

Seasoning Your New 5120 French Waffle 5" Rosecake Mold



Most cast iron or cast aluminum molds require seasoning before their first use to prevent sticking.

Be sure to "Season" your new mold before using by preheating the cooking oil to 375°. Then place the mold into the hot oil for several minutes. Remove the mold from the fryer and drain the excess oil.

Detailed Directions

Clean first: Wash with warm water and mild soap, then dry completely

METHOD #1: Place the mold in a shallow fryer or fry basket with the wood handle extended outside the fryer in hot oil (350°F–375°F (175°C–190°C)). "Fry" for several minutes. Cool: Take it out of the hot oil and let it cool.

METHOD #2: Apply a very thin layer of high-smoke-point oil (like canola or grapeseed). Place the mold (without handle) upside down in an oven at 375°F (190°C) for one hour. Cool: Let it cool completely inside the oven.

Cleaning After Use: Proper cleanup preserves the non-stick surface and prevents rust.

- **Cool down:** Allow the mold to cool completely before handling or cleaning.
- Wipe only:** Wipe away excess oil and crumbs using clean paper towels.
- Avoid soap:** Do not use dish soap or harsh scrubbers for routine cleaning.
- Boil stuck bits:** Submerge in boiling water for a few minutes if batter sticks.
- Dry instantly:** Never let it air dry; heat it briefly on the stove to evaporate moisture.