



Chantal's Versatile Make and Take® Baker

Chantal's Make and Take® with patented silicone seal is perfect for steaming vegetables without the use of any liquid.

The lid and seal trap moisture from the vegetables and help retain the nutrients making for healthy and easy recipes.

This versatile piece of bakeware is great for entertaining at home or easily transporting your dish to dinner parties or potlucks.

Patented silicone band with vent
allows foods to steam without added liquid.



Label or decorate
your dish as you wish.
Write on any of the glazed areas with a permanent marker – the ink won't come off on hands, but washes off easily in warm, soapy water.

Currant-Orange Irish Soda Bread

Ingredients:

2 cups all-purpose flour
1 tablespoons sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 tablespoon finely shredded orange peel
3 tablespoons butter
1/3 cup currants
1 egg, lightly beaten
3/4 cup buttermilk

Directions

Preheat oven to 375°F. Grease your Make and Take baker and set aside. In a large [mixing bowl](#) stir together flour, sugar, baking powder, baking soda, salt, and orange peel. Cut in butter until mixture resembles coarse crumbs. Stir in currants. Make a well in the center of the mixture.

1. In a small mixing bowl combine egg and buttermilk. Add all at once to flour mixture. Stir just until moistened.
2. On a lightly floured surface gently knead dough to form a dough (about 4 or 5 times). Shape into a 7-inch round loaf.
3. Transfer dough to prepared Make and Take baker (if using 3 cup Make and Take cut loaf in half). With a sharp knife, make 2 slashes across the top of the loaf to form an X, cutting all the way to the edge. Bake 30 to 35 minutes with lid on. Remove lid with 10 min left for a crisper loaf. Serve warm.