

BAKEWARE

@@ PYREX Bakeware 13- by 9-Inch Baking Pan (\$8.99) A multitasker for cakes, asagna, and casseroles. Ovensafe glass browns nicely and is compatible with metal cutting utensils.

@ CHICAGO METALLIC Professional Nonstick 9-Inch Round Cake Pan (\$16.49) High, straight sides and a dark non stick finish deliver better browning; you'll need

two for Most recipes. > Best Buy: BAKER'S SECRET Basics Nonstick 9-Inch Round Cake Pan (\$4.99)

@@ PYREX 9-Inch Pie Plate (\$3.99)

ss, rather than metal, makes it easier

Tempered glazing results; plus, glass won't react with acidic fruit to give fillings a tinny flavor.™ WILTON Ultra-Bake 12-Cup Muffin Tin (\$10.99) Choose a sturdy, medium-weight, rather an

1 deeper browning.

UTENSILS

5 BEST MANUFACTURERS 12-Inch Standard French Whisk failproof

49)

% FANTE'S French Rolling Pin with Tapered Ends (\$6.99) This long, thin, redwood pin is gentler on delicate

1 than standard rolling pins.

is like this one for better heat

@ FRIELING Handle-It 9-Inch Glass Bottom

Springform (\$33.49) The removable sides make a springform essential for cakes (like cheesecake and ice cream cake) that would be impossible to unmold from a standard cake pan.

@ LINCOLN FOODSERVICE

® CIA Bakeware

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RVIC 13-Gauge Half-Size Heavy Duty Sheet Pan (\$15.99) & 17- by 12-Inch Cooling Rack (\$15.95) A multitasking duo with duties beyond baking—keep two of each on hand. Our rimmed baking sheet is on call for cookies, but we also use it for oven fries and veggies. And we place the cooling rack within it to roast meat.

Best Buy Cooling Rack: LIBERTY WARE Cross Wire Cooling Rack Half Sheet Pan Size

(\$5.25)

@ WILLIAM S-SONOMA Goldtouch

Nonstick 812- by 4 1/2-Inch Loaf Pan (\$21!) The gold-colored nonstick coating on our favorite loaf pan yields baked goods with an even, lightly

browned crust. > Best Buy: PYREX 82- by 4 1/4-Inch Glass

Loaf Pan (\$6.95)

€) MESSERMEISTER Pro-Touch

Swivel Peeler (\$5.95) The blade on this peeler is extremely sharp and maneuverable enough to glide across the curves of potatoes, apples, and carrots.

@@ MESSERMEISTER Take-Apart

Shears (\$19.95) The “take-apart” feature on these shears allows for thorough cleaning.

€ ARCHITECT The Gripper Nonslip

RUBBERMAID 13 1/2-Inch

Commercial High Heat Scraper 18.99) Not your grandmother's spatula sides scratch

wis and icing cakes, this

eatproof made of silicone can also

remove sauces on the stove

1) OXO Good Grips Box Grater (\$14.95) Razor-sharp grates and

1 collecting cup make this model a standout.

Cutting Board (\$14.99) We like this dishwasher-safe board for its durable surface and skid-free bottom.

€ ENDURANCE 5-Quart Pierced Colander (\$29.99)

Hundreds of tiny holes allow water to drain quickly without losing so much as a pea.

® OXO Good Grips 12-Inch Ice

Locking Tongs (\$10.39) GEG

The scalloped edges on these tongs get a better grip on food

@ KUHN RIKON Easy-Squeeze Garlic Press (\$20)
This press boasts easy-to squeeze plastic handles and an efficient plunger,

€ VICTORINOX Forschner Fibrox 8-Inch Chef's Knife (\$24.95) While it's easy to blow your budget on a fancy chef's knife, the inexpensive, lightweight Victorinox Fibrox remains the test kitchen favorite. We like its high-carbon stainless steel blade, which stays sharper longer, and its nonslip handle.

@ VICTORINOX Forschner Fibrox 4-Inch Paring Knife (\$12.95) This knife's sharp, agile blade and firm, comfortable grip can handle close work like paring fruit and slivering garlic.

@ WUSTHOF 10-Inch Classic Bread Knife (\$89.95)
The long, slightly flexible blade and pointed serrations on this knife are good for cutting bread, tomatoes, and even cake. > Best Buy: VICTORINOX Forschner Fibrox 10-Inch Curved Blade Bread Knife (\$24.95)

@® CHEF'S CHOICE 130 Electric Knife Sharpener (\$149.95) A true sharpener serves a different function than a sharpening steel, which merely repositions a knife's cutting edge (from bent to straight) rather than actually sharpening it. Electric is a must for restoring nicked, damaged, or very dull blades.

© ACCUSHARP Manual Knife and Tool Sharpener (\$1 0.99) For knives that aren't severely dulled or damaged, our favorite manual sharpener is almost as good as the electric option

and cheap enough to keep in your drawer as a handy alternative.