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Jacob Bromwell®
SINCE 1819

HOW TO USE THE OLD FASHIONED POTATO BAKER

Our Old Fashioned Potato Baker is designed to provide an economical alternative to using your range oven for small baking needs. Wash all components with soap and warm water before use.

You should have the following components:

1. Bottom Pan (perforated pan with short handle)
2. Drip Pan/Water Pan (solid pan)
3. Center Pan (perforated pan)
4. Lid with Wood Knob
5. Long Wire with Wood Handle

Assemble the components as follows:

1. Place the drip pan/water pan (lip up) into the bottom pan.
2. Place the center pan (lip down) over the drip pan/water pan.
3. Attach the long wire/wood handle to the short handle on the bottom pan.

ALWAYS PREHEAT THE POTATO BAKER OVER LOW HEAT BEFORE USING

SOME SUGGESTED USES FOR THE OLD FASHIONED POTATO BAKER

BAKED POTATOES: Place scrubbed potatoes on baking pan; if desired, first wrap potatoes in aluminum foil. Length of baking time will vary according to potato size –usually one hour for average size over medium heat.

BAKED APPLES: Wrap cored apples in aluminum foil, leaving the top opened. Place wrapped apples in baking pan. Add 2-3 tablespoons of water in foil around each apple and add sugar or syrup into core opening in apples. Bake approximately 30 minutes over very low heat. Apples can also be placed directly on baking pan without being wrapped in foil-just add 4-5 tablespoons of water in the baking pan and bake over very low heat for 30 minutes.

BAKED CORN-ON-THE-COB: Place an ear of corn on a piece of aluminum foil which has been cut to the length of the ear. Season corn with salt and pepper, to taste, and add a pat of butter. Bring up the sides of foil to wrap and fold to seal. Place the wrapped ear of corn on the baking pan and bake over medium heat for 20 minutes.

BISCUITS: Place separated, refrigerated biscuits on ungreased baking pan. Bake over medium heat for approximately 12 minutes.

TO WARM UP LEFTOVERS OR FRESHEN UP PATRIES: Place items on baking pan and heat for 6 to 20 minutes over low burner (to prevent scorching or burning).

TOASTED BREAD OR BUNS: Place bread or buns on baking pan and toast over low heat for about five minutes, or until golden brown. Pre-buttering bread and buns provides additional flavor.

Using your Jacob Bromwell® Old Fashioned Potato Baker will save on costly fuel and also eliminate excess heat in the kitchen.

For more information, please visit www.jacobbromwell.com