



Manuals.plus /

› Nordic Ware /

› Nordic Ware Igloo Pan Instruction Manual

## Nordic Ware 81248

# Nordic Ware Igloo Pan Instruction Manual

Model: 81248

---

## PRODUCT OVERVIEW

---

The Nordic Ware Igloo Pan is a high-quality cast-aluminum bakeware designed to create a detailed igloo-shaped cake. Its premium nonstick interior ensures easy release and cleanup, making it ideal for festive occasions and creative baking. This pan has a 10-cup capacity and is proudly made in the USA.



Image: The Nordic Ware Igloo Pan, showcasing its unique design and nonstick surface.

## BEFORE FIRST USE

Before using your Nordic Ware Igloo Pan for the first time, follow these steps to ensure optimal performance and longevity:

1. **Wash Thoroughly:** Hand wash the pan with warm, soapy water. Do not use abrasive scrubbers or harsh detergents, as this can damage the nonstick coating.
2. **Rinse and Dry:** Rinse the pan completely with clean water and dry it thoroughly with a soft cloth.
3. **Conditioning (Optional but Recommended):** For enhanced nonstick performance, especially with cast aluminum, lightly grease the interior of the pan with a solid vegetable shortening or baking spray (containing flour) before each use.

## BAKING INSTRUCTIONS

Achieving a perfect igloo cake requires careful preparation and baking. Always ensure your pan is properly greased and floured, even with its nonstick coating, for the best release.

### Recommended Recipe: Igloo Cake

This recipe is tailored for the Nordic Ware Igloo Pan to help achieve a well-baked cake with good structure.

#### Ingredients:

- 3 cups (375g) cake flour
- 1 ¼ tsp. baking powder
- 1 ½ tsp. salt
- 16 Tbs. (2 sticks/250g) unsalted butter, room temperature
- 2 cups (500g) granulated sugar
- 6 large eggs, separated, room temperature
- 1 ¼ tsp. vanilla extract
- 1 ¼ cups (310ml) milk, room temperature
- Confectioners' sugar for dusting

### **Instructions:**

1. Preheat oven to 325°F (165°C). Grease and flour the Igloo Cake Pan thoroughly; tap out excess flour.
2. Sift together flour, baking powder, and salt onto a sheet of waxed paper; set aside.
3. In a large bowl, cream butter on medium speed until smooth. Gradually add 1 cup of granulated sugar, beating until light and fluffy (about 2 minutes).
4. Add egg yolks one at a time, beating well after each addition. Beat in vanilla until just incorporated.
5. Reduce speed to low. Add flour mixture in three additions, alternating with milk, beginning and ending with flour. Beat each addition until just incorporated. Transfer batter to a separate bowl.
6. In a clean, dry bowl, beat egg whites on high speed until foamy (about 1 minute). Gradually add the remaining 1 cup granulated sugar and continue beating until whites are shiny and stiff peaks form (about 2 minutes). Do not overbeat.
7. Gently fold the beaten egg whites into the cake batter until just combined.
8. Spoon batter into the prepared pan, spreading it so the sides are slightly higher than the center.
9. Bake for 1 hour 30 minutes to 1 hour 40 minutes, or until a toothpick inserted into the center comes out clean.
10. Transfer pan to a wire rack and cool for 15 minutes. Invert the pan onto the rack and lift off the pan. Let the cake cool completely (at least 2 hours) before serving.
11. Dust with confectioners' sugar just before serving.



Image: A beautifully decorated igloo cake, ready for serving.

## CARE AND MAINTENANCE

---

Proper care will extend the life of your Nordic Ware Igloo Pan and maintain its nonstick properties:

- **Hand Wash Only:** This pan is **not dishwasher safe**. Always hand wash with warm, soapy water using a soft sponge or cloth.
- **Avoid Abrasives:** Do not use metal scouring pads, abrasive cleaners, or sharp utensils on the pan, as these will scratch and damage the nonstick surface.
- **Thorough Drying:** Dry the pan completely after washing to prevent water spots and maintain its finish.
- **Storage:** Store the pan in a way that prevents scratching of the nonstick surface. Consider placing a soft cloth or paper towel between pans if stacking.

## TROUBLESHOOTING

---

While the Nordic Ware Igloo Pan is designed for excellent results, some common issues can arise. Here are solutions to help:

- **Issue: Cake is dry or burnt on the outside, but undercooked in the center.**  
**Solution:** This can occur due to the pan's unique shape. To promote even baking, consider placing a heat-safe metal tumbler or a small, clean, tapered container (greased and floured on the outside) in the center of the igloo pan, nestled into the batter. This creates a

