

alusteel finger cake mould

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1. Preheat oven to 180°C / 350°F.
2. Grease the mould with butter or oil.
3. Pour the batter into the mould and demould after baking.
4. Bake for 15-20 minutes.
5. Tsingbuy [alusteel finger cake mould](#) is easy to use and durable.

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42 moulds





40 moulds

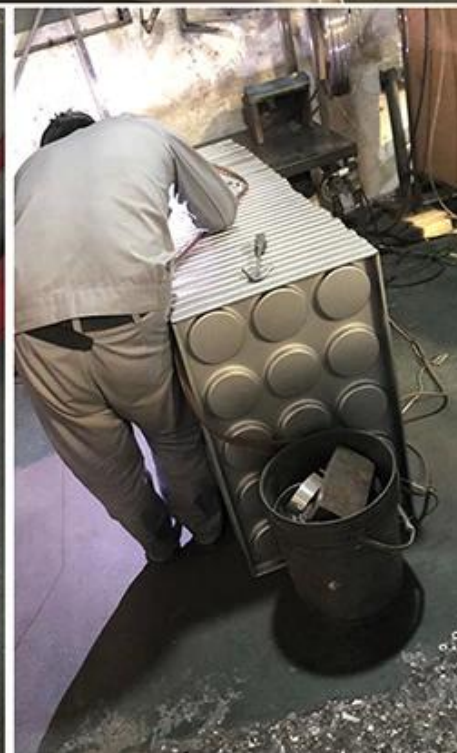


56 moulds





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