



Introducing Lodge Cast Iron Bakeware: The Last Bakeware You'll Ever Have to Buy

Cast iron baking is more than the bakeware you use; it's an experience and a relationship that will last beyond your lifetime. Use Lodge bakeware to sprinkle on new ideas, fold in delicious twists, and mix up new creations

- Taste the natural difference of just iron and oil.
- Keep it in the family and out of the landfill.
- Get 125 years of experience at your fingertips.
- Enjoy the dual-handle design.
- Experience unparalleled heat retention and even heating.
- Made in the USA.

What to bake in cast iron:

With our seasoned cast iron bakeware collection it's easy to make homemade baked goods and casseroles that rival your favorite bakery and restaurants. Whether you want to start new traditions or preserve treasured recipes, there's no better partner in your kitchen.

Loaf Pan

- Fruit and vegetable-based, high-moisture formulas: (zucchini, apple, and pumpkin breads)
- Sourdough and sandwich loaves
- Babka and brioche



Pizza Pan

- Flatbreads
- Pizza
- Calzones
- Turnover



Wedge Pan

- Cornbread
- Biscuits
- Scones
- Individual pies



Baking Pan

- Slab pies
- Biscuits
- Scones



Baker's Skillet

- Upside down cakes
- Sticky buns
- Tarte tatin
- Bread puddings



Pie Pan

- Blind baked crusts
- Pies
- Quiche
- Focaccia



Casserole

- Casseroles
- Cakes
- Dinner rolls
- Focaccia



Cornstick Pan

- Cornsticks
- Breadsticks



Lodge Cast Iron

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