

*Sunbeam*

# Mixmaster<sup>®</sup>

Electronic benchtop mixer  
with 3-way beating action

Instruction Booklet  
MX003

Please read these instructions carefully  
and retain for future reference.



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## Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen verstanden werden

Βεβαιώστε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşılığundan emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

# Sunbeam's Safety Precautions

## SAFETY PRECAUTIONS FOR YOUR SUNBEAM MIXMASTER BENCHTOP MIXER.

- Never eject beaters or dough hooks when the appliance is in operation.
- Ensure fingers are kept well away from moving beaters and dough hooks.
- Only use the supplied mixing bowl.
- Do not remove the mixing bowl from the base of the Mixmaster benchtop mixer whilst mixer is in use.
- When using extremely heavy loads the appliance should not be operated for more than 2 minutes. This does not apply to any of the recipes in this booklet.
- Should you be using a spatula during mixing, ensure that the spatula is kept well away from moving beaters and dough hooks.
- Never tilt back the head of the Mixmaster benchtop mixer whilst the appliance is in operation.
- The Mixmaster benchtop mixer must be switched off and unplugged before any cleaning.
- Do not restrain the mixer bowl while rotating.
- Turn the Mixmaster benchtop mixer off and raise the head before removing the mixing bowl.
- Ensure long hair is tied back and young children are not near moving bowl.

**Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:**

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit [www.sunbeam.com.au](http://www.sunbeam.com.au) or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

# Features of your Sunbeam Mixmaster benchtop mixer

## Attachment eject button

The eject button effortlessly releases the beaters or dough hooks for easy cleaning.

## 3-way beating action

Sunbeam's famous 3-way beating action rotates the bowl, and individual beaters in opposite directions for thorough mixing and better aeration.

## Off-centre head and beaters

The head of the Mixmaster benchtop mixer and beaters are positioned off-centre to the bowl to make it easier to add ingredients during mixing.

## Tilt back head

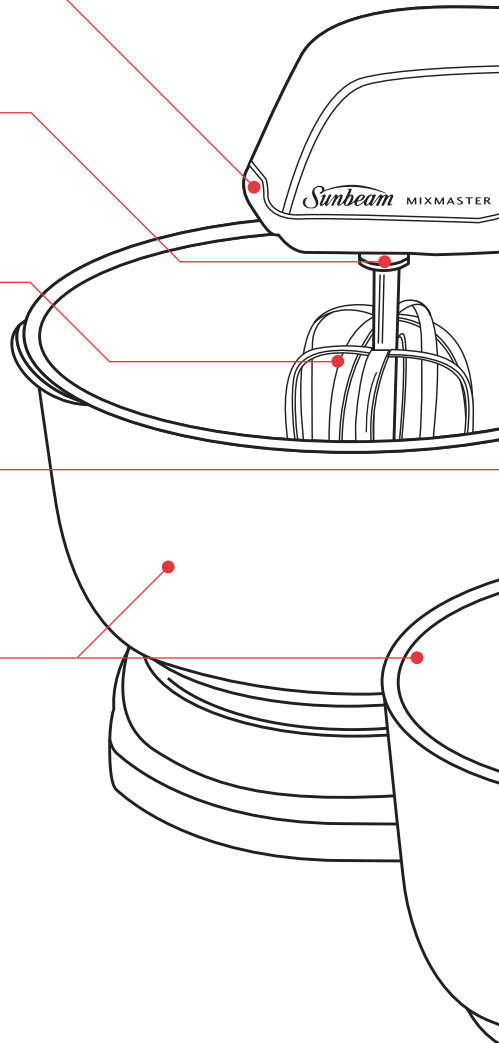
The head of the Mixmaster benchtop mixer tilts back and locks securely into position to allow for easy removal of mixing bowls and attachments.

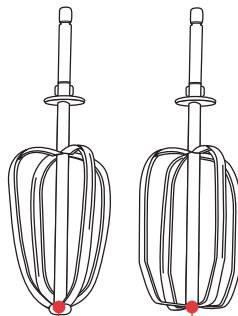
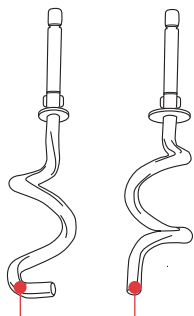
## Glass mixing bowls

3.5 and 1.6 litre mixing bowls are ideal for mixing large or small quantities of ingredients.

## Dishwasher safe

The glass bowls, beaters and dough hooks are dishwasher safe for easy cleaning.





**Special 'V - groove' beaters**

Specially designed for optimum mixing and aeration.

**Dough hooks**

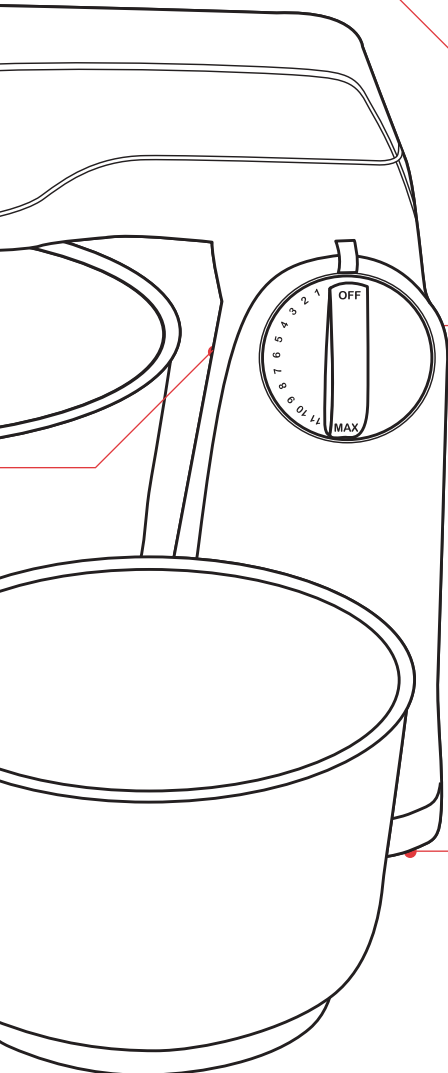
Heavy duty steel dough hooks take the hard work out of kneading dough and other heavy mixtures.

**12 speed control dial**

12 speed electronic torque control motor maintains the selected speed regardless of the mixing load.

**Non-slip rubber feet**

Keep the mixer secure on the bench top during use.



# Using your Sunbeam Mixmaster benchtop mixer

## Before using your Mixmaster benchtop mixer

Before assembling your Sunbeam Mixmaster benchtop mixer, be sure the power cord is unplugged from the power outlet and the speed control dial is in the OFF position.

1. Press the 'head tilting' button, located at the back of the Mixmaster benchtop mixer. While the button is depressed ease the head of the Mixmaster benchtop mixer back, see Figure 1. The Mixmaster benchtop mixer head will lock into this tilt position, see Figure 2.

Figure 1

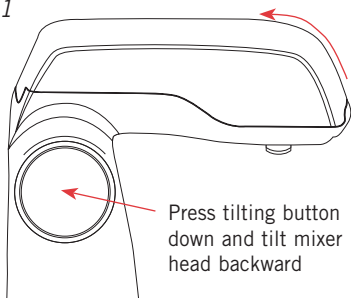
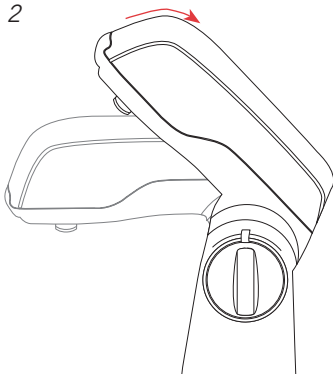


Figure 2



2. Select the desired attachments depending on the mixing task to be performed;

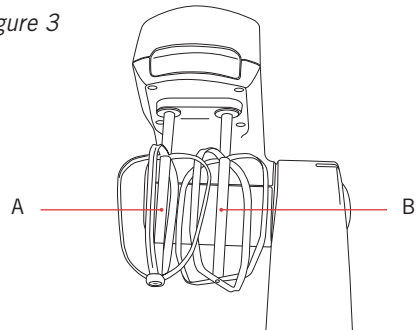
- Beaters for creaming butter and sugar, mixing cake mixes and whisking cream and egg whites.
- Dough hooks for kneading dough and other heavy mixtures.

3. Insert selected attachment;

**Beaters** – Take the two beaters, place the oval shaped beater (A) into the socket marked with the symbol (⌚). Likewise, place the square shaped beater (B) into the socket marked with the symbol (⌚). See Figure 3.



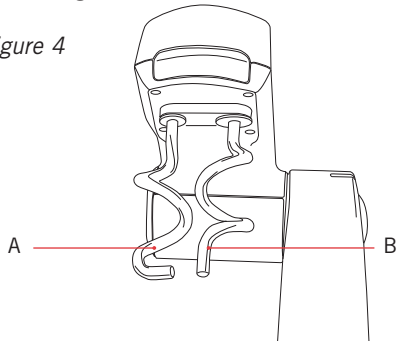
Figure 3



**Dough hooks** – Take the two dough hooks, place the dough hook (A) into the socket marked with the symbol (⌚). Likewise, place the dough hook (B) into the socket marked (⌚). See Figure 4.



Figure 4



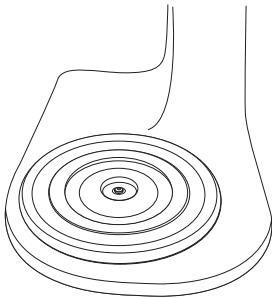
## Using your Sunbeam Mixmaster benchtop mixer (continued)

**Note:** Be sure both beaters or dough hooks click firmly in place, you may need to twist the attachments slightly to engage them in position prior to pushing them into place.

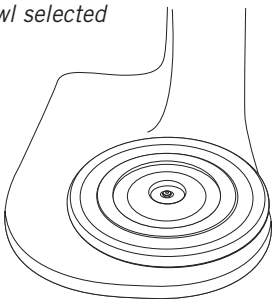
4. Depending on the amount of ingredients required for mixing, select bowl size by placing the turntable into either of the two holes on the base of the Mixmaster benchtop mixer stand, see Figure 5.

Figure 5

*Small bowl selected*



*Large bowl selected*



5. Press 'head tilting' button to lower the head with the selected attachments (either, beaters or dough hooks) in place, into the mixing bowl. See Figures 6 & 7.

Figure 6

Press tilting button in and tilt mixer head forward

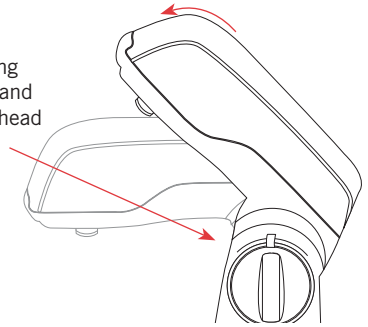
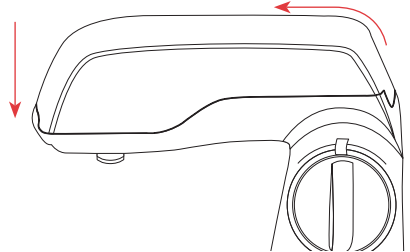


Figure 7



### Using your Mixmaster benchtop mixer

1. With the speed control dial in the OFF position, plug the power cord into a 230-240 volt power outlet.
2. Use the speed control dial to turn the Mixmaster benchtop mixer ON and OFF and to control the mixing speeds. Clearly marked instructions for correct mixing speeds for each type of mixture are shown in the 'Mixing Guide' on page 7.

**Tip:** Start mixing at slow speeds and increase speed gradually to prevent ingredients splashing out of the mixing bowl.

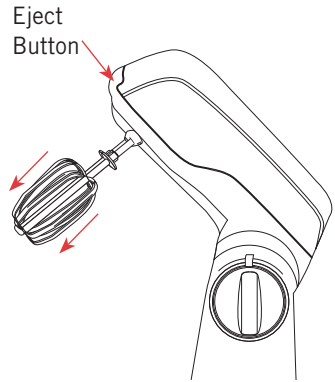
When adding dry ingredients, particularly flour, lower the speed temporarily until ingredients are combined.

**Tip:** When kneading yeast doughs, use speed 1 to achieve best results. For specific instructions for the use of dough hooks see 'Helpful Hints for a Successful Dough' on page 13.

## Using your Sunbeam Mixmaster benchtop mixer (continued)

3. When mixing is complete, turn the speed control dial to the OFF position and unplug the cord from the power outlet.
4. Press in 'head tilting' button and ease the Mixmaster benchtop mixer head back until the mixer head is locked into the tilt back position (See Figures 1 and 2 on page 4).
5. To remove the particular attachments (either beaters or dough hooks), place fingers loosely around the attachments and hold down the 'eject button' see Figure 8.

Figure 8



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## Rotation of Mixing Bowls

The mixing bowls rotate by means of the plastic button on the tip of the beater making contact with the bowl and the mixture passing through the beaters.

**Note:** To prevent overmixing the rotation of the bowl may slow down and in some instances stop, depending on the consistency of the mixture. It is unnecessary for the bowl to rotate continuously throughout mixing.



# Mixing Guide

Please keep in mind that the various mixing tasks and related speeds, listed in the table below, may vary slightly from recipe to recipe.

Please refer to it regularly as you develop your understanding of how different ingredients interact when mixing.

<b>SPEED SETTING RANGE</b>	<b>MIXING TASK</b>
LOW	<b>FOLDING &amp; BLENDING</b>
1	Scones/Pastry
2	Biscuit dough
3	Tea Cakes
MEDIUM	<b>LIGHT MIXING</b>
4	Sauces & Puddings
5	Custard/Icing
6	Packet Mixes
HIGH	<b>CREAMING &amp; BEATING</b>
7	Butter & Sugar
8	Cream Cheese
9	Heavy Batters
VERY HIGH	<b>WHIPPING &amp; AERATING</b>
10	Cream
11	Egg Whites & Meringues
12	Marshmallow

**NOTES:** For most recipes, it is better to begin your mixing on a slower speed until the ingredients begin combining, then move to the appropriate speed range for the particular task.

Generally there is no one set speed for an entire recipe. You will need to change the speed of the Mixmaster benchtop mixer depending on what stage of the recipe you are working on. This is communicated in the recipe section.

When mixing larger quantities you may need to increase the Mixmaster benchtop mixer speed due to the amount of mixing required and the larger load on the machine.

When building up a recipe that requires the addition of dry ingredients, such as flour, slow the speed down whilst these ingredients are being added to avoid a snow storm effect. Once the extra ingredients begin combining then slowly increase to the appropriate speed for the particular mixing task.

# Oven Temperature Guide

For your information, the following temperature settings are included as a guide. These settings may need to be adjusted to suit the individual range.

Thermostat Settings			
DESCRIPTION OF OVEN TEMPERATURES	Degrees Celcius °C	Degrees Farenheit °F	Gas Mark
Very Slow	120	250	½
Slow	140-150	300	1-2
Moderately Slow	160	325	3
Moderate	180	350	4
Moderately hot	200	400	6
Hot	220	425	8
Very Hot	240	475	9

**Note:** If using fan forced ovens be sure to turn the temperature down by 20°C. Also check recipes at the back of this booklet.

# Care and Cleaning

Before cleaning your Sunbeam Mixmaster benchtop mixer, ensure the power is turned off at the power outlet, then remove the plug. Wipe over the outside area of the Mixmaster benchtop mixer and turntable with a dampened cloth and polish with a soft dry cloth. Wipe any excess food particles from the power cord. Wash the mixing bowls, beaters and dough hooks in warm soapy water and wipe dry. Give special attention to the nylon button area on the beater - use a brush if necessary to remove sticky food particles. The glass bowls may be washed in the dishwasher.

## Maintenance Service

Your Sunbeam Mixmaster benchtop mixer should be regularly checked. After approximately four years of domestic use, the grease in the gear compartment should be examined (commercial use after two years). We suggest at that time you send the Mixer to your nearest Sunbeam Appliance Service Centre to ensure efficient, correct servicing.

**Note:** The Sunbeam Mixmaster benchtop mixer and the turntable have been factory oiled and no additional home oiling is necessary.

## Storage

Keep your Sunbeam Mixmaster benchtop mixer in a convenient position on your kitchen bench ready for use at all times. Place the beaters and dough hooks into the bowl (storage of beaters and dough hooks in a drawer with other kitchen equipment may cause damage).

**Note:** Never wind the power cord around the motor after use as the warmth of the motor may cause damage to the power cord.

# Lets Talk Ingredients

Listed below is a guide regarding some of the ingredients used in the recipes in this book.

## **Shortenings**

The word, shortening, is a term used to describe any one of the solid fats (animal, vegetable or a mixture) which is suitable for general use. Some are more suited than others for particular recipes and are therefore specified. Where the term shortening is used, select the one most pleasing to your palate. It is possible to mix or substitute according to your requirements. Examples include Cotton seed oil and soybean.

## **Butter**

Butter is made from approximately 80% milk fat (cream) and is churned over a period of time to produce a solid (butter). Butter is used to stabilize, texturize and add flavour. Butter may be salted or unsalted, it is best to use unsalted butter for cake baking. Clarified butter has the milk solids and salt removed, which is ideal for pastry making as it can be heated to higher temperatures than regular butter.

**Note:** Margarine can be used as a substitute for butter. It is made from vegetable oils, therefore it may alter the end result. There are various types of margarines, some of these are butter-margarine blends and fat reduced.

## **Yeast**

A raising agent used in doughs. Yeast is a microscopic living organism that grows rapidly in suitable warm, moist conditions. The yeast plant feeds on sugar and expels carbon dioxide which expands the gluten framework. When foaming yeast do not allow the temperature to exceed 46°C, as this will kill the yeast. A 26°C - 30°C, draft free area is most suitable for the growth of yeast during the rising process. Both Dry Yeast and fresh Compressed Yeast may be used in the recipes included in this book. (NB. 7g of dry yeast is equivalent to 20g of compressed yeast).

### **Measuring Ingredients**

Careful and correct measurement of all ingredients is essential for recipe success. Australian Standard Metric cup and spoon measures are used in all recipes in the book. All cup and spoon measurements should be level.

One metric tablespoon is equal to 20ml.

One metric teaspoon is equal to 5ml.

One liquid cup is equal to 250ml.

The following are some hints on measuring ingredients.

### **Wet Ingredients**

Place the liquid measuring jug on a level surface and check the measurement at eye level.

### **Dry ingredients**

Use a standard metric measuring cup and spoon to measure out dry ingredients. After filling, level off cup or spoon with a knife. You may like to tap the cup or spoon lightly on the kitchen benchtop before levelling. If your dry ingredients have any lumps, be sure to remove them or break them up, sifting ingredients prior to mixing will help.

### **Raising Agents**

Care is essential for best results. Check for and crush any lumps, particularly in bicarbonate of soda, before measuring.

### **Fats and Oils**

The simplest method to measure butters, margarines and shorting is to cut or spoon the required amount from the block or container and then weigh it using metric scales. For oil use a liquid measuring cup. Do not weigh oil.

# Cookery Tips for Best Results

1. Before starting, read the recipe completely.
2. Refrigerated ingredients, i.e. butter and eggs should be at room temperature before mixing begins. Set these ingredients out ahead of time.
3. Before starting your recipe preheat oven to baking temperature recommended in the recipe.
4. Assemble all ingredients and utensils near the mixer.
5. To eliminate the possibility of shells or deteriorated/off eggs in your recipe, break eggs into a separate container first, then add to the mixture.
6. When mixing egg whites, be sure the bowls and beaters are thoroughly cleaned and dried as even the smallest amount of oil on beaters or bowl may cause the egg whites not to aerate.
7. Always start mixing at slow speeds. Gradually increase to the recommended speed as stated in the recipe.
8. Do not overbeat. Be careful that you only mix/blend mixtures for the recommended time specified in your recipe. Fold in dry ingredients only until just combined. Always use the low speed. At any stage of mixing, over beating can cause toughness, close texture, lack of rising or excessive shrinkage. Climatic conditions, seasonal temperature changes, temperature of ingredients and their texture variation from area to area all play a part in the required mixing time and the results achieved.
9. All recipes have been kitchen tested, but should you find it necessary to vary the ingredients or the size of the tin etc. allow for a variation in cooking time. Always test for doneness in baked foods before removing from the oven or the cooking appliance.
10. During mixing, ingredients may splash to the sides of the bowl. To scrape the bowl, turn the beaters and bowl Control Dials to the 'OFF' position and using a plastic or rubber spatula, scrape the bowl. NEVER USE A KNIFE, METAL SPOON OR FORK, as this may cause damage to the beaters and bowl. A light scraping after the addition of each ingredient assists in achieving efficient mixing.

# Helpful Hints for a Successful Dough

## Step 1: Preparing the yeast

For the dry yeast to be activated it needs to ferment. To do this place warm milk, sugar and the tepid water into a bowl, add dry yeast and mix. Stand in a warm place until mixture starts foaming i.e. bubbles. This process will take approximately 10 minutes. Be sure not to overheat the milk as hot temperatures will kill and deactivate the yeast.

## Step 2: Preparing the dough

**Note:** Ensure dough hooks are in place (refer to page 4).

1. Place the dry ingredients into the Mixmaster benchtop mixer bowl and position onto the turntable. Turn the speed control switch to speed 1. Begin to gradually add the liquid ingredients to the bowl.

**Note:** You may find it useful to use a rubber or plastic spatula to scrape the dry ingredients from the side of the bowl during the kneading process. Do not use the spatula near or directly behind the dough hooks. Use only a rubber or plastic spatula and keep it well away from the moving parts.

**Safety Tip:** Do not attempt to feed the dough into the dough hooks with your hands, spatula or any other utensil while the mixer is plugged into a power outlet or in operation.

2. As the ingredients start to form a ball, scrape down the sides of the bowl if necessary with a plastic spatula and remove your dough.

**Safety Tip:** Do not use the mixer near the edge of a bench or table top where it may fall off.

3. After kneading place dough into a large well greased mixing bowl. Place the bowl in a warm, draft-free area and cover with a light cloth until the dough doubles in size.
4. Plunge fist into the centre of the risen dough to punch out excess air. Fold outer edges into the centre and turn dough onto a lightly floured board for shaping. Place dough into tins for baking, or cut and shape dough for making buns, rolls, etc.
5. Final rising of dough. Cover the dough with a light cloth and place in a warm, draftfree area until doubled in size again. Glaze and bake.

## Helpful Hints for a Successful Dough (continued)

### Step 3: The finishing touches

#### To add interest to breads

- Brush loaves or buns with a little water or milk and sprinkle with sesame, poppy, or caraway seeds before baking.
- Top loaves with shredded cheese during the last few minutes of baking.
- Drizzle sweet tea rings or buns with an icing when cooled.

#### Glazes

- May be brushed over the dough at any time before, during or after baking.

#### Before Baking

- For a shiny crust, brush with cream or evaporated milk.
- For a glossy crust, brush with beaten egg white.

#### After Baking

- For a matt finish, brush with melted butter or margarine.

### Doughy Tips.

**Q.** My dough hasn't worked, what went wrong?

**A.** If you over knead or under knead your dough the end result will be tough. Also, you may have to de-activated the yeast (see pg 13)

**Q.** I followed the recipe, however I'm finding that my mixture is dry and crumbly. Do I need to add more water?

**A.** One common problem is that flour tends to absorb or want more moisture/liquid, especially on a warm or humid day. We suggest you add more water, a drop at a time, until you reach a smooth ball/dough.

**Q.** I added too much water and my dough is very sticky, what can I do?

**A.** If the dough is smooth without lumps, then remove the dough from the bowl and turn it out onto a well floured benchtop. Knead the dough until you get a smooth and well formed dough, that is soft to touch and bounces back when pressed with the tip of your finger.



# Helpful Hints for Better Cake Making

- Always have ingredients at room temperature.
- Add flavouring and essences to the shortening for a better flavour.
- Add the sugar to the softened shortening and beat until the colour lightens slightly; there's no need to beat until the sugar is dissolved.
- Add whole eggs one at a time and beat until egg is absorbed. Eggs should not be cold as they can curdle mixtures.
- In our recipes we will use self-raising flour wherever possible. If plain flour is called for, it must be used to keep the balance of ingredients correct.
- Divide the flour and the liquid into two portions and add alternately with the liquid on speed 1 - don't over beat.
- If you don't have a tin the same size as the recipe suggests, here are some tins that are of similar capacity: Use 2 x 20cm sandwich tins or a 1 x 28 x 18cm lamington tin or a 1 x 20 x 7cm deep round cake tin or 1 x standard loaf tin or a 1 x 20cm ring tin.
- Care must be taken when using a cake tin instead of a sandwich tin to lower the suggested temperature by approximately 25°C and lengthen the cooking time.
- Care should also be taken when substituting a cake tin for a ring tin, baba tin or any tin with a funnel as some cake mixtures that have a very high fat content may need the heat supplied by way of the funnel.

- Cooking times and temperature are meant only as a guide. Light mixtures should spring back when lightly touched and heavy mixtures, fruit cake and the like, should be tested with a skewer toward the end of the suggested cooking time.

## Reasons for Poor Results

### Sponge Cakes Shrink

Unbalanced ingredients, overbeating of egg whites, sudden changes of temperature or draught when taking from the oven.

### Cakes Do Not Rise

Mostly due to gross overbeating, but can also be caused by too hot an oven during the first part of cooking.

### Cakes Sink in the Centre

Too much fat, raising agent, liquid or sugar; too little flour; under cooking or slow cooking.

### Cakes Run Over at Edges

Too much batter for size of pan, too cool an oven, too much sugar, over beating, too much raising agent.

### Hard Outer Crust

Too much flour, too little sugar, over mixing, too hot an oven.

### Moist, Sticky Outside

Too much sugar, over beating, under baking.

# Helpful Hints for Better Cake Making (continued)

## **Heavy, Close Texture**

Too much fat or sugar, over mixing, under baking, or too hot an oven.

## **Fruit Sinks**

Mixture too soft, damp fruit, too little flour, ingredients not correctly balanced, over beating.

## **Some Hints on Sponge Making**

- There are basically two methods of sponge making. The whole egg method is the simpler, but better volume can be achieved if the egg whites are separated from the yolks.
- If you choose to separate the eggs, whip the whites until they hold peaks and gradually add the sugar a little at a time, beating well between each addition. Start with teaspoons of sugar and, as the mixture stiffens, add it more quickly. This process should take about 3-5 minutes. Only fold in the egg yolks until they disappear, say ½ minute.

## **These General Tips apply to either method:**

- Eggs should be at room temperature.
- Caster sugar will give a better result as it dissolves more quickly.
- Bowl and beaters should be clean, dry and free from any fat.
- The fold speed of the Mixmaster benchtop mixer will supply the gentle but thorough action necessary to fold in flour. Care should be taken to mix only until the flour has been folded thoroughly through the egg mixture. Always commence mixing on speed 1.

- The liquid should always be hot when folded through the sponge mixture. This starts the sponge cooking on the table, so it is essential to have the oven in readiness.
- Don't rush the folding in and be sure the liquid is evenly folded through the mixture. Any unmixed liquid will cause the sponge to be held down where the liquid lies.

## **Swiss Rolls**

- The sponge mixture must be evenly distributed. A better result will be achieved if the mixture is poured along the tin and the tin tilted to allow the mixture to run to the corners, rather than spreading the mixture.
- While the roll is baking, sprinkle a little crystal sugar onto the sheet of greaseproof paper larger than the Swiss roll tin. Soften the jam to make it easy to spread. Immediately after the roll comes from the oven, turn in onto the prepared paper and quickly spread the jam right out to the corners. Make the first roll a tight tuck and use the greaseproof paper to help you handle the hot sponge.
- It is essential the sponge is rolled quickly and that sponge is not over-cooked or the roll will crack.

# Recipes – Baking

## Basic Pizza Dough

Makes 2 large pizzas

- 2 teaspoons (7g packet) dry yeast
- 1 teaspoon sugar
- $\frac{3}{4}$  cup luke warm water
- 2 cups plain flour
- $\frac{1}{2}$  teaspoon salt
- 2 tablespoons olive oil

1. Combine the yeast, sugar and water in a jug; stir to combine. Cover mixture and place in a warm area for about 10 minutes until the mixture has a foamy surface.
2. Insert dough hooks into the mixer head (refer to page 4). Place flour and salt in the large Mixmaster benchtop mixer bowl.
3. Add olive oil. Mix on Low speed (1-2), gradually adding yeast mixture. Continue on Low speed for about 2 minutes or until mixture comes together. It may be necessary to scrape the sides of the bowl with a rubber spatula. Increase speed to medium speed (4) for about 10 minutes or until dough is a smooth and elastic ball.
4. Lightly grease a large bowl. Place dough into greased bowl and turn to lightly grease dough. Cover; allow to rise in a warm area for about 40 minutes or until doubled in size.
5. Using your fist, punch dough down. Return to the large Mixmaster benchtop mixer bowl. Knead on medium speed (4) for about 1 minute.
6. Divide the dough into two even pieces. Roll one piece at a time on a lightly floured surface, into a rough round. Place on a lightly greased pizza tray and stretch to fit tray. Repeat with remaining dough. Top as desired.

## Supreme Pizza

Makes 2 large pizzas

- 1 quantity basic pizza dough
- $\frac{1}{4}$  cup pizza sauce
- 2 cups pizza cheese
- $\frac{1}{4}$  cup finely chopped fresh basil
- $\frac{1}{2}$  onion, thinly sliced
- 1 small red capsicum, thinly sliced
- 100g button mushrooms, thinly sliced
- 100g shaved ham, torn
- $\frac{1}{4}$  cup pitted olives

1. Prepare basic pizza dough according to recipe.
2. Preheat oven to very hot (240°C/220°C fan-forced).
3. Spread pizza sauce over bases. Sprinkle with half of the cheese. Top with remaining ingredients and sprinkle with remaining cheese.
4. Cook pizza, for about 15 minutes or until bases are golden and cheese has melted.

## Baking (continued)

### Potato and Rosemary Pizza

Makes 2 large pizzas

1 quantity basic pizza dough  
1 tablespoon olive oil  
1 clove garlic, crushed  
Salt and pepper, to taste  
2 cups pizza cheese  
200g new potatoes, very thinly sliced  
1 tablespoon finely chopped fresh rosemary

1. Prepare basic pizza dough according to recipe.
2. Preheat oven to very hot (240°C/220°C fan-forced).
3. Combine olive oil and garlic in a small bowl. Using the back of a spoon, spread oil mixture evenly over pizza bases. Season with salt and pepper.
4. Sprinkle bases with half of the cheese. Top with potato slices and rosemary. Sprinkle with remaining cheese.
5. Cook pizza, for about 15 minutes or until bases are golden and cheese has melted.

### Sweet Choc Hazelnut Pizza

Makes 2 large pizzas

1 quantity basic pizza dough  
½ cup chocolate hazelnut spread, at room temperature  
½ cup hazelnuts, coarsely chopped  
Strawberries and ice cream to serve

1. Prepare basic pizza dough according to recipe.
2. Preheat oven to moderately hot (200°C/180°C fan-forced).
3. Spread chocolate hazelnut spread evenly over pizza bases. Sprinkle with hazelnuts.
4. Cook pizza, for about 10 minutes or until bases are golden.
5. Serve immediately topped with strawberries and ice cream.

## Baking (continued)

### **Foundation Butter Cake**

125g butter or margarine, softened

4 drops vanilla extract

$\frac{3}{4}$  cup caster sugar

2 eggs

2 cups self raising flour

1 cup milk

1. Preheat oven to 180°C. Grease and line a 20cm round cake tin or similar.
2. Using the small Mixmaster benchtop mixer bowl, break up butter on Medium speed (5-6), add vanilla, sugar and cream on High speed (7-8) until light and creamy. Approximately 2 minutes.
3. Add eggs one at a time beating well between each addition.
4. Reduce to Low speed (2-3) and fold in sifted flour and milk alternately. Be careful not to use high speeds as flour will go everywhere! Mix for 3-4 minutes until cake batter is rich, smooth, thick and creamy.
5. Scrape batter into prepared pan. Bake for approximately 30-35 minutes or until cooked when tested with a skewer.

**Note:** When creaming butter or cream cheese use Low speeds (1-3) initially and make sure butter/cream cheese is chopped into cubes and added in small amounts until smooth and creamy. Butter and cream cheese should be at room temperature before beating. Once the desired quantity of butter/cream cheese has been added, slowly increase to High

speed (7-9).

### **Variations to this recipe:**

#### **Upsidedown Peach cake**

1. Preheat oven to 180°C. Grease and line a 20cm round cake tin.
2. Cut 4 peaches in half and remove their stones. Place cut side down in prepared cake tin. Sprinkle over 3 tablespoons white sugar and 20g chopped butter.
3. Follow steps 2 - 4 from the 'Foundation Butter Cake' recipe.
4. Spoon into cake tin. Level and bake for 40-45 minutes or until cooked when tested with a skewer. Allow cake to cool before removing from cake tin.
5. Serve peach side up. Makes 1 cake.

#### **Variation:**

Fresh pineapple slices, mango halves, peaches, pears or apricots can be used. Well drained tinned fruits such as plums can be used as well. Frozen mixed berries also work well.

**Serving suggestion:** Serve cake cut into wedges and spoon a dollop of thick cream over the top.

## Baking (continued)

### Lemon or Orange Cake

Add the rind of one lemon or orange into the cake batter, and or with the addition of butter and sugar and fold 2 tablespoons of poppy seeds into the cake batter makes an interesting and tasty cake.

### Coffee Crumble

Mix in 2 tablespoons of instant coffee powder into the cake batter. On top of the cake batter sprinkle with a mixture of 1 tablespoon butter, 2 tablespoons plain flour, 2 tablespoons sugar, ½ teaspoon of cinnamon and 2 tablespoons of instant coffee.

### Chocolate Cake

60g unsweetened chocolate - melted and added at the same time as the milk from the recipe above and mix well into the cake batter before baking.

### Marble Cake

Divide batter into 3, leave one plain, add pink food colour to second portion and 2 tablespoons of cocoa, ½ teaspoon bicarbonate of soda and 1 tablespoon milk to the remaining cake batter. Drop spoonfuls of alternate colours into a 20cm ring tin.

### Berry Cake

Add 2 cups of fresh, frozen or canned mixed berries to the top of the cake batter in tins before baking. Make sure that berries are well drained if canned.

### Classic Sponge Cake

Serves 8

1 cup wheaten cornflour  
1 teaspoon cream of tartar  
½ teaspoon bicarbonate of soda  
4 eggs  
¾ cup caster sugar  
300ml thickened cream, whipped

1. Preheat oven 180°C. Grease and line bases of two 22cm round cake pans. Sift the cornflour, cream of tartar and bicarbonate of soda together twice.
2. Using the small Mixmaster benchtop mixer bowl, beat eggs and sugar on High speed (9-10) until thick and creamy. Using a large metal spoon, gently fold in sifted flour mixture until combined. Divide mixture among cake pans. Bake for 15 minutes or until a skewer inserted into the centre comes out clean. Allow to stand in cake pan 5 minutes before turning onto a wire rack to cool.

**Serving suggestion:** sandwich sponges together with your favourite jam and whipped cream. Dust with icing sugar. Or sandwich together with cream and spread with passionfruit icing. White Chocolate

## Baking (continued)

### **White Chocolate Cheesecake**

Serves 8

150g plain sweet biscuits  
75g butter, melted  
2 x 250g packets cream cheese, room temp  
½ cup caster sugar  
1 teaspoon vanilla extract  
150g white chocolate melts  
3 teaspoons gelatine  
2 tablespoons water  
300ml thickened cream

1. Grease and line a 20cm springform tin with baking paper.
2. Process biscuits to a fine crumb. Combine with melted butter. Press crumb into the base of the pan. Refrigerate for 20 minutes
3. Meanwhile, using the large Mixmaster benchtop mixer bowl, beat cream cheese, sugar and vanilla extract on Low speed (1-2) until just combined. Increase to High speed (8-9) until smooth.
4. Place chocolate in a microwave heat-proof bowl. Microwave on Medium for 1 minute. Stir. Return to microwave for 30 seconds, stir again and repeat until chocolate has melted; cool.
5. Sprinkle gelatine over water in a cup, stand in a pan of simmering water, stir until dissolved; cool. Add gelatine to cheese mixture and beat until combined.
6. Using the small Mixmaster benchtop mixer bowl, beat cream on Very High speed (10-12) until thick.
7. Stir cream and chocolate through cream cheese mixture. Pour mixture into prepared tin. Refrigerate until firm. Serve with mixed berries.

# Icings, Fillings, Frostings and Creams

## **Fluffy Butter Frosting**

1/3 cup butter or margarine  
4 cups pure icing sugar  
pinch salt  
3-4 tablespoons milk  
1 1/2 teaspoon vanilla

1. Place all ingredients into the small Mixmaster benchtop mixer bowl and on Low speed (1-2), mix until all ingredients are well combined, creamy, light and fluffy in texture.

## **Glaze Icing**

3 tablespoons sugar  
1/4 cup water  
1 teaspoon gelatine

1. Place all ingredients into a small saucepan. Stir over medium heat until sugar has dissolved, approximately 2 minutes.
2. Brush warm on top of baked sweet goods.

## **Passionfruit Icing**

1 1/2 cups icing sugar  
2 teaspoons butter  
1 tablespoon hot water  
1 tablespoon passionfruit pulp

1. Sift icing sugar in a small heatproof bowl, add butter and hot water and stir until mixture forms a thick paste. Place bowl over a saucepan of simmering water and stir until icing is a spreadable consistency.
2. Spread icing over sponge and allow to set

before serving.

## **Royal Icing for Fruit Cakes**

1 egg white  
1 1/4 - 1 1/2 cups pure icing sugar, sifted  
1 teaspoon liquid glucose  
2 teaspoons lemon juice  
Extra icing sugar for kneading, approximately 1x500g box

1. Using the small Mixmaster benchtop mixer bowl, beat the egg white on High speed (7-8).
2. Reduce to Low speed (1-2) and gradually add icing sugar .
3. Add glucose evenly through.
4. Beat on Medium speed (4-6 ) until smooth. Add lemon juice.
5. Turn out icing onto a well dusted clean surface of icing sugar, knead with icing sugar until icing is firm, smooth, stiff and very white.

**Note:** If icing is not being used immediately, cover with plastic wrap.



## Icings, Fillings, Frostings and Creams (continued)

### **Sweet Pastry Cream**

2 cups milk

1 vanilla bean, split and seeds scraped

6 egg yolks

$\frac{2}{3}$  cup caster sugar

$\frac{1}{3}$  cup cornflour

1. Bring the milk and vanilla bean and seeds to the boil in a small saucepan. Remove from heat once boiled. Remove vanilla bean.
2. Beat egg yolks, sugar and cornflour in the small Mixmaster benchtop mixer bowl on medium speed (5-6) until thick. With the Mixmaster benchtop mixer still running gradually beat in the milk mixture. Return custard mixture to saucepan, stir over medium heat until mixture boils and thickens.
3. Transfer to a bowl and place a piece of plastic wrap onto the custard to stop a skin forming. Cool.
4. Pipe into puffs and drizzle with warmed chocolate.

# Brunch, Lunchtime and Afternoon Tea

## **Crepes**

1½ cups plain flour  
Pinch of salt  
2 eggs  
1¼ cups milk  
1 tablespoon oil

1. Sift flour and salt into the small Mixmaster benchtop mixer bowl.
2. Add combined eggs and milk gradually on Low speed (2-3). Increase speed to Medium (4-6) and beat well to remove any lumps.
3. Mix in oil. Allow to stand for 1 hour.
4. Grease heated Sunbeam Skillet. Pour about a 1/3 of a cup of the batter into the pan to make each crepe.
5. Cook quickly until lightly brown. Toss and brown other side. Sprinkle with lemon juice and sugar. Roll and serve hot.

## **Filling suggestions:**

Smoked Salmon Crepe with a slice of Camembert cheese, red onions and snow pea sprouts. Roll up and serve with a fresh garden salad.

## **Carrot, Prune and Sultana Cake**

4 eggs  
1½ cups caster sugar  
¾ cup vegetable oil  
2½ cups plain flour  
2 teaspoons bicarbonate of soda  
2 teaspoons baking powder  
½ teaspoon salt  
2 teaspoons cinnamon

½ teaspoon mixed spice  
¼ teaspoon nutmeg  
juice and grate rind of a lemon or orange  
6-8 large prunes, pitted & chopped  
1 cup walnuts, chopped  
1 cup sultanas  
4 medium carrots, peeled, shredded

## **Cream Cheese Frosting**

125g pkt cream cheese, softened  
30g butter  
3 teaspoons lemon juice  
2½ cups icing sugar

1. Preheat oven to 160°C. Grease and line 2 loaf tins and set aside.
2. In the small Mixmaster benchtop mixer bowl beat eggs and sugar on Medium speed (5), for 2 minutes.
3. Add oil and beat for 3 minutes on Medium speed (5) until mixture is thick and creamy.
4. Using Low speed (1-2), fold in dry ingredients. Transfer to the large Mixmaster benchtop mixer bowl. Add prunes, walnuts, sultanas and carrots.
5. Position the large Mixmaster benchtop mixer bowl onto the mixer and on Low speed (1-2) fold the mixture together.
6. Place mixture into prepared tins and bake for 50 minutes. Cool in tins for 5 minutes then remove to wire rack and cool completely.
7. Frosting: Beat cream cheese, butter, lemon and sugar juice together on Medium speed (4) until light and creamy.
8. Add icing sugar slowly and continue beating on Medium speed (5-6) until combined.
9. Spread frosting over cold cakes and decorate as desired.

# Pre-Dinner Nibbles

## Fritter Batter

Covers 8-12 fritters

- 1 cup plain flour
- 3 teaspoons baking powder
- Pinch of salt
- 1 egg
- ½ cup milk

1. Sift flour, baking powder and salt into the small Mixmaster benchtop mixer bowl, add egg and milk and beat on Low speed (2), until combined and mixture is smooth, approximately 1-2 minutes.
2. Dip your favourite prepared fruit or vegetable into batter and deep fry immediately.

### Ingredient suggestions:

Raw or cooked fruits, cheese fritters, fried oysters.

**Note:** When deep frying fritters ensure that your oil is bubbling and very hot. Never cook fritters in oil that doesn't sizzle when food is placed into the deep fryer.

## Mayonnaise

- 4 egg yolks
- 1 tablespoon dijon mustard
- 1½ tablespoons of lemon juice
- 1½ cups vegetable or olive oil

1. Combine eggs, mustard, and lemon juice in the small Mixmaster benchtop mixer bowl. Starting on Low speed (1-2) beat and then increasing slowly to High speed (9). Gradually add the oil to the mixture in a long thin stream until the mixture becomes very thick and creamy in consistency.
2. Taste and adjust flavour of mayonnaise with salt and pepper.

## Savoury Puffs

Makes approximately 40

- Choux Pastry Puffs
- 60g butter or margarine
- 1 cup water
- 1 cup plain flour, sifted
- 3 large eggs

1. Preheat oven to 220°C. Grease and line oven slides.
2. Place butter or margarine and water in a saucepan and bring to the boil
3. Stir in flour. Cook stirring until dough leaves the side of the saucepan.
4. Cool slightly. Place mixture in the small Mixmaster benchtop mixer bowl and beat for 1 minute on Medium speed (5).
5. Add eggs one at a time and mix on Medium speed (5) until mixture is stiff and shiny.
6. Drop tablespoon size portions onto prepared slides.
7. Bake for 15 minutes, then reduce heat to 160°C and bake until dry inside. Cool, fill with sweet or savoury fillings and serve.

**Note:** These Choux Pastry Puffs freeze well.

### Variation:

For sweet puffs, fill with sweet pastry cream, page 24.

## Pre-Dinner Nibbles (continued)

### Fillings for the Choux Pastry Puffs:

#### Basic White Sauce

2 tablespoons butter or margarine

2 tablespoons flour

½ teaspoon salt

¼ teaspoon cayenne pepper

½ cup milk

1. Melt butter or margarine in a saucepan, but do not boil.
2. Remove from heat, add flour, salt and pepper, stir until smooth. Do not brown.
3. Add milk all at once. Stir until sauce boils and thickens.
4. Use one of the suggested fillings or divide into two or three.

#### Salmon Filling

1 x 125g tin salmon

2 teaspoons mayonnaise

lemon juice to taste

1. Drain salmon, and flake salmon into a bowl. Add mayonnaise, white sauce and mix well. Season with salt and pepper. Add lemon juice to taste. Pipe mixture into cooled puff's and serve warm or cold.

#### Asparagus Filling

1 small tin asparagus cuts, drained well and finely chopped

90g grated parmesan or romano cheese

1. Mix asparagus, white sauce and cheese until well combined. Season to taste with salt and pepper and pipe into pastry puffs. Serve hot or cold.

### Mushroom and Bacon Filling

1 x 250g tin mushrooms, well drained and finely chopped

2 rashers cooked bacon, ham or prosciutto finely chopped

1. Mix together the white sauce, mushrooms and bacon in a small bowl until well combined. Pipe into pastry puffs and serve hot or cold.

**Note:** The white sauce is nice too, with freshly chopped mixed herbs and brie.

# After Dinner

## Sweet Crepes

1½ cups plain flour  
Pinch of salt  
2 eggs  
1¼ cups milk  
1 tablespoon oil

1. Sift flour and salt into the small Mixmaster benchtop mixer bowl.
2. Add combined eggs and milk gradually on Low speed (1). Increase speed to Medium (5) and beat well to remove any lumps.
3. Mix in oil and allow to stand for 1 hour.
4. Grease heated Sunbeam Skillet or Frypan. Pour about a ⅓ of a cup of batter into the pan to make each crepe.
5. Cook quickly until lightly brown. Toss and brown other side. Sprinkle with lemon juice and sugar. Roll and serve hot.

### Serving suggestion:

- After crepe is cooked spread with nutella and roll up. Serve warm or serve cold (this one is great with the kiddies and big kids alike!).

## Waffles

Makes approximately 8

2 eggs separated  
¼ cup sugar  
¾ cup milk  
½ cup water  
2 cups self raising flour  
Pinch of salt  
125g butter or margarine, melted

1. Using the small Mixmaster benchtop mixer bowl whisk egg whites stiffly on High speed (7-8). Continue mixing at High speed (7-8), add half of the sugar and beat until dissolved, set aside.
2. Using the large Mixmaster benchtop mixer bowl whisk egg yolks and remaining sugar on Very High speed (12). Reduce to Low speed (1) and add milk and water, then sift in dry ingredients.
3. Mix in melted butter or margarine.
4. On Low speed (1-2), fold in stiffly beaten egg whites.
5. Bake in a greased, preheated waffle iron. Use approximately ½ a cup of mixture for each waffle. Each waffle should take approximately 2 minutes to cook.

### Variations to this recipe:

Add any one of the following:

- 2 sliced bananas, 2 teaspoons cinnamon,
- 2 tablespoons cocoa and omit 2 tablespoons flour. Use wholemeal self raising flour instead of white flour.

## After Dinner (continued)

### Hazelnut & Cashew Torte

6 egg whites  
4 egg yolks  
 $\frac{3}{4}$  cup nutella  
100g dark chocolate, melted  
 $\frac{1}{2}$  cup plain flour  
100g hazelnut meal  
 $\frac{1}{2}$  cup crushed cashews

#### Topping:

250g dark chocolate melted  
250g cream heated  
100g whole hazelnuts, toasted, skins removed  
100g whole cashews, toasted

1. Preheat oven 160°C. Grease and line 20cm round cake tin.
2. In the large Mixmaster benchtop mixer bowl whisk egg whites until stiff peaks form, on very High speed (10-12). Remove from bowl and set aside.
3. Using the large Mixmaster benchtop mixer bowl once again, beat egg yolks, nutella and 100g melted chocolate together on Medium speed (5). Add flour, hazelnut meal, crushed cashews and fold in the egg whites using Low speed (1-3).
4. Pour into the prepared cake tin and bake 40-45 minutes.
5. Allow to cool in pan for 10 minutes before removing cake from pan and cool on a wire rack.
6. Combine the melted chocolate and heated cream together. Stir until smooth and allow to cool. As mixture cools it will become thick and glossy.
7. Spoon topping over the cake. Top with cashews and hazelnuts. Serve in thin wedges.

### Pavlova

6 egg whites  
 $1\frac{1}{2}$  cups caster sugar  
3 teaspoons vinegar  
 $1\frac{1}{2}$  tablespoons cornflour  
 $\frac{3}{4}$  teaspoon vanilla extract

1. Preheat oven to 120°C. Grease and flour 30cm round tray.
2. Using the large Mixmaster benchtop mixer bowl ensuring that it is dry and clean, whip the egg whites until stiff on very High speed (10-12).
3. On very High speed (10-12) gradually add the sugar, a teaspoon at a time to start. Beat well between each addition. As mixture thickens add the sugar more quickly. This should take approximately 8-10 minutes mixing time.
4. Reduce to Low speed (1-2) and fold through vinegar, cornflour and vanilla.
5. Spread half of the pavlova mixture onto a prepared tray. Pipe the remaining mixture to form a border.
6. Bake for  $1\frac{1}{4}$  -  $1\frac{1}{2}$  hours. If able, turn oven off and allow to cool in oven overnight or for a few hours.

#### Serving suggestion:

Decorate as desired. Fresh cream and lots of fresh berries is my favourite. Sprinkled with icing sugar to finish off.

## After Dinner (continued)

### **Strawberry Mousse**

2 punnets of strawberries, washed and hulled

$\frac{3}{4}$  cup caster sugar

2 tablespoons lemon juice

3 teaspoons gelatin

2 tablespoons cold water

300ml thickened cream

Extra strawberries for decoration

1. Place strawberries and half the sugar into a saucepan and slowly bring to the boil.
2. Add remaining sugar and lemon juice, stir over low heat until sugar is dissolved.
3. Soften gelatin in water, dissolve in hot strawberry mixture. Cool slightly.
4. Place into a Sunbeam food processor and process until smooth. Allow to cool.
5. Using the small Mixmaster benchtop mixer bowl, whisk chilled cream on Very High speed (10-12) until thick.
6. On Low speed (1), fold through the cooled strawberry mixture and mix on Medium speed (4-6) until just combined.
7. Pour into individual serving dishes or a 4 cup mould. Decorate with strawberries.

# Kids Treats

## **Fluffy Pikelets**      Makes approximately 12

1½ cups self raising flour  
Pinch of salt  
1 teaspoon bicarbonate of soda  
2 tablespoons sugar  
1 egg  
1¼ cups milk  
4-5 drops vanilla extract  
40g butter or margarine

1. Sift flour, salt and soda into the small Mixmaster benchtop mixer bowl. Add sugar, egg, milk and vanilla. Beat on Low speed (1-2) until mixed.
2. Increase to Medium speed (5) and beat for 1-2 minutes until smooth.
3. Fold in melted butter on Low speed (1). Place spoonfuls onto a hot Sunbeam Frypan and cook until bubbled and have turned brown.

Note: Suitable to freeze and reheat.

### **Serving suggestions:**

Serve pikelets hot or cold.

Serve with whipped cream and jam for a sweet treat.

For a savoury treat, top with vegemite & butter or ham & cheese.

Add freshly chopped herbs to the batter and serve cooked pikelets with cream cheese, smoked salmon and caviar.

## **Cornflake Cookies**

125g butter or margarine  
½ cup caster sugar  
1 egg  
½ teaspoon vanilla essence  
½ cup currants  
½ cup desiccated coconut  
1¼ cups self raising flour  
Pinch of salt  
2 cups cornflakes, crushed

1. Preheat oven to 180°C. Grease, line baking trays.
2. Using the small Mixmaster benchtop mixer bowl, cream together butter and sugar on Medium speed (6).
3. Add egg and beat well.
4. Reduce to Low speed (1) and add vanilla, currants and coconut.
5. On Low speed (1) fold in flour and salt in two portions, until mixture is well combined.
6. Spread cornflakes onto a piece of paper and drop teaspoonfuls of mixture onto cornflakes. Roll to coat.
7. Place onto prepared slides and bake for 15 minutes. Allow to cool on trays.



## Kids Treats (continued)

### **Chocolate chip biscuits**

Makes 40

250g butter, softened

½ cup caster sugar

½ 395g can (½ cup) sweetened condensed milk

2½ cups self raising flour, sifted

1 cup white choc bits

1 cup milk or dark choc bits

1. Preheat oven 180°C. Line 4 baking trays with baking paper.
2. Using the large Mixmaster benchtop mixer bowl, beat the butter, sugar and condensed milk on High speed (7-9) until pale and creamy. Reduce speed to Low (1-3), add the flour and mix until the dough almost comes together.
3. Remove the bowl from the Mixmaster benchtop mixer, add the choc bits and stir until well combined. Roll heaped tablespoons of mixture into balls and place onto baking trays, allowing a little room for spreading. Flatten slightly with fingertips or a fork. Insert paddle pop stick into each biscuit (optional).
4. Bake two trays at a time for 14-16 minutes until light golden. Stand 5 minutes on trays before transferring biscuits to a wire rack to cool.

### **Quick Cup Cakes**

Makes 12

60g butter or margarine

1¼ cups self raising flour

½ cup sugar

2 eggs

¼ cup milk

1 teaspoon vanilla essence

1. Preheat oven to 220°C and place patty cases into patty tins and set aside.
2. Using the small Mixmaster benchtop mixer bowl, place all ingredients into the bowl and beat until combined, start mixing on Low speed (1), slowly increasing to Medium speed (5).
3. Place rounded dessert spoonfuls of batter into the patty cases and bake for 12-15 minutes.
4. Allow to cool and decorate as desired.

#### **Variations to this recipe:**

Top the cake batter in the patty cases with frozen berries before baking.

#### **Serving suggestion:**

When patty cakes are cooked drizzle with icing sugar and top with a small eatable decoration like marshmallows.

#### **Butterfly cakes**

Cut the tops off the patty cakes and cut in-half. Top with a small spoonful of cream or thick custard. Place cake halves back into the centre of the cup cakes facing up to create wings. Dust with icing sugar.

## Kids Treats (continued)

### Meringues

2 egg whites  
90g caster sugar  
90g icing sugar

1. Preheat oven to 120°C. Grease two oven slides with baking paper.
2. Using the small Mixmaster benchtop mixer bowl, beat egg whites until stiff but not dry, on Very High speed (10-12).
3. On Very High speed (10-12) add caster sugar gradually, beating well.
4. Reduce to Low speed (1) and fold in icing sugar. Mix until stiff and shiny.
5. Using a star shaped nozzle, pipe small meringues onto the prepared slide. If you do not have a piping bag use two teaspoons. Decorate if desired. Bake for 10 minutes, reduce heat to 100°C and continue cooking for 20-25 minutes.
6. When cold, join in pairs with icing (optional).

### Marshmallows

Makes 12

25g gelatine  
1½ cups caster sugar  
185ml boiling water  
vanilla or strawberry essence  
food colouring (optional)  
Combined cornflour and icing sugar for coating

1. Dissolve the gelatine in 95ml boiling water whisking together with a fork. Keep in bowl of hot water until ready to use so it does not gel.
2. Using the large Mixmaster benchtop mixer bowl and a metal spoon combine the sugar, 185ml boiling water and vanilla. Stir and add the dissolved gelatine.
3. Mix on Low speed (1) for 2 minutes slowly

increasing to High speed (7). Leave on High speed for 10 minutes or until the mixture becomes thick and creamy. Add a few drops of your favourite food colouring (optional) and increase speed to Very High (12). Beat for a further 5-7 minutes, until mixture is very stiff and fluffy.

4. Lightly grease 2 x 22cm square tins or similar with vegetable oil.
5. Scrape down sides of bowl occasionally during beating.
6. Spoon mixture onto oven slides, spread evenly. Leave to set at room temperature, approximately 30 minutes.
7. When firm to touch, cut into cubes or fun shapes that the kids will enjoy. Toss in cornflour mixture.

**Note:** Marshmallow mixture can also be piped onto oiled trays, if you have a piping bag and nozzle.

### Serving suggestion:

Marshmallows are great served in hot chocolates or coffee. They are a fun afternoon treat for the kids and can be used to make rocky road.

### Rocky Road

For rocky road combine some mixed nuts, and dried fruit and marshmallows. Mix with melted chocolate and spread into a greased and lined baking sheet. Set in the fridge if it's a hot day. Cut into slices and serve.

## Kids Treats (continued)

### **Nougat**

2 cups sugar

1 cup liquid glucose

¼ cup honey

Pinch of salt

¼ cup water

2 egg whites

1 teaspoon vanilla

40g butter, melted

100g blanched almonds, lightly toasted

1. Grease and line a 28 x 18cm lamington tin.
2. Place sugar, glucose, honey, salt and water in a saucepan. Stir over low heat until sugar is dissolved then bring to the boil. Cook for 20 minutes until mixture forms a hard ball when tested in a small amount of water. Be sure not to discolour.
3. Using the small Mixmaster benchtop mixer bowl, whisk the egg whites until stiff on Very High speed (12). Pour 1 cup of hot syrup slowly into the egg whites on High speed (7-8). Continue beating until mixture is thick and holds its shape. Transfer to the large Mixmaster benchtop mixer bowl.
4. Continue boiling syrup until brittle threads form when tested in a small amount of cold water.
5. Pour in a little of the remaining syrup into meringue while beating on High speed (7). Continue beating until very thick. Add the butter and nuts, continue beating while pouring in the last remaining syrup, let run until it is combined.
6. Spoon into prepared tin and refrigerate until firm.
7. Turn out onto a board and with a sharp knife, cut into squares.

**Note:** Liquid glucose can be bought from health food stores or pharmacies.

# Special Occasions

## EASTER

### Hot Cross Buns

Makes 18

#### Dough

- 1 sachet dry yeast
- 2 tablespoons sugar
- 60g butter, melted
- 1¼ cup lukewarm milk
- ¾ cup water
- 4 cups plain flour
- 2 tablespoons sugar, extra
- 2 tablespoons powdered milk
- 1 teaspoon salt
- 1 cup sultanas

#### Crosses

- ½ cup plain flour
- ¼ cup water

#### Glaze

- 3 tablespoons sugar
- ¼ cup water
- 1 teaspoon gelatin

1. Combine the first five ingredients in a small bowl and allow to stand in a warm place until mixture begins to froth. About 10 minutes.
2. Insert dough hooks into the mixer head (refer to page 4). Place sifted dry ingredients, including the sultana's into the large Mixmaster benchtop mixer bowl.
3. On Low speed (1-2), gradually add yeast mixture. Note that it will be necessary to scrape sides of bowl with a rubber spatula. Knead on Medium speed (4) for 3-4 minutes.

4. Continue the kneading process until all ingredients are incorporated and dough forms a ball.
5. Place dough in a greased bowl, turning once to grease top of dough. Cover, and let rise in a warm place until doubled in size (40-50 minutes).
6. Preheat oven to 220°C and grease a baking tray.
7. Punch down, fold sides to centre and turn the dough over. Remove the dough from the bowl and place onto a well floured surface. Lightly knead dough with the palm of your hands until smooth and elastic. Divide dough into 18 equal portions and shape into round, smooth balls.
8. Position the dough balls closely together onto the baking tray. Cover loosely for approximately 10 minutes.
9. For the crosses, combine the flour and water to form a batter and pipe crosses on the tops of the buns.
10. Bake for approximately 20-25 minutes until golden brown.
11. Whilst the buns are baking prepare the glaze. Place the water, sugar and gelatin into a small saucepan and stir over a medium heat until sugar has dissolved, approximately 2 minutes. Glaze the buns while they are still warm.

## Special Occasions (continued)

### CHRISTMAS

#### Christmas Cake

- 2 ¼ cups raisins, chopped
- 3 cups sultanas
- 1 ¾ cup currants
- 1 ½ cups glace figs, chopped
- ½ cup glace cherries, halved
- ½ cup golden syrup
- ½ cup brandy
- 250ml olive oil
- 1 cup firmly packed soft brown sugar
- 5 eggs
- 1 ¼ cups plain flour
- 1 teaspoon mixed spice
- 2 tablespoons brandy, extra

1. Combine fruit, syrup and brandy in a bowl; mix well. Cover, stand overnight.
2. Preheat oven to 150°C. Grease and line base and sides of a 19cm square cake tin with 3 layers of baking paper.
3. Beat oil and sugar in the small Mixmaster benchtop mixer bowl on High speed (7-9) until combined. Add eggs one at a time, beating well between each addition. Add fruit mixture, flour and mixed spice. Beat on Low Speed (1-2) until mixture is combined.
4. Pour into prepared pan and bake in slow oven for about 4 hours or until cooked when tested with a thin metal knife (there should be no raw cake mix on knife).
5. Remove cake from oven and brush with extra brandy. Cover pan with foil and leave

to cool in pan upside down.

#### Festive Shortbread

- 250g butter
- 2 tablespoons maple syrup
- ⅓ cup caster sugar
- 2 cups plain flour
- ½ cup corn flour
- 100g choc melts, melted

1. Preheat oven to 200°C. Grease and line two baking trays.
2. In the small Mixmaster benchtop mixer bowl cream the butter, syrup and sugar on Medium speed (4-6) until combined.
3. Add the flours and mix on low speed (2-3) until the mixture is combined well.
4. Turn the mixture out onto a floured surface and lightly knead to combine. Press dough out to a 2cm thickness and using your favourite festive cutter, cut into shapes.  
**TIP:** In very hot weather you may want to chill your dough for 10 minutes in the refrigerator.
5. Place shapes onto baking trays and bake for about 12 minutes or until just golden. Cool on trays.
6. Drizzle with chocolate once cooled

# Notes

# 12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law and under the New Zealand Consumer Guarantees Act.

In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centre.

For a complete list of Sunbeam's authorised service centres visit our website or call:

## **Australia**

[www.sunbeam.com.au](http://www.sunbeam.com.au)

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## Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

### In Australia

Visit [www.sunbeam.com.au](http://www.sunbeam.com.au)

Or call 1300 881 861

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Visit [www.sunbeam.co.nz](http://www.sunbeam.co.nz)

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