



COPPER  CHEF.

# Bake & Crisp

RECIPE BOOK

Fast & Easy One Pan Meals



WITH

Eric Theiss

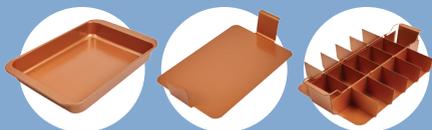


2 cups sugar  
¾ cup butter  
1 tsp. baking powder  
6 cups semi sweet chocolate chips  
1 tsp. salt  
4 large eggs  
2 cups all-purpose flour  
2 tsp. vanilla extract  
½ cup walnuts

# Brownies

1. Preheat the oven to 350° F.
2. Place the Easy Lift Serving Tray into the Bake & Roast Pan.
3. In a saucepan over medium heat, melt the chocolate and butter together. Mix in the eggs.
4. Stir in the rest of the ingredients.
5. Evenly pour the batter into the Pan.
6. Insert the Adjustable Self-Slicing Separator into the Pan (use 18 dividers).
7. Bake the brownies for about 40 minutes.
8. Let cool 1 hour.
9. Serve.

## what you need



# Chocolate Cake With Vanilla Frosting

- 1 box 15.25 oz. chocolate cake mix
- 1 stick unsalted butter,  
room temperature
- 2 cups confectioners' sugar
- 1 tsp. vanilla
- 1-2 tsp. whole milk

1. Preheat the oven to 350° F.
2. Place the Easy Lift Serving Tray into the Bake & Roast Pan.
3. Make the cake mix following the directions on the package.
4. Evenly pour the batter into the Pan.
5. Insert the Adjustable Self-Slicing Separator into the Pan (use 18 dividers).
6. Bake for 35-40 minutes.
7. Let cool for 2 hours.
8. While cake is cooling, make the frosting.
9. Combine the butter, sugar and vanilla in a bowl. Mix with a hand mixer until smooth.
10. Add just enough milk to achieve a spreadable consistency.
11. Lift the cake out of the Pan and remove the Separator.
12. Ice the cake with the frosting.
13. Serve.

## what you need



2 sticks unsalted butter  
1 tsp. sea salt  
12 cups mini marshmallows  
16 cups crispy rice cereal  
2 cups confetti sprinkles

# Confetti Crispy Rice Treats

1. Place the Easy Lift Serving Tray into the Bake & Roast Pan.
2. Pour crispy rice cereal into the Pan.
3. In a saucepan over medium heat, melt the butter, add salt, and stir.
4. Add marshmallows and cook to melt.
5. Pour marshmallow mixture over the cereal and add confetti sprinkles.
6. Stir to combine.
7. Pour the crispy treat batter into the Pan, pushing the batter so it fills the Pan.
8. Insert the Adjustable Self-Slicing Separator into the Pan (use 18 dividers).
9. Let set for 1 hour.
10. Serve.

what you need





### Ricotta Cream

- 4 cups whole milk ricotta
- 3 large eggs
- ½ cup Parmesan cheese, grated
- 2 tbsp. parsley, chopped
- 1 tsp. pepper
- 1 tsp. salt

### Meat

- 1 tbsp. olive oil
- 2 lb. ground beef
- 2 tsp. salt
- ½ tsp. pepper

### Assembly

- ¼ cups marinara sauce
- 12 no-boil lasagna noodles
- 3 cups mozzarella, shredded & divided into (4) ¾ cups

# Lasagna

1. Preheat the oven to 350° F.
2. Place the Easy Lift Serving Tray into the Bake & Roast Pan.

### Make the ricotta cream:

3. In a large bowl, mix ricotta, eggs, parsley, Parmesan, pepper, and salt.

### Make the meat filling:

4. In a large sauté pan, heat the oil over medium-high heat.
5. Add the ground beef and cook, stirring often, until cooked through, about 6 minutes.
6. Add salt and pepper.
7. Strain to remove the excess liquid.

### Assemble:

8. Spread a very thin layer of marinara sauce on the bottom of a pan.
9. Place a layer of noodles over the sauce, breaking them up as necessary to fit into the Pan.  
Do not overlap the noodles.
10. Spread ⅓ of the ricotta cream over the noodles, followed by ⅓ of the meat filling, ¾ cup of mozzarella, and another thin layer of marinara sauce.
11. Repeat two more times, starting with the noodles.
12. Add a final layer of noodles and spread remaining marinara sauce over the top.
13. Top with the last ¾ cup of mozzarella.
14. Bake for 1 hour.
15. Let the lasagna settle for 10 minutes.
16. Insert the Adjustable Self-Slicing Separator into the Pan (use 9 dividers).
17. Serve.

## what you need



# Jalapeño Cornbread

- 3 cups flour
- $\frac{2}{3}$  cup cornmeal
- $\frac{1}{2}$  cup sugar
- 2 tsp. baking powder
- 2 tsp. baking soda
- $\frac{1}{2}$  tsp. salt
- $\frac{1}{4}$  tsp. pepper
- 4 tbsp. butter, melted
- 3 cups buttermilk
- 6 large eggs
- $\frac{3}{4}$  cup frozen corn kernels, thawed
- 1 jalapeño, seeded & minced

1. Preheat the oven to 350° F.
2. Place the Easy Lift Serving Tray into the Bake & Roast Pan.
3. In a large bowl combine the flour, cornmeal, sugar, baking powder, baking soda, salt and pepper. Stir.
4. In another bowl, whisk together the melted butter, buttermilk and eggs.
5. Add the wet ingredients to the dry ingredients. Mix to combine.
6. Fold in the corn kernels and jalapeño.
7. Pour the batter into the Pan.
8. Insert the Adjustable Self-Slicing Separator into the Pan (use 18 dividers).
9. Bake until the cornbread springs back when gently pressed, about 30 minutes.
10. Serve.

## what you need



6 lb. oven roaster chicken  
2 tsp. salt  
1 tsp. pepper  
1 tsp. onion powder  
1 tsp. garlic powder  
1 tsp. turmeric  
2 tbsp. olive oil

# Oven Roasted Chicken

1. Preheat the oven to 350° F.
2. In a bowl, combine all the seasonings.
3. Rub the chicken with the seasoning mix and olive oil.
4. Place the chicken into the Bake & Roast Pan.
5. Bake for 1 hour and 45 minutes, or until the internal temperature of the chicken reaches 165° F.
6. Serve.

what you need





10 cups elbow pasta, cooked  
4 tbsp. unsalted butter  
3 tbsp. flour  
2½ cups whole milk, warmed  
7 cups cheddar, shredded & divided  
1 tsp. salt  
½ tsp. pepper  
1½ cups panko breadcrumbs

# Mac & Cheese

1. Preheat the oven to 350° F.
2. Place the Easy Lift Serving Tray into the Bake & Roast Pan.
3. Melt the butter in a large saucepan.
4. Sprinkle in the flour, one tablespoon at a time, whisking constantly.
5. Add the milk in a slow, steady stream, whisking constantly.
6. Add 4 cups of the cheddar and salt and pepper. Stir until cheese is fully melted.
7. In a bowl, pour cheese mixture over the cooked pasta.
8. Add the remaining cheddar. Stir to combine.
9. Pour the mac and cheese into the Pan. Sprinkle with breadcrumbs.
10. Insert the Adjustable Self-Slicing Separator into the Pan (use 9 dividers).
11. Bake for 20 minutes.
12. Serve.

## what you need



4 lb. pork loin roast  
2 tsp. salt  
1 tsp. pepper  
2 tbsp. Dijon mustard  
2 cloves garlic, chopped  
2 tbsp. fresh rosemary, chopped

# Pork Loin Roast

1. Preheat the oven to 350° F.
2. Season the roast with salt and pepper, then brush with the Dijon mustard.
3. Press the garlic and rosemary on top of the mustard.
4. Place the pork into the Bake & Roast Pan.
5. Bake for 1 hour, or until the internal temperature of the pork reaches 155° F.
6. Serve.

what you need



4 boneless pork chops, about 1½ lb.

1 cup Dijon mustard, plus more for serving

6 cups thin pretzels, crushed

kosher salt

freshly ground black pepper

# Pretzel-Crusted Pork Chops

1. Preheat the oven to 350° F.
2. Lightly season the pork chops with salt and pepper.
3. Brush the Dijon mustard onto the pork, making sure to cover all sides.
4. Coat the pork with the crushed pretzel pieces.
5. Place the pork into the Bake & Roast Pan.
6. Bake for 25-30 minutes, or until the center of the pork chop reaches an internal temperature of 145° F.
7. Serve with Dijon mustard.

what you need



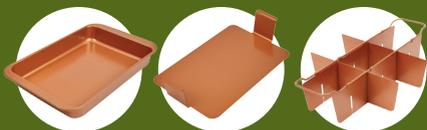


2 pie crust rolls  
4 eggs  
1 cup milk  
1 cup heavy cream  
3 tbsp. butter, melted  
2 tbsp. flour  
1 tsp. salt  
pinch of cayenne pepper  
pinch of nutmeg  
2 cups diced ham  
2 cups grape tomatoes, halved  
1 cup cheddar cheese, shredded  
2 cups baby spinach

# Quiche

1. Preheat the oven to 375° F.
2. Place the Easy Lift Serving Tray into the Bake & Roast Pan.
3. Line the Pan with the pie crust; trim the top.
4. In a large bowl, whisk together the eggs, milk, heavy cream, butter, flour, salt, cayenne, and nutmeg.
5. Scatter the ham, tomatoes, cheddar and baby spinach over the pie crust.
6. Pour the egg mixture into the Pan.
7. Insert the Adjustable Self-Slicing Separator into the Pan (use 9 dividers).
8. Bake for 45 minutes.
9. Serve.

## what you need





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