

Cuisinart®

Recipe Booklet

**Instruction
Booklet**
Reverse Side



Power Advantage™ PLUS 9-Speed Hand Mixer with Storage Case

HM-90S

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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BUTTERMILK BELGIAN WAFFLES

Our traditional buttermilk waffles can be dressed up with fresh fruit or nuts mixed into the batter.

Makes 20 to 24 waffles

- nonstick cooking spray**
- 6 cups unbleached, all-purpose flour**
- ¼ cup plus 2 tablespoons granulated sugar**
- 4 tablespoons baking powder**
- 1½ teaspoons table salt**
- 4 large eggs**
- 2 cups buttermilk**
- 2½ cups lowfat milk**
- 1 teaspoon pure vanilla extract**
- 1 cup unsalted butter, melted and cooled to room temperature**

1. Lightly coat a Cuisinart® Belgian Waffle Maker with nonstick cooking spray. Preheat to desired setting.
2. Put the flour, sugar, baking powder and salt into a medium mixing bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer and mix the dry ingredients on speed 3 to sift.
3. Separate the eggs, placing the yolks and whites into 2 large mixing bowls.

4. Put the buttermilk, milk, vanilla and melted butter together into the bowl with the egg yolks and mix on speed 2 to combine until homogenous. Pour the liquid ingredients into the dry ingredients and mix on low speed until just combined.
5. Replace the mixing beaters with the chef's whisk. Whip egg whites by first stirring whites on a low speed and gradually increase speed to 8 and whip until firm peaks form, approximately 2 minutes 10 seconds.
6. Carefully incorporate the whites into batter base in 3 additions using the mixing beaters. Be careful not to over mix.
7. Pour 2 cups of batter onto the prepared, preheated waffle maker. Quickly and carefully spread the batter evenly. Close the cover and cook until tone sounds. Serve immediately.

Note: If desired, we recommend holding the waffles in a 200°F degree oven until all are ready to serve.

Nutritional information per waffle:
Calories 160 (31% from fat) • carb. 23g • pro. 4g
• fat 5g • sat. fat 4g • chol. 25mg • sod. 280mg
• calc. 135mg • fiber 0g

CRÊPES WITH YOGURT CREAM AND FRESH FRUIT

Makes 12 to 13 servings

- ½ cup heavy cream, cold**
- 1½ teaspoons pure vanilla extract**
- pinch sea salt**
- ¼ cup pure maple syrup**
- ½ cup plain whole milk yogurt**
- 1 recipe Sweet Crêpes (recipe follows)**
- 2 medium bananas, thinly sliced**
- 1 pound fresh strawberries, hulled and thinly sliced**
- powdered sugar, for finishing**

1. Put the cream into a large mixing bowl. Insert the chef's whisk into the Cuisinart® Hand Mixer. Whip the cream starting on speed 1 and gradually raising to speed 6 until medium-stiff peaks form, about 1 minute. Add the vanilla, salt and maple syrup; mix until fully combined. Fold in the yogurt.
2. Place 1 to 2 tablespoons of the yogurt cream in the center of each crêpe and then top with a portion of the bananas and strawberries. Fold sides of crêpes over. Dust with powdered sugar and serve.

Nutritional information per filled crêpe:
Calories 186 (45% from fat) • carb. 21g • pro. 4g
• fat 10g • sat. fat 6g • chol. 79mg • sod. 138mg
• calc. 62mg • fiber 1g

SWEET CRÊPE BATTER

Makes 12 to 13 crêpes

- ¼ cup unsalted butter**
- 1 cup reduced-fat milk**
- ¾ cup unbleached, all-purpose flour**
- ½ teaspoon sea salt**
- 2 tablespoons granulated sugar**
- 3 large eggs, room temperature**
- 1 teaspoon pure vanilla extract**
- ½ tablespoon unsalted butter, room temperature**

1. Melt the ¼ cup butter with the milk in a small saucepan over low heat. You want the mixture to be warm with the butter just melted.
2. While butter is melting, combine the flour, salt and sugar in a medium bowl. Insert the chef's whisk into the Cuisinart® Hand Mixer. Mix on speeds 1 to 2 to fully combine, about 20 seconds. Add the eggs and vanilla and mix on speeds 2 to 3 until thickened, about 1 minute. Whisk in the warm milk and butter mixture until the batter is smooth. If time allows, leave the batter to rest in the refrigerator for at least ½ hour.
3. Melt the ½ tablespoon of butter in a small skillet set over medium heat. Once pan is hot, add a scant ¼ cup of batter to the pan, moving the batter around quickly to make a thin coating on the pan. Cook the crêpe for 2 to 3 minutes, until the edges just start to brown, and then carefully flip and finish the other side for an additional minute. Continue cooking crêpes until the batter is gone.

4. Serve with a dollop of the yogurt filling and fresh fruit (previous recipe).

Nutritional information per crêpe:
Calories 180 (52% from fat) • carb. 16g • pro. 5g
• fat 10g • sat. fat 6g • chol. 115mg • sod. 200mg
• calc. 51mg • fiber 0g

LEMON ROSEMARY SCONES

A savory version of this tender breakfast favorite!

Makes 8 servings

- 2½ cups unbleached, all-purpose flour**
- 2 tablespoons granulated sugar**
- 2 teaspoons baking powder**
- 1 teaspoon table salt**
- 1 tablespoon lemon zest, finely grated**
- 1 tablespoon chopped fresh rosemary**
- ⅔ cup buttermilk**
- 1 large egg**
- 6 tablespoons unsalted butter, cut into ½-inch cubes, room temperature**
- 2 tablespoons heavy cream**

1. Preheat oven to 400°F. Line a baking sheet with parchment paper; reserve.
2. Put the flour, sugar, baking powder, salt, zest and rosemary into a large mixing bowl. Mix the buttermilk and egg together in a liquid measuring cup. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix the dry ingredients on speed 1 to combine. Add the butter and mix on speed 2 until mixture is shaggy. Reduce

the speed to 1. With the mixer running, slowly add the liquid ingredients until just combined; do not over mix. Batter will be extremely wet.

3. Pour the mixture onto a clean counter/large cutting board. Form the dough into a 10-inch disc, about 1-inch high. Use a sharp knife, cut into 8 even pieces. Place on prepared baking sheet. Brush each scone with heavy cream. Bake in preheated oven for about 25 to 30 minutes or until golden brown.
4. Let cool before serving.

Nutritional information per scone:
Calories 240 (38% from fat) • carb. 32g • pro. 5g
• fat 10g • sat. fat 6g • chol. 55mg • sod. 420mg
• calc. 96mg • fiber 1g

BLUEBERRY CRUMB MUFFINS

Makes 12 muffins

nonstick cooking spray

Crumb topping:

- ½ cup toasted, chopped pecans or walnuts**
- ¼ cup unbleached, all-purpose flour**
- ⅓ cup light brown sugar**
- ¼ cup unsalted butter, room temperature and cut into small cubes**
- 1 teaspoon ground cinnamon**
- ¼ teaspoon salt**

Muffins:

- 1½ cups unbleached, all-purpose flour**
- ½ tablespoon baking soda**
- ½ teaspoon salt**
- ½ teaspoon ground cinnamon**
- ⅓ cup granulated sugar**

- ¼ **cup light brown sugar**
- ½ **teaspoon orange zest**
- ¾ **cup buttermilk**
- ⅓ **cup vegetable oil**
- 1 **large egg**
- 1 **teaspoon pure vanilla extract**
- 1 **cup fresh or frozen, thawed, blueberries**

1. Preheat oven to 400°F. Lightly coat a regular 12-cup muffin pan with nonstick cooking spray; reserve.
2. Put all of the crumb topping ingredients into a small mixing bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speed 1 until mixture comes together, about 30 seconds. Reserve.
3. Put the flour, baking soda, salt and cinnamon in a medium mixing bowl. Using the hand mixer on speed 1, blend to sift, about 20 seconds. Reserve.
4. Put the sugars and zest in a large mixing bowl. Starting on speed 3, gradually increasing to speed 4, mix until lightened and well combined, about 1½ minutes.
5. In a separate mixing bowl, mix the buttermilk, oil, egg and vanilla. Using the hand mixer on speed 1 add one third of the dry ingredients. Once almost fully mixed in, add half of the wet ingredients. Repeat, ending with the last third of the dry mixture. Add the blueberries and gently mix until just combined. Spoon evenly into prepared muffin cups. Sprinkle the crumb topping evenly on the tops of each muffin.

6. Bake in the preheated oven for about 18 to 20 minutes, or until a cake tester comes out clean.

Nutritional information per muffin:
Calories 255 (47% from fat) • carb. 31g • pro. 3g
• fat 14g • sat. fat 4g • chol. 29g • sod. 305g
• calc. 31mg. • fiber 1g

CRANBERRY “PICK-ME-UP” MUFFINS

Makes 12 muffins

- nonstick cooking spray**
- 1¾ **cups unbleached, all-purpose flour**
- ½ **cup rolled oats (not quick oats)**
- 1 **tablespoon flax seeds**
- 2 **teaspoons baking powder**
- ¼ **teaspoon baking soda**
- ¾ **teaspoon sea salt**
- ½ **teaspoon ground cinnamon**
- ¼ **cup unsalted butter, melted and cooled to room temperature**
- ½ **cup packed light brown sugar**
- ¼ **cup granulated sugar**
- 1 **cup buttermilk, room temperature**
- 2 **large eggs, room temperature**
- 1½ **teaspoons pure vanilla extract**
- ¾ **cup dried cranberries**
- ½ **cup toasted, chopped walnuts**

1. Preheat oven to 400°F. Lightly coat a regular 12-cup muffin pan with nonstick cooking spray; reserve.

2. Put the flour, oats, flax seeds, baking powder and soda, salt and cinnamon in a medium mixing bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speed 1 until combined, about 20 seconds. Reserve.
3. Put the butter and sugars in a large mixing bowl. Starting on speed 3, gradually increasing to speed 4, mix until lightened and well-combined, about 1½ minutes.
4. In a small bowl, mix the buttermilk, eggs and vanilla together. Using the hand mixer on speed 1 add one third of the dry ingredients. Once almost fully mixed in, add half of the wet ingredients. Repeat, ending with the last third of the dry mixture. Add the cranberries and walnuts and gently mix until just combined. Spoon evenly into prepared muffin cups.
5. Bake in the preheated oven for about 30 minutes, or until a cake tester comes out clean.

Nutritional information per muffin:
Calories 280 (27% from fat) • carb. 46g • pro. 6g
• fat 9g • sat. fat 3g • chol. 46mg • sod. 362mg
• calc. 49mg • fiber 2g

COFFEECAKE MUFFINS

Delicious coffeecake –
in an individual serving!

Makes 12 muffins

nonstick cooking spray

Swirl:

- $\frac{1}{4}$ **cup packed dark brown sugar**
- $\frac{1}{4}$ **cup raisins**
- $\frac{1}{4}$ **cup chopped walnuts**
- 1** **tablespoon unsweetened cocoa powder**
- 2** **teaspoons ground cinnamon**
- 1** **teaspoon instant coffee**

Cake:

- $\frac{1}{2}$ **cups unbleached, all-purpose flour**
- $\frac{1}{2}$ **teaspoon baking powder**
- $\frac{1}{4}$ **teaspoons baking soda**
- $\frac{1}{4}$ **teaspoon salt**
- $\frac{1}{4}$ **cup ($\frac{1}{2}$ stick) unsalted butter, room temperature, cut into tablespoons**
- $\frac{1}{2}$ **cup granulated sugar**
- 2** **large eggs**
- $\frac{1}{2}$ **cup plus 2 tablespoons plain yogurt or sour cream**
- 1** **teaspoon pure vanilla extract**

1. Preheat oven to 400°F. Spray a 12-cup muffin pan with nonstick cooking spray.
2. Combine swirl ingredients together in a small bowl; reserve.

3. Put the flour, baking powder, baking soda and salt together into a large mixing bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer and mix the dry ingredients together starting on speed 2 and increasing to 5 to sift well, about 30 seconds total.
4. Put the butter into a mixing bowl and mix until softened. Add the sugar and mix, gradually increasing to speed 5, until light and fluffy, about 3 minutes. Put the eggs, yogurt or sour cream and vanilla in a small bowl or liquid measuring cup and mix to combine.
5. Mix wet ingredients into creamed butter mixture until combined and homogenous. Pour wet ingredients into the dry ingredients and mix on low speed until just combined.
6. Spoon $\frac{1}{2}$ of the batter evenly among the prepared muffin cups. Spoon swirl topping onto batter and then fill cups evenly with remaining batter. Top muffins with any remaining swirl topping.
7. Bake in preheated oven for about 20 to 25 minutes or until cake tester comes out clean.

Nutritional information per muffin:

*Calories 218 (41% from fat) • carb. 28g • pro. 4g
• fat 10g • sat. fat 4g • chol. 54mg • sod. 112mg
• calc. 29mg • fiber 1g*

QUATRE ÉPICE TEA CAKE

This traditional French spice blend
gives this cake a nice kick.

Makes one 9x5x3-inch loaf

nonstick cooking spray

- 2** **cups unbleached, all-purpose flour**
- $\frac{3}{4}$ **teaspoon baking powder**
- $\frac{1}{4}$ **teaspoon baking soda**
- 1** **teaspoon sea salt**
- $\frac{3}{4}$ **cup packed light brown sugar**
- $\frac{1}{2}$ **teaspoon ground cinnamon**
- $\frac{1}{4}$ **teaspoon ground cloves**
- $\frac{1}{4}$ **teaspoon ground nutmeg**
- $\frac{1}{4}$ **teaspoon ground ginger**
- $\frac{1}{4}$ **teaspoon freshly ground black pepper**
- 1** **large egg, room temperature**
- $\frac{3}{4}$ **cup reduced fat milk, room temperature**
- $\frac{1}{3}$ **cup sour cream, room temperature**
- 1** **teaspoon pure vanilla extract**
- 6** **tablespoons unsalted butter, melted and cooled to room temperature**

1. Preheat oven to 350°F. Lightly coat a 9x5x3-inch loaf pan with nonstick cooking spray; reserve.
2. Put the flour, baking powder, baking soda, salt, sugar and spices in a small mixing bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speeds 1 to 2 until combined, about 20 seconds. Reserve.

- Put the egg, milk, sour cream and vanilla in a medium-large mixing bowl. Mixing on speed 1, gradually increasing to speed 4, beat until well combined. With the mixer still running, slowly add the butter. Mix for about 15 seconds, or until combined. Reduce the mixer to speed 1 and add the dry ingredients. Pour into prepared loaf pan.
- Bake in the preheated oven for about 50 to 55 minutes, or until a cake tester comes out clean.

*Nutritional information per serving
(based on 12 servings):*

*Calories 191 (34% from fat) • carb. 28g • pro. 3g
• fat 7g • sat. fat 5g • chol. 39mg • sod. 252mg
• calc. 47mg • fiber 0g*

COCONUT LIME TEA CAKE

Makes one 9x5x3-inch loaf

- nonstick cooking spray**
- 2½ cups unbleached, all-purpose flour**
- ¾ teaspoon baking powder**
- ¼ teaspoon baking soda**
- ¾ teaspoon sea salt**
- 4 tablespoons unsalted butter, cubed and at room temperature**
- ½ cup granulated sugar**
- 1½ tablespoons lime zest (from about 3 limes)**
- 2 large eggs, room temperature**
- ¾ teaspoon coconut extract**
- ½ teaspoon pure vanilla extract**
- 1 cup coconut milk, room temperature**
- ¼ cup sweetened, shredded coconut**
- 2 teaspoons fresh lime juice**

¼ cup confectioners' sugar, sifted

- Preheat oven to 350°F. Lightly coat a 9x5x3-inch loaf pan with nonstick cooking spray; reserve.
- Put the flour, baking powder, baking soda and salt in a small mixing bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speeds 1 to 2 until combined, about 20 seconds. Reserve.
- Put the butter into a medium-large mixing bowl. Mixing on speed 1, gradually increasing to speed 4, beat until softened. With the mixer still running, slowly add the sugar and zest. Mix until lightened, about 1 minute. Reduce to speed 3 and add the eggs, one at a time, and the extracts.
- Reduce the mixer to speed 1 and add one third of the dry ingredients. Once almost fully mixed in, add half of the coconut milk. Repeat, ending with the last third of the dry mixture. Pour into prepared loaf pan and top with the shredded coconut.
- Bake in the preheated oven for about 50 to 55 minutes, or until a cake tester comes out clean. Let rest on a wire cooling rack.
- Five minutes before cake is done, add the lime juice and confectioners' sugar to a small saucepan set over medium low heat. Stir and heat until sugar is fully dissolved. Pour sugar syrup over cake while cooling.

*Nutritional information per serving
(based on 12 servings):*

*Calories 222 (39% from fat) • carb. 31g • pro. 4g
• fat 10g • sat. fat 7g • chol. 45mg • sod. 201mg
• calc. 6mg • fiber 3g*

CINNAMON PECAN ROLLS

Impress your family with bakery-style cinnamon rolls in little as 40 minutes!

Makes 8 servings

nonstick cooking spray

Pecan Filling:

- ¾ cup packed light brown sugar**
- 1½ teaspoons ground cinnamon**
- ¼ teaspoon sea salt**
- ½ cup toasted, chopped pecans**

Rolls:

- ¾ cup reduced-fat milk, room temperature**
- ¼ cup unsalted butter, melted and cooled to room temperature, plus 1 tablespoon for brushing**
- 1 large egg, room temperature, lightly beaten**
- ½ teaspoon pure vanilla extract**
- 2¾ cups unbleached, all-purpose flour, plus more for dusting kneading surface**
- ¼ cup granulated sugar**
- 1½ teaspoons baking powder**
- ½ teaspoon sea salt**

Glaze:

- 1 cup confectioners' sugar, sifted**
- 2 tablespoons whole milk**
- ¼ teaspoon pure vanilla extract**

- Preheat oven to 400°F. Lightly coat an 8-inch round cake pan with nonstick cooking spray; reserve.
- Prepare the pecan filling: Put the first 4 ingredients in a small bowl. Insert the mixing beaters into the Cuisinart® Hand

Mixer. Mix on speeds 1 to 2 until combined. Reserve.

- In a separate small bowl, combine the milk, $\frac{1}{4}$ cup butter, egg and vanilla. It is important that all of the liquid ingredients be at room temperature. Mix on speeds 2 to 3 until just combined; reserve.
- Add the flour, sugar, baking powder, and salt to a mixing bowl. Mix on speed 2 until combined, about 10 seconds. With mixer running, slowly add the liquid ingredients. Gradually increase to speed 4 and mix until well combined, about 30 seconds. Mix for an additional 15 seconds.
- Transfer dough to a heavily floured surface and knead a few times. Roll dough into a 12x9-inch rectangle. Sprinkle the reserved pecan filling on dough, leaving a $\frac{1}{2}$ -inch border. Carefully roll dough, starting from the bottom and working away from you, into a tight log (brush off excess flour). Cut into 8 equal pieces and put in the prepared baking pan; brush tops with the reserved melted butter.
- Bake in the preheated oven for about 25 to 30 minutes, or until firm and golden in color.
- While cinnamon rolls are baking, prepare the glaze. Put confectioners' sugar, milk and vanilla in a small bowl. Using the hand mixer fitted with the chef's whisk, whisk on speed 3 until well mixed with no lumps. Reserve until ready to use. You may have to whisk again right before using to smooth out the icing.
- Let the cinnamon pecan rolls cool in the pan for about 5 minutes, and then trans-

fer to a cooling rack. Spoon the reserved icing over warm rolls.

Nutritional information per serving:
Calories 415 (27% from fat) • carb. 71g • pro. 6g
• fat 13g • sat. fat 5g • chol. 46mg • sod. 304mg
• calc. 72mg • fiber 2g

MAPLE BUTTER

Makes about $\frac{1}{2}$ cup

$\frac{1}{2}$ **cup unsalted butter,**
room temperature
 $2\frac{1}{2}$ **tablespoons pure maple syrup**
pinch sea salt

- Put the butter in a medium mixing bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speed 4 until creamy, about 30 to 40 seconds. Add remaining ingredients and mix until completely combined, another 40 to 50 seconds.

Nutritional information per teaspoon:
Calories 39 (86% from fat) • carb. 1g • pro. 0g
• fat 4g • sat. fat 2g • chol. 10mg • sod. 6mg
• calc. 2mg • fiber 0g

CITRUS BUTTER

Makes about $\frac{1}{2}$ cup

$\frac{1}{2}$ **cup unsalted butter,**
room temperature
1 **tablespoon fresh orange juice**
 $\frac{1}{2}$ **teaspoon orange zest**
 $\frac{1}{4}$ **teaspoon lemon zest**
pinch sea salt

- Put the butter in a medium mixing bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speed 4

until creamy, about 30 to 40 seconds. Add remaining ingredients and mix until completely combined, another 40 to 50 seconds.

Nutritional information per teaspoon:
Calories 34 (99% from fat) • carb. 0g • pro. 0g
• fat 4g • sat. fat 2g • chol. 10mg • sod. 6mg
• calc. 0mg • fiber 0g

ROASTED RED PEPPER, LEEK AND MANCHEGO QUICHE

Makes 12 servings

Pâte brisée:

2 **cups unbleached, all-purpose flour**
1 **teaspoon sea salt**
 $\frac{1}{2}$ **pound unsalted butter, cubed, at**
room temperature for 30 minutes
4 **tablespoons ice water**

Quiche filling:

1 **teaspoon olive oil**
1 **garlic clove, chopped**
 $\frac{1}{2}$ **medium leek, cleaned**
and chopped
 $\frac{1}{2}$ **cup whole milk**
 $\frac{1}{2}$ **cup heavy cream**
2 **large eggs**
1 **large egg yolk**
 $\frac{1}{4}$ **teaspoon salt**
 $\frac{1}{4}$ **teaspoon freshly ground black**
pepper
2 **roasted red peppers,**
roughly chopped
 $\frac{1}{2}$ **tablespoon thinly sliced fresh basil**
2 **ounces manchego, shredded**

- Put flour and salt in a medium mixing bowl. Insert the mixing beaters into the

- Cuisinart® Hand Mixer. Be sure cubed butter has been at room temperature for 30 minutes. Add the butter to the flour and begin mixing on speed 1, gradually increasing speed to 4. Continue to mix until butter is fully incorporated in the flour. Once incorporated, slowly pour ice water into bowl with mixer on speed 1. Mix just until water is absorbed by the flour and a dough just forms. Form dough into 2 flat discs; wrap in plastic and refrigerate for at least 30 minutes until ready to use.
2. Preheat oven to 350°F.
 3. Roll out one dough disc* to 1/8-inch thick to fit a 9-inch tart pan with a removable bottom. Fit into tart pan. Chill it in refrigerator for about 20 minutes. Using a fork, prick the dough evenly all over but make sure not to go entirely through the dough. Line the shell with parchment and weigh it down with dried beans or rice. Bake in preheated oven for 20 to 25 minutes, or until the dough under the parchment is no longer wet. Remove the beans/rice and parchment and continue baking until the shell is golden brown. Remove and reserve.
 4. While shell is baking, put olive oil in a large skillet over medium heat. When skillet becomes warm, add garlic and leek. Lightly sauté until soft. Reserve.
 5. Put the milk, cream, eggs, yolk, salt and pepper in a large mixing bowl. Using the hand mixer fitted with the flat beaters, mix the ingredients together on speed 2 until thoroughly combined.
 6. Reduce oven to 325°F.

7. To assemble the quiche: scatter the garlic, leek, red peppers and basil evenly along the bottom of the baked tart shell. Pour the egg mixture over the vegetables and scatter the manchego on the top.
8. Bake for about 30 minutes until quiche is just set.
9. Remove from oven and let sit for about 5 to 10 minutes. Serve.

*The second dough disc may either be used within 3 days if refrigerated or it may be wrapped well and stored in the freezer until needed.

Nutritional information per serving:
Calories 189 (70% from fat) • carb. 10g • pro. 4g
• fat 15g • sat. fat 9g • chol. 93mg • sod. 170mg
• calc. 102mg • fiber 0g

THREE-CHEESE CALZONES

We use our own pizza dough recipe, but if you want to save time, store-bought dough works just as well.

Makes 4 large calzones

- 16 ounces whole-milk ricotta**
- 2 garlic cloves, finely chopped**
- 1 large egg, lightly beaten**
- 3 ounces grated Parmesan**
- ¼ teaspoon sea salt**
- pinch freshly ground black pepper**
- 4 ounces shredded mozzarella**
- 1 recipe pizza dough (page 22)**
- unbleached, all-purpose flour (for dusting)**
- cornmeal (for dusting)**

1. Preheat oven to 500°F. If you have a pizza stone, place the stone on the oven

rack and preheat. Once the oven comes to temperature, let stone heat for an additional 30 minutes. This will add an extra crispiness to your calzones.

2. In a large bowl, combine the ricotta, garlic, egg, Parmesan, salt and pepper. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speeds 2 to 4 to fully combine. Add the mozzarella and mix on speed 2 until just combined. Reserve.
3. Lightly dust work surface with flour. Divide the dough into four equal pieces. Lightly cover with plastic wrap until using. Roll one piece into a circle about 8 inches in diameter. Spread a generous ¾ cup of filling onto the bottom half of the dough, leaving a 1-inch border. Fold top half over the filling and press the edges of the dough together. Pinch the edges of the dough over to fully seal. Using a sharp knife, cut 4 slits into the top of the calzone to allow steam to escape while baking. Reserve on a cornmeal-dusted baking sheet and repeat with remaining rounds.
4. Using a pizza peel, transfer prepared calzones to the preheated pizza stones (if you are not using pizza stones, just keep the calzones on the cornmeal-dusted baking sheet). Bake in preheated oven for about 20 to 25 minutes, or until fully browned.
5. Let cool slightly before serving.

Nutritional information per serving (½ calzone):
Calories 208 (47% from fat) • carb. 13g • pro. 15g
• fat 11g • sat. fat 7g • chol. 70mg • sod. 504mg
• calc. 285mg • fiber 0g

SPINACH MANICOTTI

Makes 10 manicotti

Filling:

- 1** **teaspoon extra virgin olive oil**
- 1/2** **cup chopped onion**
- 1 1/2** **cups whole-milk ricotta**
- 1** **large egg, beaten**
- 1/4** **teaspoon sea salt**
- 1/4** **teaspoon freshly ground black pepper**
- 1** **cup defrosted, packed, chopped spinach, well drained (from one 10-ounce package)**
- 1/4** **cup basil, thinly sliced**

Shells:

- 1** **cup unbleached, all-purpose flour**
- pinch table salt**
- 1** **cup whole milk, room temperature**
- 2** **large eggs, beaten, room temperature**
- 2** **cups marinara sauce, divided, store-bought or home-made**
- 1/2** **cup grated Parmesan or Pecorino Romano**

1. Preheat oven to 350°F.
2. Put the olive oil in an 8-inch skillet over medium-low heat. Once the oil is hot and shimmering, add the onion. Sauté until translucent and softened, about 6 to 8 minutes. Remove from pan to cool; reserve. Note: do not clean pan.
3. In a large bowl, combine the ricotta, egg, salt, pepper, spinach and basil. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speeds 2 to 4 to fully combine. Add the cooled onions and mix until just combined. Reserve.

4. Return the skillet to the burner and pre-heat over medium heat for 5 minutes. While pan is preheating, prepare the manicotti shell batter. Put the flour and salt in a medium bowl. Using the hand mixer fitted with the chef's whisk, mix in the milk and eggs to the bowl, using speeds 1 to 5, until completely smooth.
5. Add a scant 1/4 cup of batter to the preheated pan. Working very quickly, move the batter around so it just coats the bottom. You want the pan to be coated thinly and evenly. If the batter seems too thick, then add an extra tablespoon of milk to the batter. After about 1 1/2 to 2 minutes, or until the shell is set but NOT browned, remove the shell with the help of a heatproof spatula. Reserve on a plate. Continue with the remaining batter, layering wax paper or parchment in between each shell.
6. Once all of the shells are prepared, assemble the manicotti. Spread 1 cup of the sauce on the bottom of a 13-x9-inch baking pan. Add a heaping 1/4 cup of filling down the center of each shell. Fold over each side and lay on top of sauce in the pan. Repeat with remaining shells and filling. Spread remaining sauce over the top of the manicotti and top with the cheese.
7. Place pan into preheated oven. Bake about 25 minutes, or until sauce is fully simmering and the internal temperature of the manicotti is 170°F.

Nutritional information per 2 manicotti:
Calories 375 (38% from fat) • carb. 37g • pro. 21g
• fat 16g • sat. fat 8g • chol. 166mg • sod. 944mg
• calc. 395mg • fiber 6g

BUTTERMILK MASHED POTATOES

Even though these mashed potatoes are lower in fat they are still rich and delicious.

Makes 5 1/2 cups

- 2 1/2** **pounds Yukon gold potatoes**
- 2** **tablespoons unsalted butter**
- 1** **cup buttermilk**
- 2** **ounces Parmesan, grated**
- 3/4 -1** **teaspoon kosher salt***
- 1/2** **teaspoon freshly ground pepper**

1. Peel potatoes and cut into 1-inch cubes. Put potatoes into a 6-quart stockpot and cover with water by 2 inches. Place over medium high heat. Bring water to a boil and allow potatoes to simmer until very tender.
2. Drain water well and place potatoes back in stockpot. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix the potatoes directly in pot starting on speed 1. Increase speed gradually to speed 4 until potatoes are thoroughly mixed. Add butter, buttermilk, Parmesan and salt and pepper to taste.

* The tanginess of the buttermilk plays off the salt. Add salt in 1/2 teaspoon additions and taste, adjusting to your liking.

Note: If a more subtle tangy flavor is preferred use 1/2 cup buttermilk and 1/2 cup whole milk.

Nutritional information per serving:
Calories 120 (29% from fat) • carb. 18g • pro. 4g
• fat 4g • sat. fat 2g • chol. 11mg • sod. 289mg
• calc. 80mg • fiber 3g

MASHED MAPLE SWEET POTATOES

Makes 6 cups

- 3 pounds sweet potatoes or yams**
- 2 teaspoons sea salt, divided**
- 4 tablespoons unsalted butter**
- 4 tablespoons orange juice**
- 5 tablespoons maple syrup**
- ½ teaspoon cinnamon**
- ⅛ teaspoon freshly ground nutmeg**

1. Peel potatoes and cut into 1-inch pieces. Put potatoes in a medium-large stockpot and cover with water by 2 inches. Add 1 teaspoon of the salt to the pot and place over medium high heat. Bring water to a boil and allow potatoes to simmer until very tender.
2. Drain water well and put potatoes back in stockpot. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mash the potatoes directly in pot starting on speed 1. Increase speed gradually to speed 4 until potatoes are thoroughly mashed and smooth. Mix in the butter, juice, syrup, remaining salt, cinnamon, and nutmeg, using speed 4, until ingredients are completely incorporated.
3. Taste and adjust seasoning accordingly. Serve immediately.

Nutritional information per ½-cup serving:

Calories 192 (18% from fat) • carb. 38g • pro. 2g
• fat 4g • sat. fat 2g • chol. 10mg • sod. 189mg
• calc. 26mg • fiber 5g

CELERY ROOT AND POTATO PURÉE

A delicious alternative to mashed potatoes – perfect with slow-braised dishes.

Makes about 8 cups

- 2½ pounds celery root**
- 2 pounds Yukon Gold potatoes**
- 2 garlic cloves**
- 1¾ teaspoons kosher salt, divided**
- 4 tablespoons unsalted butter**
- ¼ cup milk**
- ½ teaspoon freshly ground black pepper**

1. Peel both the celery root and potatoes and cut into 1-inch cubes. Put them and garlic cloves in a 6-quart stockpot and cover with water by 2 inches. Add 1 teaspoon of salt to the pot and place over medium high heat. Bring water to a boil and allow to simmer until very tender.
2. Drain water well and put vegetables back in stockpot. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix directly in pot starting on speed 1. Increase speed gradually to speed 4 until thoroughly mashed. Add butter, milk, remaining salt, and pepper. Mix well until all ingredients are completely incorporated.
3. Taste and adjust seasoning accordingly.

Nutritional information per ½-cup serving:

Calories 98 (27% from fat) • carb. 16g • pro. 3g
• fat 3g • sat. fat 2g • chol. 8mg • sod. 178mg
• calc. 49mg • fiber 3g

GOAT CHEESE AND GREEN ONION TWICE BAKED POTATOES

Makes 4 servings

- 4 russet or baking potatoes, about 10 to 12 ounces each**
- 1 teaspoon olive oil, divided**
- 3 tablespoons plus 1 teaspoon unsalted butter**
- ½ cup whole milk, may use lowfat**
- 3 ounces soft goat cheese or chèvre**
- 1 teaspoon kosher salt**
- ¼ teaspoon freshly ground black pepper**
- ¼ cup chopped scallions**
- 3 tablespoons chopped chives, divided**

1. Preheat oven to 400°F. Scrub potatoes and dry well. Prick randomly with the tines of a fork or point of a sharp knife. Rub each with ¼ teaspoon olive oil.
2. Place potatoes directly on the rack and bake for 1 hour, until skins are slightly crispy and interiors are soft and easily pierced with a knife. Remove the potatoes from the oven and lower the temperature to 375°F.
3. When cool enough to handle, horizontally cut off top quarter of each potato and scoop out cooked potato, leaving a ¼-inch thick potato shell. Put scooped potato insides in the mixing bowl and reserve potato shells.

4. Insert mixing beaters into the Cuisinart® Hand Mixer. Begin mixing on speed 1 and increase to speed 4 to thoroughly mix all of the potatoes until smooth. Once potatoes are well mixed, mix in 3 tablespoons of the butter on speed 1. Once butter is mixed in, add the milk continuing on speed 1. Add the goat cheese, salt and pepper. When all is mixed in, add the chopped scallions and 2 tablespoons of the chives. Taste and adjust seasoning accordingly.
5. Generously fill the potato shells with potato mixture. (Potatoes may be prepared a day ahead to this point – cover and refrigerate.) Arrange potatoes on a baking tray lined with aluminum foil. Melt remaining teaspoon of butter and drizzle on potatoes. Bake for 35 to 45 minutes (add 5 to 10 minutes to baking time if potatoes were prepared ahead and refrigerated), until potatoes are hot and golden on the tops. Sprinkle hot potatoes with remaining tablespoon of chopped chives to serve.

Nutritional information per serving:

*Calories 300 (41% from fat) • carb. 35g • pro. 9g
• fat 14g • sat. fat 9g • chol. 35mg • sod. 770mg
• calc. 92mg • fiber 3g*

SPINACH AND FETA SOUFFLÉ

Makes 8 servings

- 6 tablespoons unsalted butter, divided**
- ½ cup Parmesan, grated, divided**
- 5 large eggs**
- ½ cup unbleached, all-purpose flour**
- 1½ cups whole milk**
- 3 ounces feta**
- ¼ teaspoon plus one pinch sea salt**
- ¼ teaspoon freshly ground black pepper**
- ⅛ teaspoon freshly ground nutmeg**
- ¼ teaspoon lemon zest**
- 4 cups well-packed, fresh spinach**
- ¼ teaspoon cream of tartar**

1. Preheat oven to 350°F with the rack in the middle position.
2. Generously butter a 2-quart (8-cup) soufflé dish thoroughly with 1 tablespoon of the butter. Sprinkle ¼ cup of Parmesan in the dish so that bottom and sides are coated. Shake out any excess. Wipe the rim of the dish with a paper towel to ensure that no butter or cheese is on it; reserve.
3. Separate eggs, placing each in separate large mixing bowls. Break yolks up by quickly stirring with a fork. Reserve both.
4. Place the remaining butter in a saucepan over medium low heat. Once butter is melted, stir flour into pan. Stir together over heat for about 3 to 4 minutes in order to cook off any raw flour taste.

Insert the mixing beaters into the Cuisinart® Hand Mixer, and using speeds 2 to 3 mix the butter/flour mixture directly in the pan while slowly adding the milk. Once all the milk is added, continue mixing, increasing speed to 4 until a smooth and homogenous consistency is achieved. Once mixture is smooth, beat in remaining Parmesan, feta, ¼ teaspoon salt, pepper, nutmeg and lemon zest.

5. Spoon a small amount of the milk mixture to the yolks while simultaneously mixing on speed 1. Continue mixing in the remaining mixture, one third at a time. Stir in the spinach; reserve.
6. Replace the beaters in the hand mixer with the chef's whisk. Starting on speed 1, begin to whip the egg whites. After 1 to 2 minutes, once the whites begin to show some bubbles around the edges, gradually raise to speed 3, mixing for at least 30 seconds on each speed. Once the whites begin to foam, add the remaining salt and the cream of tartar. Gradually increase the speed to 7, not raising it too fast or the egg whites will get lumpy, until medium-stiff peaks are achieved.
7. Mix ½ cup of the egg whites into the spinach mixture until evenly combined. Continue by carefully folding in egg whites with a large rubber spatula. Fold just until combined.
8. Pour mixture into prepared dish and gently smooth the top to ensure an even rise. Bake in the middle of preheated oven until golden and just set, about 45 to 50 minutes.

9. Serve immediately.

Nutritional information per serving:

Calories 208 (64% from fat) • carb. 9g • pro. 9g
• fat 15g • sat. fat 8g • chol. 167mg • sod. 416mg
• calc. 175mg • fiber 1g

BACON AND GRUYÈRE SOUFFLÉ

Soufflés are not difficult, but require attention. This recipe is easy enough for those new to cooking.

Makes 8 servings

- 4 **tablespoons unsalted butter, softened and divided**
- $\frac{1}{4}$ **cup grated Parmesan**
- $\frac{1}{4}$ **pound bacon, cut crosswise into $\frac{1}{8}$ -inch strips**
- 3 **tablespoons unbleached, all-purpose flour**
- $\frac{1}{8}$ **teaspoon sea salt**
- $\frac{1}{4}$ **teaspoon freshly ground black pepper**
- pinch ground nutmeg**
- $\frac{3}{4}$ **cup whole milk**
- $\frac{1}{4}$ **cup dry white wine**
- 3 **large egg yolks, lightly beaten**
- 1 **cup shredded Gruyère, plus 2 tablespoons for topping soufflé**
- 5 **large egg whites, room temperature**
- $\frac{1}{4}$ **teaspoon cream of tartar**

1. Preheat oven to 400°F with the rack in the middle position.
2. Generously butter a 2-quart (8-cup) soufflé dish with 1 tablespoon of the softened butter. Add Parmesan to evenly coat bottom and sides of dish. Wipe the rim of the dish with a clean towel to ensure that no butter or cheese is on it; reserve.
3. In a medium skillet set over medium-high heat, sauté the bacon to desired doneness. Reserve.
4. Melt the remaining butter in a medium saucepan set over medium-low heat. Stir in flour, pinch of salt, pepper and nutmeg over heat for about 3 to 4 minutes to cook off any raw flour taste. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on the speed 2; mix the butter/flour mixture directly in the pan while slowly adding the milk. Cook until thickened, about 4 minutes.
5. Once all the milk is added, continue to cook and whisk until thickened, another 2 to 3 minutes. Whisk in the wine, gradually increasing speed to 4 until a smooth and homogenous consistency is achieved. Continue to whisk, cooking an additional 3 to 5 minutes. Remove saucepan from heat and allow to cool slightly.
6. Put the yolks in a large mixing bowl. Slowly spoon a small amount of the milk mixture to the yolks while simultaneously mixing on speed 1. Continue mixing in the remaining mixture, $\frac{1}{2}$ at a time until

combined; stir in the cheese and reserved bacon; reserve.

7. Put the egg whites in a large mixing bowl. Replace the beaters in the hand mixer with the chef's whisk. Starting on speed 1, begin to whip them. After 1 to 2 minutes, once the whites begin to show some bubbles around the edges, gradually raise to speed 3, mixing for at least 30 seconds on each speed. Once the whites begin to foam, add the remaining salt and the cream of tartar. Gradually increase the speed to 7, not raising it too fast or the egg whites will get lumpy, until medium-stiff peaks are achieved.
8. Using a large spatula, stir about $\frac{1}{2}$ cup of the egg whites into the egg yolk/cheese mixture. Very carefully, fold in the remaining whites. Transfer mixer to the prepared soufflé dish. Gently smooth the top to ensure an even rise.
9. Put the soufflé in the preheated oven. Once the oven door has closed, immediately turn the temperature down to 375°F. Bake until soufflé has risen 2 to 3 inches above the sides of the dish and the top is a nice dark golden color; this should take 30 to 35 minutes.
10. Serve immediately.

Nutritional information per serving:

Calories 252 (72% from fat) • carb. 4g • pro. 12g
• fat 20g • sat. fat 10g • chol. 126mg • sod. 283mg
• calc. 228mg • fiber 0g

SAVORY CHEESE BISCOTTI

Makes about 6 dozen

- 2½ cups unbleached, all-purpose flour, plus more for dusting**
- 2 teaspoons coarsely ground peppercorns (rainbow peppercorns make an excellent choice)**
- ½ teaspoon baking powder**
- ½ teaspoon sea salt**
- ⅓ cup finely grated Parmesan**
- 1 cup unsalted butter, cubed and at room temperature**
- 3 large eggs, room temperature**
- ½ cup whole milk, room temperature**
- 1 large egg (for egg wash), well beaten**

1. Preheat oven to 350°F. Line two baking sheets with parchment paper.
2. Put the flour, pepper, baking powder, salt and Parmesan in a small mixing bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speed 1 until just combined, about 20 seconds. Reserve.
3. Put the butter into a large mixing bowl. Mix on speeds 3 to 4 until creamy. Add the eggs, one at a time, until fully combined. Reduce the mixer to speed 1 add one third of the dry ingredients. Once almost fully mixed in, add half of the milk. Repeat, ending with the last third of the dry mixture.

4. Place dough onto a lightly floured surface and divide into four equal pieces. Using floured hands, form each into a 12-inch-x-2-inch log (about ¾-inch high). Transfer to 2 parchment-lined baking sheets, leaving about 2 to 3 inches between each log.
5. Using a pastry brush, lightly brush the top of each log with the beaten egg.
6. Bake in preheated oven until lightly browned and firm, about 30 minutes. Remove and cool slightly.
7. Reduce oven to 325°F.
8. Carefully transfer one log to a large cutting board. Using a serrated knife, cut each log on the diagonal into ½-inch thick slices. Repeat with remaining logs. Transfer slices to the cookie sheets, cut side up, until golden and crisp, about 30 minutes, flipping half-way through baking time.
9. Serve immediately.

Nutritional information per biscotti:
Calories 42 (61% from fat) • carb. 3g • pro. 1g
• fat 3g • sat. fat 2g • chol. 16mg • sod. 27mg
• calc. 8mg • fiber 0g

DEVILED EGGS

The quintessential hors d'oeuvre – with a party-ready look.

Makes 24 servings

- nonstick cooking spray**
- 12 large hard-boiled eggs, warm**
- ½ cup mayonnaise**
- 1½ teaspoons Dijon-style mustard**
- 1½ teaspoons fresh lemon juice**
- 1 teaspoon Worcestershire sauce**
- 2 tablespoons capers, drained**
- ½ teaspoon kosher salt**
- ¼ teaspoon freshly ground black pepper**
- paprika for garnish**

Preheat oven to 350°F. Coat a 13 x 9-inch baking pan with nonstick cooking spray; line with parchment. Reserve.

1. Peel the cooked eggs and carefully slice in half. Place the egg white halves on a clean work surface.
2. Remove yolks and put them into a large mixing bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speeds 2 to 4 until smooth, about 1 minute.
3. Add the remaining ingredients, except for the paprika. Mix on speed 3 until fully combined. Taste and adjust seasoning accordingly.

- Evenly scoop, or pipe, the filling into each white. Sprinkle with paprika before serving.

Nutritional information per serving:

*Calories 54 (70% from fat) • carb. 1g • pro. 3g
• fat 4g • sat. fat 1g • chol. 108mg • sod. 144mg
• calc. 15mg • fiber 0g*

CREAMY AVOCADO DRESSING

Makes about 2-½ cups

- 1 large ripe avocado**
 - 2 tablespoons fresh lemon juice**
 - ½ cup mayonnaise, reduced fat**
 - ½ cup sour cream**
 - ½ cup buttermilk**
 - ¼ cup chopped parsley**
 - 1 tablespoon chopped mint**
 - 1 tablespoon chopped dill**
 - 3 small green onions, chopped**
 - ¼ teaspoon kosher salt**
 - ¼ teaspoon freshly ground black pepper**
- Scoop avocado into a medium mixing bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speed 1 and slowly increase to speed 3 to mash. Once mashed, add the remaining ingredients in order listed beginning with the lemon juice and finishing with the spices. Dressing should be smooth and creamy.
 - Taste and adjust seasoning accordingly.

Nutritional information per ¼ cup serving:
*Calories 70 (87% from fat) • carb. 2g • pro. 0g
• fat 7g • sat. fat 2g • chol. 5mg • sod. 65mg
• calc. 16mg • fiber 1g*

CREAMY BLUE CHEESE DRESSING

This version is much lower in fat than traditional blue cheese dressings. Try it as a dip for celery the next time you serve buffalo-style wings.

Makes about 2 cups dressing.

- 1 garlic clove, peeled and chopped**
- ½ ounce shallot, peeled and chopped**
- 1 cup nonfat yogurt**
- ½ cup buttermilk**
- ⅓ cup mayonnaise, reduced fat**
- ¾ teaspoon dry mustard**
- ½ teaspoon Worcestershire sauce**
- ¼ teaspoon white pepper**
- 3 ounces crumbled blue cheese**
- dash Tabasco® or other hot sauce – to taste**

- Insert the mixing beaters into the Cuisinart® Hand Mixer. Put all ingredients into a mixing bowl and mix together on speed 3 for about 45 seconds to 1 minute until completely homogenous.
- Taste and adjust seasoning accordingly. Let stand for 30 minutes before using to allow flavors to develop. Cover and refrigerate all unused portions. Dressing will keep for 1 week.

*Nutritional information per serving (4 teaspoons):
Calories 27 (54% from fat) • carb. 1g • pro. 1g
• fat 1g • sat. fat 0g • chol. 2mg • sod. 47mg
• calc. 29mg • fiber 0g*

PARMESAN PEPPERCORN DIP

This dressing is not only good on salads, but is a perfect spread for sandwiches, from smoked turkey to roast beef. It can easily be used as a dip for vegetables or even served alongside roasted meats.

Makes 1¼ cups

- ½ cup mayonnaise, reduced fat**
- ½ cup sour cream, reduced fat**
- ½ cup Parmigiano Reggiano cheese, finely grated**
- 1 teaspoon crushed black peppercorns**
- 1 tablespoon fresh basil, chopped**
- 1 tablespoon red wine vinegar**
- 1 teaspoon Dijon mustard**
- 1 tablespoon finely chopped fresh parsley**
- ½ tablespoon finely chopped shallot**
- ½ teaspoon fresh lemon juice**
- ¼ teaspoon kosher salt**

- Insert mixing beaters into the Cuisinart® Hand Mixer. Put all ingredients in a medium mixing bowl and mix on speed 2 until thoroughly combined, about 40 seconds.

*Nutritional information per serving (2 tablespoons):
Calories 61 (65% from fat) • carb. 3g • pro. 2g
• fat 4g • sat. fat 1g • chol. 8mg • sod. 169mg
• calc. 66mg • fiber 0g*

ORANGE SHORTBREAD

Makes about 125 one-inch sandwich cookies

- ¾ cup unsalted butter, room temperature and cut into cubes**
- ½ cup confectioners' sugar, sifted**
- 1¼ teaspoons orange zest**
- ½ tablespoon pure vanilla extract**
- 1⅔ cups unbleached, all-purpose flour plus more for dusting**
- ¼ teaspoon sea salt**

1. Preheat oven to 350°F. Line two baking sheets with parchment paper.
2. Put butter in a large mixing bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speeds 1 to 4 until creamy. Turn to speed 1 and add the confectioners' sugar and zest. Once combined add the vanilla and mix until combined.
3. Reduce to speed 2 and add the flour and salt. Mix until fully combined, about 40 to 45 seconds.
4. Divide dough in half and wrap each well in plastic wrap. Chill for at least two hours.
5. Lightly flour work surface. Roll each dough out to ¼-inch thick. Cut into desired shapes and place on prepared pans.

6. Bake in preheated oven until lightly browned around the edges, about 20 minutes.

Nutritional information per cookie:
Calories 17 (56% from fat) • carb. 2g • pro. 0g
• fat 1g • sat. fat 1g • chol. 3mg • sod. 4mg
• calc. 0mg • fiber 0g

CHOCOLATE CHUNK COOKIES

The chunks of bittersweet chocolate make these crispy cookies quite decadent.

Makes about 3 dozen cookies

- 1½ cups unbleached, all-purpose flour**
- 1 cup cake flour, not self-rising**
- ½ teaspoon baking soda**
- 2 teaspoons sea salt**
- ¾ cup unsalted butter, melted and cooled to room temperature**
- ½ cup granulated sugar**
- 1½ cups packed light brown sugar**
- 2 large eggs, room temperature**
- 1½ teaspoons pure vanilla extract**
- 10 ounces bittersweet (or semisweet) chocolate, broken into ½-inch pieces (about 2¼ cups)**
- 1 cup walnuts, toasted and chopped**

1. Preheat oven to 350°F.
2. In a small bowl, combine the flours, baking soda, and salt. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speed 1 until just combined, about 20 seconds. Reserve.
3. Put the butter and sugars in a medium-large mixing bowl. Mix on speed 3 until light, about 2 minutes, increasing to speed 4 halfway through. With the mixer running, add the eggs, one at a time. Mix until fully incorporated, about 2 minutes. Add the vanilla. Reduce to speed 1 and add the dry ingredients. Once almost fully combined, add the chips and nuts.
4. Using a 2-tablespoon scoop, measure dough and place on an ungreased or parchment-lined cookie sheet. Bake in preheated oven until lightly golden, about 12 to 15 minutes. Cool on wire rack. Repeat with remaining dough. It is recommended to store the cookie dough in the refrigerator until ready to use.

Nutritional information per cookie:
Calories 170 (47% from fat) • carb. 22g • pro. 2g
• fat 9g • sat. fat 4g • chol. 22mg • sod. 151mg
• calc. 5mg • fiber 1g

LEMON LIME SUGAR COOKIES

Makes about 3½ dozen cookies

- 3¾ cups unbleached, all-purpose flour**
- 1 teaspoon baking soda**
- 1 teaspoon sea salt**
- ½ teaspoon ground cinnamon**
- 1 cup unsalted butter, melted and cooled to room temperature**
- 1 cup granulated sugar**
- ½ cup packed light brown sugar**
- 2 teaspoons lemon zest**
- 3 large eggs**
- ½ tablespoon pure vanilla extract**
- ½ tablespoon fresh lime juice**
- ½ cup sanding sugar or decorating sugar**

1. Preheat oven to 325°F.
2. In a small bowl, combine the flour, baking soda, salt and cinnamon. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speed 1 for about 20 seconds, or until fully combined. Reserve.
3. Put the butter, sugars and zest in a medium-large mixing bowl. Mix on speed 3 until light and very creamy, about 2 minutes, increasing to speed 4 halfway through. Reduce to speed 3 and with the mixer running, add the eggs, one at a time. Mix until fully incorporated. Add the vanilla and lime juice. Reduce to speed 2 and add the dry ingredients. Mix until just combined. Cover bowl with plastic wrap and chill for at least 40 minutes.

4. Using a 2-tablespoon scoop, measure dough and place on an ungreased or parchment-lined cookie sheet. Roll each into a smooth ball and then dip into the sanding sugar. Press down to slightly flatten and then sprinkle some more of the sanding sugar on top.
5. Bake in preheated oven until lightly golden, about 15 minutes. Cool on wire rack. Repeat with remaining dough. It is recommended to store the cookie dough in the refrigerator until ready to use.

Nutritional information per cookie:
Calories 121 (37% from fat) • carb. 18g • pro. 2g
• fat 5g • sat. fat 3g • chol. 28mg • sod. 90mg
• calc. 3mg • fiber 1g

SNICKERDOODLES

A favorite of both the young and old, these are sure to disappear quickly.

Makes about 3 dozen cookies

- 2¾ cups unbleached, all-purpose flour**
- 2 teaspoons cream of tartar**
- 1 teaspoon baking soda**
- ¼ teaspoon sea salt**
- 1 cup unsalted butter, cubed and at room temperature**
- 1½ cups granulated sugar**
- 2 large eggs**
- 1 teaspoon pure vanilla extract**
- ½ cup cinnamon sugar**

1. Preheat oven to 350°F.
2. In a small bowl, combine the flour, cream of tartar, baking soda and salt. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speed 1 for about 20 seconds, or until fully combined. Reserve.
3. Put the butter in a medium-large mixing bowl. Mix on speed 3 until lightened, about 1 minute. With the mixer still running, gradually add the sugar. Mix until very creamy, about 2 minutes, increasing to speed 4 halfway through. Reduce to speed 3. With the mixer running, add the eggs, one at a time and the vanilla. Mix until fully incorporated. Reduce to speed 2 and add the dry ingredients. Mix until just combined.
4. Using a 2-tablespoon scoop, measure dough and place on an ungreased or parchment-lined cookie sheet. Roll each into a smooth ball and then dip into the cinnamon sugar. Press down to slightly flatten and then sprinkle some more of the cinnamon sugar on top.
5. Bake in preheated oven until lightly golden, about 10 to 15 minutes. Cool on wire rack. Repeat with remaining dough. It is recommended to store the cookie dough in the refrigerator until ready to use.

Nutritional information per cookie:
Calories 123 (40% from fat) • carb. 17g • pro. 1g
• fat 5g • sat. fat 3g • chol. 25mg • sod. 56mg
• calc. 5mg • fiber 0g

TRIPLE CHOCOLATE BROWNIES

These rich, fudgy brownies are for the true chocolate lovers.

Makes 24 brownies

- nonstick cooking spray**
- 1 cup unsalted butter**
- 6 ounces unsweetened chocolate, finely chopped**
- 2 ounces bittersweet chocolate, finely chopped**
- 1 tablespoon cocoa powder**
- 4 large eggs, room temperature**
- 1 large egg yolk, room temperature**
- 3 cups packed light brown sugar**
- 2 teaspoons instant espresso powder**
- 2 teaspoons pure vanilla extract**
- ¾ cup unbleached, all-purpose flour**
- ¼ cup cake flour, not self-rising**
- 1 teaspoon sea salt**
- ¾ cup bittersweet chocolate chips**

1. Preheat oven to 375°F. Coat a 13x9-inch baking pan with nonstick cooking spray; line with parchment or aluminum foil. Reserve.
2. Add the butter and chocolates to a heat-proof bowl and place over a pot of simmering water. Once both are completely melted, stir in the cocoa powder and set aside to cool to room temperature. Reserve.

3. Put the eggs and yolk in a medium-large mixing bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix the eggs and egg yolk on speed 4 until lightened, about 30 seconds. Add the brown sugar and beat on speeds 5 to 6 until light and thickened, another 1 to 2 minutes. Add instant espresso and vanilla; beat until well combined. Stir the flours and salt together and then into the chocolate mixture. Add the chocolate/flour mixture to the egg/sugars mixture and mix on speed 1 until just incorporated. With the mixer running, add the chocolate chips.
4. Pour into prepared pan. Bake for about 45 to 50 minutes, or until edges are dry. Cool completely before cutting.

Nutritional information per brownie:

*Calories 270 (48% from fat) • carb. 35g • pro. 3g
• fat 16g • sat. fat 9g • chol. 64mg • sod. 102mg
• calc. 15mg • fiber 2g*

BLONDE BROWNIES

Makes 24 brownies

- nonstick cooking spray**
- 2 cups unbleached, all-purpose flour**
- 1½ teaspoons table salt**
- ½ teaspoon ground cinnamon**
- 1 cup unsalted butter, cubed and at room temperature**
- ½ cup granulated sugar**
- 1 cup packed light brown sugar**
- 3 large eggs at room temperature**
- 1 tablespoon pure vanilla extract**

- 1½ cups bittersweet chocolate chopped**
- 1 cup white chocolate chips**
- 1 cup walnuts**

1. Preheat oven to 350°F. Coat a 13x9-inch baking pan with nonstick cooking spray; line with parchment or aluminum foil. Reserve.
2. In a small bowl, combine the flour, salt and cinnamon. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speed 1 for about 20 seconds, or until fully combined. Reserve.
3. Put the butter into a medium-large mixing bowl. Using the hand mixer on speed 3, beat until lightened, about 30 seconds. Gradually add both sugars and beat on speed 4 until lightened, another 30 seconds to 1 minute. Reduce to speed 3 and, with the mixer running, add the eggs, one at a time, and the vanilla; mix until well combined. Reduce to speed 1 and slowly add the dry ingredients. Once almost fully mixed, add the chopped chocolate, chocolate chips and nuts.
4. Pour into prepared pan. Bake for about 30 to 35 minutes, or until top is just starting to crack. The brownies should be fully cooled before cutting.

Nutritional information per brownie:

*Calories 320 (48% from fat) • carb. 39g • pro. 3g
• fat 18g • sat. fat 10g • chol. 45mg • sod. 150mg
• calc. 10mg • fiber 1g*

MARBLE LAYER CAKE

Makes two short 9-inch cakes

- ¾ cup plus 1 tablespoon unsalted butter, room temperature, cut into small cubes, divided**
- 2 cups cake flour, not self rising**
- 2 teaspoons baking powder**
- ½ teaspoon table salt**
- 1 cup granulated sugar**
- 2 large eggs**
- 2 large egg yolks**
- ¼ cup vegetable oil**
- 1 teaspoon pure vanilla extract**
- ¾ cup sour cream**
- 1 tablespoon unsweetened cocoa powder**

1. Preheat oven to 350°F. Using one tablespoon of butter, grease two 9-inch round cake pans and then cut a circle out of parchment paper to fit the bottom of the pan.
2. Put the flour, baking powder and salt into a small bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix the dry ingredients on speed 3 to thoroughly sift. Put the eggs, egg yolks, vegetable oil and vanilla extract together into a liquid measuring cup.
3. Put the remaining butter into a large mixing bowl and mix on speed 2 to cream. Add the sugar and continue to mix on speed 4 until butter and sugar are well creamed and fluffy, about 2 minutes.

4. With the mixer on low, add the liquid mixture and then the sour cream gradually, until incorporated. Mix in the dry ingredients in two additions until just incorporated.
5. Spoon batter evenly among the prepared pans leaving about 1 cup of the batter in the mixing bowl.
6. Add the cocoa powder to reserved batter and mix until incorporated. Spoon chocolate swirl evenly between two pans and cut into yellow batter with a knife or spatula, creating a swirl design.
7. Bake in the middle of the oven for 25 to 30 minutes or until a cake tester comes out clean.
8. Leave pans to rest on cooling racks for 15 minutes. Remove from pans but leave until completely cool before frosting*.

*For frosting, we really like the combination of the Creamy White Chocolate Frosting (page 20) between the two layers and then the Rich Chocolate Frosting for the outside of the cake. (page 19).

Nutritional information per serving:
Calories 280 (41% from fat) • carb. 37g • pro. 4g
• fat 13g • sat. fat 8g • chol. 100mg • sod. 160mg
• calc. 55mg • fiber 1g

FILLED CHOCOLATE CUPCAKES

Makes 18 cupcakes

Cupcakes:

- nonstick cooking spray**
- 1¾ cups unbleached, all-purpose flour**
- 1½ cups granulated sugar**
- ¼ cup plus 2 tablespoons, unsweetened cocoa powder**
- 1½ teaspoons baking soda**
- ¾ teaspoon table salt**
- 1½ cups water**
- 2 large eggs**
- ⅓ cup vegetable oil**
- 1½ teaspoons pure vanilla extract**
- 1½ teaspoons white vinegar**
- ½ recipe Marshmallow Frosting, (page 20.)**

Ganache Icing:

- 4 ounces heavy cream**
- 4 ounces semi-sweet or bittersweet chocolate, chopped**

Prepare the cupcakes:

1. Preheat the oven to 350°F. Coat 18 standard muffin cups well with nonstick cooking spray. Reserve.
2. Put the flour, sugar, cocoa, baking soda, and salt in a large mixing bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix dry ingredients on speed 3 to thoroughly sift.
3. In a small bowl, whisk the water with the egg, vegetable oil, vanilla, and vinegar. While mixing on low speed, slowly add

the liquids to the dry ingredients. Mix until just combined.

4. Divide evenly among prepared muffin cups and bake the cupcakes in the middle of the preheated oven for 25 to 30 minutes, or until puffed and they spring back to the touch. Let muffins cool in pan on cooling rack for 5 to 10 minutes. Unmold and continue to cool on rack.
5. While cupcakes are cooling, fill pastry bag fitted with a star tip with the marshmallow frosting. Once completely cool, fill the cupcakes. Place star tip into the lower center of the cupcake through the top. Fill cupcake until the frosting slightly bulges out of the top where it is being filled. Spread any frosting that comes out of the top of the cupcake with a spatula

Prepare Ganache Filling

6. Put heavy cream into saucepan and place over medium heat. Heat cream until it is barely simmering. While cream is heating, place chopped chocolate into a small mixing bowl. Once heated, pour cream over chocolate and stir together until chocolate is melted and smooth.
7. Dip the tops of the filled cupcakes in the warm ganache. Refrigerate until set.

Nutritional information per cupcake:
Calories 193 (31% from fat) • carb. 32g • pro. 2g
• fat 7g • sat. fat 2g • chol. 28mg • sod. 213mg
• calc. 6mg • fiber 1g

CHOCOLATE SWIRL CHEESECAKE

Makes one 9-inch (spring form) cheesecake

- 1 **spring form pan**
- 1 **tablespoon unsalted butter, room temperature**

Chocolate Cookie Crust:

- 30 **chocolate wafer cookies, finely ground**
- 2 **tablespoons granulated sugar**
- 6 **tablespoons unsalted butter, melted and cooled to room temperature**

Filling:

- 3 **packages (8-ounces each) cream cheese, room temperature**
- 1½ **cups granulated sugar**
- ¼ **teaspoon sea salt**
- 5 **large eggs, at room temperature**
- 2 **teaspoons pure vanilla extract**
- 1 **cup sour cream**
- 4 **ounces bittersweet chocolate, melted and cooled slightly**
- 1 **tablespoon cocoa powder**

1. Preheat oven to 325°F with the rack in the middle of the oven. Place a rimmed baking sheet on the rack; carefully fill it with water. Butter a 9-inch spring form pan; reserve.
2. Prepare the crust. Put cookie crumbs, 2 tablespoons sugar and melted butter in a small mixing bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speed 2 until the mixture comes together. Pat crumb crust evenly into bot-

tom and sides of prepared spring form pan. Reserve.

3. Prepare the cake. Cut each package of cream cheese into 6 pieces and put into a large mixing bowl. Mix cream cheese on speed 4 until very smooth. Scrape bowl and paddle with a large rubber spatula and continue to beat on Speed 2 while adding the sugar and salt. Scrape bowl and beaters. Add eggs one at a time, making sure each is incorporated into the batter before adding the next. Mix in vanilla. Reduce to speed 2 and carefully mix in the sour cream in three additions, being sure the batter is homogenous. Reserve ½ cups of the filling. Pour the remaining filling into prepared pan.
4. Stir the cocoa powder into melted chocolate. Add the chocolate mixture to the reserved filling; stir to combine. Pour on top of the filling in the pan and use knife or spatula to create a swirl design.
5. Put cake into the baking sheet in the preheated oven. Add more water if any has evaporated. Bake for 40 minutes, or until cake is just set. Turn oven off and, with door slightly ajar, leave cheesecake to rest in oven for an additional hour.
6. Remove cheesecake and place on a cooling rack. Once completely cool wrap well with plastic and refrigerate for at least 6 hours before serving.

Nutritional information per slice (based on 16 slices):
Calories 404 (60% from fat) • carb. 34g • pro. 7g
• fat 28g • sat. fat 17g • chol. 134mg • sod. 251mg
• calc. 56mg • fiber 1g

RICH CHOCOLATE FROSTING

Delicious rich frosting perfect for a yellow or chocolate cake

Makes 3½ cups – enough to frost a two layer 9-inch cake

- 5 ounces semi-sweet chocolate, chopped**
- 5 ounces milk chocolate, chopped**
- 2 ounces bittersweet chocolate, chopped**
- 6 ounces unsalted butter, room temperature and cut into cubes**
- 2¼ cups confectioners' sugar, sifted**
- 1½ teaspoons pure vanilla extract**
- ¼ teaspoon kosher salt**
- 9 tablespoons sour cream**

1. Put the chopped chocolates into a double boiler* to melt; reserve and keep warm.
2. Once the chocolate has melted, put the butter into a separate mixing bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix the butter on low and add the sugar ½ cup at a time until completely incorporated. Mix in the vanilla and salt.
3. With the mixer running on speed 2 gradually add the melted chocolate until all is incorporated.
4. Mix in the sour cream, one tablespoon at a time. The frosting will look quite grainy. Keep adding the sour cream and around the 4th or 5th tablespoon the frosting will come together and be quite smooth and silky.

5. For best results, use the frosting the same day, before refrigerating. Otherwise allow frosting to come to room temperature before using.

*If you do not have a double boiler, put chocolates into a heat-proof bowl placed over a pot of simmering water.

Nutritional information per serving (2 tablespoons):
Calories 179 (55% from fat) • carb. 20g • pro. 1g
• fat 11g • sat. fat 7g • chol. 21mg • sod. 28mg
• calc. 18mg • fiber 1g

MARSHMALLOW FROSTING

Makes about 3 cups.

- 1 cup granulated sugar**
- ⅓ cup light corn syrup**
- 2 large egg whites**
- ¼ teaspoon cream of tartar**
- 3 tablespoons warm water**
- 1 teaspoon pure vanilla extract**

1. Combine the sugar, corn syrup, egg whites, cream of tartar, and the warm water in a large mixing bowl. Insert the chef's whisk into the Cuisinart® Hand Mixer. Beat on speed 3 gradually increasing to speed 4 for about 1 minute, or until fully combined and slightly thickened.
2. Put the mixing bowl over a pot of simmering water set on medium heat. While still using the hand mixer, beat starting on speed 3 and gradually increasing to speed 7 for about 7 minutes, or until an instant read thermometer registers 160°F.
3. Transfer the bowl to a towel set on a countertop. Add the vanilla and continue to mix on speed 7 for another 2 to 3 minutes,

or until the frosting is thickened with stiff peaks. The frosting should have a thick but soft and fluffy marshmallow cream texture.

Note: While this frosting is best used right away, it can be stored in an airtight container in the refrigerator overnight.

Nutritional analysis per serving (1 tablespoon):
Calories 24 (0% from fat) • carb. 6g • pro. 0g
• fat 0g • sat. fat 0g • chol. 0mg • sod. 4mg
• calc. 0mg • fiber 0g

CREAMY WHITE CHOCOLATE FROSTING

A great frosting for any chocolate cake - we also love it as a filling for the Marble Layer cake (see page 17)

Makes 3 cups

- 6 ounces white chocolate, chopped**
- 1 cup unsalted butter, room temperature, cut into tablespoons**
- 2¼ cups confectioners' sugar, sifted**
- ½ teaspoon kosher salt**
- 1½ teaspoons pure vanilla extract**
- 4 tablespoons whole milk**

1. Melt the chocolate in a double boiler* reserve and keep warm.
2. Put the butter into a mixing bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer. Turn the mixer onto speed 2. Mix the butter until it is creamed. Add the sugar ½ cup at a time until all is incorporated. Mix in the salt and the vanilla. Mix in the milk one tablespoon at a time until desired consistency is achieved.

- Mix in the melted chocolate. Scrape the bowl to fully incorporate.
- Allow frosting to cool slightly before using.

*If you do not have a double boiler, put chocolates into a heat-proof bowl placed over a pot of simmering water.

Nutritional information per serving (2 tablespoons):
Calories 75 (66% from fat) • carb. 6g • pro. 0g
• fat 6g • sat. fat 4g • chol. 11mg • sod. 64mg
• calc. 13mg • fiber 0g

CLASSIC WHIPPED CREAM

Makes about 2¼ cups

- 1 cup heavy cream, well chilled**
- ¼ cup confectioners' sugar, sifted**
- 1 teaspoon pure vanilla extract**

- Put heavy cream into a large mixing bowl.
- Insert the chef's whisk into the Cuisinart® Hand Mixer. Start whipping cream on speed 3, gradually increasing to speed 7 for about one minute so that the cream has some body. Add the sifted sugar and vanilla and continue to whip on speed 7 until cream holds stiff peaks, about 1½ minutes.

Variations:

Cocoa Whipped Cream: Add 1 tablespoon of unsweetened cocoa to recipe above with the sugar.

Grand Marnier: Add 3 tablespoons of Grand Marnier to recipe above with the cream.

Nutritional analysis per ¼ cup:
Calories 103 (83% from fat) • carb. 4g • pro. 1g
• fat 10g • sat. fat 6g • chol. 36mg • sod. 10mg
• calc. 17mg • fiber 0g

CLASSIC CUISINART WHITE BREAD

Spoil your family with homemade bread.

Makes one loaf (about 1½ pounds, 10 servings)

- 2¼ teaspoons active dry yeast**
- 1 cup warm water (105 to 110°F)**
- 1½ teaspoons granulated sugar**
- 3 cups unbleached, all-purpose flour**
- 2¼ tablespoons unsalted butter, cut into 1-inch pieces**
- 1 teaspoon sea or kosher salt**
- nonstick cooking spray or unsalted butter, softened**

- Put the yeast, warm water and sugar into a large mixing bowl. Stir to dissolve the yeast and let stand for 5 to 10 minutes. Mixture will foam and bubble – this means the yeast is active and alive.
- Put the flour and salt in a separate mixing bowl; reserve.
- Insert the dough hooks into the Cuisinart® Hand Mixer. Using speeds 1 to 2 add the flour mixture ½ cup at a time to the yeast mixture. Mix in each addition of flour well before adding the next so that no flour is visible in between. The dough at first will be a batter, and slowly as the flour is added, the batter will form a dough ball and clean the sides of the mixing bowl. After all of the flour has been incorporated, knead on speed 3 for about 2 minutes.
- Dust the dough ball lightly with flour and place in a resealable food storage

bag, pressing out any air before sealing. Let rise in a warm, draft-free place until doubled in size, about 1 hour.

- Lightly coat one 8x4x3-inch loaf pan with unsalted butter or cooking spray. Punch dough to deflate. Shape into loaf and place in prepared pan. Cover and let rise until nearly doubled.
- About 15 minutes before baking, preheat oven to 400°F. Place loaf in preheated oven and bake for 30 to 35 minutes, until bread is browned and sounds hollow when tapped. Remove from loaf pan and cool on a wire rack.
- Bread slices best when allowed to cool completely before cutting. If top of bread is too crispy for your taste, brush with butter for a softer crust.

Nutritional information per serving
(based on 10 servings):

Calories 139 (19% from fat) • carb. 25g • pro. 3g
• fat 3g • sat. fat 2g • chol. 8mg • sod. 243mg
• calc. 6mg • fiber 1g

OLIVE OIL AND ROSEMARY ROLLS

These rolls go well with dinner, but could also be used as small sandwich rolls.

Makes 12 rolls

- ¼ cup flavorful extra-virgin olive oil**
- 1½ tablespoons chopped, fresh rosemary**
- 2¼ teaspoons active dry yeast**
- 1 cup warm water (105 to 110°F)**
- 3¼ cups unbleached bread or all-purpose flour**

**1¾ teaspoons sea salt
(may use kosher salt)
cornmeal for the baking sheet**

1. Combine the olive oil and rosemary, let stand 10 minutes or longer.
2. Put the yeast and warm water in a large mixing bowl with a pinch of the flour. Stir to dissolve yeast and let stand for 5 to 10 minutes. Mixture will foam and bubble – this means the yeast is alive and active.
3. Put the flour and salt in a separate, small mixing bowl.
4. Insert the dough hooks into the Cuisinart® Hand Mixer and add the olive oil and rosemary mixture, with ½ cup of the flour, to the yeast mixture. Using speeds 1 to 2, mix until smooth, about 30 to 40 seconds. Continue adding the flour, ½ cup at a time, mixing completely, about 30 to 40 seconds, until no flour is visible after each addition. The dough at first will be a batter, and slowly, as the flour is added, the batter will form a dough ball that cleans the sides of the mixing bowl. After all the flour has been incorporated, knead on speed 3 for about 2 minutes.
5. Dust dough ball lightly with flour and place in a resealable food storage bag, press out air and seal. Let rise in a warm, draft-free place until doubled in size, about 1 hour. Punch down and let rise again for 1 hour (this second rise can be skipped if pressed for time – but it adds to the flavor and texture).
6. Punch dough to deflate and let rest 10 minutes. Lightly dust a baking sheet with cornmeal. Divide dough into 12 equal size pieces. Roll each piece of dough

on a work surface and shape into a ball. Flatten slightly. Transfer to prepared baking pan and cover with plastic wrap. Let rise at room temperature until almost doubled, about 45 to 60 minutes.

7. Fifteen minutes before baking, preheat the oven to 450°F. Uncover and bake at 450°F for 10 minutes. Reduce the heat to 375°F and bake for an additional 10 to 15 minutes, until browned and hollow sounding when tapped. Place on a wire rack to cool.

Nutritional information per roll:

*Calories 151 (28% from fat) • carb. 24g • pro. 4g
• fat 5g • sat. fat 1g • chol. 0mg • sod. 312mg
• calc. 2mg • fiber 1g*

CRANBERRY WALNUT BREAD

A hearty bread that has a mix of both whole-wheat and all-purpose flour

Makes one round loaf (about 1 pound 14 ounces, about 16 servings)

- 1¾ cup warm water (105 to 110°F)**
- 2 tablespoons plus 1 teaspoon pure maple syrup**
- 2¼ teaspoons active dry yeast**
- 1¾ cups unbleached bread or all-purpose flour**
- 1½ cups whole-wheat flour**
- 1¾ teaspoons sea or kosher salt**
- 1½ tablespoons vegetable or walnut oil***
- ¾ cup cold water**
- ¾ cup chopped, toasted walnuts**
- ½ cup dried cranberries**

1. Put the warm water, maple syrup and yeast into a large mixing bowl. Stir to dissolve yeast and let stand for 5 to 10 minutes. Mixture will bubble and foam – this means the yeast is alive and active.
2. Put both flours and salt into a separate bowl and stir to blend; reserve.
3. Insert the dough hooks into the Cuisinart® Hand Mixer. Add the oil and 1 cup of the flour mixture to the yeast mixture. Using speed 1, mix until smooth, about 30 seconds. Add the walnuts and cranberries and ½ cup of the remaining flour mixture, and mix for 30 to 40 seconds, until the flour is no longer visible. Continue adding the remaining flour mixture, ½ cup at a time, mixing completely, about 30 to 40 seconds, after each addition. The dough at first will be a batter, and slowly, as the flour is added, will form a dough ball that will clean the sides of the bowl. After the dough has formed a ball, knead on speed 3 for an additional 2 to 3 minutes.
4. Lightly dust the dough ball with flour and place in a resealable food storage bag. Squeeze out the air and seal. Allow the dough to rise in a warm, draft-free place until doubled in size, about 1 to 1½ hours.
5. After dough has doubled in size, punch down to deflate and let rest for 5 minutes. Shape into a ball, pinching the ends together on the underside. With the dough ball cupped in your hands, roll, seamed edged down, on the counter, until the underside is smooth. Flatten the ball into a 9-inch round and place on a baking sheet dusted with flour and cornmeal. Cover with plastic wrap and let

rise until nearly doubled, about 60 to 70 minutes.

6. About 15 minutes before baking, preheat the oven to 425°F.
7. Dust the top of the loaf with flour. Using a serrated knife cut a cross in the top of the loaf, cutting about ¼ inch into the loaf. Place the bread in the hot oven and bake for 15 minutes. Lower the heat to 375°F and bake for an additional 20 minutes, until the bread is a rich brown and sounds hollow when tapped.
8. Turn the oven off, slide the bread directly onto the oven rack and let stand in the closed, hot oven for 5 minutes to crisp the bottom of the loaf. Transfer to a wire rack to cool. Bread slices best when allowed to cool completely before cutting.

*Using walnut oil will give a stronger walnut flavor to this bread.

Nutritional information per serving:

*Calories 149 (28% from fat) • carb. 24g • pro. 4g
• fat 5g • sat. fat 0g • chol. 0mg • sod. 234mg
• calc. 7mg • fiber 2g*

PIZZA DOUGH/FOCACCIA

Makes about 1¾ pounds dough (enough for four 9-inch pizza crusts, two 14-inch crusts, four calzones or 1 jelly-roll pan/16 servings of focaccia)

- 1½ **cups warm water (105 to 110°F)**
- 4 teaspoons active dry yeast**
- 2 teaspoons granulated sugar**
- 3½ cups unbleached bread or**

all-purpose flour

- 1½ **teaspoons sea or kosher salt**
- 1½ **teaspoons extra virgin olive oil**

For focaccia:

- 1 tablespoon extra virgin olive oil**
- 1 teaspoon dried rosemary**
- ½ **teaspoon sea or kosher salt**

1. Put the warm water, yeast, and sugar in a large mixing bowl. Stir to dissolve the yeast and let stand for 5 to 10 minutes. Mixture will foam and bubble – this means the yeast is active and alive.
2. In a separate bowl combine flour and salt; reserve.
3. Add olive oil and ½ cup flour to the yeast mixture. Insert the dough hooks into the Cuisinart® Hand Mixer. Mix on speed 1 until smooth, about 30 to 40 seconds. Running on speeds 2 to 3, continue adding the remaining flour mixture, ½ cup at a time, mixing completely, about 30 to 40 seconds, until no flour is visible after each addition. The dough at first will be a batter, and slowly as the flour is added it will become a dough ball. After all the flour mixture has been incorporated, and the dough formed a dough ball that cleans the sides of the mixing bowl, knead on speed 3 for an additional 2 to 3 minutes.
4. Lightly dust the dough with flour and place in a resealable food storage bag. Squeeze out the air and seal. Let rise in a warm place for about 45 minutes.

5. Place dough on a lightly floured surface and punch down. Roll into desired crust size(s) and place on baking pans lightly sprayed with vegetable oil cooking spray.
6. For pizza, follow favorite pizza recipe. For calzones, see page 9.
7. For focaccia, press dough into a lightly greased jelly-roll pan and cover with plastic wrap, allowing to rise for another 40 minutes. Preheat oven to 425°F for 15 minutes before baking. Brush a tablespoon of olive oil on focaccia, sprinkle with sea salt and rosemary. Bake for 18 to 20 minutes until golden.

*Nutritional information per serving
(based on 16 servings):*

*Calories 90 (5% from fat) • carb. 19g • pro. 3g
• fat 0g • sat. fat 0g • chol. 0mg • sod. 200mg
• calc. 1mg • fiber 1g*

MOLASSES WHEAT BREAD

A hearty wheat bread lightly flavored with molasses

Makes one loaf (about 1¼ pounds)

- 1 cup warm water (105 to 110°F)**
- ¾ tablespoon molasses**
- 1½ teaspoons active dry yeast**
- 2 cups whole-wheat flour**
- 1 cup unbleached bread or all-purpose flour**
- ¼ cup nonfat dry powdered milk**
- 2 tablespoons unsalted butter, at room temperature**

**1 teaspoon sea or kosher salt
 nonstick cooking spray**

1. Put the warm water, molasses, and yeast in a large mixing bowl. Stir to dissolve yeast and let stand 5 to 10 minutes. Mixture will foam and bubble – this means the yeast is active and alive.
2. In a separate bowl, combine the whole wheat and bread or all-purpose flours with powdered milk, butter and salt.
3. Insert the dough hooks into the Cuisinart® Hand Mixer. Mix on speed 1 until smooth, about 30 to 40 seconds. Running on speeds 2 to 3, continue adding the remaining flour mixture, ½ cup at a time, mixing completely, about 30 to 40 seconds, until no flour is visible after each addition. The dough at first will be a batter, and slowly as the flour is added it will become a dough ball. After all the flour mixture has been incorporated, and the dough has formed a dough ball that cleans the sides of the mixing bowl, knead on speed 3 for an additional 2 to 3 minutes.
4. Lightly dust the dough with flour and place in a resealable food storage bag. Squeeze out the air and seal. Allow to sit in a warm place until doubled in size, about 1 to 1½ hours.
5. Lightly coat one 8x4x3-inch loaf pan with unsalted butter or cooking spray. Punch dough to deflate. Shape into loaf and place in prepared pan. Cover and let rise until nearly doubled.

6. About 15 minutes before baking, preheat oven to 375°F. Place loaf in preheated oven and bake for 35 to 40 minutes, until bread is browned and sounds hollow when tapped. Remove from loaf pan and cool on a wire rack.
7. Bread slices best when allowed to cool completely before cutting. If top of bread is too crispy for your taste, brush with butter for a softer crust.

*Nutritional information per serving
(based on 10 servings):
Calories 150 (15% from fat) • carb. 28g • pro. 5g
• fat 3g • sat. fat 2g • chol. 5mg • sod. 230mg
• calc. 33mg • fiber 3g*

GLUTEN FREE RYE BREAD

Makes one 1½ pound loaf

- 1½ nonstick cooking spray**
- 1½ cups reduced-fat milk, warm
(105°F to 110°F)**
- 2¼ teaspoons yeast, active dry yeast
 instant or bread machine**
- ¾ teaspoon orange zest**
- 1½ teaspoons kosher salt**
- 1½ cups brown rice flour**
- ⅓ cup cornstarch**
- ⅓ cup potato starch**
- ⅓ cup sorghum flour**
- 2 tablespoons quinoa flour**
- 2 tablespoons firmly packed light
 brown sugar**
- 1½ tablespoons caraway seeds**
- 2 teaspoons xanthan gum**
- ½ teaspoon gelatin**

- 3 tablespoons unsalted butter,
 room temperature, cut into
 ½-inch cubes**
- 2 large eggs, room temperature**
- ¾ teaspoon cider vinegar**

1. Preheat oven to 350°F. Lightly coat a 9x3-inch loaf pan with nonstick cooking spray; reserve.
2. Put warm milk and yeast into a large mixing bowl. Stir to dissolve yeast and let stand 5 to 10 minutes. Mixture will foam and bubble – this means the yeast is active and alive.
3. In a separate bowl, combine the remaining dry ingredients (the zest through the gelatin in the list). Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speeds 1 to 3 until fully combined. Add to the milk/yeast mixture, along with the butter, and mix until fully combined. While running on speed 3, add the eggs, one at a time, and the vinegar. Mix until fully combined.
4. Pour batter into prepared pan. Bake in preheated oven for 40 to 45 minutes, or until a cake tester inserted into the bread comes out mostly clean (a few crumbs is ideal, indicating the bread is not dry).
5. Remove from loaf pan and cool on a wire rack. Bread slices best when allowed to cool completely before cutting.

*Nutritional information per slice:
Calories 171 (26% from fat) • carb. 28g • pro. 5g
• fat 5g • sat. fat 2g • chol. 45mg • sod. 304mg
• calc. 67mg • fiber 2g*

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WARRANTY

LIMITED THREE-YEAR WARRANTY

This warranty is available to consumers only.

You are a consumer if you own a Cuisinart® Power Advantage™ PLUS 9-Speed Hand Mixer that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Power Advantage™ PLUS 9-Speed Hand Mixer will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We suggest you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration card does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® Power Advantage™ PLUS 9-Speed Hand Mixer should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number, 1-800-726-0190, for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Cuisinart, 150 Milford Road, East Windsor, NJ 08520. To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE:

For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart® Power Advantage™ PLUS 9-Speed Hand Mixer has been manufactured to the strictest specifications and has been designed for use with the authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other ordinary household use.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you.

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart® products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement. Your Cuisinart® Power Advantage™ PLUS 9-Speed Hand Mixer has been manufactured to the strictest specifications and has been designed for use with the authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other ordinary household use.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you.

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart® products of the same type.

BEFORE RETURNING YOUR CUISINART® PRODUCT

If you are experiencing problems with your Cuisinart® product, we suggest that you call our Customer Service Center at 1-800-726-0190 before returning the product to be serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the service to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

ON NUMBERS OF SERVINGS INDICATED. IF A RECIPE PRODUCES A RANGE OF SERVINGS, INFORMATION IS BASED ON THE HIGHEST SERVING YIELD FOR THAT PARTICULAR RECIPE.

ABOUT THE RECIPES

- To achieve the highest volume of egg whites, the mixing bowl and chef's whisk attachment or beaters must be spotlessly clean and free of any fat, oil, etc. For best results, use a spotlessly clean stainless steel or glass mixing bowl. If available, use a copper mixing bowl. (Plastic bowls are not recommended for whipping egg whites.) The presence of any trace of fat or oil will prevent the egg whites from increasing in volume. Wash bowl and attachments thoroughly before beginning again.
 - Occasionally ingredients may stick to the sides of the mixing bowl. When this occurs, turn mixer off and scrape the sides of the bowl with a rubber spatula.
- Note:** All recipes are mixed with beaters or dough hooks unless recipe specifies using chef's whisk.

- Eggs, butter and cream cheese combine more thoroughly at room temperature.
- Remove butter for recipe from refrigerator first and cut into 1/2-inch pieces, then measure out remaining ingredients for recipe. This will hasten the warming process. Do not warm butter for baking in a microwave unless instructed to do so. Microwaving can melt butter; melted butter will change the final product.
- The best cheesecakes are made when the eggs and cream cheese are at a similar room temperature. While the Cuisinart® Power Advantage™ PLUS Hand Mixer can easily mix cold cream cheese, the trick is not to add too much air, which can cause cracking.
- For best results, use heavy cream, cold from the refrigerator, for whipped cream.
- Chocolate chips, nuts, raisins, etc. can be added using speeds 1 or 2 of your hand mixer.
- To separate eggs for any recipe, break one at a time into a small bowl, gently remove yolk, then transfer egg white to spotlessly clean mixing bowl. If a yolk breaks into the egg white, reserve that egg for another use. Just a drop of egg yolk will prevent the whites from whipping properly.
- For best results, do not measure flour directly from the bag. Pour into a container or bowl, scoop out the flour and level with the back of a knife or spatula. For flour stored in a container, stir before measuring.

Mixing Tips

- Always read entire recipe and measure all ingredients before beginning the mixing process.
- For best results, do not measure flour directly from the bag. Pour into a container or bowl, scoop out the flour and level with the back of a knife or spatula. For flour stored in a container, stir before measuring.

Speed 4

- Mix cookie dough
- Whip potatoes/squash
- Finish creaming softened butter and sugar
- Add eggs to batters/doughs

Speed 5

- Heavy cream cheese
- Finish beating butter cream frostings

Speed 6

- Whip cream
- Finish beating cake mixes

Speed 7

- Beat whole eggs/yolks
- Mix thick batters
- Add sugar to whipped egg whites for meringues

Speed 8

- Beat egg yolks until thick and light
- Finish whipped cream

Speed 9

- Finish whipping egg whites
- Finish meringue

QUICK REFERENCE GUIDE

Mixing Techniques

The Power Advantage™ PLUS Hand Mixer should always be set on the lowest speed when you start mixing.

NOTE: The chef's whisk attachment

is used only for light whipping. For all other mixing tasks, use the beaters or dough hooks.

Speed 1

- Ultra-slow mixing to combine and

- aerate dry ingredients without splatters

- Add nuts, chips, dried fruit to cookie

- doughs/cake batters

- Fold delicate creams and egg whites

- into batters

- Start mixing frostings

- Stir sauces/gravies

- Mix muffins/pancakes

- Start mixing/whipping liquids

Speed 2

- Cream cold (not frozen) butter and sugar

- Mash potatoes/squash

- Add dry ingredients to batters/doughs

Speed 3

- Start mixing cake mixes

- Add dry ingredients alternately with

- liquid ingredients

- Start creaming softened butter and sugar

case with the bottom air vent in the back of the mixer. Gently push down the front of the

mixer from the case, hold case firmly, slight-

ly push toward the back of the mixer while

lifting mixer up from the front. Pull out the

mixer from tab in the back of the case.

Changing Speeds

Press the + button on the digital touchpad

to increase the speed. Press the - button to

decrease the speed.

Removing All Attachments

1. Press the OFF switch and unplug

from wall outlet. Lift the beater release

lever and remove the attachments from

the mixer.

Cleaning

1. Wash all attachments after each use in

hot, soapy water or in a dishwasher.

Wash storage case in hot soapy water

or top rack of dishwasher.

2. NEVER PUT THE MOTOR HOUSING

IN WATER OR OTHER LIQUID TO

CLEAN. Wipe it with a damp cloth or

sponge. Do not use abrasive cleansers,

which could scratch the surface.

NOTE: DO NOT USE THE

CUISINART® HAND MIXER WITH

NONSTICK COOKWARE.

USE AND CARE

Inserting Beaters and Dough Hooks

1. Unplug mixer and set the power switch

to the OFF position.

2. Insert beater with collar into the larger

hole. Push beater in until it clicks into

place. Insert the beater without collar

into the smaller hole. Push beater in

until it clicks into place.



Inserting Chef's Whisk

1. Turn off and unplug mixer.

2. Hold chef's whisk at stem end, and

insert into either hole. Push whisk in

until it clicks. DO NOT PUSH WHISK

IN FROM WIRE END, AS YOU MAY

DAMAGE WIRES.

Turning Mixer On/Off

Plug mixer into outlet. Press On/Off switch

to turn mixer on. Mixer will immediately

begin to mix on Speed 1. To turn mixer off,

press On/Off switch again.

Attaching and Removing

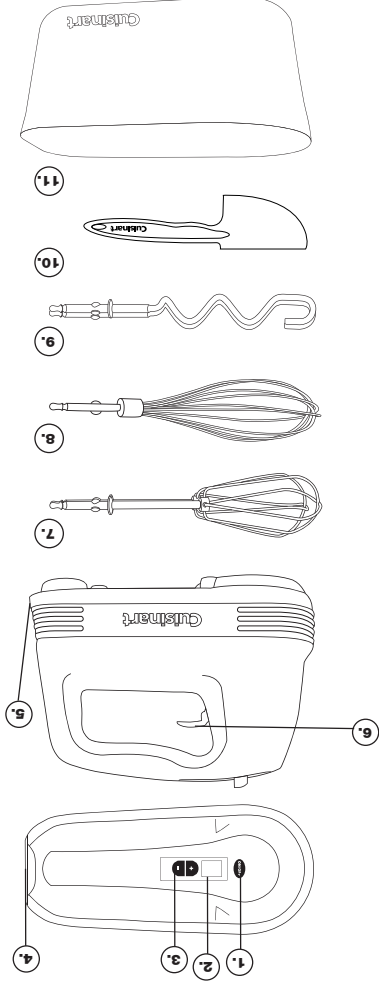
Storage Case from Mixer

Place accessories in case, then tuck in the

mixer cord. Align the tab on the back of the

5. **Automatic Feedback**
No need for a power boost. An electronic feedback mechanism automatically feeds in extra power when needed. It assures that the mixer will not bog down, even when mixing heavy loads.
- SmoothStart™**
When the mixer is turned on, the beaters start spinning very slowly to prevent ingredients from splattering.
- Storage Case**
Accessories fit into clear case and mixer snaps on as a lid for compact storage.
- Easy to Clean**
The Power Advantage™ PLUS Hand Mixer and storage case have a smooth, sealed base; wipes clean instantly.
1. **One-Step On/Off Switch**
One-step power switch allows you to turn mixer on and off in a single operation.
2. **LED Speed Display**
Digital speed settings are easy to read.
3. **One-Touch Speed Control**
Allows you to change speeds quickly while you are mixing.
4. **Exclusive Rotating Swivel Cord**
Unique swivel cord can be positioned for comfortable right- or left-handed use.

5. **Heel Rest**
Allows mixer to rest squarely on countertop.
6. **Beater Release Lever**
Conveniently located for easy ejection of beaters, whisk or dough hooks.
7. **Mixing Beaters**
Extra-wide beaters allow for superior mixing with faster aeration. Designed without center post to prevent ingredients from clogging up beaters. Beaters are easy to clean and dishwasher safe.
8. **Chef's Whisk**
Professional 1.75-inch-diameter whisk adds volume to whipped cream and creates stiff, fine-textured egg whites. Provides superior whipping and aeration.
9. **Dough Hooks**
Great for preparing and kneading yeast doughs such as pizza and breads. Easy to clean and dishwasher safe.
10. **Spatula**
Compact, easy storage: Sturdy, see-through case holds beaters, dough hooks, whisk and spatula. Cord tucks into case, and mixer snaps on top to close.
11. **Storage Case**
Compact, easy storage: Sturdy, see-through case holds beaters, dough hooks, whisk and spatula. Cord tucks into case, and mixer snaps on top to close.



SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY NOTICE

This appliance has a polarized plug (one prong is wider than the other). As a safety feature, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

FEATURES AND BENEFITS 220 Watts of Power

Powerful enough to easily cut through a double batch of cookie dough or butter right out of the refrigerator.

Maximum Comfort

Balanced to do more work for you. The shape of the mixer allows maximum possible power and balance. Stress-free grip provides unparalleled comfort and control, even during extended mixing.

1. Remove beaters from the mixer before washing.
2. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized Cuisinart® service facility for examination, repair, mechanical or electrical adjustment.
3. The use of attachments not recommended by Cuisinart® may cause fire, electric shock, or risk of injury.
4. Do not use outdoors or anywhere the cord or mixer might come into contact with water while in use.
5. To avoid possibility of mixer being accidentally pulled off work area, which could result in damage to the mixer or in personal injury, do not let cord hang over edge of table or counter.
6. To avoid damage to cord and possible fire or electrocution hazard, do not let cord contact hot surfaces, including the stove.
7. The chef's whisk should be used without any other attachment.

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IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. **Read all instructions.**
To protect against risk of electric shock, do not put the hand mixer motor housing or cord in water or other liquid. If hand mixer motor housing or cord falls into liquid, unplug the cord from outlet immediately. **Do not reach into the liquid.**
2. To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children.
3. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.

4. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters

Cuisinart[®]
INSTRUCTION BOOKLET



Recipe Booklet
Reverse Side

Power Advantage™ PLUS 9-Speed Hand Mixer with Storage Case

HM-90S

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IB-9494

Version no : IB-9494

Fold Size: 152X203MM Saddle Stitiched 32PP

Material: COVER: 157gsm matt artpaper

INSIDE: 120gsm gloss artpaper

Coating: Varnishing in cover page

Color: COVER: 4C(CMYK)+1C(BK)

INSIDE: 4C(CMYK)+1C(BK)

Date: Dec-16-2009 Co-ordinator : Andy WS

Hugo Description

PDF version : HM90S IB-9494 (0,0) BOOK

Hugo Code : SMT0051IB-1-1

Color Series: NON Operator : Meng

Remark : Quality request(1)

