



ORANGE TREE IMPORTS

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2021 FALL & WINTER Gift Guide



Reduced prices and specials valid through 12/31/2021 while supplies last. Not responsible for typographical or pictorial errors. Prices subject to change without notice. HTI Buying Group. All rights reserved.



A. Cuisinart Elemental 13-Cup Food Processor

Retail Price: \$370.00 Sale Price: \$199.95

B. Smart Stick® 2-Speed Hand Blender

Retail Price: \$90.00 Sale Price: \$49.95

C. AirFryer Toaster Oven

Retail Price: \$425.00 Sale Price: \$229.95

D. 12-Cup Brew Central Progm. Coffeemaker

Retail Price: \$185.00 Sale Price: \$99.95

E. Cuisinart Elemental 11-Cup Food Processor

Retail Price: \$275.00 Sale Price: \$149.95

F. Custom 14 Food Processor, Brsh Stainless

Retail Price: \$460.00 Sale Price: \$249.95

G. Cuisinart Elemental 8-Cup Food Processor

Retail Price: \$185.00 Sale Price: \$99.95





A. 3 qt. | Enameled Cast-Iron Dutch | Round
Retail Price: \$120.00 Sale Price: \$89.99

B. 5 qt. | Enameled Cast-Iron Dutch Oven
Retail Price: \$160.00 Sale Price: \$119.95

C. Mia SS 4 Cup Kettle
Retail Price: \$85.00 Sale Price: \$69.95

D. Sven 1.4 qt. | Enamel on Steel Tea kettle
Retail Price: \$75.00 Sale Price: \$59.95

E. 5" | Ceramic Mini Butter Dish
Retail Price: \$20.00 Sale Price: \$12.99

F. Ceramic Full Size Butter Dish
Retail Price: \$25.00 Sale Price: \$16.99

G. Anniversary 2 qt. Tea Kettle
Retail Price: \$55.00 Sale Price: \$44.95

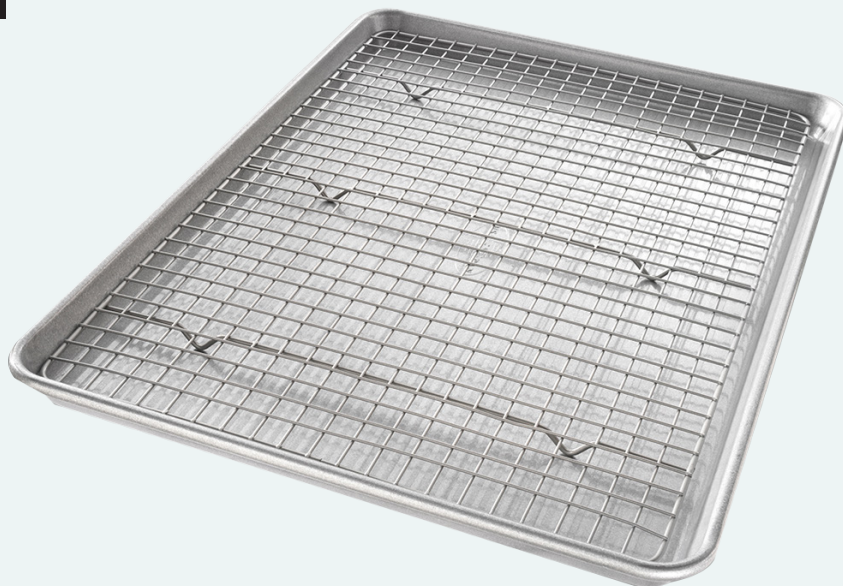
H. Ceramic Individual Pie Dish
Retail Price: \$20.00 Sale Price: \$11.99





USA PAN® surface is coated with AMERICOAT® coating, a non-stick silicone, allowing you to easily release your baked goods from the pan. AMERICOAT® is made without PTFE, PFOA and BPA. USA PAN®'s professional grade bakeware helps everyday home bakers produce professional grade baked goods. USA PAN® is a Bundy Family owned company, based in the Greater Pittsburgh, Pennsylvania area.

A



B



Other Sizes Available

C

D



Other Sizes Available



Other Sizes Available

E



Other Sizes Available

A. Half Sheet Pan & Baking Rack Set

Retail Price: \$32.95

B. 1.5 lb Loaf Pan

Retail Price: \$19.95

C. Half Sheet Tray

Retail Price: \$24.95

D. 8" Round Pan

Retail Price: \$18.95

E. 9" Square Pan

Retail Price: \$21.95

F. Rectangular Cake Pan

Retail Price: \$23.95

G. French Baguette Pan

Retail Price: \$34.95

F



G





A. Epicurean Board Butter

Retail: \$16.99

B. Kitchen Series Cutting Board 14.5"x11.25"

Retail: \$31.99

C. Kitchen Series Cutting Board 11.5"x9" | Natural

Retail: \$24.99

D. All-In-One Cutting Board 17.5"x13"

Retail: \$49.99

E. Pizza Peel 21.5"x14" | Natural

Retail: \$43.99

F. All-In-One Cutting Board 14.5"x11.25"

Retail: \$36.99

G. Kitchen Series Angled Turner Natural

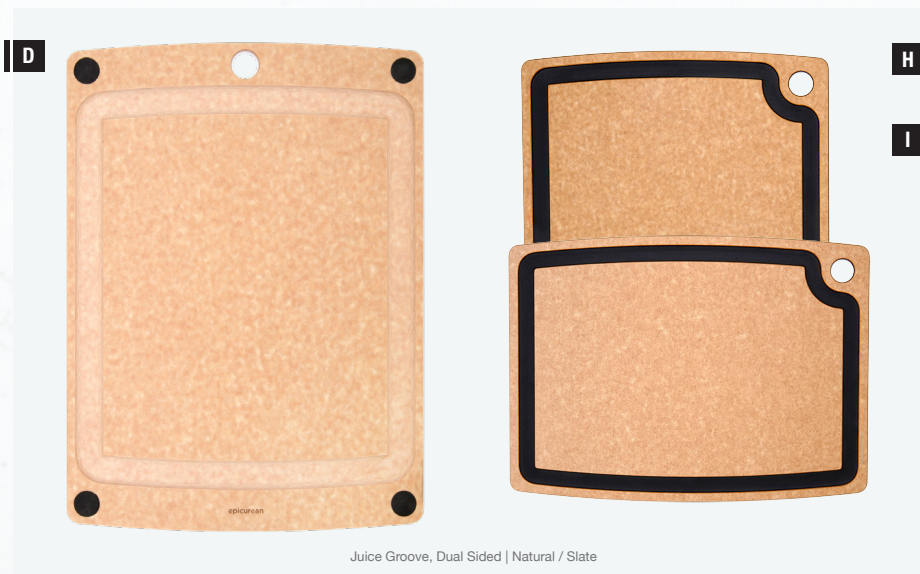
Retail: \$13.99

H. Gourmet Series Cutting Board 14.25"x11.25"

Retail: \$54.99

I. Gourmet Series Cutting Board 17.5"x13"

Retail: \$74.95



Juice Groove, Dual Sided | Natural / Slate


A. Classic 6" Cook's Knife

Retail: \$135.00

B. Classic Ikon 8" Cook's Knife

Retail: \$180.00

C. Classic 5" Santoku, Hollow Edge

Retail: \$135.00

D. Classic 7" Santoku I Hollow Edge

Retail: \$150.00

E. Classic 4 1/2" Asian Utility Knife

Retail: \$100.00

F. Classic 8" Cook's Knife

Retail: \$150.00

G. Classic Ikon 6" Cook's Knife

Retail: \$150.00

H. Classic Ikon 8" Cook's Knife

Retail: \$180.00

I. Classic 9" Double Serrated Bread Knife

Retail: \$135.00

J. Classic 5" Serrated Utility Knife

Retail: \$80.00



A. Digital Pocket Thermometer

Retail: \$14.99

B. Extra Big Digit Timer

Retail: \$17.99

C. Multi-Task Timer & Clock

Retail: \$15.99

D. Candy & Deep Fry Thermometer

Retail: \$9.99

E. Oven Proof Meat Thermometer

Retail: \$8.99

F. Waterproof Folding Thermocouple Thermometer

Retail: \$69.99





Carrot Cake Bread with Grand Marnier Cream Cheese Icing

Ingredients:

- 3 cups all-purpose flour, plus more for dusting
- 1 ½ cups packed light brown sugar
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ¾ teaspoon kosher salt
- 3 large eggs
- 1 cup unsalted butter, melted, plus softened butter for greasing
- 2 cups grated carrots (from 2 large peeled carrots)
- 1 (8-oz.) can crushed pineapple in juice, drained
- 1 cup unsweetened shredded coconut
- 2 teaspoons vanilla extract
- ½ cup whole buttermilk
- 1 cup chopped walnuts



Carrot Cake Bread Instructions

1. Preheat oven to 350°F. Whisk together flour, brown sugar, baking soda, cinnamon, and salt in a medium bowl.
2. Whisk eggs in a large bowl. Add melted butter, grated carrots, pineapple, coconut, vanilla, and ½ cup of the buttermilk; continue whisking until combined. Gently stir flour mixture into egg mixture just until incorporated. Gently fold in walnuts. Spoon mixture evenly into 2 greased (with softened butter) and floured 8- x 4-inch loaf pans. Bake until a wooden pick inserted in the center comes out clean, about 1 hour. Tent with aluminum foil, if needed, after 50 minutes to prevent overbrowning.
3. Cool loaves in pans on a wire rack for 10 minutes; remove loaves from pans. Cool completely on the rack, about 1 hour.

Orange & Grand Marnier Cream Cheese Frosting

- 8 oz cream cheese at room temperature
- 4 oz butter at room temperature
- 1 tsp vanilla
- 2 Tbsp Grand Marnier liqueur
- 2 drops orange oil
- 1 teaspoon freshly grated orange zest
- 14 ounces powdered sugar

Grand Marnier Cream Cheese Frosting Instructions

1. In a mixing bowl, or with a hand mixer, beat the cream cheese and butter until well-mixed.
2. Add vanilla, liqueur, orange oil, and orange zest, then add the powdered sugar. Mix slowly, increasing the speed until all of the sugar is incorporated and frosting is smooth. If too thick add a little milk or water.