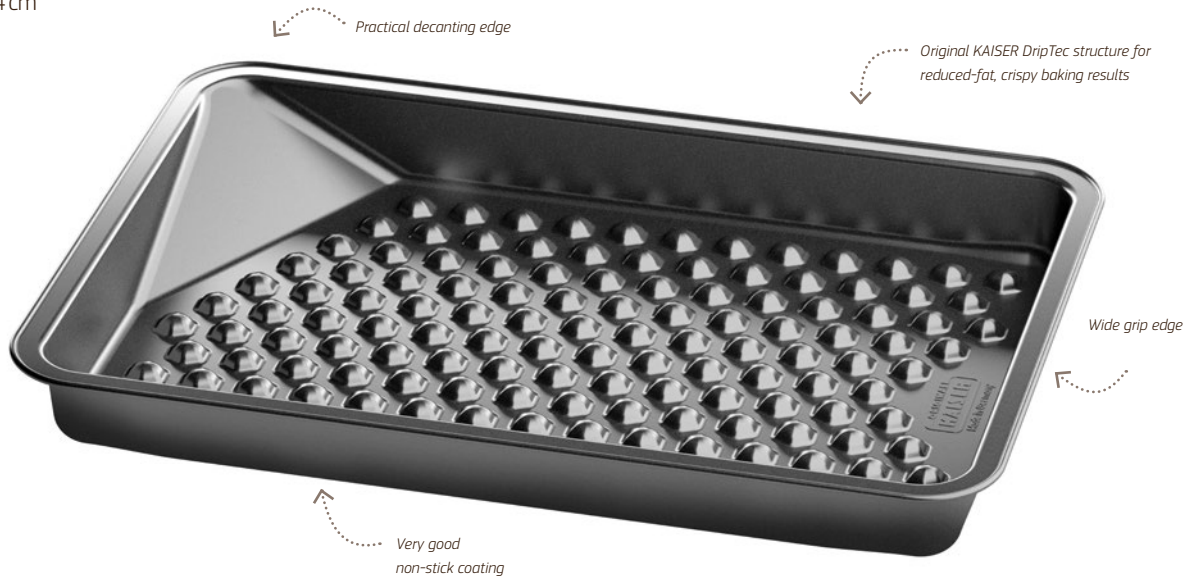
32 cm For 750 g loaves

23 0065 0302*

Structured baking tray, rectangular

42 x 29 x 4 cm

23 0064 7883



Structured baking tray, round

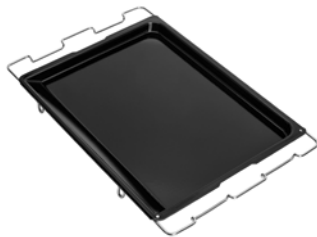
35 x 37 x 2.5 cm

23 0064 7890

Baking sheet

39.5 x 36.5 x 3 cm

23 0063 5101



Adjustable baking sheet

41–51 x 33 cm, with slot-in catches

23 0063 5118



Grilling and baking dish XL

36 x 30 x 8 cm

23 0063 5033



Grilling and baking dish

35.5 x 24 x 5 cm and 39.5 x 28 x 5 cm

23 0063 5026 (39.5 x 28 x 5 cm)

CLASSIC

At KAISER, classic means: established and in top form. There is something for everyone. Even baking novices who wish to conjure up something for their loved ones – real classics that not only look great, they also taste great.



Springform pan with tube base

ø 24, 28 cm

23 0062 1067 (ø 28 cm)*



Springform pan

ø 12, 16, 20, 24, 26, 28 and 30 cm

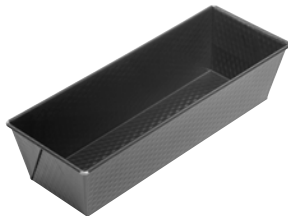
23 0062 1036 (ø 30 cm)*



Bundform pan

ø 22 and 24 cm

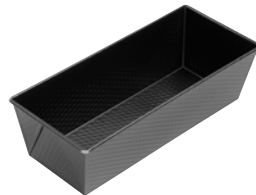
23 0062 1289 (ø 24 cm)*



Loaf pan

25 and 35 cm

23 0062 1227 (35 cm)*



Loaf pan

30 and 35 cm

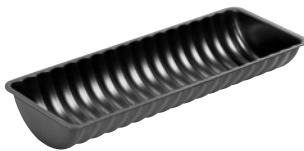
23 0062 1241 (35 cm)*



Heart-shaped springform pan

25 x 26 x 7 cm

23 0062 1401



Half-round loaf pan

30 cm

23 0062 1258*



Frankfurt ring mould

ø 26 cm

23 0062 1395*



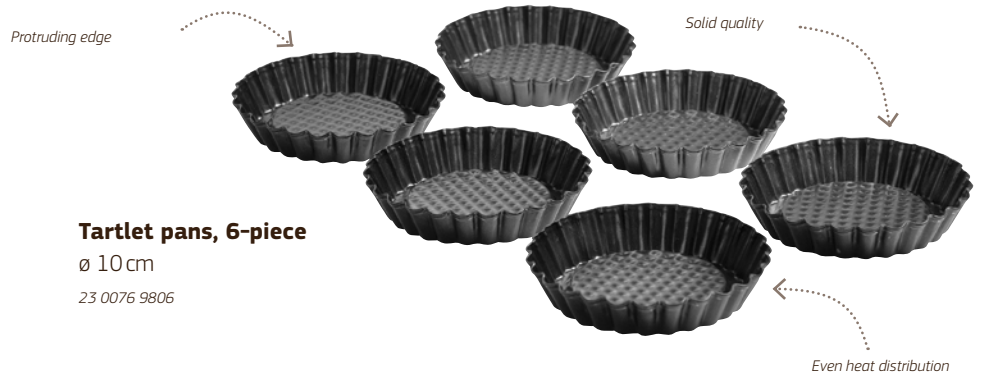
Heart-shaped cake pan

23 x 24 x 4.5 cm

23 0062 1418*



Dough roller
19.5 x 7.5 cm
23 0076 9592



Tartlet pans, 6-piece
ø 10 cm
23 0076 9806



Baking tray roller
18.5 x 7.5 cm
23 0076 9691



Reusable baking sheet
50 x 40 cm
23 0076 9356



Rolling pin
25 x 7.2 cm
23 0076 9608



Pastry cutter
17.5 x 6 cm
23 0076 9585



Dough scraper with wooden handle
27 x 6 cm
23 0076 9554



Cake lifter and stencil design
36.5 x 28.5 cm
23 0076 9172



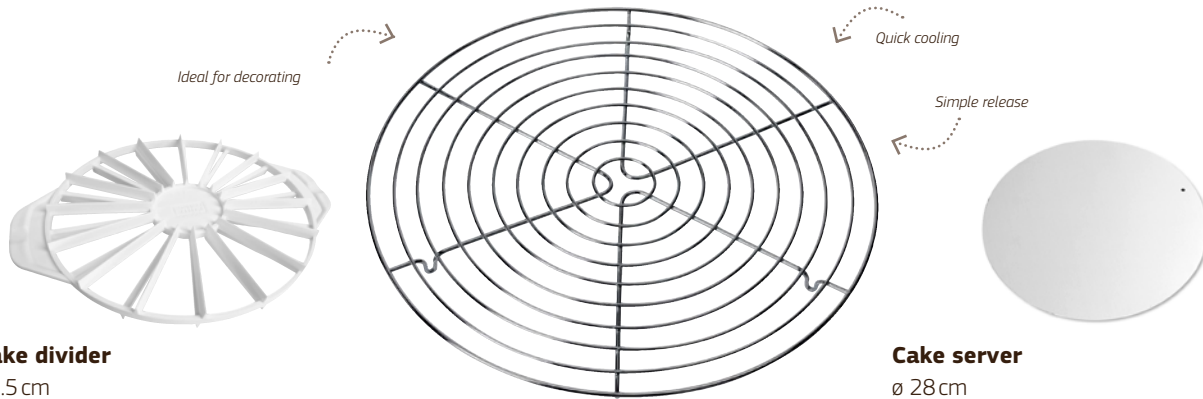
Layeres cake cutter
39 x 17.5 cm
23 0076 9134



Baking brush set, 2-piece
21 x 2.5 and 22 x 4 cm
23 0076 9516



Cake doilies, 12-piece
ø 34.5 cm
23 0076 9097



Ideal for decorating

Quick cooling

Simple release

Cake divider

32.5 cm

23 0076 9073

Cake cooler

ø 32.5 mm

23 0076 9431

Cake server

ø 28 cm

23 0076 9189



Cake knife

32 cm

23 0076 9240



Cake server

27 x 6 cm

23 0076 9653



One-handed flour sieve

300 g capacity

23 0076 9530



Spreading spatula

38.5 x 3.5 cm

23 0076 9233



Offset spatula

41 x 3.5 cm

23 0076 9059



Angled spreading spatula

29.5 x 3.5 cm

23 0076 9448



Disposable icing bags

40 x 27.5 cm, 6 pieces

23 0076 9226



One-handed cream syringe, 8-piece

21.5 x 5.5 cm

Cream syringe with 7 plastic nozzles

23 0076 9066



Biscuit maker set, 17-piece

20 x 5.5 cm

Biscuit maker, 10 shape discs and 7 nozzles

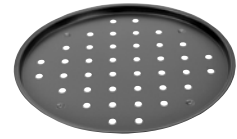
23 0076 9882



Pie, pizza and baking tray

ø 28, 30, 32, 30, 37 cm

23 0064 7821 (ø 37 cm)



Pizza tray

ø 32 cm, with thermo-perforation

23 0064 7678*



Pizza and baking tray

42 x 37 x 2.5 and 42.5 x 27 x 3 cm

23 0064 7814 (42 x 37 x 2.5 cm)



Corrugated pizza tray

37 x 35 x 2.5 cm, with thermo-perforation

23 0064 7692*



Corrugated french fry sheet

39 x 34 x 3 cm, with thermo-perforation

23 0064 7685*



Tart and quiche pan

ø 28 cm, with removable base

23 0064 7579*



Extendible baking sheet

33-52 cm

23 0064 7647*



Roasting and baking pan

29 x 23 x 4 cm, 33 x 27 x 5 cm,
39 x 30 x 6 cm and 42 x 29 x 4 cm

23 0064 7623 (42 x 29 x 4 cm)*



Adjustable baking sheet

41-51 x 33 cm, for all conventional ovens

23 0064 7654*



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