



Better. Guaranteed.

Get the measure of OXO's latest innovations for cooking and baking





Many of us have fallen in love with the art of cooking and baking.

Often an activity that helps us unwind on a weekend, or that brings us together as a family, there's no better way to express your imagination and creativity than by whipping up a storm in the kitchen. Whether you're hoping to get the little ones involved, got the girls round for a night in, or looking to spend some time as a couple trying new cuisines, cooking and baking is made all the better when done together. It's also made easier when you've got the right tools to hand to accurately measure out ingredients, taking away any of the guesswork.

Household tools experts, OXO, know just how important it is to accurately measure ingredients when following a recipe. Known for its iconic Angled Measuring Jug, OXO has launched two NEW Measuring Jugs to make measuring even better, both of which are kinder to the planet too.

Glass Measuring Cups

For those who do a lot of measuring while cooking and baking, and use their measuring cup as a tool to whisk/store ingredients.

Measuring, pouring, storing and heating liquids is made easy with the new Glass Measuring Cups. Made from a durable, sustainable glass material, you can take the Cups from the fridge or freezer straight to the oven or microwave without the fear of them shattering, plus they won't warp, stain or absorb odours.

Each one features easy to read measurement markings and comes with a silicone non-slip handle that adds an extra layer of comfort and control, remaining secure even in wet hands. The 500mL Cup also comes with a secure lid with two pouring options. Dishwasher safe.

Available from John Lewis and Amazon



250mL Glass Measuring Cup
RRP £15



500mL Glass Measuring Cup with Lid
RRP £22



1L Glass Measuring Cup
RRP £24

Tritan™ Renew Angled Measuring Jugs

Perfect for the home chef who looks for a high degree of accuracy when measuring but is searching for a more environmentally-friendly plastic alternative.

The new and improved Angled Measuring Jugs offer a sustainable alternative to traditional plastic jugs. Made of resistant Tritan™ Renew, each Jug is made from BPA-free 50% recycled single-use plastic. If you're baking, cooking, or even measuring out ingredients for cocktails, the revolutionary Measuring Jugs will help you do the job better. Each Jug features a patented angled surface that allows measurements to be read from above, eliminating the need to bend or lift the cup to eye level. Plus, the handles are longer and angled outwards from the side of the cup to make it easier when lifting heavier liquids, putting less stress on hands. Dishwasher safe.

Available in 60mL, 250mL, 500mL and 1L versions.

Available from John Lewis, Lakeland, Selfridges and Amazon



60mL Tritan™ Renew Angled Measuring Jug
RRP £5



250mL Tritan™ Renew Angled Measuring Jug
RRP £10



500mL Tritan™ Renew Angled Measuring Jug
RRP £13



1L Tritan™ Renew Angled Measuring Jug
RRP £16

Everyday Glass Food Scale

Whether you're baking or portioning out meals, measure ingredients precisely with the OXO Everyday Glass Food Scale. The slim design takes up less space on the worktop, and provides accurate results every time. Includes easy universal unit conversion in lb, (UK) fl. Oz, g, ml. Four AA batteries included.

RRP £35
Available from
Lakeland and
Amazon



Stainless Steel Scale

Weigh meat, vegetables, spices and more with the OXO Stainless Steel Food Scale. The handy display pulls away from the base to prevent shadowing when using bigger bowls, and the weight indicator shows the capacity left on the scale before the 5kg maximum is reached. The display features large, easy-to-read numbers in 1-gram (metric) increments.

RRP £55
Available from
John
Lewis and
Amazon



Top Measuring tips from OXO.



- Use a Food Scale to measure by weight for dry ingredients. A great option for recipes that call for small amounts of spices or flavourings, with all ingredients added straight into the bowl.
- Scales are incredibly consistent and leave less room for error. They also make it easier to follow recipes that list instructions in g and kg, as you can switch between the two metrics at the touch of a button.
- If you're measuring ingredients into a large bowl, use Scales with a pull-out display so you can see the amount of ingredients added.
- Keep a conversion chart on hand so you can refer to it for standard measurement translations.



Using cups to measure by volume.

- Use a transparent measuring cup to make it easy to see what you're measuring – it will mean less spillage and waste.
- Choose a container with a spout to make it easy to pour straight into your mixing bowl.
- Place your measuring cup on a flat surface to ensure you get the most accurate measurement reading.

OXO recipe

Fluffy Lemon Ricotta Pancakes



Treat yourself to light and fluffy lemon ricotta pancakes, perfect for a leisurely weekend breakfast.

Ingredients:

- 210g plain flour
- 30g granulated sugar
- 10g baking powder
- 2.5g salt
- 60g ricotta cheese
- 1 large egg
- 300ml milk
- 30ml melted butter
- 15ml lemon juice
- 5ml lemon zest
- Fresh berries, maple syrup, and whipped cream for serving (optional)

Instructions:

- 1. Prep:** Preheat your griddle or pan to medium heat. In a large bowl, whisk together flour, sugar, baking powder, and salt.
- 2. Wet ingredients:** In a separate bowl, whisk ricotta cheese and egg until smooth.
- 3. Combine liquids:** In the OXO Angled Measuring Jug, combine milk, melted butter, lemon juice, and lemon zest.
- 4. Make the batter:** Create a well in the dry ingredients and gradually pour the wet mixture from the jug, whisking just until combined. Don't overmix!
- 5. Cook:** Lightly grease your pan. Use the OXO Angled Measuring Jug to portion ladels of batter onto the hot surface. Cook for 2-3 minutes per side, or until golden brown and bubbly. Flip and cook another minute or two until cooked through.
- 6. Serve:** Stack your pancakes high and top with fresh berries, maple syrup, and whipped cream for a delicious treat.

Tips:

- For thicker pancakes, use slightly less milk. For thinner pancakes, use slightly more.
- Add a pinch of cinnamon or nutmeg to the dry ingredients for extra flavor.
- Enjoy with other toppings like chocolate chips, bananas, or nuts.



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About OXO

For over 30 years, OXO has been globally recognised for its groundbreaking, award-winning universal product design. Starting with the iconic OXO Good Grips Swivel Peeler in 1990, OXO has paired innovation and purpose to create tools and gadgets that make everyday living better, every day. Today, OXO makes products that span several home categories: cooking, baking, cleaning, storage and organisation, coffee, baby. The brand has won over 100 design awards worldwide. OXO consistently challenges convention, solving problems and anticipating needs with thoughtful, modern design solutions. OXO is a proud member of 1% for the Planet, committing 1% of their annual sales to support environmental non-profits. Learn more about how OXO is making the everyday better at www.oxouk.com

About Helen of Troy Limited

Helen of Troy Limited (NASDAQ: HELE) is a leading global consumer products company offering creative solutions for its customers through a diversified portfolio of well-recognised and widely trusted brands, including OXO®, Hydro Flask®, Osprey® Vicks®, Braun®, Honeywell®, PUR®, Hot Tools® and Drybar®. The Company sometimes refers to these brands as its Leadership Brands. All trademarks herein belong to Helen of Troy Limited (or its subsidiaries) and/or are used under license from their respective licensors. For more information about Helen of Troy, please visit www.helenoftroy.com

For further information, samples or product images please contact:

Unify PR & Marketing on 07951810390 or email ukpress@oxo.com

The OXO range is widely available from a selection of national retailers.
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