

NORDIC WARE®
SINCE 1946





HAS LAUNCHED IN AUSTRALIA!

SYMBOL LEGEND

- Made in the USA
- Globally Sourced
- Made in USA with imported component
- PFOA-free Nonstick Coating
- Oven Safe up to 400° F
- Compatible with Induction Stoves
- For use on Gas, Electric and Ceramic Stovetops
- BPA & Melamine-Free
- Aluminized Steel
- Cast Aluminum
- Formed Aluminum
- Stainless Steel



Exclusively available through a partnership with



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MASTER DISTRIBUTORS PROUDLY REPRESENTS THE FOLLOWING BRANDS:



PLATINUM COLLECTION

Nordic Ware created the iconic Bundt® pan in the 1950s, which has now become a staple in over 70 million kitchens around the world. The success of this pan inspired us to create dozens of different shapes and sizes of our heavyweight cast aluminum pans, which help you achieve picture-perfect, memorably tasty results every time you bake. Our baking pans are designed and manufactured in America to exacting standards, with over a dozen sets of hands touching each pan during our manufacturing process. We take pride in presenting to you the very finest baking pans in the world: genuine Nordic Ware cast bakeware. Heavy cast aluminum ensures uniform baking and browning to enhance our unique and beautiful designs. Oven safe to 204° C. Lifetime Warranty.



CROWN BUNDT® PAN



No: NW91737

Capacity: 10-cup



ANNIVERSARY BUNDT® PAN



No: NW50037

Capacity: 10 to 15-cup



JUBILEE BUNDT® PAN



No: NW88337

Capacity: 10-cup



KUGELHOPF BUNDT® PAN



No: NW59937

Capacity: 10-cup



GRAND POPOVER & YORKSHIRE PUDDING PAN



No: NW51748

Capacity: Six 3/4-cup cavities



BOTANICAL PUMPKIN LOAF PAN



No: NW88548

Capacity: 6-cup



BACKYARD BUGS PAN



No: NW53037

Capacity: 5-cup



POUND CAKE & ANGEL FOOD PAN



No: NW52537

Capacity: 12-18 cup



GINGERBREAD HOUSE BUNDT® PAN



No: NW83948

Capacity: 9-cup



HOLIDAY WREATH BUNDT® PAN



No: 85348

Capacity: 9-cup



COZY VILLAGE BAKING PAN



No: NW81948

Capacity: 6-cup



TRAIN CAKE PAN



No: NW59048

Capacity: 5-cup





BEEHIVE PAN



No: NW54537 (4)

Capacity: 10-cup



HONEYCOMB PULL-APART DESSERT PAN



No: NW85437 (7)

Capacity: 10-cup



BEEHIVE CAKELET PAN



No: NW90737 (0)

Capacity: 3-cup



ORIGINAL BUNDT® PAN



No: NW50124 (0)

Capacity: 12-cup



BAVARIA BUNDT® PAN



No: NW53624 (2)

Capacity: 10-cup



BUNDT® QUARTET PAN



No: NW91337 (1)

Capacity: 9-cup

NATURALS

ALUMINUM BAKEWARE™

Professional pastry chefs and bakeries bake on aluminum sheets for consistently perfect results. You can do the same with our commercial quality Naturals Bakeware collection. Made of pure aluminum, these premium pans will never rust and they produce evenly browned baked goods every time. Encapsulated galvanized steel rims prevent warping.



BAKER'S HALF SHEET



No: NW43100

Dimensions: 41.27 (l) x 28.5 (w) x 2.54 (h) cm



BAKER'S QUARTER SHEET



No: NW45300

Dimensions: 28.8 (l) x 20.3 (w) x 2.54 (h) cm



THE BIG SHEET



No: NW44600

Dimensions: 49.5 (l) x 34.2 (w) x 2.54 (h) cm



INSULATED BAKING SHEET



No: NW40100

Dimensions: 32.9 (l) x 40.6 (w) x 2.54 (h) cm





23 CM/9" ROUND LAYER CAKE PAN



No: NW46900

Dimensions: 22.8 cm dia.



CLASSIC RECTANGULAR BAKING PAN WITH LID



No: NW46320

Dimensions: 33 (l) x 22.5 (w) x 6.35 (h) cm



MEAT LOAF PAN & LIFTING TRIVET



No: NW45930

Dimensions: 22.8 (l) x 12.7 (w) x 6.68 (h) cm



HIGH-SIDED SHEET CAKE PAN



No: NW44700

Dimensions: 3.43 (l) x 30.98(w) x 4.8 (h) cm



4-PIECE BAKING SET



Set includes baker's half sheet, baker's quarter sheet, and two lids.

No: NW45329



12-CUP MUFFIN PAN



No: NW45500

Dimensions: 6.9 (l) x 6.9 (w) x 3.17 (h) cm



nonstick NATURALS

ALUMINUM BAKEWARE™

These Natural aluminum pans have premium gold nonstick added to their interiors for easy release and cleaning. Our proprietary nonstick is time-tested and has proven to be especially durable and resistant to scratching. Encapsulated galvanized steel rims prevent warping. Made of aluminum for even heating and superior baking performance.



23 CM/9" ROUND LAYER CAKE PAN



No: NW46950

Dimensions: 22.8 cm dia.



THE BIG SHEET



No: NW44650

Dimensions: 49.5 (l) x 34.2 (w) x 2.54 (h) cm



BAKER'S HALF SHEET



No: NW43150

Dimensions: 41.27 (l) x 28.5 (w) x 2.54 (h) cm



BAKER'S QUARTER SHEET



No: NW45350

Dimensions: 28.8 (l) x 20.3 (w) x 2.54 (h) cm



— with —
PFOA-FREE
NONSTICK

COLOURS SPECIALTY BAKEWARE

This line of professional heavyweight bakeware will add a pop of color to your kitchen! Aluminum disperses heat evenly for terrific results, and will not rust or warp in the oven. The collection includes pieces for a variety of creative baking needs. All pieces feature premium nonstick interiors with bright, colorful exteriors for oven-to-table serving. 10-Year Warranty.



12-CUP BUNDT® PAN



No: NW51122RD

Capacity: 12-cup



6-CUP BUNDT® PAN



No: NW51322RD

Capacity: 6-cup



3-CUP BUNDT® PAN



No: NW50013RD

Capacity: 3-cup



HERITAGE BUNDT® PAN



No: NW50222RD

Capacity: 10-cup



MINI BUNDT® CUPCAKE PAN



No: NW52822RD

Capacity: Twelve 1/4-cup cavities



23 CM/9" LEAK-PROOF SPRINGFORM PAN



No: NW55722RD

Capacity: 10-cup



ANGEL FOOD CAKE PAN



No: NW50922RD

Capacity: 12-cup



MADELINE PAN



No: NW44922RD

Capacity: Sixteen 6.35 cm cavities

BAKING TOOLS & ACCESSORIES

The finishing touches to compliment our bakeware. From prepping to mixing to serving, we have got you covered with all essentials!



GEO CAST COOKIE STAMPS



No: NW01245

Dimensions: 7.6 cm round



ALL SEASON CAST COOKIE STAMPS



No: NW01235

Dimensions: 7.6 cm round



SILICONE BAKING MAT



No: NW01001

Dimensions: 43.18 (l) x 30.48 (w) cm



BUNDT® MEASURING CUPS, SET OF 6



No: NW01150

Capacity: 1, 3/4, 2/3, 1/2, 1/3, and 1/4 cup



BUNDT® MEASURING SPOONS, SET OF 5



No: NW01151

Capacity: 1 Tbsp, 1 tsp, 1/2 tsp, 1/4 tsp, 1/4 cup



4-PIECE LARGE SILICONE SPATULA SET



No: NW01017

Dimensions: Four 26.35 cm (l)



BASIC FLOUR SIFTER



No: NW01003

Capacity: 5-cup



POWDERED SUGAR DUSTER



No: NW01141

Capacity: 1 1/2-cup



MEDIUM COOKIE DROPPER



No: NW01011

Capacity: 3.8 cm rounds



2-IN-1 CAKES AND CUPCAKES CARRIER



No: NW50060

Dimensions: 41.14 (l) x 27.9 (w) x 12 (h) cm



REUSABLE BUNDT® CAKE THERMOMETER



No: NW02500

Dimensions: 20.32 (l) x 8.89 (w) x .635 (h) cm



TRANSLUCENT BUNDT® CAKE KEEPER



No: NW50022

Dimensions: 32.38 (l) x 32.38 (w) x 19.68 (h) cm

RECIPES *from our kitchen to yours!*

Cardamom Cream Bundt® Cake



CAKE:

- 3 cups all-purpose flour
- 1½ cup baker's sugar (finely granulated)
- 3 tsp baking powder
- 1 Tbsp cardamom, freshly and finely ground with mortar and pestle
- ¼ tsp kosher salt
- 5 large eggs, room temperature
- 2¼ cups heavy whipping cream, room temperature
- 1 tsp vanilla extract

GLAZE:

- 2 cups confectioner's sugar, sifted
- 1 Tbsp butter
- ½ tsp vanilla extract
- 1 tsp finely ground cardamom
- 3 Tbsp whole milk or cream

Preheat oven to 180° C. Grease and flour a 10-cup Cast Aluminum Nordic Ware Bundt pan, or use a baking spray that contains flour. In the bowl of a mixer fitted with a flat beater, combine first five ingredients. Add eggs one at a time and blend until incorporated. Scrape down sides of bowl and add cream in a slow, steady stream. Beat mixture on medium high for 2 minutes. Pour batter into prepared Bundt pan, no more than ¾ full to avoid overflow during baking. Find a firm surface such as a cutting board and firmly tap filled pan against the surface to remove air bubbles from the pan's crevices. This will result in a dense, bubble-free cake exterior. Bake 60 minutes or until a toothpick comes out clean. Cool in pan precisely 10 minutes before inverting on a cooling rack. While cake is baking, prepare glaze mixture by combining ingredients in a small saucepan on the stove. Whisk to combine, and bring to a simmer, then remove from heat and allow to cool. If you prefer a thinner glaze, apply to warm cake just after inverting from pan. If a thicker glaze is desired, allow cake and glaze to cool completely to room temperature, and pour glaze on just before serving. You can thicken or thin the consistency by adding additional confectioner's sugar or milk if necessary.

Strawberry Thumbprint Butter Cookies with Lemon Glaze

- ¾ cup butter, room temperature
- ¼ cup granulated sugar
- ¼ cup brown sugar
- 1 egg
- 1 tsp almond extract
- 1¾ cups flour
- ¼ tsp salt
- ¼ cup strawberry jam
- ⅓ cup powdered sugar
- 3 tsp lemon juice

Preheat oven to 190° C. Beat butter and sugars on medium speed until well blended. Add egg and almond extract, beating until well incorporated. Slowly add flour and salt and mix until combined. Form dough into 1 inch balls and place on baking sheet about two inches apart. Press into the center of each cookie with your thumb to make a well. Fill each well with about ½ tsp strawberry jam. Bake until golden brown on the bottom, about 9-11 minutes. While the cookies are baking, stir together the powdered sugar and 2 tsp lemon juice; if necessary add additional lemon juice to get a drizzling consistency. Remove cookies from oven and drizzle with lemon glaze. Drizzle with additional glaze after cookies have cooled, if desired. Makes about two dozen cookies.



Brookie Cookie

BROWNIE BATTER:

- $\frac{3}{4}$ cup unsalted butter, softened
- $\frac{2}{3}$ cup brown sugar
- $\frac{2}{3}$ cup sugar
- 2 eggs
- 1 tsp vanilla extract
- $\frac{1}{4}$ cups flour
- $\frac{1}{2}$ cup unsweetened cocoa powder
- 1 tsp baking soda
- $\frac{1}{4}$ tsp salt
- * option to add chocolate chips to brownie batter

CHOCOLATE CHIP COOKIE:

- $\frac{3}{4}$ cup unsalted butter, softened
- $\frac{2}{3}$ cup brown sugar
- $\frac{2}{3}$ cup sugar
- 1 tsp vanilla extract
- 2 eggs
- 2 cups flour
- 1 tsp baking soda
- $\frac{1}{4}$ tsp salt
- $\frac{1}{2}$ cups mini chocolate chips

Preheat oven to 180° C. Line two baking sheets with parchment paper and set aside. To make brownie batter, in medium bowl beat butter and sugar together until creamy. Add the eggs and vanilla and continue beating mixture for about 1 minute. Add dry ingredients to the batter and mix until combined. Cover bowl and chill in refrigerator while preparing the cookie dough batter.

To make chocolate chip cookie dough batter, beat butter and sugars until creamy and light in color. Add in eggs and vanilla extract, continue to beat until smooth. Add in the dry ingredients and beat until the mixture forms a dough. Dump chocolate chips and stir with spatula.

Roll both batter separately into about 3 dozen balls. Grab one brownie batter ball and one chocolate chip cookie dough ball and “smoosh” together. Flatten slightly and place on prepared cookie sheet. Bake for 8-10 minutes, underbaking slightly. Let cool for 2 minutes on pan and move to a cooling rack. Enjoy!

Gingerbread Stamped Cookies

- $3\frac{3}{4}$ cups flour
- 1 Tbsp cocoa
- 1 Tbsp ginger
- 2 tsp ground cloves
- 3 tsp cinnamon
- $\frac{1}{2}$ tsp salt
- 1 cup unsalted butter, room temperature
- 1 cup sugar+ additional for rolling
- 1 large egg
- $\frac{1}{2}$ cup molasses

Preheat the oven to 180° C. Sift together flour, spices and salt in medium mixing bowl and set aside. In mixer, cream butter and sugar on medium speed until light and creamy. Scrape sides of mixer and add the egg. Mix thoroughly. Add molasses and blend. Scrape again and with mixer on low add flour mixture and blend thoroughly. Refrigerate for at least 2 hours but less than a day. Spoon dough into golf ball sized balls. Roll into balls in your hands and then roll in sugar before placing on cookie sheet. Press with stamps until your begin to see dough coming out on edges. Bake for 10-14 minutes. Makes about $1\frac{1}{2}$ dozen cookies.



MADE IN
AMERICA
• FAMILY OWNED •

