



GADGET DRAWER

7. Silicone is the new basic in rolling pins. A metal pastry blender and a pastry cloth imprinted with measures and circles also help create tender pastries. Shown: Silpin rolling pins, EKCO pastry blender, Sur la Table pastry cloth and frame.

8. A set of round and/or square nested cutters offers a variety of shape options and sharp edges for clean cutting. Shown: The Baker's Catalogue nested metal cutters with handles.

9. A metal corer and citrus reamer make quick work of fruit desserts and breads. The corer (front) neatly removes the core from apples or pears. The juice reamer (back) does easy, seed-free citrus juicing. Shown: Messermeister metal corer, AMCO citrus reamer.

10. Stainless-steel, precision-sharp graters that have ergonomic handles make grating citrus peel, chocolate, or coconut easier than ever. Shown: Microplane 3500 series (from top to bottom) fine ribbon grater, coarse grater, spice grater.

11. A long-handle, nonstick, flexible pancake turner and bristle or silicone pastry brushes perform more tasks than there's space to mention. Shown: Mario Batali turner and silicone brush, Masters Collection bristle brushes.

12. A freestanding minute timer and an oven thermometer help monitor the baking times and oven temperature—a baker's favorite insurance policy. Shown: AMCO double timer, KitchenAid oven thermometer.

