LET THE BAKING BEGIN!

You can now open up to a world of exciting opportunities at your very own kitchen bakery. With a 1000W motor and powerful planetary mixing action, no task is too big for your baking best friend.

Armed with the beaters, whisk and dough hooks, you can create cupcakes, macaroons and hearty homemade focaccia quickly and simply. These simple yet decadent recipes are contained in this manual as food for thought on the road to baking bliss.

The Stand Mixer is just one part of the Dualit Food Preparation family. A comprehensive collection of hard-wearing, thoughtfully designed kitchen gadgets that make light work of every culinary task.

Unpack the box with care, keeping all the packaging materials until you are satisfied everything is present and in working order. Once satisfied remove any tags from the Stand Mixer and recycle the packaging appropriately.

All illustrations are for representation only. Your model may have a different appearance from illustrations shown.
**IMPORTANT SAFETY PRECAUTIONS**

**READ ALL THE INSTRUCTIONS BEFORE USING YOUR DUALIT STAND MIXER KEEP THESE INSTRUCTIONS SAFE FOR FUTURE REFERENCE.**

Always follow these safety precautions when using your Stand Mixer for your own safety and to avoid damaging the appliance.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance. Cleaning and user maintenance should not be undertaken by children unless they are older than 8 years of age and are supervised.
- Keep the appliance and its cord out of reach of children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- If the power cord is damaged it must, for safety reasons, be replaced by Dualit or an authorised Dualit repairer.
- In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- Children should be supervised to ensure that they do not play with the appliance.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- The instructions include the operating times and speed settings.
- The instructions include details on how to clean surfaces in contact with food.
- To protect against risk of electrical shock, do not submerge the motor housing, cord or plug in water or any other liquids.
- Do not immerse main body or plug in water.
- Use this product with rated voltage A.C. outlet only.
- Do not let cord hang over edge of table or counter.
- This appliance is intended for household use only. If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to these instructions the guarantee becomes invalid and Dualit refuses any liability for damage caused.
- Keep hands and utensils out of container while mixing to reduce the risk of severe injury to persons or damage to the stand mixer. A spatula may be used but must be used only when the stand mixer is not running and the bowl is off the base.
- Avoid contact with moving parts, never reach into the mixing bowl with your fingers or an object (e.g. a spatula) while the stand mixer is running.
- Always operate with splashguard in place.
- Before operating this appliance ensure long hair is tied back and loose jewellery and clothing are removed. Serious injury to the user could occur if hair is not tied back while this appliance is in use.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Do not attempt to defeat the interlock mechanisms.
- When mixing heavy loads, operate for a maximum of 20 minutes, and allow to cool to room temperature before using again. No recipe contained within the manual is considered a heavy load.
- Be certain the attachments are firmly inserted and correctly assembled before operating appliance.
- Make sure the electrical outlet is rated at the same voltage as that stated on the bottom of the power base.
- Do not use outdoors.
- Do not plug the appliance in before checking that the voltage indicated on the rating plate is the same as the electrical supply voltage.
- Be sure to unplug the A.C. cord when stand mixer is not being used.
- Do not operate the Stand Mixer with a damaged cord or plug or after appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorised Service Centre for examination, repair or electrical or mechanical adjustment.

**SAVE THESE INSTRUCTIONS BEFORE FIRST USE**

When you turn the Stand Mixer on for the first time, a “new” smell may be given off, this will dissipate after a few uses. Clean all parts in contact with food before using for the first time.

**INSTRUCTIONS ON ENVIRONMENT PROTECTION**

Do not dispose of this product in the usual household garbage at the end of its life cycle. Please hand it over to a collection point for the recycling of electrical and electronic appliances. The symbol on the product, the instruction of use or the packaging will inform you about the methods of disposal.

The materials are recyclable as mentioned on its marking. By recycling, material recycling or other forms of re-utilisation of old appliances you are making an important contribution to protect our environment.

Please enquire at the community administration for the authorised disposal location.

Unpack the box with care, keeping all the packaging materials until you are satisfied everything is present and in working order. Once satisfied remove any tags from the Stand Mixer and recycle the packaging appropriately.
KNOW YOUR STAND MIXER

POURING CHUTE

1000W MOTOR

4.8L MIXING BOWL

CARRYING GRIPS

HEAD RELEASE

FULL DIE-CAST METAL BODY WITH SINTERED METAL GEARS

DRIVE SHAFT SPLASHGUARD

LCD SCREEN WITH TIMER & SPEED TIMER BUTTONS

SPEED CONTROL DIAL

PAUSE / START BUTTON

CORD STORAGE

ATTACHMENTS

Use for creaming butter and sugar, or mixing cake mixes.

DISHWASHER SAFE

BEATER

Use for smaller amounts of mixture or for faster creaming of butter and sugar and cake mixes. Also great for folding ingredients.

NOT FOR DISHWASHERS

SPATULA BEATER

Use for kneading dough and other heavy mixtures.

DISHWASHER SAFE

DOUGH HOOK

Use for whisking cream, egg whites, light batters and packet cake mixes.

DISHWASHER SAFE

WHISK
EACH USE

Always ensure the attachment and bowl are locked firmly in place.

1. UNPLUG
   Before you assemble the Stand Mixer, ensure that the power cord is unplugged, and placed facing you on a dry, level surface.

2. RELEASE HEAD
   Press the head release button. This will release the mixer head out of its locked position. Ease the mixer head backwards until it locks into its tilt position.

3. ALIGN ATTACHMENT
   Select the desired attachment to suit the mixing task (see page 7). Align the groove in the top of the attachment into the locking pin on the drive shaft.

4. LOCK ATTACHMENT
   Push the attachment upwards over the locking pin and turn clockwise until securely locked in place.

5. LOCATE BOWL
   Place bowl on the base with the handle aligned to the unlocked mark on the mixer base.

6. LOCK BOWL
   Gently rotate the bowl in a clockwise direction until it locks into position. The bowl should feel firm with no movement.

7. ADD INGREDIENTS
   Add ingredients to the mixing bowl. Press the head release button to unlock the head and lower it into the mixing bowl. See page 12 for maximum loading quantities.

8. SPLASHGUARD
   Always ensure splashguard is in place before you start mixing. Ingredients can be added through the pouring chute.

9. MAIN POWER ON
   Ensure the speed control dial is turned to ‘0’. Tie back long hair & remove any loose jewellery or clothing. Plug in the power cord. A beep will sound and the LCD screen will light up.

10. START
    Turn the speed control dial clockwise to start mixing. The LCD will display the selected speed setting.

11. MIXER HEAD
    If the mixer head is tilted upwards during operation, the mixer will automatically stop. To resume mixing, lock the mixer head back down and press the Pause/Start button.

12. STOP
    When mixing is complete, turn the speed control dial anti-clockwise to the ‘0’ position. Unplug the cord from the power outlet.
**PAUSE**

1. **PAUSE**
   - Pause the mixer during operation by pressing the Pause/Start button. The time on the LCD will flash continuously.

2. **RESUME**
   - To resume your mixing task, press the Pause/Start button again. The mixer will resume mixing at the same speed setting, and the timer will resume counting up/down.

3. **RESET**
   - In pause mode, you are able to reset or adjust the timer. To reset, turn the speed control dial anti-clockwise to the ‘0’ position, then press the timer buttons simultaneously.

**KITCHEN TIMER**

1. **TIMER**
   - Ensure the speed control dial is set to ‘0’ position. Press the timer buttons to select your time to the nearest 30 sec increment. Press the Pause/Start button to start the timer.

2. **STOPWATCH**
   - Ensure the speed control dial is set in the ‘0’ position. Press the Pause/Start button to start the stopwatch. Press it again to stop. The maximum time that can be displayed is 90 minutes.

3. **RESET**
   - To reset the timer to zero, press the Pause/Start button, then press the timer buttons simultaneously.

**COUNT UP**

1. **START**
   - As soon as you start mixing, the timer will automatically start to count up.

2. **MAX MIXING TIME**
   - The mixer will automatically stop mixing after 20 minutes and beep twice.

3. **RESET**
   - To reset, press the Pause/Start button. Turn the speed control dial anti-clockwise to the ‘0’ position, then press the timer buttons simultaneously.

**COUNT DOWN**

1. **SET TIMER**
   - Press the timer buttons to select your time to the nearest 30 sec increment. Turn the speed control dial clockwise to start mixing.

2. **ADJUST TIMER**
   - To adjust the timer while mixing press the Pause/Start button, then press the timer buttons to adjust your time to the nearest 30 sec increment. Press the Pause/Start button again to resume mixing.

3. **RESET**
   - To reset, press the Pause/Start button. Turn the speed control dial anti-clockwise to the ‘0’ position, then press the timer buttons simultaneously.
SAFETY MECHANISMS

THERMO CUT-OFF, TEMPERATURE OVERLOAD
Your Stand Mixer is equipped with a self-resetting safety device which safeguards against overheating the motor with excessive loads. If overheating occurs, the mixer will automatically switch itself off. The mixer will beep and the screen will flash continuously. Turn the speed control dial to the ‘0’ position and unplug it from the power point. Release the mixer head and tilt it back until it is locked into the tilt back position. Let the mixer rest for 30 min.

ELECTRONIC PROTECTION CUT-OUT
If the mixing load is too heavy for the selected speed and prevents the attachment from rotating, the mixer will cut-out to prevent damage to the unit. If the LCD screen flashes fast and continuously, the motor has not been able to achieve or maintain the set speed. Remove some of the mixture from the bowl, working in batches.

MIXER HEAD SAFETY MECHANISM
The mixer head must be locked down or the motor will not operate. If the mixer head is tilted upwards during operation, the mixer will automatically stop. This is a safety mechanism to avoid injury. To resume your mixing task, lock the mixer head back down and press the pause/start button.

STANDBY MODE
The mixer will automatically switch off the LCD screen after 20 minutes to save power. To exit the standby mode, press any button or turn the dial.

MAXIMUM LOADING CHART
Use the chart below as a guide to determine the maximum amount of ingredients to be mixed at one time.

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>QUANTITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>BREAD DOUGH*</td>
<td>1Kg</td>
</tr>
<tr>
<td>CAKE MIX</td>
<td>2.5Kg</td>
</tr>
<tr>
<td>CREAM</td>
<td>1L</td>
</tr>
<tr>
<td>EGG WHITES</td>
<td>16</td>
</tr>
<tr>
<td>FLOUR</td>
<td>1Kg</td>
</tr>
<tr>
<td>PASTRY</td>
<td>0.5Kg</td>
</tr>
</tbody>
</table>

* Using 700g whole wheat flour and 300ml water

MIXING GUIDE
The operating times will vary slightly from recipe to recipe. Do not exceed 20 minutes.

<table>
<thead>
<tr>
<th>SPEED</th>
<th>SPEED SETTING</th>
<th>MIXING TASK</th>
</tr>
</thead>
<tbody>
<tr>
<td>LOW</td>
<td>1-4</td>
<td>FOLDING &amp; KNEADING</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Combining or initial mixing of ingredients</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Folding</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Kneading - doughs (pastry, bread, scones etc.)</td>
</tr>
<tr>
<td>MEDIUM</td>
<td>5-7</td>
<td>LIGHT MIXING</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Kneading - heavy doughs</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Beating - sugar and butter, cake mixes</td>
</tr>
<tr>
<td>HIGH</td>
<td>8-10</td>
<td>CREAMING &amp; BEATING</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Whisking - light batters</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Beating - heavy batters, icing</td>
</tr>
<tr>
<td>VERY HIGH</td>
<td>11-12</td>
<td>WHIPPING &amp; AERATING</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Whisking - egg whites, cream</td>
</tr>
</tbody>
</table>

MIXING TIPS
1. 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.
2. Generally, there is not one set speed for an entire recipe. You will need to change the speed of the mixer depending on what stage of the recipe you are working on. This is communicated in the recipe section.
3. When mixing larger quantities you may need to increase the mixer speed due to the amount of mixing required and the larger load on the machine.
4. 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 additional ingredients are combined then slowly increase to the appropriate speed for the particular mixing task.
CLEANING AND MAINTENANCE

IT IS IMPORTANT TO CLEAN THE STAND MIXER AND ALL PARTS IN CONTACT WITH FOOD AFTER EACH USE. THIS WILL PROLONG THE LIFE OF YOUR APPLIANCE.

1 UNPLUG
ALWAYS SWITCH OFF AND UNPLUG BEFORE ANY CLEANING. NEVER USE ABRASIVE CLEANERS ON ANY OF THE PARTS.

2 DISMANTLE
Dismantle the attachments and remove the bowl from the Stand Mixer body before you start cleaning.

3 WIPE CLEAN
Wipe the main body with a damp cloth. Dry immediately. Do not immerse the body in water.

4 CLEAN IMMEDIATELY
Wash the attachments, mixing bowl and splash guard immediately after use with warm soapy water. Use a small brush to get to hard-to-reach areas.

5 DISHWASHER
The beater, whisk, dough hook and mixing bowl are suitable for dishwasher use. Use a wash cycle below 40°C. Remove prior to drying cycle.

6 POSITIONING
Only put the parts on the top rack of your dishwasher and keep them away from the heating elements.

STORING YOUR STAND MIXER

1 UNPLUG
ENSURE THE STAND MIXER IS UNPLUGGED WHILST IN STORAGE.

2 CLEAN & DRY
Thoroughly clean and dry the Stand Mixer and attachments.

3 STORE ATTACHMENTS
Remove attachments and place in the mixing bowl for safe storage.

4 CORD STORAGE
Excess power cord can be pushed into the base of the mixer for storage NEVER WIND THE POWER CORD AROUND THE MIXER AFTER USE.
# Troubleshooting

<table>
<thead>
<tr>
<th>Problem</th>
<th>Cause(s)</th>
<th>Solution(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Motor will not start</td>
<td>1. Motor is over-heated. To protect your stand mixer, it is fitted with a Thermo cut-off, which will automatically stop the stand mixer if over-heated.  &lt;br&gt; 2. Mixer head is not locked down properly.  &lt;br&gt; 3. Using too much mixture.</td>
<td>1. Unplug and allow motor to cool. The mixer head should be cool to touch.  &lt;br&gt; 2. Move mixture in mixing bowl to the side of the attachment, to allow the attachment to go all the way into the bowl.  &lt;br&gt; 3. Remove some of the mixture and work in smaller batches. See page 12 for Maximum loading quantities.</td>
</tr>
<tr>
<td>Motor is over-heated</td>
<td>1. Use of a high speed for a long time.  &lt;br&gt; 2. Mixture is too heavy.  &lt;br&gt; 3. Mixing quantity is too large.</td>
<td>1. Unplug and allow motor to cool. The mixer head should be cool to touch.  &lt;br&gt; 2 &amp; 3. Remove some of the mixture and work in smaller batches. See page 12 for Maximum loading quantities.</td>
</tr>
<tr>
<td>Mixer head does not lock down properly</td>
<td>1. Thick mixture is preventing the attachment from going all the way down into the bowl.</td>
<td>1. Move mixture in mixing bowl to the side of the attachment, to allow the attachment to go all the way into the bowl.</td>
</tr>
<tr>
<td>Attachment is hitting the bowl</td>
<td>1. Attachment is not inserted correctly.  &lt;br&gt; 2. Mixing bowl is not locked into the base properly.</td>
<td>1. Remove the attachment and try inserting again (see page 8).  &lt;br&gt; 2. Lock bowl into position (see page 8).</td>
</tr>
<tr>
<td>The whisk is too shallow and not whisking properly</td>
<td>1. Whisk may have deformed.</td>
<td>1. Push and bend the whisk into position.</td>
</tr>
<tr>
<td>Mixer is moving on the work top</td>
<td>1. Chosen speed is too high for the mixture.  &lt;br&gt; 2. Mixture is caught up in the attachment.  &lt;br&gt; 3. Flour or spills on the work top.</td>
<td>1. Lower the speed or mix in smaller batches.  &lt;br&gt; 2. Scrape down the attachment and continue mixing.  &lt;br&gt; 3. Clean and dry the work top as well as the mixer base.</td>
</tr>
<tr>
<td>Cannot use or set the timer, but the motor will start when the speed dial is being turned</td>
<td>1. ‘+’ button, ‘-’ button or pause/start button was depressed when the unit was switched on.</td>
<td>1. Unplug from power outlet for 5-10 seconds, then plug in again ensuring no buttons are pressed.  &lt;br&gt; If this problem persists, there may be food particles or liquid in the switch. The unit is safe to use in this mode, however Dualit recommends you take the product to an authorised service centre or contact our Dualit customer helpline on +44 (0) 1293 652 500 (09:00 to 17:00 Monday to Friday). Alternatively, email Dualit at <a href="mailto:info@dualit.com">info@dualit.com</a> or visit <a href="http://www.dualit.com">www.dualit.com</a></td>
</tr>
</tbody>
</table>
BAKING TIPS

GENERAL BAKING
• Before starting any recipe carefully read it through from beginning to end.
• Ensure you have all ingredients and utensils ready before you start.
• Careful and correct measurement of all ingredients is essential for recipe success.
• Refrigerated ingredients such as butter, cream cheese and eggs should be at room temperature for best results (unless otherwise specified). Set these out ahead of time.
• Always adjust the oven shelf to the desired position and then preheat oven to baking temperature recommended in the recipe. Get to know your oven. Most ovens have “hotspots” and it may be necessary to turn food or swap shelves during cooking. However, be aware that every time you open the oven, the temperature drops. Only open the oven if necessary and be sure to close the door quickly.
• Break eggs into a small bowl before adding to mixture. This eliminates the chance of contaminating mixture with shells or rotten eggs.
• During mixing, ingredients may splash to the sides of the bowl. Pause the mixer and use a rubber or plastic spatula to scrape the bowl. Never use a knife, metal spoon or fork, as these can damage the beater and bowl.

MAKING A SUCCESSFUL DOUGH
• To add interest to breads:
  Brush dough with a little milk and sprinkle loaves or buns with poppy, caraway or sesame seeds before baking.
  Sprinkle loaves with shredded cheese during the last few minutes of baking.
  Drizzle cooled, sweet tea rings or buns with icing, or dust with icing sugar before serving.
• Glazes may be brushed over the dough before, during or after baking.
  For a shiny crust, brush with cream or evaporated milk before baking; or with warm sieved apricot jam after baking.
  For a glossy crust, brush with beaten egg white before baking.
  For a matt finish, brush with melted butter or margarine after baking.
• Some flour tends to absorb or want more moisture/liquid, especially on warm or humid days. Add more water, a drop at a time, until you reach a smooth ball/dough.
  If the dough is smooth and sticky without lumps, add a little flour at a time and knead the dough until it is smooth, soft to the touch and bounces back when pressed with the tip of your finger. Dough should not be sticky to touch.

CAKES, BISCUITS AND SLICES
• When cooked, a cake should shrink slightly from the pan.
• When testing most cakes (not sponges, fruitcakes or cheesecakes), gently touch the surface; it should feel firm. At this stage, remove the cake from the oven and close the oven door to retain the heat. Insert a thin skewer into the deepest part of the cake. When cake is done, no uncooked mixture should adhere to it.
• For most types of biscuits, you can test if they are cooked by gently pushing the biscuit on the tray with your finger. If it moves without breaking, the biscuit is cooked.
• Do not overbeat any mixture. Be careful that you only mix/blend mixtures for the specified time. When folding, do so until just combined. Over beating or mixing can cause toughness, close texture, excessive shrinkage or effect rising.
• Glazing can sometimes occur when adding eggs to a mixture. If this happens, continue with the recipe as it will come back together when the dry ingredients are added.
• To obtain the greatest volume when beating egg whites, be sure the bowl and beater are completely clean and dry before use. The smallest amount of grease or water can prevent the whites from aerating.
• The term “soft peaks” means that the egg white barely supports itself. When the head of the mixer is lifted, the egg white mixture will curl and may fall from the beater.
• The term “firm peaks” means that the egg white holds its shape. When the head of the mixer is lifted, the egg white mixture will remain pointy and firm.
• When making pavlova or other meringues, always use caster sugar as it dissolves much easier than other coarser sugars. Sugar should begin being added at soft peaks. If you wait until the egg whites reach firm peaks and are dry, it will take longer to dissolve the sugar.
• To test if sugar is dissolved, rub a small quantity of mixture between your fingertips. If it feels grainy, continue beating until smooth.
**CHEESY SPINACH SCROLLS**  MAKES 12

- 2 cups self-raising flour
- 1 tbsp caster sugar
- 50g soft butter
- 3/4 cup milk
- 250g frozen spinach, thawed
- 1 cup mozzarella
- 100g feta cheese

Preheat oven to 200°C/400F/Gas 6. Lightly grease and line a 22cm square cake pan.

Using the spatula beater, mix flour, sugar and butter on speed 2 for about 2 minutes or until combined.

Add milk and using the Dough Hook, knead on speed 2 for about 1 minute or until a soft sticky dough is formed.

Turn onto a clean, floured work top and roll dough into a 30cm x 40cm rectangle. Squeeze excess moisture from spinach with your hands. Chop coarsely and pat dry with absorbent paper towel. Sprinkle mozzarella, spinach and feta over dough. Roll tightly from the long side. Trim ends and cut into 12 even slices.

Place scrolls, cut-side up in prepared pan. Bake for about 25 minutes or until cooked through. Serve warm.

**OLIVE & ROSEMARY FOCACCIA**  MAKES 2

- 200ml luke-warm water
- 1/2 tsp sugar
- 2 tsp dry yeast
- 2 cups plain flour
- 1 tsp salt
- 1 1/2 tbsp olive oil
- 1 small jar of olives
- 3 sprigs of rosemary
- sea salt flakes

Combine the water, sugar and yeast in a jug; stir to combine. Cover mixture and place in a warm area for about 10 minutes until the mixture is frothy.

Place the flour and salt in the Mixing Bowl. Add the yeast mixture and olive oil. Using the Dough Hook, mix on low speed (1-2) for about 2 minutes or until combined and mixture forms a ball. Continue kneading for 8 minutes.

Remove dough from the bowl. Lightly grease the bowl and return dough. Cover; allow to rise in a warm area for about 1 hour or until doubled in size.

Preheat oven to 200°C/400F/Gas 6. Grease and line 2 oven trays with baking paper.

Punch the dough with your fist to knock out the air. Cut the dough in half. Roll each piece on a lightly floured surface into a 20 x 25cm rectangle. Place on prepared trays. Top each focaccia with olives, rosemary. Sprinkle with sea salt and olive oil.

Bake for 15-20 minutes or until cooked through. Serve warm, cut into pieces.

**CHOC CHIP COOKIES**  MAKES 32

- 2 1/2 cups flour
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 2 large eggs
- 1 1/2 tsp vanilla extract
- 230g soft cubed butter
- 240g light brown sugar
- 144g granulated sugar
- 220g chopped chocolate

Stir together the flour, baking soda and salt; set side.

Place the butter and sugar in the bowl with the beater. Start on speed 3 for 2 seconds then adjust to speed 7 and continue to beat for 10 seconds or until the mixture is creamed together. While beating add the eggs and vanilla. Continue to beat for a further 2 minutes two after both eggs have been added.

Reduce the speed to 3 and add the flour, baking soda and salt. Reduced to speed 1 and add the chopped chocolate.

Place the dough out onto a sheet of waxed paper, wrap it tightly and chill for 24 hours.

Preheat oven to 180°C/350F/Gas 4. Lightly grease and line a baking tray.

Shape the dough into golf ball size balls and arrange on the baking tray, spacing each ball 3 inches apart. Bake in batches for 12-15 minutes or until golden brown. Cool on a wire rack.
CUPCAKES MAKES 12

- 300g soft butter
- 300g caster sugar
- 1 tsp vanilla extract
- 1 tsp baking powder
- 300g self raising flour
- 6 eggs
- 2 tbsp milk

BUTTER ICING

- 140g soft butter
- 300g icing sugar

Pre-heat your oven to 180°C/350°F/Gas 4.

Place the butter, sugar, vanilla essence, baking powder, flour and eggs in the bowl with the beater. Start on speed 3 for 2 seconds then adjust to speed 7 and continue to beat for 10 seconds or until the mixture is creamed together.

Spoon the mixture into the cases and bake on the middle shelf for 15-20 minutes until risen and golden. Cool on a wire rack.

For the icing, place the butter in the bowl with the spatula beater and beat on speed 2 until the mixture starts to combine then increase to speed 3 and beat until soft. Add the icing sugar and beat until soft and creamy. If the mixture is too dry add some water (approx 1 tsp) a little at a time. Add a few drops of food colouring and beat until combined.

Swirl the frosting thickly over the cupcakes, decorate with the chocolate shavings and serve.

LEMON SLICE SERVES 8

- 125g soft butter
- 1 1/4 cups icing sugar
- 1 1/4 cups plain flour
- 3 eggs
- 1/2 cup lemon juice

Preheat oven to 180°C/350°F/Gas 4. Grease and line a 23cm square pan with baking paper, extended 2cm above the edge of the pan.

Place butter and icing sugar in the Mixing Bowl. Using the spatula beater, beat on medium speed (5-7) for 1 minute or until smooth and creamy. Add 1 cup of the flour and mix on low speed (1) until just combined.

Press mixture evenly over the base of prepared pan. Bake for about 15 minutes or until browned lightly.

Meanwhile, place eggs, caster sugar, remaining flour, rind and juice in the Mixing Bowl. Using the Whisk, mix on medium speed (5-7) until combined. Pour egg mixture over hot base.

Bake for about 20 minutes or until firm. Cool in pan.

RICOTTA CHEESECAKE SERVES 8

- 90g soft butter
- 1 1/4 cups caster sugar
- 6 eggs
- 1/4 cups plain flour
- 3 teaspoons grated lemon rind
- 1 tbsp lemon juice

Using the spatula beater, beat butter, 1/4 cup of sugar and 1 egg on low speed (4) until combined. Add flours and beat on low speed (1) until combined. Using the back of a spoon, press mixture over the base of prepared tin. Refrigerate for 30 minutes.

Grease a 22cm springform tin and line the base with baking paper. Preheat oven to 200°C/400°F/Gas 6.

Bake for 15 minutes. Remove from oven and allow to cool. Reduce oven temperature to 160°C/320°F/Gas 2 1/2.

Place ricotta, 1 cup of sugar, 5 eggs, rind and juice in the Mixing Bowl. Using the Whisk, mix on high speed (8-10) until smooth.

Pour into tin and bake for about 1 hour or until set but still wobbly in the centre. Turn the oven off. Cool cake in the oven with the door ajar. Refrigerate for several hours before serving dusted with icing sugar.

STICKY TOFFEE PUDDING SERVES 6

- 200g pitted dates, chopped
- 1 1/2 tsp baking powder
- 1/3 cup boiling water
- 125g soft butter
- 1 cup brown sugar

TOFFEE SAUCE

- 200g butter
- 1 cup cream
- 1 cup brown sugar

Place the dates, baking powder and boiling water in a bowl. Set aside for 10 minutes.

Preheat oven to 180°C/350°F/Gas 4. Grease and line a 20cm square cake pan with baking paper.

Using the spatula beater, mix the butter and sugar on medium speed (5-7) for about 2 minutes or until creamy. Gradually add the eggs and beat well. Add the flour, milk and date mixture. Mix on medium speed (5-7) until just combined.

Spoon mixture into prepared pan and bake for 40 minutes or until cooked when tested.

To make the toffee sauce, place all ingredients in a small saucepan. Stir over medium heat until melted and simmer for 3 minutes.

Serve pudding with warm toffee sauce.
Coconut Marshmallows

- 1/3 cup gelatine
- 4 cups caster sugar
- 2 teaspoons lemon juice

Combine gelatine and 1 cup of cold water. Stand for 5 minutes.

Stir sugar and 2 cups of hot water in a large saucepan over low heat until sugar dissolves. Bring to boil. Add gelatine mixture; simmer, uncovered for 20 minutes. Cool to room temperature.

Transfer sugar mixture to the Mixing Bowl. Add juice. Using the Whisk, begin beating on low speed (1). Gradually increase to very high speed (12) over 15 minutes. Mixture should be very thick and hold its shape.

Rinse a 20cm x 30cm tray with cold water; do not dry. Spread marshmallow mixture into tray. Sprinkle with enough coconut to cover the surface. Allow to set at room temperature for 2 hours or until firm.

Cut marshmallow into squares using a wet knife; toss in remaining coconut.

Chocolate Filling

- 140g soft butter
- 300g icing sugar
- 50g cocoa powder

Place the butter in the bowl with the spatula beater and beat on speed 2 working up to speed 3 until soft. Add the icing sugar and cocoa powder and beat until soft and creamy. If the mixture is too dry add some water (approx 1 tsp) a little at a time.

Line a baking sheet with parchment paper. Fill a piping bag with the meringue mixture. Pipe onto the baking sheet to make 3cm circles. Sharply tap the sheet on the work surface to pop any air bubbles. Leave the macarons to dry for between 30-45 minutes.

For the chocolate filling, place the butter in the bowl with the Whisk attached. Beat on speed 2 while adding the ground almond mixture. Set aside.

Pre-heat your oven to 160°C/320°F/Gas 2 1/2. Bake the macarons for 6-8 minutes. Allow to cool, then sandwich together with the chocolate filling.

Guarantee

This appliance is of excellent quality and construction. However, if any defects in materials or workmanship do appear during the relevant guarantee period, we will, at our discretion, either repair or replace the defective parts, free of charge, subject to the terms and conditions of our Guarantee shown below.

This Guarantee covers both parts and labour. Carriage is not included.

Your Guarantee period is as follows:

- 5 year motor
- 2 year parts

This Guarantee provides benefits which are additional to, and do not affect, your statutory rights. This Guarantee does not cover the cost of returning the product to the dealer from whom it was purchased or to ourselves. This Guarantee applies only to products sold and located in mainland Great Britain. It does not cover liability in respect of or replacement of plugs, cables or fuses and also does not cover defects due to:

- Failure to use or maintain product in accordance with Dualit’s instructions.
- The product being connected to an unsuitable electricity supply.
- Accidental damage to or abuse or misuse of the product.
- Product modification except by Dualit or approved agent.
- Dismantling of or interference with the product.
- Theft or attempted theft of the product.

Before returning any product under this Guarantee, please check that:

- You have followed the product instructions correctly.
- Your mains electricity supply is functional.
- The defect is not due to a blown fuse.

If you wish to claim under this Guarantee you should:

- Send the product, postage or carriage paid, to the dealer from whom it was purchased or to Dualit direct.
- Ensure that the product is clean and packed carefully (preferably in its original carton).
- Enclose details of your name, address and telephone number and when and where the product was purchased, together with proof of purchase (e.g. a till receipt).
- Give exact details of the nature of the defect.

This Guarantee does not cover any other claims whatsoever, including, without limitation, any liability for incidental, indirect or consequential damage, nor does it cover any claims for conversion or modification or for the costs of repair carried out by any third party without the prior consent of Dualit. If replacement parts are fitted to the product this will not extend the period of the Guarantee.

For further advice contact the Dualit customer helpline on +44 (0)1293 652 500 (09:00 to 17:00 Monday to Friday).

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