

USE & CARE FOR STONEWARE BAKEWARE

- Oil your pan with neutral-flavored vegetable oil or cooking spray before each use; a nice patina will develop over time. For additional prevention of sticking, sprinkle a thin layer of cornmeal or semolina into the bottom of the oiled pan.
 - Suitable for oven temperatures up to 450 degrees Fahrenheit; putting your room temperature pan into a preheated oven is fine. They are also microwave safe.
 - Protect from extreme temperatures. Never put in freezer; do not transfer from refrigerator to hot oven, or vice versa; and let it cool before washing.
 - Hand wash with warm water only- do not use soap on kitchen naturals as stoneware will absorb it.
 - Do not use under a broiler, or on stovetop.
 - No need to soak in water before use; it's neither recommended nor necessary.
 - Protect your kitchen table and counter from scratches, set pan on a trivet when it's not in the oven.
- Handmade in the USA
 - Oven & Microwave Safe
 - Lead & Cadmium Free