

MarketBasket

On edge

Extra internal walls give this cast aluminum pan 70 percent more edge (side) surface, at least two edges per standard 3-inch piece and 10 corners (my personal favorite) to every pan.

The result is more uniform baking, more chewy edges and no more “soft spot” of undercooked batter in the middle. Cook’s Illustrated gave it a thumbs-up for all but lasagna (for which noodles must be cut to fit).

If you bake for an “edgy” audience, it’s money well spent. A custom spatula is included.

Baker’s Edge Brownie Pan, 9-by-12-by-2 inches, \$34.99. At Kitchen Kapers stores or online (www.kitchenkapers.com).

— M.M.

