

THE LAST RELEASE

Crate 12 is here - the final crate of the Bakers Series, and it's going out with a springform.

Easy Peasy Mac & Cheesy

Here's a fact that might surprise you: this pan isn't just for dessert. Bake a mac and cheese in it — or go further and build the whole meal in it, mains and sides included. That's the real trick to a springform: it's not a one-recipe pan, it's a whole-kitchen pan.

A springform pan is all about one thing: easy release. The sides unlock and lift away from the base — no flipping, no digging, no crossed fingers on a delicate dish. And once you know what it's capable of, you'll find yourself reaching for it for a lot more than cheesecake.

The possibilities are endless...

- **Mac & Cheese** — Bake it right in the springform for a dish that unmolds and slices into clean portions.
- **Layered Cakes** — Clean release means clean layers. No wrestling a cake out of the pan before you frost it.
- **Cheesecakes** — The original springform job. Bake it in, chill it, unlock the sides, done.
- **Brownies & Bars** — The removable base makes portioning and serving simple — no fighting to get that first corner piece out.
- **Deep Dish Pizza** — The tall sides are built for a thick, deep-dish crust with plenty of room for toppings.
- **Icebox Desserts** — No-bake layered desserts set beautifully in a springform and release just as clean, cold.
- **Tiramisu** — A classic use for the pan — build it in layers, chill, and release into clean slices.
- **Key Lime Pie** — Our featured bake this crate. A buttery graham cracker crust, silky key lime filling, and homemade whipped topping. Full recipe is on the blog.
- **Basque Cheesecake** - Skip making a traditional crust and use a sheet of your favorite puff pastry instead.

Let's Talk About This Zester (MVP Nominated)

This zester is one smart little tool! Slide the protective cover onto the back while you zest and it becomes a catch tray with built-in measurements. When you're finished, hold it upright to collect your zest, then hit the self-cleaning button to push any remaining zest right off the grater. Simple, useful, and SO well thought out.

Some of Our Favorite Things.

During this past year and this baking journey, here are just a few of our favorite things...

KITCHEN TOOL

Audrey: this month's zester!

Lindsey: that quad chopper. All day long.

FEATURED RECIPE

Audrey: Chocolate Sheet Cake

Lindsey: the tart has my heart.

BAKERS CRATE

Audrey: Crate 3: Deep Dish Pie - "that pie pan, COME ON!"

Lindsey: All around, it's Crate 5: Biscuits.

BAKING MEMORY

Audrey: Holiday baking with Cooper, Etty, & Reed

Lindsey: "that's what they call it, a SPURTLE!"

Twelve Crates. One Bakers Series.

From learning to bake with a scale in Crate 1 to releasing dessert from a springform in Crate 12 — every crate has had a purpose. Thank you for baking your way through the Bakers Series with us.

Next month, a new series begins: **the Kitchen Crate Series.**

Made with Love,

Birdy & Pretzels