



### Directions:

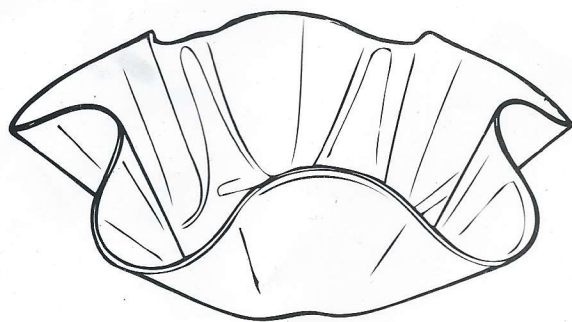
1. Place the tortillas into the Tortilla Bowl. Press the tortilla gently into the bottom and sides of the bowl.
2. Bake the tortillas using the recommended baking times below.
3. When the shells are crisp with lightly browned edges, carefully remove and place on a cooling rack. Let sit for 5 minutes. Then carefully remove the baked tortilla bowl from the Tortilla Bowl pan.

### Baking Tips:

1. Tortilla bowls can be stored in an airtight container for up to one week.
2. If you would like to re-heat, bake in a pre-heated 325 °F oven for 3 to 5 minutes, until warm.

Tortilla Size (Flour, Grain and Flavored Tortillas)	Recommended Baking Temperature	Recommended Baking Time
6.5" - 8"	400	5 - 7 minutes
10"	400	7 -10 minutes

For extra crispy add 2-3 minutes to the baking time.  
Let cool for approximately 5 minutes in the pan after removing from the oven.  
Cooking times may vary depending on your appliance.



### CAUTION:

**DO NOT LEAVE UNATTENDED OR ALLOW CHILDREN TO USE THE TORTILLA BOWL SET WITHOUT ADULT SUPERVISION.**

### IMPORTANT

**Do Not use the Tortilla Bowls before reading the following:**

1. Read the entire instructions.
2. When handling the Tortilla Bowls, handle all surfaces with dry cooking mitts or potholders. Do not use wet cooking mitts or potholders-they may produce steam and cause serious injury.
3. Do not use the Tortilla Bowls at temperatures above 400 °F.
4. Discontinue use if the Tortilla Bowl appears to be damaged or malfunctioning.
5. NEVER use the Tortilla Bowls in a microwave, oven broiler or on a stove top.
6. When using the Tortilla Bowl pans, do not use kitchen utensils that may cause personal injury or damage to the surface of the tortilla bowl. Only use silicone, wooden or plastic kitchen utensils.
7. When using and handling the pans, take all necessary precautions to avoid, cuts, burns or other injuries.
8. Do not allow children to use the Tortilla Bowls without adult supervision.
9. Only clean the Tortilla Bowl pans after they have completely cooled.

### Care and Handling:

Before the first use, wash the Tortilla Bowl pans in hot, soapy water. Rinse completely and dry with a soft cloth. To avoid scratching the Tortilla Bowl pans only use silicone, wooden or plastic kitchen utensils. Do not use abrasive cleaners or cleaning solutions. The Tortilla Bowl pans are dishwasher safe.