

# *Silicone* **BAKING MOLDS**

**FREE**  
INSPIRATION!



BAKE IT BEAUTIFUL WITH  
*easy-to-use molds!*



**HOBBY LOBBY®**

## ALL IS GEL ▶

With help from a brioche mold and some sophisticated toppings (cue walnuts, mint and raspberries), these gelatin desserts are all grown up.

*Tip: Mix in matcha powder for an elegant greenish hue.*

## SHORT BUNDT SWEET ▼

Fill mini Bundt cake molds about halfway with cake batter, bake, and pop the cakes out once they're cool. Then top them off with your favorite combination of icing, fruit and assorted nuts.

Piece of cake!



*Place silicone molds on a baking sheet to keep them level while getting them in and out of the oven.*

## BERRY GOOD

Make this twist on the classic cupcake using a cylinder baking mold. And FYI, you can recreate these tall 'n' tasty treats with white cake mix (sold with our other pantry staples) and readymade buttercream icing (also found on the baking aisle).

**ON THE COVER:** Even though silicone molds are considered nonstick, it's still a smart idea to prepare them with baking spray, especially large Bundt molds. This helps cakes release easily without cracking.





## ◀ BUTTER UP

Want to take your appetizer game to the next level? Butter blossoms are an instant upgrade for any bread platter or charcuterie spread. The simple how-to: Add melted butter to a mini flower cake mold, let it set in the refrigerator, and then serve.

## ▼ FROM THE HEART

"Eat your heart out" gets a new meaning thanks to these cake pop-inspired lovelies! Melt candy wafers, pour a thin layer into a diamond hearts mold, and let it set. Then press a cake-and-icing mixture into the mold, remove the hearts, and embellish them with edible glitter.





## **POUND FOR POUND**

We made these petite pound-cake sammies with a mini loaf mold. Cut the loaves in half and add icing and strawberries in between. And for an even dusting of powdered sugar, use a metal shaker.



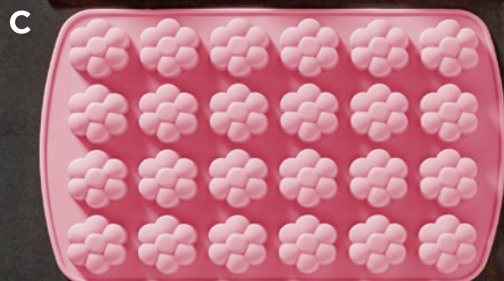
## ◀ IN BLOOM

No-spread cookie recipes are a perfect match for silicone molds—the dough doesn't rise, so it keeps its shape while baking! To whip up a batch of these sugar cookie flowers, bake the dough in a daisy mold, pop the cookies out to cool, and decorate them with royal icing.

## ▼ GO ROUND

Donut worry! Even beginner bakers can pull off these scrumptious treats. Here's how: Fill a donut mold (ours makes six!) about halfway with batter (find donut mix on the gourmet food aisle) and bake. Once they're cool, finish with cake-drip drizzle and other yummy toppings.





**F**

We've provided SKU numbers to help you find these products in-store and online. Look for them on the packaging or search them here on the website.

**PRODUCTS**

- A. Brioche Silicone Mold #1840586
- B. Donut Silicone Mold #507392
- C. Daisy Silicone Mold #236984
- D. Diamond Hearts Silicone Mold #2110591

- E. Mini Loaf Silicone Mold #1187103
- F. Mini Bundt Cakes Silicone Mold #1192996
- G. Mini Flower Cakes Silicone Mold #1358423
- H. Cylinder Silicone Mold #2025542