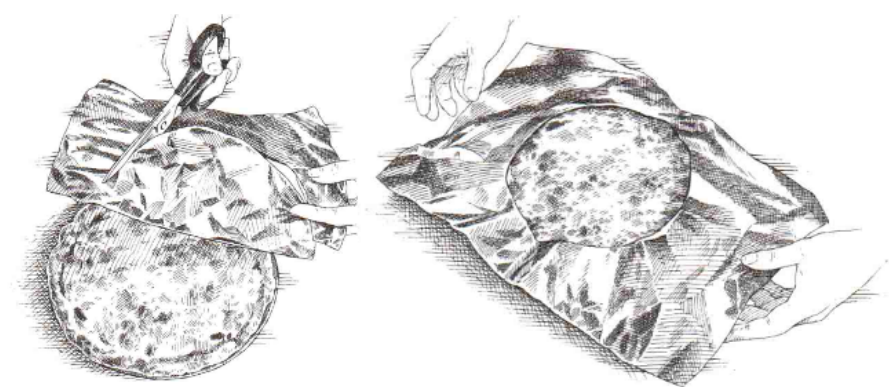


Aluminum Foil for Protecting from Burn

Protect from burn

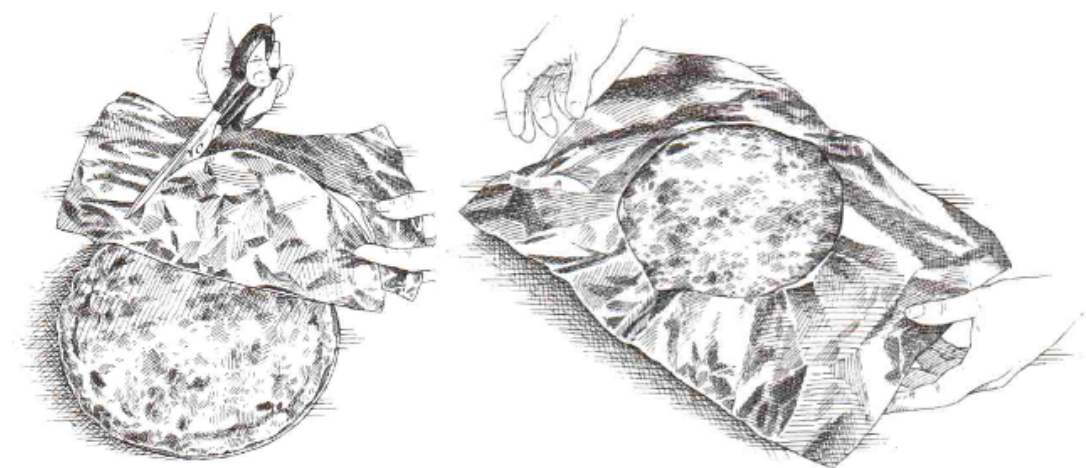


By wrapping or tenting delicate spots with aluminum foil—you create a barrier that keeps those areas from direct radiant heat, preventing over-browning or scorching while the rest of the dish cooks evenly.

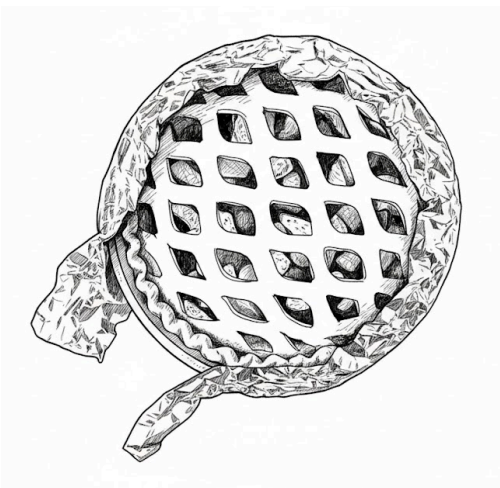
[Link for more detail](#)

How to Use

Wrapping the edge



- The edge on a pie can burn in the oven because it's so exposed. You can use strips of foil to protect the edge that uses less or a single sheet with the middle cut out which takes less effort.
1. Lay out a sheet of foil slightly larger than the pie. Fold the sheet in half to form a rectangle. Cut an arc that is roughly half the size of the pie.
 2. Unfold the foil and place on top with the middle exposing the filling while covering the crust.



- Using strip of foil to protect edge

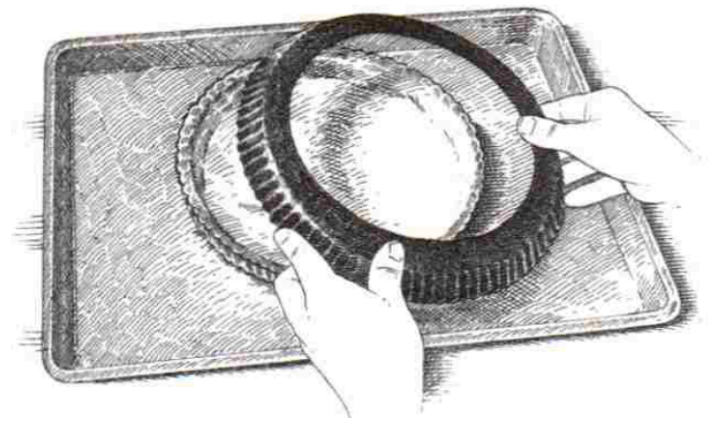
Wrapping odd shapes



- Certain parts burn quicker than ingredients can cook throughly so to prevent that, protect it with foil.
- Cut small pieces of foil and crumple around your object.

Substitution

Any oven safe items with middle exposed



- Instead of covering the edge with aluminum foil
- Examples:
 - Tart Pan