

Römertopf® Apple Baker

- Before using the first time, wash thoroughly with hot water. Do not use soaps. Rinse well, then completely immerse in water and soak both the top and the bottom for about 15 minutes.
- Before each time you use it, after the first time, rinse the inside of both the base and the lid under cold tap water. Pour off the excess liquid.

1 medium size apple	1 tsp chopped almonds or other nuts
1 sugar cube	2 tsp raisins
Small pats of butter	2 tsp rum

- Soak the raisins in the rum.
- Wash the apple and cut a slice off the top, below the stem, which can be used as a lid after baking.
- Core the apple and then place the sugar cube in the bottom of the hole.
- Place the apple in the baker.
- Mix almonds and raisins together and use them to fill the apple.
- Put small pats of butter on top of the apple.
- Place the baker in a cold oven, set the temperature to 425°F, and bake for about 30 minutes. Cooking time will vary depending on the type of apple used.
- Serve with vanilla ice cream or vanilla sauce.
- Allow the baker to cool before washing with hot water and a stiff natural- or nylon-bristle brush or scourer.

Microwave: Prepare as above, but in addition, pierce the apple in several places with a fork. Cook on high setting for approx. 5-7 minutes, depending on the power of your microwave and the type of apple being used.

Römertopf® Banana Baker

- Before using the first time, wash thoroughly with hot water. Do not use soaps. Rinse well, then completely immerse in water and soak both the top and the bottom for about 15 minutes.
- Before each time you use it, after the first time, rinse the inside of both the base and the lid under cold tap water. Pour off the excess liquid.
- Place a peeled banana in the baker.
- Place the baker in a cold oven, and bake at 325°F for 15-20 minutes, depending on the ripeness of the banana.

Serving Variations:

- Sprinkle the banana with honey or brown sugar.
- Brush the banana with melted butter and sprinkle it with almond slices or with chopped hazelnuts.
- Pour some chocolate sauce over the banana, or spread chocolate cream on it.
- Put a few drops of Cointreau, Amaretto, or Grand Marnier on the banana and sprinkle it with some sugar.

Savory banana:

- Wrap a banana inside a slice of cooked ham and place in the baker.
- Place the baker in a cold oven, and bake at 325°F for 15 minutes.
- Using a potholder, open the baker, and sprinkle the banana with grated cheese.
- Then bake for another 5 minutes.
- Allow the baker to cool before washing with hot water and a stiff natural- or nylon-bristle brush or scourer.