

1 YEAR LIMITED WARRANTY

Course Housewares, LLC warrants this Cook's Companion® Bakeware product to be free from manufacturer defect for up to 1 year from the original date of purchase. If a defect is found to exist, Course Housewares will, at its option, either repair or replace the product or the defective component, including labor. Replacement will be made with new or rebuilt product or components. This warranty does NOT cover (a) ordinary wear and tear (such as scratches, dents, chips or stains), (b) impact damage or breakage, (c) heat discoloration, minor imperfections and slight color variations in the enamel or metals, which are a normal part of the craftsmanship, (d) extreme temperature changes (such as pre-heating bakeware empty, letting liquids boil dry, immersing hot pan into cold water) or resulting damage to the pan and/or other property, (e) improper cleaning methods causing scratches, or (f) accessories, even if sold with the bakeware, (g) any unit that has been tampered with, (h) damages incurred through improper use and care and (i) faulty packaging by you or mishandling by any common carrier. Failure to follow the accompanying Care and Use instructions or commercial use will void this warranty.

Course Housewares' sole obligation and your exclusive remedy under this warranty is limited to repair or replacement, at its option, of the defective bakeware. You will be responsible for any shipping and handling fees. Products returned to us that are not found to be defective in material or workmanship will be returned to you. If your particular product is found defective but is no longer available and cannot be repaired, a comparable product, at our discretion, will be sent as a replacement. This warranty extends only to the product's original purchaser, US residents only and does not cover damage caused by improper use or accidental damage. This warranty covers the bakeware only.

COURSE HOUSEWARES, LLC., MAKES NO OTHER WARRANTIES, EITHER EXPRESSED OR IMPLIED, REGARDING THE PRODUCT OR RELATING TO ITS QUALITY, PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR A PARTICULAR PURPOSE, COURSE HOUSEWARES, LLC SHALL NOT BE LIABLE FOR INDIRECT, CONSEQUENTIAL OR SPECIAL DAMAGES WHETHER A CLAIM IS BASED ON CONTRACT, TORT, WARRANTY OR OTHERWISE, IN NO EVENT WILL LIABILITY EXCEED THE ORIGINAL PURCHASE PRICE OF THE PRODUCT. THE DURATION OF ANY IMPLIED WARRANTY WHATSOEVER, INCLUDING BUT NOT LIMITED TO THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL BE LIMITED TO THE DURATION OF THE EXPRESS WARRANTY PROVIDED HEREIN. COURSE HOUSEWARES SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES WHATSOEVER.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may have other legal rights, which vary from State to State.

To Process a claim:

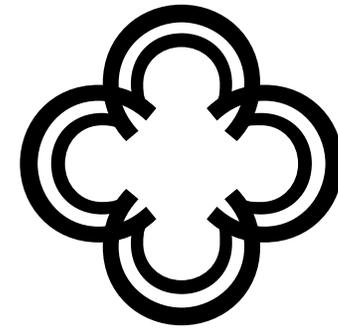
Do not return the product to the retailer from which it was purchased. Your retailer has no liability for this warranty. Please contact the Course Housewares customer service department for assistance and to ensure the fastest possible resolution to the problem. Please have your purchase information available to speed this process.

OR

Send your name, physical address, phone number, original purchase receipt and the safely packaged item postage prepaid to:
Course Housewares, LLC
1715 Lake Drive West
Chanhassen, MN 55317
(866) 325-1659

Return Shipping and handling charges may apply.

MADE IN CHINA
MODEL: CC5PCB/ B409845



COOK'S[®] COMPANION

5 Piece Bakeware Set





PLEASE READ BEFORE USE AND SAVE THESE INSTRUCTIONS

Thank you for purchasing Cook's Companion® Bakeware, the bakeware is made with PFOA/PTFE Free nonstick coating and carbon steel technology. Cook's Companion® will perform best when used as intended. To ensure the best performance of your bakeware, please consistently follow these instructions.

BAKEWARE SET INCLUDES:

- Cookie Sheet
- Deep Roast Pan
- Loaf Pan
- 6 Cup Muffin Pan
- Cover

GETTING STARTED:

- Before using, remove any labels and wash and dry each item in accordance with the care and use instructions.
- For best results, season your nonstick coating by lightly rubbing cooking oil onto the nonstick surface. Warm the bakeware in your conventional oven at 200°F for 3-5 Minutes, let cool and wash again. You are now ready to enjoy your Cook's Companion® bakeware.

CARE & USE:

- Cook's Companion® uses PFOA/PTFE FREE nonstick coating, making it easy to clean. While Cook's Companion® bakeware is dishwasher safe, hand washing is recommended and will prolong the bakeware's beauty.
- Allow your bakeware to cool before submerging into water.
- Do not use abrasive or harsh cleaners.
- Never use metal utensils on any nonstick surface. It is recommended that you use tools made of nylon, plastic, wood or melamine.
- Do not scratch the surface or cut directly on your bakeware.
- Always use extreme caution when handling hot bakeware, including the silicone handles, and keep out of reach of children at all times.
- Cook's Companion® bakeware, excluding the cover, is oven safe 450°F.
- Always use oven mitts or potholders when handling.
- Do not use in a microwave.

How to Use the 13" Cover

- Set the cover on top of the pan so that the locks are on both sides of the long edges of the pan, ensure the locks are up before placing the cover on the pan.



- Secure the cover on the pan by pressing down on the locks. When you hear a clicking noise the locks have been secured onto your pan.
- Double check that the cover is secured onto the pan by making sure the locks are hooked around the bottom edge of the pan.



GLAZED LEMON BLUEBERRY LOAF

Total Time: 3hrs. 15min.

INGREDIENTS

Bread

- ½ cup butter, softened
- 1 cup granulated sugar
- 2 eggs
- 2 tsp. vanilla
- 1-cup sour cream or plain yogurt
- Grated peel and juice of 1 lemon
- 2 cups. Gold Medal™ all-purpose flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1-cup fresh blueberries

Glaze

- 1 cup powdered sugar
- 2 tsp. whipping cream or milk
- 1 tsp. lemon extract



DIRECTIONS

1. Heat oven to 350° F. Grease bottom only of 9x5-inch loaf pan with shortening or cooking spray.
2. In medium bowl, beat butter and granulated sugar with electric mixer on medium speed until smooth. Beat in eggs, vanilla, sour cream, lemon peel and juice. Stir in flour, baking soda and baking powder. Fold in ¾ cup of the blueberries. Spoon batter into pan. Sprinkle remaining ¼ cup blueberries on top.
3. Bake 55 to 60 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely.
4. In small bowl, mix glaze ingredients until smooth. Drizzle glaze over loaf. Let stand until set before slicing.

ROSEMARY ROAST BEEF

INGREDIENTS

- 3lbs boneless Rib Eye roast
- ¼ cup chopped Fresh rosemary, or other favorite herbs
- ¼ cup chopped garlic (about 20 cloves)
- Salt and freshly ground pepper to taste
- 4 tablespoons olive oil, divided
- 4 tablespoons butter, divided
- 4 cups of a variety of Mushrooms, sliced to about the same size
- 1 cup of stock

DIRECTIONS

1. Preheat oven to 350F.
2. Tie the roast and season generously with salt and pepper.
3. Mix together rosemary and garlic. Add 2 tablespoons of olive oil and stir to combine. Set aside.
4. In a cast iron skillet (not included), over medium heat, heat 2 tablespoons of olive oil and, once smoking hot, sear all sides of the meat.
5. Remove skillet from heat. Brush the herb-garlic mixture all over the roast.
6. Place the roast into your deep roast pan (included in this set) to the preheated oven and cook for about 1 to 1.5 hours or until a meat thermometer reads 135F degrees (medium-rare). Let it rest for at least 10 minutes before serving (final temperature should be 145F for medium rare.)
7. While the roast is resting, sauté the mushrooms in a skillet over medium heat with 2 tablespoons butter until cooked through and no liquid is left in the pan, about 5 minutes. Season with salt and pepper.
8. Remove roast from the deep roast pan and remove as much liquid from the deep roast pan. Add to a skillet with the stock. Allow to simmer until thick.
9. Add the mushrooms to the sauce, stir in the remaining 2 tablespoons of butter and stir until the sauce is silky. Then, place the roast into the skillet with the sauce and spoon some of the sauce over the roast.
10. Garnish serving platter with fresh rosemary if desired.

BLUEBERRY SWIRL MUFFINS

INGREDIENTS

- 2 cups blueberries
- 1 1/8 cup sugar
- 2 1/2 cups flour
- 2 1/2 teaspoons baking powder
- 1 teaspoon salt
- 2 large eggs
- 4 tablespoons butter melted and cooled
- 1/4 cup vegetable oil
- 3/4 cup plain yogurt
- 1/4 cup milk
- 1 1/2 teaspoons vanilla extract

STREUSEL TOPPING

- 1 1/2 tablespoons granulated sugar
- 1 1/2 tablespoons brown sugar
- pinch of salt
- 1/4 cup flour
- 2 1/2 tablespoons warm melted butter



DIRECTIONS

1. To make the streusel topping, combine the granulated sugar, brown sugar, salt and flour in a small mixing bowl. Once the dry ingredients are evenly mixed, slowly add the melted butter. Use a fork to combine until the mixture is evenly moistened and reaches a chunky consistency. Set aside.
2. Preheat your oven to 425 degrees.
3. To make the blueberry swirl mix, add 1 cup blueberries and 1 teaspoon of granulated sugar to a small saucepan.
4. Cook the swirl mixture for about 5 minutes over medium heat, mashing the berries with a spoon while stirring frequently. When finished, the mixture should be thick and the berries broken down. Set aside and let cool to room temperature.
5. To make the muffins, whisk together the flour, baking powder and salt in a large mixing bowl.
6. In a separate mixing bowl, whisk the eggs and the remaining granulated sugar until thick.
7. Slowly whisk in the butter and oil into the egg mixture.
8. Whisk in the yogurt, milk, and vanilla into the egg mixture.
9. Next, slowly fold the egg mixture into the flour mixture, also adding the remaining 1 cup of blueberries as you go. Fold until just combined - batter should still be lumpy. Do not over-mix.
10. Fill your muffin pan with baking/muffin cups (if desired).
11. Use a large spoon to evenly fill all the muffin cups in your muffin pan with the batter. The batter should completely fill the muffin cups (will make 12 servings, freeze the remaining batter if desired).
12. Next, spoon about 1 teaspoon of the blueberry swirl mixture on top of each cup of batter. Use a wood skewer to carefully swirl the berry mixture into the center of the muffin batter.
13. Sprinkle the streusel topping on top of the muffins until covered. Remove any extra topping from the muffin pan that falls in between the muffins so it doesn't burn.
14. Place in the oven to bake until the topping is golden brown - about 17 minutes - and when you insert a toothpick into the center of a muffin it comes out with a few crumbs attached.
15. Remove from the oven and let the muffin pan cool for 5 minutes, then transfer the muffins to a wire rack and continue to let cool.

CARMEL CRUNCH COOKIES

INGREDIENTS:

- 3 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon sea salt
- 1 cup unsalted butter, at room temperature
- 1/2 cup granulated sugar
- 1 1/2 cups brown sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 1/2 cups chocolate chips
- 1 cup chopped pretzels
- 18-20 caramels, cut in half
- Pretzel twists for pressing on cookies (about 36)
- Extra sea salt for sprinkling on cookies

DIRECTIONS:

1. Preheat oven to 350 degrees F.
2. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. Set aside.
3. Using a stand mixer, cream butter and sugars together for about 3 minutes. Add in the eggs and vanilla and mix until combined. With the mixer on low, slowly add in the dry ingredients. Stir in the chocolate chips and chopped pretzels.
4. Form the cookie dough into balls, about 2 tablespoons of dough. Place a caramel piece in the center of the dough ball; making sure the cookie dough completely covers the caramel. Place on prepared cookie sheet, about 2 inches apart. Gently press a pretzel twist on top of each cookie. Sprinkle cookies with sea salt.
5. Bake cookies for 10-12 minutes or until the edges are slightly golden brown. Remove from oven and let cookies cool on a wire rack.

