

Prepping for Perfection

DAUNTED BY DINNER PARTIES? With Pyrex® tools in your kitchen, there's no need to stress. Their smart design helps take the "work" out of prep work.

Whisk

WHIP IT GOOD; WHIP IT UP:

Homemade whipped cream dresses up even the simplest cake or fruit dish. To make yours perfect, place the cream in the freezer before you whip, then reach for your Pyrex® whisk. Its double balloon loops make for faster, easier whipping, and its silicone edges allow you to simultaneously scrape the sides of your bowl—so you don't lose a drop of the good stuff.

Measuring cups

PERFECT INGREDIENTS; MEASURE

& MIX: To avoid excess sticking and inaccurate amounts, use a nonstick spray on your cups before measuring any oil or honey. The tapered shape of Pyrex® cups means better scooping and pouring, thus ensuring perfect measurements every time. And you'll never have to search for individual cups again because the magnetic handles on Pyrex® cups keep them nested together.



3 ESSENTIAL TOOLS THAT MAKE YOUR LIFE EASIER

Bake, Serve 'N Store container

BEYOND BAKING; BEYOND THE OVEN: Learn to take advantage of this incredibly multi-purpose Pyrex® glass container. Use it to prep and freeze Eggplant Parmesan for later baking, microwave-defrost meats prior to cooking, and make chocolate pudding days in advance. When you're done, just stick it in the dishwasher for easy cleanup.

