

Cuisinart®

INSTRUCTION AND
RECIPE BOOKLET



Precision Master™ Stand Mixer

SM-50A Series

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

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be taken, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Turn dial to the OFF position and unplug from outlet when not in use, before fitting or removing accessories or attachments, after use and before cleaning.
3. Close supervision is necessary when any appliance is used by or near children. Cuisinart does not recommend the use of this appliance by children.
4. Avoid contact with moving parts and fitted attachments. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons and/or damage to the mixer.
5. The use of accessories or attachments not recommended or sold by Cuisinart may cause fire, electric shock or injury.
6. Do not use more than one accessory or attachment at a time.
7. Do not exceed the maximum capacities listed in this Instruction Book.
8. Do not use the stand mixer if it is damaged or if the cord is damaged. After having been damaged, have the stand mixer checked and serviced before resuming use.
9. When using an attachment, make sure that you have read the safety instructions that come with the particular attachment.
10. Do not use outdoors.
11. Keep stainless steel bowl away from heat sources such as stovetops, ovens or microwaves.
12. To protect against the risk of electric shock, do not put the base power unit in water or other liquids.
13. Remove all accessories and attachments from stand mixer before washing.
14. Do not let cord hang over edge of table or counter.
15. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorised service facility for examination, repair or electrical or mechanical adjustment.
16. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
17. 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.
18. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and others working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

NOTE: The maximum rating is based on the attachment that draws the greatest power. Other recommended attachments may draw significantly less power.



WARNING: RISK OF FIRE OR ELECTRIC SHOCK



The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated, dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.

The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use. If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

IMPORTANT: Always unplug the Cuisinart® Precision Master™ Stand Mixer from outlet when assembling and disassembling.

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INTRODUCTION

Cuisinart just raised the bar on mixing! This Cuisinart® Precision Master™ Stand Mixer has the capacity, power, and precision engineering to handle any job a recipe calls for. The three accessories allow you to mix, whip and knead dough, and with 12 speeds, you'll always do it just right.

Cuisinart offers optional attachments that can be purchased separately. The selected attachment connects to the port on the front of the mixer, so you can make homemade pastas or grind your own meats. You can even turn your mixer into an ice cream maker! The Cuisinart® Fruit Scoop™ Ice Cream and Fresh Fruit Frozen Dessert Maker attachment lets you make all-fruit frozen desserts, ice cream or frozen yogurt.

FEATURES AND COMPONENTS

1. 500 Watt Motor

Plenty of power for double recipes and heavy mixing tasks.

2. Tilt-Back Head

Makes it easy to attach accessories and scrape sides and bottom of bowl.

3. Attachment Port

Large Meat Grinder and Pasta Maker attachments (sold separately) connect to the port located behind the port cover on the front of the stand mixer head. A locking screw makes attachments easy to put on, secure and take off.

4. Accessory Port

Chef's whisk, flat mixing paddle and dough hook connect to this port.

5. 5.2L Stainless Steel Bowl with Handle

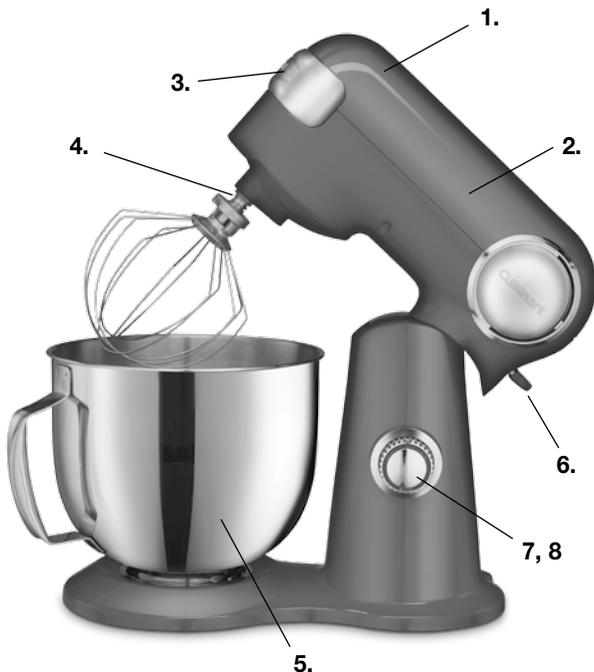
Handle makes the bowl easy to lift, hold, scrape and remove. Large capacity bowl lets you mix larger quantities.

6. Head-Lift Release Lever

Securely locks stand mixer head into raised, tilt-back position. Used to return mixer head to mixing position.

7. On/Off and Speed Control Dial

12 speeds for precision mixing.



8. Blue Light Ring

Illuminates when mixer is operating. Turns off in OFF position.

9. Chef's Whisk

Incorporates air into ingredients/mixtures. Ideal for whipping eggs, egg whites or heavy cream. Used in recipes for angel food cake, chiffon cake, meringue, some types of candy, such as marshmallows, and quickly whips potatoes.

10. Flat Mixing Paddle

Used for stirring, mixing and beating ingredients/mixtures. Best accessory for mixing cookies, cakes and batters, and for frostings. Also use for making pie crusts, biscuits and shortcakes, and combining ingredients for meatloaf or meatballs.

11. Dough Hook

Used for the mixing and kneading of yeast dough for breads, rolls, pizza/focaccia, pasta dough and yeast-raised coffee cakes.

12. Splash Guard with Pour Spout

Prevents splattering when mixing and adding ingredients. Guides ingredients into the bowl.

place. The splash guard ring can rotate in any direction to more easily add ingredients.

To remove: Remove the pour spout from the splash guard and slide splash guard off the bowl.

OPERATION

Position the Stand Mixer

The logo plate that covers the attachment port should face you.

To Turn Stand Mixer On

Turn control dial to desired speed – 1 through 12 (see Speed Control Guide on page 6).

To Turn Stand Mixer Off

Turn the dial to "0" OFF position. Mixing process stops and unit shuts off.

CLEANING AND MAINTENANCE

Unplug your Cuisinart® Stand Mixer before cleaning.

Power Unit

Wipe with a damp cloth and dry. Never use abrasives or immerse in water.

Bowl

Wash by hand and dry thoroughly or put in dishwasher. Never use a wire brush, steel wool or bleach.

Accessories

Mixing paddle and dough hook are top rack dishwasher safe; can also wash by hand and dry thoroughly. Chef's whisk must be washed by hand.

Attachments

Clean as directed in instructions included with each attachment you purchase.

Splash Guard with Pour Spout

Top rack dishwasher safe; can also wash by hand and dry thoroughly.

Maintenance

Any other servicing should be performed by an authorised service representative.

ASSEMBLY INSTRUCTIONS

1. Raise Mixer Head – Push down the head-lift release lever and raise the stand mixer head until it locks into place.

2. Attach Accessory – Place flat mixing paddle, chef's whisk or dough hook into the accessory port. Push up and turn counterclockwise until it locks. Turn clockwise to remove.

3. Place Bowl on Base – Turn clockwise to secure.

4. Lower Mixer Head – Holding the stand mixer head, push down the head-lift lever again and fully lower the mixer head.

5. To Attach Splash Guard with Pour Spout – After attaching the accessory and lowering the stand mixer head, slide the splash guard onto the bowl. Attach the pour spout by placing it into the tabs on the splash guard ring and slide it into

SUGGESTED SPEED CONTROL GUIDE

<p>1</p>	<ul style="list-style-type: none"> • Sifting dry ingredients • Folding in ingredients, such as mix-ins • Whipping cream & egg whites (gradually increasing speed) 	<p>7</p>	<ul style="list-style-type: none"> • “Cutting in” butter to flour (for pastry/ pie dough) • Mashing potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed)
<p>2</p>	<ul style="list-style-type: none"> • Sifting dry ingredients • Folding in ingredients, such as mix-ins • Mixing quick breads (muffins, etc.) • Creaming butter and sugar • Whipping cream & egg whites (gradually increasing speed) 	<p>8</p>	<ul style="list-style-type: none"> • “Cutting in” butter to flour (for pastry/ pie dough) • Mashing potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed)
<p>3</p>	<ul style="list-style-type: none"> • Creaming butter and sugar • Incorporating eggs • Kneading bread dough • Whipping cream & egg whites (gradually increasing speed) 	<p>9</p>	<ul style="list-style-type: none"> • Mashing potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed)
<p>4</p>	<ul style="list-style-type: none"> • Creaming butter and sugar • Kneading bread dough • Kneading pasta dough • “Cutting in” butter to flour (for pastry/ pie dough) • Whipping cream & egg whites (gradually increasing speed) 	<p>10</p>	<ul style="list-style-type: none"> • Whip potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed)
<p>5</p>	<ul style="list-style-type: none"> • Creaming butter and sugar • “Cutting in” butter to flour (for pastry/ pie dough) • Mashing potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed) 	<p>11</p>	<ul style="list-style-type: none"> • Whip potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed)
<p>6</p>	<ul style="list-style-type: none"> • “Cutting in” butter to flour (for pastry/ pie dough) • Mashing potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed) 	<p>12</p>	<ul style="list-style-type: none"> • Whip potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed)

MAXIMUM CAPACITIES

- Yeast doughs (most breads, pizza) – 6 cups white flour
- Cookie dough – 5 dozen cookies
- Whipping cream – 6 cups liquid (12 cups whipped)
- Egg whites – 12 large

TROUBLESHOOTING

If the stand mixer shuts off, the unit may have overheated. Your stand mixer has an overload protection device, it will shut down to protect the motor.

Solution: In the unlikely event that this happens:

- Turn off and unplug the unit.
- Reduce the load by removing some of the ingredients, and allow the mixer to stand for a few minutes.
- Plug in and reset the speed. If the stand mixer does not start when you turn the Speed Dial ON, allow the unit to stand for additional time.

TIPS AND HINTS

- Before preheating your oven, adjust racks to accommodate your baking task. Most recipes use the middle rack; pies bake best in the lower third of the oven.
- Carefully follow each mixing step in a recipe. Take care not to over- or under-mix.
- Don't crowd the oven, and avoid opening the oven door during baking – use the oven light to help you watch. With certain recipes, particularly when baking more than one tray of cookies at a time, rotate halfway through baking.
- Proper measurements are very important when baking. To measure flour correctly, stir the flour first, then spoon into the measuring cup. Level off the top with the blunt side of a knife blade or the handle of a spoon. Do not press or compact flour. It is also very important not to measure directly from the bag – while the flour is pre-sifted, it has

been pressed/compacted to fit into the bag. Baked goods made from unstirred flour are likely to be heavy and dry because too much flour is used.

- For most baking recipes, refrigerated items like butter, milk and eggs incorporate better when they are at room temperature.
- Remove butter from the refrigerator and cut into 1cm pieces to help it come to room temperature faster while you measure out the remaining ingredients. Do not warm butter in the microwave; this can change the structure of the butter if it melts and give the finished product a different texture.
- To separate eggs for use in any recipe, break them one at a time into a small bowl. Gently remove the yolks, then transfer the whites to a spotlessly clean glass or stainless bowl. If a yolk breaks into a white, use that egg for another recipe. Just a drop of egg yolk in the white prevents the white from whipping properly.
- Scraping the entire bowl – sides, bottom and paddle over the course of mixing and adding new ingredients – ensures even incorporation of ingredients and overall best results. The more you scrape the bowl, the better.
- For whipping egg whites, both the mixing bowl and chef's whisk must be spotlessly clean and dry. Any trace of fat/oil will prevent the egg whites from whipping properly.
- To check the freshness of eggs, place them in a bowl of warm water – if they float, they are not fresh. This is most important when using for whipping egg whites. The fresher the eggs, the more stable the foam.
- To melt chocolate for a recipe, put chopped chocolate in a double boiler insert or larger bowl over a pan of barely simmering water. The water should not boil, nor should it touch the bottom of the double boiler insert or bowl. If it does, this could cause the chocolate to "seize" and you will not be able to use it in your recipe.
- Always test yeast for freshness before using it in a recipe. Sprinkle a little over warm (40–43°C) water and add a pinch of sugar or

flour from the recipe. If it does not become foamy/bubbly in 5 to 10 minutes, the yeast may be “dead.” Start over with fresh yeast from a new package.

COOKIE BAKING

- Use an ice cream scoop to measure out cookie dough – this keeps the cookies evenly shaped and uniform in size. Ice cream scoops are also good for filling muffin tins.
- To better maintain cookie shapes, put scoops of cookie dough onto sheets of waxed paper or plastic wrap on a tray and chill before baking. Most cookie dough can be refrigerated for 2 to 3 days prior to baking – be sure to wrap well.
- Cookie dough may also be frozen. Shape into individual cookies, double wrap and freeze for up to 3 months. Thaw before baking.
- Line baking sheets with parchment paper for easy release and easy cleanup.
- Let cookies rest on sheets for 2 to 3 minutes before removing them to a wire rack to cool. This keeps cookies from wrinkling, crumbling or breaking.
- Cookies must cool completely before being put into storage containers to ensure they don’t get soggy or misshapen.

BREAD BAKING

- One ¼-ounce packet of yeast equals 2¼ teaspoons yeast.
- Using milk in place of water will produce a softer crust.
- After baking, you can soften the crust, if desired, by rubbing it with unsalted butter soon after removing it from the oven. This prevents it from drying out quickly.
- If a recipe calls for a specific type of flour, use the flour recommended. If you do not have bread flour, you can substitute unbleached, all-purpose flour, but your bread may not rise quite as much.
- Do not use “lite” or tub margarines for bread baking – they have different structures and they do not work as well in baking.
- Vital wheat gluten is the dried protein taken

from the flour by eliminating the starch. It is a good dough conditioner or enhancement for yeast breads, especially for whole-grain breads or when using all-purpose flour. If a recipe specifically calls for vital wheat gluten, we recommend that it be used for best results.

- For 100% whole-wheat bread, use 1½ teaspoons vital wheat gluten per cup of flour.
- Lite salt can be used if it has both potassium chloride and sodium.
- Many bread recipes have a “range” amount of flour – start by using the lower end of the range, then add more flour as needed to produce a smooth, not sticky dough.
- Using too much liquid, or baking on a humid day, can cause your bread to fall or wrinkle on top.
- An instant-read thermometer is helpful to have on hand when making bread. It can be used to measure the temperature of the liquid for proofing yeast, and for taking the internal temperature of the baked bread.
- Liquid for proofing yeast should be between 40-43°C.
- Finished bread should have an internal temperature of 88°C (enriched breads, those that normally include eggs, are done at a higher temperature, closer to 97°C).

CAKE BAKING

- Have all ingredients and mixing bowls at room temperature. Room temperature ingredients incorporate and blend more easily.
- Fill pans immediately after mixing.
- Bake immediately after filling pans.
- Check for doneness at the beginning of the time range given.
- Cool cakes in pans until cool to touch, and remove from pans to completely cool on a wire rack after baking.
- An offset spatula will make spreading frosting easier than a knife or regular spatula.

EGG WHITES

- Egg whites at room temperature are best for whipping. Bring to room temperature safely

by placing uncracked eggs in a bowl of warm water for 10 to 15 minutes.

- Add a small amount of acid such as cream of tartar, lemon juice or vinegar when whipping egg whites to stabilise them and allow them to reach their optimum volume and stiffness. Use $\frac{1}{8}$ teaspoon cream of tartar per large egg white – or 1 teaspoon cream of tartar per cup of egg whites (8 to 10 large).
- The time required to whip egg whites will vary with the temperature of the egg whites, age of egg whites, and temperature/humidity of the kitchen. Keep a close watch while whipping egg whites.
- In humid or damp weather, you may not get the volume of whipped egg whites that you do in drier, warmer weather.
- Place the room temperature egg whites in the clean, dry mixing bowl. Attach the clean, dry chef's whisk. Start whipping the egg whites on Speed 1 and gradually increase to Speed 6 until foamy, and then gradually increase to Speed 12. If egg whites are beaten too rapidly in the beginning, their structure will not be as stable and strong, and they will not reach the volume that they should when completely beaten. Over-beaten egg whites will also separate or deflate in a meringue topping.
- Timing when adding sugar to egg whites is important. Add sugar slowly and gradually to the whipped egg whites once they start to foam. Always add sugar in a slow, steady stream along side of bowl while egg whites are being whipped – do not add sugar directly to the centre of the bowl on top of beaten egg whites; doing this may cause them to deflate.
- When whipping egg whites, they will at first appear foamy or frothy. Then they will become stiffer and start to hold their shape. Next, soft peaks will form – this is when the tips of the peaks fall when the whisk is lifted up – soft peaks are often required for mousses or soufflés. The next stage is medium to stiff peaks. This is used for recipes such as meringues – the whites will appear

dry, the peaks will hold their shape and the whites will be shiny. The final stage is stiff and dry. The whites will not be uniformly white, but will appear speckled and they will no longer be shiny in appearance.

- Beaten egg whites should be used immediately after beating them. If they wait for longer than 5 minutes, they will begin to deflate and lose volume and structure. Egg whites beaten with sugar or cream of tartar are more stable and will last a little longer.

SANITISING EGG WHITES

Take care when adding raw egg whites to recipes that are not cooked or baked as there is a chance they may carry harmful bacteria. If you have a recipe that calls for raw egg whites, you may wish to use powdered egg whites or “sanitize” the egg whites by doing the following:

- Put the egg whites, 2 tablespoons of the granulated sugar from your recipe, 2 tablespoons water, and a pinch of cream of tartar into the Cuisinart® mixing bowl and stir until smooth.
- Put over a pan of simmering water and stir constantly with a spotlessly clean rubber spatula until the mixture registers 70°C on an instant-read thermometer – start checking the temperature after about a minute of stirring.
- When the egg white mixture registers 70°C, dry off the bottom of the bowl and place it on the Cuisinart® stand mixer. Insert the chef's whisk. Continue as directed in your recipe.

WHIPPING CREAM

The difference between heavy cream and whipping cream is the butterfat content. The higher the butterfat content, the more stable the whipped cream. Heavy cream has a higher butterfat content than whipping cream does. Light cream may also be whipped, but will not last as long. Creams that are not ultra-pasteurized are best for whipping.

The yield of cream generally doubles in vol-

ume. To make 2 cups of softly whipped cream, put 1 cup of heavy/whipping cream into the well-chilled mixing bowl. Starting on Speed 2 and increasing to Speed 10 or 12, whip until it just begins to hold its shape. Add about ½ teaspoon pure vanilla or other pure flavoured extract and 1 to 4 tablespoons granulated, superfine or confectioners' sugar. Whip until the cream holds soft, floppy peaks.

To make whipped cream:

- Start with well-chilled cream, mixing bowl and chef's whisk (place bowl and whisk in freezer for at least 15 minutes before making whipped cream). The room should not be too hot.
- Whip cream on low speeds until small bubbles form – this will take about 30 seconds. Gradually increase to Speed 12 and continue beating until desired doneness, being careful not to over- whip. It takes just seconds for cream to go from smooth and creamy whipped cream to whipped cream with grainy bits of butter forming.
- If you are making a sweetened, flavoured whipped cream, begin to slowly add the sugar and flavourings as the cream becomes soft and billowy in appearance.
- Sugars should be sifted before adding to whipping cream.
- Stop whipping cream when it has doubled in volume – it should be smooth, creamy and thick, forming either soft (for garnishing desserts, folding into desserts) or stiff (for topping cakes, desserts, piping decoratively) peaks.
- Unless stabilised, whipped cream should be served immediately.

STABILISED WHIPPED CREAM

Stabilised whipped cream will hold longer in the refrigerator before using, and it can also be used for decorating, using a pastry bag and tip. Using gelatin or a purchased stabiliser will prevent whipped cream from weeping.

To make stabilised whipped cream, soften powdered gelatin by sprinkling it over water in a measuring cup. Let stand 5 minutes to soften. Then place the measuring cup in a pan

of simmering water and stir over low heat until gelatin is dissolved. Let cool slightly before adding to cream – but do not allow to get cold and harden.

- For 1 cup of cream, use ½ teaspoon gelatin soaked in 1 tablespoon water.
- For 2 cups of cream, use 1 teaspoon gelatin soaked in 2 tablespoons water.
- For 8 cups of cream, use 1 tablespoon + 1 teaspoon gelatin soaked in 8 tablespoons water.

Follow basic whipping instructions, adding cooled gelatin mixture to cream all at once after it has whipped to a slightly thickened stage.

WARRANTY

THREE-YEAR LIMITED WARRANTY

This warranty supersedes all previous warranties on Cuisinart® Precision Master Stand Mixer. This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Precision Master Stand Mixer that was purchased at retail for personal, family, or household use. This warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Precision Master Stand Mixer will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

Please visit our website, www.cuisinart.com.au for the fastest most efficient way to complete your product registration.

or

Call toll-free 1800 808 971 (AUST),
0800 435 000 (NZ),

or

Write to
Cuisinart® Australia
24 Salisbury Road
Asquith NSW 2077

or

Cuisinart® New Zealand
44 Apollo Drive Mairangi Bay
Auckland New Zealand

However, the above registration methods do not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture. If your Ice Cream maker should prove to be defective within the warranty period, we will repair it (or, if we think it necessary, replace it) without charge to you.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorised by Cuisinart®.

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

Please also be sure to include a return address, daytime phone number, description of the product defect, product serial number (stamped on bottom of product base), and any other information pertinent to the product's return.

Your Cuisinart® Precision Master Stand Mixer has been manufactured to strict specifications and has been designed for use with the Cuisinart® Precision Master Stand Mixer accessories and replacement parts. These warranties expressly exclude any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorised by Cuisinart®. These warranties do not cover any damage caused by accident, misuse, shipment, or other than ordinary household use. These warranties exclude all incidental or consequential damages.

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Gougères

Gruyère is the classic cheese used in gougères, but you may substitute your favourite.

Makes about 65, 2 cm gougères

- ½ cup water
- 4 tablespoons (½ stick) unsalted butter, cut into 2 cm pieces
- ½ teaspoon kosher salt, divided
- ½ teaspoon granulated sugar
- 1 cup unbleached, all-purpose flour
- 2 large eggs, plus up to 2 more if necessary
- 1 cup shredded Gruyère cheese, divided
- ¼ teaspoon cayenne
- ¼ teaspoon paprika

Preheat oven to 260°C. Line two baking sheets with parchment paper. Reserve.

Put the water, butter, ¼ teaspoon of the salt and sugar into a medium saucepan set over medium heat. Once the mixture comes to a boil, remove from heat and stir in all of the flour. Return to the burner and raise the heat to medium-high. Using a wooden spoon, continuously stir the mixture until it “dries out” and a thick, hard film remains on the bottom of the pot, about 1½ to 2 minutes.

Remove from heat and put flour mixture into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 3 to release steam and cool, about 2 to 3 minutes. Once the dough has cooled (and the bowl is no longer warm), increase the speed to 4 and add the eggs, one at a time until each is fully incorporated before adding the next. Scrape down the entire bowl between each addition. Dough is ready when it becomes a pale yellow colour and drops from the beater in a slow, steady stream. If the dough is too thick, beat the remaining 2 eggs together and slowly begin to add them, 1 teaspoon at a time, with the mixer running. Do not make the dough too runny or it will not hold its shape.

Add ½ cup of Gruyère, the remaining salt and spices and mix on Speed 2 to incorporate.

Transfer the batter to a large pastry bag fitted with a small to medium-sized round tip. Pipe the gougère dough into 2 cm rounds, 1 cm apart on the prepared baking trays. Top each with a pinch of the reserved Gruyère.

Put in the oven, and immediately turn the heat down to 150°C. Bake until gougères are nicely browned, completely hollow and not wet inside, about 20 minutes.

Serve immediately.

TIP: To ensure even colouring, rotate the baking sheets halfway through baking.

Nutritional analysis per gougère:

Calories 29 (61% from fat) • carb. 1g • pro. 1g
• fat 2g • sat. fat 1g • chol. 11mg • sod. 39mg
• calc. 36mg • fibre 0g

Spinach and Feta Soufflé

Looking for a new idea for a fun and festive side dish? The classic combination of spinach and feta come together in this tasty soufflé.

Makes 12 servings

- 6 tablespoons (¾ stick) unsalted butter, cut into 2 cm pieces, divided
- ½ cup grated Romano cheese, divided
- 5 large eggs
- 1 large egg white
- ½ cup unbleached, all-purpose flour
- 1½ cups whole milk
- 90g feta cheese
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- ⅛ teaspoon freshly ground nutmeg
- 1 300g package frozen, chopped spinach, thawed with any moisture squeezed out
- ¼ teaspoon lemon zest

Preheat oven to 200°C. Position racks so that the soufflé can bake in the middle of the oven.

Generously butter a 2-litre (8-cup) soufflé dish thoroughly with 1 tablespoon of the butter. Sprinkle ¼ cup of the Romano in the dish so that the bottom and sides are coated. Shake out any excess. Wipe the rim of the dish with a paper towel to remove any butter or cheese; reserve.

Separate eggs, putting whites (including extra white) into the Cuisinart® mixing bowl and the yolks into a separate mixing bowl. Break yolks up by stirring with a fork. Attach the chef's whisk and reserve both bowls containing eggs.

Put the remaining butter in a saucepan over medium-low heat. Once butter melts, add the flour to the pan and stir to cook off any raw flour taste, about 3 to 4 minutes. While continuously whisking the butter/flour mixture, slowly add the milk. Once all the milk is added, whisk until a smooth and homogenous consistency is achieved. Once mixture is smooth, beat in remaining Romano and feta salt, pepper and nutmeg. Stir in the spinach and lemon zest.

While continuously mixing with a whisk, spoon a small amount of the milk and spinach mixture into the yolks. Continue mixing in the remaining mixture, a third at a time.

Beat egg whites, starting on Speed 1 and gradually increasing to Speed 12. Whip only until firm peaks form, about 1½ minutes total.

Mix a third of the egg whites into the spinach mixture until evenly combined. Continue by carefully folding the remaining egg whites in two additions with a large rubber spatula. Fold just until combined.

Pour mixture into prepared dish and gently smooth the top to ensure an even rise. Put soufflé into preheated oven and reduce temperature to 190°C. Bake until golden and just set, about 45 to 50 minutes.

Serve immediately.

Nutritional analysis per serving (½ cup):

Calories 207 (64% from fat) • carb. 9g • pro. 9g
• fat 15g • sat. fat 8g • chol. 152mg • sod. 418mg
• calc. 175mg • fibre 1g

Mashed Potatoes

This basic recipe is perfect to serve as is, or be creative and add different flavours like fresh herbs or cheese.

Makes about 9 cups

2kg Yukon gold potatoes, peeled and cut into 2cm pieces
5¹/₃ tablespoons unsalted butter, cut into 2cm pieces
1 cup crème fraîche
½ cup milk (any fat variety works)
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper

Put potatoes into a stockpot and cover with cold water. Bring to a boil and simmer until potatoes are tender.

Once the potatoes are tender, drain the potatoes completely and then transfer to the Cuisinart® mixing bowl. Attach the chef's whisk and mix on Speed 5 until potatoes are completely mixed with no lumps, scraping down the entire bowl as necessary.

Once potatoes are smooth, add the butter, crème fraîche, milk, salt and pepper. Mix again on Speed 8, increasing to Speed 12 until potatoes are light and fluffy. Scrape the bowl once to make sure all ingredients are evenly incorporated.

Taste and adjust seasoning as desired.

Nutritional analysis per serving (½ cup):

Calories 172 (42% from fat) • carb. 21g • pro. 3g
• fat 8g • sat. fat 5g • chol. 27mg • sod. 155mg
• calc. 55mg • fibre 3g

Cauliflower Purée

A great, healthy alternative to traditional mashed potatoes, plus this recipe is dairy free!

Makes 6 cups

1 large head cauliflower, cored, about 1.5 kg
450g pound Yukon gold potatoes, peeled and cut into 2 cm pieces
¼ cup extra virgin olive oil
2 teaspoons kosher salt
½ teaspoon freshly ground black pepper

Cut cauliflower into large chunks and put into a large stockpot with the potatoes. Cover with cold water and place over high heat until water comes to a boil. Reduce heat to maintain a healthy simmer and cook until vegetables are tender, about 25 minutes.

Once tender, drain all water from the vegetables and place into the Cuisinart® mixing bowl. Attach the chef's whisk and mix on Speed 5 until vegetables are smooth. Scrape the entire bowl as necessary during the process. Increase the speed between 8 and 10 to completely smooth out the cauliflower.

Once smooth, decrease speed to 2 to add the olive oil, salt and pepper, and then slowly increase to Speeds 10 to 12 until light and

fluffy. Scrape the bowl once to make sure all ingredients are evenly incorporated. Taste and adjust seasonings as desired.

Nutritional analysis per serving (½ cup):

Calories 142 (56% from fat) • carb. 13g • pro. 3g
• fat 10g • sat. fat 1g • chol. 0mg • sod. 394mg
• calc. 27mg • fibre 3g

Pasta Dough

The combination of “00” and semolina flour gives this dough the perfect bite when cooked, compared to traditional pasta dough made with just “00” flour.

Makes about 100g of dough, enough for 8 servings

5 large eggs
2½ cups “00” flour
⅔ cup semolina flour

Put all of the ingredients, in the order listed, into the Cuisinart® mixing bowl. Attach the dough hook and mix on Speed 5 to combine, about 1 minute.

Continue mixing until dough mostly comes together, about 4 to 6 minutes. At about 5 minutes of mixing, check the texture. If it is too dry, add water one tablespoon at a time; alternatively, if it is too wet, add the “00” flour one tablespoon at a time to desired consistency. Keep in mind this dough won't resemble a smooth ball, it will only just come together in large chunks with some possible smaller bits to knead in by hand. Should any flour or loose, dry bits be left behind at the bottom of the bowl, leave them there and do not incorporate into final dough.

Transfer dough to a lightly floured surface and knead all dough together into a ball by hand until smooth and it springs back to the touch, about 2 minutes.

Wrap in plastic wrap and let rest at room temperature before using, at least 20 minutes. Pasta dough can be made and stored in the refrigerator for up to 3 days.

For best results use the Cuisinart® Pasta Roller and Cutter to make the perfect lasagna sheets, pappardelle, linguine or spaghetti.

Nutritional analysis per serving (3 ounces):

Calories 218 (15% from fat) • carb. 35g • pro. 10g
• fat 4g • sat. fat 1g • chol. 11mg • sod. 41mg
• calc. 13mg • fibre 3g

Pizza Dough

This dough can be used for more than just the obvious, although who doesn't love homemade pizza?

Makes 700g of dough, two 30cm crusts

1 cup warm water (40-43°C)
1½ teaspoons granulated sugar
2¼ teaspoons active dry yeast
3 cups bread flour (unbleached, all-purpose flour may be substituted), plus additional for dusting and rolling
1½ teaspoons kosher salt
1 tablespoon extra virgin olive oil, plus more for coating the dough

Stir together the warm water, sugar and yeast in the Cuisinart® mixing bowl. Attach the dough hook and let stand until the mixture is foamy and bubbly, about 5 to 10 minutes.

While the yeast is proofing, combine the bread flour and salt in a separate mixing bowl.

Once the yeast is foamy, add the flour mixture and olive oil to the bowl and turn the mixer on to Speed 3 until dough comes together as a ball and cleans the side of the bowl.

Once dough ball forms, continue to knead on Speed 3 for about 4 minutes. Dough should be smooth and spring back to the touch. If sticky, add 1 tablespoon of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.

Cover bowl with plastic wrap and let rise in a warm, draft-free place until doubled in volume, about 1 hour.

Place dough on a lightly floured surface and form into desired crust size(s) or as directed by recipe.

Nutritional analysis per serving (60g, based on 12 servings for two, 30cm crusts):

Calories 114 (9% from fat) • carb. 23g • pro. 3g
• fat 1g • sat. fat 0g • chol. 0mg • sod. 286mg
• calc. 1mg • fibre 1g

Gluten-Free Pizza Dough

Finally! Pizza that folks with gluten allergies or sensitivities can cheer about.

Makes about 450g of dough, about two 25cm pies

¾	cup tapioca flour
¾	cup white rice flour, plus additional for dusting and rolling
⅓	cup quinoa flour
⅓	cup arrowroot flour
1	teaspoon xanthan gum
1	teaspoon kosher salt
2	teaspoons granulated sugar
½	cup rice milk
¼	cup water
2	tablespoons extra virgin olive oil

Put the flours, xanthan gum, salt and sugar into the Cuisinart® mixing bowl. Attach the dough hook and mix on Speed 4 to combine.

Combine the rice milk, water and olive oil together in a liquid measuring cup.

With the stand mixer running on Speed 3, slowly add the liquid ingredients. Once a dough ball forms, knead the dough on Speed 4, for about 3 to 4 minutes. Dough should be smooth. If sticky, add 1 tablespoon of rice flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.

When ready to roll, dust a large surface with rice flour. Divide the dough into 2 equal pieces. Roll dough out into about a 30cm circle.

Liberally dust a pizza peel or the bottom of a sheet tray with rice flour. Transfer pizza dough to the well-floured surface and decorate with desired pizza toppings before baking.

Nutritional analysis per serving (1½ ounces, based on 12 servings for two, 10-inch pies):

*Calories 114 (22% from fat) • carb. 22g • pro. 9g
• fat 3g • sat. fat 0g • chol. 0mg • sod. 209mg
• calc. 23 mg • fibre 1g*

Basic White Bread

A basic white bread, great for sandwiches.

Makes two loaves, 600g each

1½	cups warm water (40-43°C)
1½	tablespoons honey
2¼	teaspoons active dry yeast
5½	cups unbleached, all-purpose or bread flour, divided
½	cup nonfat dry powdered milk
2	teaspoons kosher salt
4	tablespoons (½ stick) unsalted butter, cut into 1cm pieces and at room temperature
	Nonstick cooking spray

Stir together the warm water, honey and yeast in the Cuisinart® mixing bowl. Attach the dough hook and let stand until the mixture is foamy and bubbly, about 5 to 10 minutes.

While the yeast is proofing, combine the flour, powdered milk and salt in a separate mixing bowl.

Once the yeast is foamy, add the flour mixture and the butter and turn the mixer on to Speed 3 until dough comes together as a ball and cleans the side of the bowl.

Once dough ball forms, continue to knead on Speed 3 for about 4 to 5 minutes. Dough should be smooth and spring back to the touch. If sticky, add 1 tablespoon of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.

Cover bowl with plastic wrap and let rise in a warm, draft-free place until doubled in volume, about 1 hour.

Lightly coat two 23cm loaf pans with cooking spray. Punch the dough down and divide dough into 2 equal portions. Shape into loaves and place in prepared pans. Cover with plastic wrap and let rise until nearly doubled, about 30 to 45 minutes.

While loaves are rising, preheat oven to 190°C. When loaves have doubled, bake until the bread is browned and sounds hollow when tapped, about 35 to 40 minutes. Remove from oven and cool on wire rack until cool to touch;

remove from pans and allow to cool completely before slicing.

Nutritional analysis per serving (one 1-ounce slice):

*Calories 64 (15% from fat) • carb. 12g • pro. 1g
• fat 1g • sat. fat 1g • chol. 3mg • sod. 116mg
• calc. 7mg • fibre 1g*

Molasses Wheat Bread

A hearty wheat bread flavoured lightly with molasses.

Makes two loaves, about 700g each

1²/₃ cups warm water (40-43°C)
1¹/₂ tablespoons molasses
2¹/₄ teaspoons active dry yeast
3¹/₂ cups whole-wheat flour, divided
2¹/₄ cups unbleached, all-purpose or bread flour, divided
1/2 cup nonfat dry powdered milk
2 teaspoons kosher salt
4 tablespoons (1/2 stick) unsalted butter, cut into 1cm pieces, at room temperature
Nonstick cooking spray

Stir together the warm water, molasses and yeast in the Cuisinart® mixing bowl. Attach dough hook and let stand until mixture is foamy and bubbly, about 5 to 10 minutes.

While yeast is proofing, combine 3 cups of the whole-wheat flour and 1³/₄ cups of the bread flour with powdered milk and salt. Once the yeast mixture proofs, add the flour mixture to the yeast mixture with the unsalted butter.

Mix on Speed 2 for 2 minutes. Combine remaining flours and reserve. Continuing on Speed 2, add the combined remaining flour one tablespoon at a time until dough comes together as a ball and cleans the side of the bowl.

Knead on Speed 3 for 4 minutes. Dough should be smooth and spring back to the touch. If sticky, add 1 tablespoon of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.

Cover bowl with plastic wrap and let rise in a warm, draft-free place until doubled in volume, about one hour.

Lightly coat two 23cm loaf pans with cooking spray. Punch the dough down and divide into 2 equal portions. Shape into loaves and place in

prepared pans. Cover and let rise until nearly doubled, about 30 to 45 minutes.

While bread is rising, preheat oven to 190°C. Bake until bread is browned and sounds hollow when tapped, about 35 to 40 minutes. Remove from oven and cool on wire rack until cool to touch; remove from pans and allow to cool completely before slicing.

Nutritional analysis per serving (one 2-ounce slice):

*Calories 154 (16% from fat) • carb. 28g • pro. 5g
• fat 3g • sat. fat 2g • chol. 11mg • sod. 224mg
• calc. 33mg • fibre 3g*

Multigrain Bread

This nutrient-dense bread with subtle honey flavour is great for sandwiches.

Makes two loaves, about 700g each

1 cup warm water (40-43°C)
1¹/₂ tablespoons honey
2¹/₄ teaspoons active dry yeast
3 cups whole-wheat flour
1¹/₂ cups unbleached, all-purpose or bread flour
2 tablespoons vital wheat gluten
2 teaspoons kosher salt
1/2 cup rolled oats
1/4 cup hulled sunflower seeds
1/4 cup flax seeds
2 tablespoons wheat germ
2 tablespoons flax oil or vegetable oil
Nonstick cooking spray

Stir together the warm water, honey and yeast in the Cuisinart® mixing bowl. Attach dough hook and let stand until mixture is foamy and bubbly, about 5 to 10 minutes.

While yeast is proofing, combine flours, vital wheat gluten, salt, oats, seeds and wheat germ in a separate large bowl. Once the yeast mixture proofs, add the flax oil and flour mixture flour to the yeast mixture. Mix on Speed 2 to just combine. Increase to Speed 4 and knead, about 4 minutes. Dough should be smooth and spring back to the touch. If sticky, add 1 tablespoon of the white flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.

Cover bowl with plastic wrap and let rise in a warm, draft-free place until doubled in volume, about 1 hour.

Lightly coat two 23cm loaf pans with cooking spray. Punch dough and divide into 2 equal portions. Shape into loaves and place in prepared pans. Cover and let rise until nearly doubled, about 30 to 45 minutes.

While bread is rising, preheat oven to 190°C. Bake loaves until bread is browned and sounds hollow when tapped, about 35 to 40 minutes. Remove from oven and cool on wire rack until cool to touch; remove from pans and allow to cool completely before slicing.

Nutritional analysis per serving (one 2-ounce slice):

*Calories 137 (23% from fat) • carb. 24g • pro. 1g
• fat 4g • sat. fat 0g • chol. 0mg • sod. 215mg
• calc. 15mg • fibre 3g*

Buttery Dinner Rolls

The classic dinner roll we all remember from Sunday or holiday dinners.

Makes 16 dinner rolls

¾ cup whole milk
8 tablespoons (1 stick) unsalted butter, cut into 2 cm pieces
1 teaspoon kosher salt
4 tablespoons granulated sugar, divided
¼ cup warm water (40-43°C)
2¼ teaspoons active dry yeast
1 large egg
4 cups bread flour, plus additional for dusting and rolling
Unsalted butter for greasing pan
1 tablespoon whole milk
1 tablespoon unsalted butter

Scald milk (heat until just bubbling around edges – may be done in microwave). Stir in unsalted butter, salt and 3 tablespoons of sugar. Let cool until just warm (40-43°C).

Stir together the warm water, remaining tablespoon of sugar and yeast in the Cuisinart® mixing bowl. Attach the dough hook and let stand until the mixture is foamy and bubbly, about 5 to 10 minutes.

While the yeast is proofing, measure out the bread flour in a separate mixing bowl.

Once the yeast is foamy and the milk mixture is at the appropriate temperature, add the milk mixture, egg and flour and turn the mixer on to

Speed 3 until dough comes together as a ball and cleans the side of the bowl.

Once dough ball forms, continue to knead on Speed 3 for about 4 to 5 minutes. Dough should be smooth. If sticky, add 1 tablespoon of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.

Cover bowl and let rise in a warm, draft-free place until doubled in volume, about 1 hour.

Preheat oven to 190°C. Lightly butter a 23cm round baking pan. Divide the dough into 16 equal pieces. Roll into balls and arrange in the prepared pan. Cover with plastic wrap and let rise until about doubled, about 30 to 45 minutes.

Combine remaining tablespoon of milk and butter and heat until butter is melted. Just before baking, gently brush rolls with melted butter and milk. Bake until golden brown, about 25 to 30 minutes (internal temperature of rolls will be 95°C when tested with an instant-read thermometer).

Remove from oven and cool on wire rack until cool to touch; remove from pan and allow to cool completely.

Nutritional analysis per roll:

*Calories 183 (35% from fat) • carb. 26g • pro. 4g
• fat 7g • sat. fat 5g • chol. 34mg • sod. 153mg
• calc. 13mg • fibre 1g*

Challah

• fat 4g • sat. fat 2g • chol. 30mg • sod. 202mg
• calc. 4mg • fibre 0g

Our challah makes the best French toast — that's if you have any left over, of course!

Makes one loaf

¼ cup warm water (40-43°C)
2¼ teaspoons active dry yeast
4 tablespoons granulated sugar, divided
⅔ cup cold water
8 tablespoons (1 stick) unsalted butter, melted
4⅓ cups unbleached, all-purpose flour
2 teaspoons kosher salt
Egg wash (1 large egg and 1 tablespoon water whisked together)
Nonstick cooking spray

Stir together the warm water, yeast and 2 teaspoons of the sugar into the Cuisinart® mixing bowl. Attach the dough hook and let stand until foamy, about 5 minutes.

Once the yeast has proofed, add the cold water, melted butter, flour and salt to the mixing bowl. Knead on Speed 2 to incorporate ingredients. Increase to Speed 4 and knead until smooth, about 5 minutes. Dough should be soft and spring back to the touch.

Cover mixing bowl and let dough rise in a warm, draft-free place until volume is doubled, about 1 to 1½ hours. Line a sheet tray with parchment paper.

Transfer dough to a lightly floured surface and punch down. Divide dough into 3 equal pieces. Use your hands to roll each piece into a cylinder about 4 x 36cm. Place the cylinders side by side on the prepared tray. Braid loosely from one end. Gently pull and taper each end to a point, then pinch and tuck under loaf. Cover with plastic wrap coated with cooking spray and let rise until doubled in size, about 45 minutes. Preheat oven to 190°C with the rack positioned in the lower third of the oven.

Brush the loaf with the egg wash. Bake for 20 minutes. Lower temperature to 175°C and bake until loaf is browned and sounds hollow when tapped, about an additional 10 minutes. Remove from oven and cool on wire rack.

*Nutritional analysis per serving (one 2-ounce slice):
Calories 119 (61% from fat) • carb. 18g • pro. 3g*

Rustic Italian Bread

This airy and crusty loaf proves that making artisan-style bread at home can be so simple.

Makes 1 round loaf

1 cup warm water (40-43°C)
¾ teaspoon granulated sugar
1¾ teaspoons active dry yeast
3 cups bread flour
⅓ cup wheat bran
1½ teaspoons kosher salt
2 tablespoons extra virgin olive oil
Egg wash (1 egg and 1 tablespoon water whisked together)

Stir together the warm water, sugar and yeast in the Cuisinart® mixing bowl. Attach the dough hook and let stand until the mixture is foamy and bubbly, about 5 to 10 minutes.

While the yeast is proofing, combine the bread flour, wheat bran and salt in a separate mixing bowl.

Once the yeast is foamy, add the flour mixture and the olive oil and turn the mixer on to Speed 3 until dough comes together as a ball and cleans the side of the bowl.

Once dough ball is formed, continue to knead on Speed 3 for about 4 to 5 minutes. Dough should be smooth and spring back to the touch. If sticky, add 1 tablespoon of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.

Cover bowl with plastic wrap and let rise in a warm, draft-free place until doubled in volume, about one hour. Punch the dough down, reshape again into a ball, cover with plastic wrap to rise until doubled in size again.

Gently punch down the dough and shape into a tight, large round. Put the round on a baking sheet lined with parchment paper and loosely cover with plastic wrap. Allow to rise one last time, about 30 minutes.

While bread is rising, preheat oven to 200°C. When ready to bake, cut an "X" into the top of the loaf with a serrated knife, brush with egg

wash and bake for about 30 minutes, until bread is nicely browned and has an internal temperature of 95°C. Remove from oven and cool completely on a wire rack before slicing.

Nutritional analysis per serving (one 1.5-ounce slice):
Calories 95 (15% from fat) • carb. 17g • pro. 3g
• fat 2g • sat. fat 0g • chol. 12mg • sod. 219 mg
• calc. 2mg • fibre 1g

Blueberry Buttermilk Crumb Cake

This coffee cake is guaranteed to receive rave reviews.

Makes one cake, 16 servings

Nonstick cooking spray

Crumb Topping:

- 1³/₄ cups unbleached, all-purpose flour**
- ³/₄ cup packed light brown sugar**
- 12 tablespoons (1¹/₂ sticks) unsalted butter, cut into 2 cm pieces and at room temperature**
- 2 teaspoons ground cinnamon**
- ³/₄ teaspoon pure vanilla extract**
- ¹/₄ teaspoon kosher salt**

Buttermilk Cake:

- 2²/₃ cups unbleached, all-purpose flour**
- ³/₄ teaspoon baking soda**
- ³/₄ teaspoon cream of tartar**
- ¹/₂ teaspoon kosher salt**
- 10²/₃ tablespoons (1¹/₃ sticks) unsalted butter, cut into 2 cm pieces and at room temperature**
- 1¹/₃ cups granulated sugar**
- 2 large eggs, at room temperature**
- ³/₄ teaspoon pure vanilla extract**
- ²/₃ cup buttermilk**
- 3 cups blueberries**

Preheat oven to 175°C. Lightly coat a 33 x 23cm baking pan with cooking spray; reserve.

To prepare the Crumb Topping: Put all of the crumb topping ingredients in the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 to break up, scrape if

necessary and then turn up the mixer to Speed 4 until the mixture resembles large crumbs, stopping to scrape bowl as necessary. Remove and reserve in refrigerator until ready to use.

To prepare the Buttermilk Cake: Put the flour, baking soda, cream of tartar and salt in a medium bowl and stir to combine; reserve.

Put the butter and granulated sugar in the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 3 until incorporated. Scrape the entire bowl and increase to Speed 5. And mix until light and fluffy, about 1 minute.

Scrape the bowl well and reduce speed to 3. Add the eggs, one at a time, and the vanilla extract and mix until each is fully incorporated and batter is smooth. Scrape the entire bowl

Add half the reserved dry mixture and half the buttermilk. Mix on Speed 1 until just blended. Scrape the entire bowl. Add remaining dry ingredients and buttermilk. Continue mixing on Speed 1 until smooth and blended.

Pour batter into prepared pan and smooth over top. Sprinkle blueberries evenly over the top; lightly press blueberries into batter (submerge blueberries slightly). Crumble any large clumps in the crumb mixture and sprinkle the crumb mixture evenly over the blueberries.

Bake in preheated oven until crumbs are evenly golden brown and tester is clean when inserted in centre of pan, about 60 to 65 minutes. Remove from oven and cool on a wire rack before cutting in pan.

Nutritional analysis per serving (based on 16 servings):
Calories 381 (38% from fat) • carb. 55g • pro. 5g
• fat 16g • sat. fat 12g • chol. 70mg • sod. 178mg
• calc. 16mg • fibre 1g

Banana Chocolate Chip Bread

The secret to soft banana bread is a light mixing hand. Although the Cuisinart® Stand Mixer is tough enough for your heaviest breads, Speed 1 ensures delicate mixing and folding.

Makes one 23cm loaf

- 1 1/3 cups unbleached, all-purpose flour
- 1 teaspoon baking soda
- 3/4 teaspoon baking powder
- 1/4 teaspoon kosher salt
- 2/3 cup granulated sugar
- 6 tablespoons (3/4 stick) butter, cut into 2cm pieces, plus more for buttering pan
- 2 large eggs
- 1/2 teaspoon pure vanilla extract
- 1 1/4 cups peeled, ripe banana, cut into 2cm pieces
- 1/2 cup mini chocolate chips

Preheat oven to 175°C. Generously butter a 23cm loaf pan.

Combine flour, baking soda, baking powder and salt in a medium bowl. Reserve.

Put sugar and butter into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 until creamy, about 2 minutes. Scrape the entire bowl.

Continuing on Speed 2, add eggs, one at a time, and mix until each is incorporated. Scrape the entire bowl. Add vanilla extract and then the banana and continue to mix until banana is well combined, about 1 minute. Scrape the bowl.

Add flour mixture and mix until just combined. Scrape the bowl well and add chocolate chips and mix to fold. Transfer the batter to the prepared loaf pan.

Bake until deep golden brown and a cake tester comes out clean, about 40 to 50 minutes. Remove from oven and cool on wire rack until cool to touch; remove from pan and allow to cool completely.

Nutritional analysis per serving (based on 12 servings):

*Calories 210 (38% from fat) • carb. 31g • pro. 3g
• fat 9g • sat. fat 6g • chol. 51mg • sod. 190mg
• calc. 9mg • fibre 1g*

Pecan Sticky Buns

The Cuisinart® Stand Mixer makes it easier than you'd ever imagine to make a large amount of light, silky smooth dough needed for sticky buns.

Makes 18 sticky buns

Sweet Dough:

- 1/3 cup warm water (40-43°C)
- 1/3 cup granulated sugar, divided
- 2 1/4 teaspoons active dry yeast
- 1/2 cup fat-free milk
- 5 1/3 tablespoons unsalted butter, cut into 2cm pieces and at room temperature
- 1 large egg
- 3 1/2 cups unbleached, all-purpose flour
- 3/4 teaspoon kosher salt

Topping:

- 3/4 cup pecans, chopped and divided
- 1/3 cup granulated sugar
- 3/4 teaspoon ground cinnamon
- 1 1/2 tablespoons unsalted butter, at room temperature
- 1/2 cup raisins
- 5 1/3 tablespoons (2/3 stick) unsalted butter, melted
- 1/2 cup packed light brown sugar
- Nonstick cooking spray

To make dough:

Stir together the warm water, 1 teaspoon of the sugar and the yeast in the Cuisinart® mixing bowl. Let stand until foamy, about 5 minutes.

Once the yeast has proofed, add the milk, butter and egg. Attach the flat mixing paddle and mix on Speed 2 to break up egg. Add the flour and salt, and mix to just combine. Remove flat mixing paddle and attach dough hook.

Knead on Speed 5 until dough comes together as a ball and cleans the side of the bowl. Dough should be smooth and spring back to the touch. If sticky, add 1 tablespoon of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time. Cover bowl with plastic wrap and let rise in a warm, draft-free place until doubled in volume, about 1 1/2 hours.

To make topping / assemble buns:

In a small bowl, combine half of the pecans, sugar and cinnamon. Reserve.

Transfer dough to a lightly floured surface and punch dough down. Roll into a 50 x 30cm rectangle. Spread with the softened butter (1½ tablespoons), sprinkle with cinnamon/sugar mixture and top with raisins. Beginning on long side (this is easiest if it is the side closest to you) roll dough up tightly and pinch seam to seal. Using a sharp knife, cut into 18 slices (about 2cm thick).

Pour melted butter evenly into a 33 x 23cm baking pan. Sprinkle brown sugar and remaining pecans over butter. Place buns, cut side up, in pan. Cover with plastic wrap coated with cooking spray and let rise in a warm place for 40 minutes. While buns are rising, preheat oven to 190°C.

Bake until tops are well browned, about 30 minutes. Remove from oven and invert pan immediately onto serving plate, allowing sugar mixture to drip onto buns. Scrape any remaining sugar/nut mixture onto buns and serve warm.

Nutritional analysis per sticky bun:

*Calories 259 (38% from fat) • carb. 36g • pro. 4g
• fat 11g • sat. fat 5g • chol. 32mg • sod. 109mg • fibre 1g*

Apple Oat Bran Muffins

The diced apples in these oat bran muffins offer a pleasant, unexpected sweetness.

Makes 24 muffins

Nonstick cooking spray

- 1 cup oat bran**
- ½ cup unbleached, all-purpose flour**
- ½ cup whole-wheat flour**
- 1½ tablespoons baking powder**
- 1½ teaspoons ground cinnamon**
- ½ teaspoon kosher salt**
- 6 tablespoons (¾ stick) unsalted butter, cut into 2 cm pieces and at room temperature**
- ¼ cup, plus 2 tablespoons packed light brown sugar**
- 1 large egg**
- 1 cup buttermilk**
- 1 teaspoon pure vanilla extract**
- ½ cup applesauce**

- 1 Granny Smith apple, peeled, cored and cut into 1 cm cubes**
- ½ cup roughly chopped walnuts**

Preheat oven to 190°C. Line muffin/cupcake pan with paper liners. Generously spray liners with nonstick cooking spray. Set aside.

Stir together the oat bran, flours, baking powder, cinnamon and salt in a small bowl. Reserve.

Put butter and sugar into the Cuisinart® mixing bowl. Insert the flat mixing paddle and mix on Speed 2 to slightly break up, then increase to Speed 5 to cream until light and fluffy, about 2½ to 3 minutes. Scrape down the entire bowl if necessary.

Decrease speed to 3 and add the egg. Mix until fully incorporated. Scrape down the entire bowl.

Decrease speed to 2 and add the reserved flour mixture. Mix until combined. Scrape the bowl. Add buttermilk and vanilla extract. Mix until combined, about 1 minute.

Decrease speed to 1 and fold in the applesauce. Add the cubed apples and walnuts and mix to fold in.

Scoop batter evenly into prepared muffin/cupcake pan. Bake until deep golden in colour and a cake tester comes out completely clean.

Remove from oven and cool on wire rack until very cool, about 15 minutes; remove from pan and allow to cool completely.

TIP: The liners will remove more easily the longer the muffins cool.

Nutritional analysis per muffin:

*Calories 81 (38% from fat) • carb. 11g • pro. 2g
• fat 4g • sat. fat 2g • chol. 16mg • sod. 143mg
• calc. 36mg • fibre 1g*

Triple Citrus Tea Loaf

This moist, quick bread has a bright citrus flavour that is accentuated by a tangy sugar glaze.

Makes one loaf cake

- Butter and flour for preparing pan**
- 3 cups unbleached, all-purpose flour**
1½ teaspoons baking powder
¼ teaspoon baking soda
½ teaspoon kosher salt
1⅓ sticks (12 tablespoons) unsalted butter, melted and cooled to room temperature
- 2 cups granulated sugar, plus ½ cup for glaze**
- 1 orange, zested and juiced**
1 lemon, zested and juiced
1 lime, zested and juiced
4 large eggs, room temperature
1 teaspoon pure vanilla extract
½ cup whole milk, room temperature
2 tablespoons confectioners' sugar, for glaze

Preheat oven to 175°C with the rack in the lower position. Butter and flour a 23cm loaf pan. Reserve.

Sift together the flour, baking powder, baking soda and salt in a small bowl. Reserve.

Put the melted butter and sugar into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 to combine and then increase to Speed 5 to cream, about 2½ to 3 minutes. Scrape the entire bowl.

Decrease to Speed 3. Combine the citrus juices. Mix together the citrus zests. Add ⅓ cup of the mixed juices and 2 tablespoons of mixed zests. Scrape the entire bowl. Add eggs, one at a time, and vanilla extract, and mix until fully incorporated. Scrape the entire bowl.

Decrease speed to 2, and add ⅓ of the flour mixture, followed by ½ of the milk. Repeat, ending with the flour. Scrape the bowl as needed.

Pour the batter into the prepared pan. Bake until golden brown and a cake tester comes out clean, about 65 to 70 minutes.

Allow the cake to cool in pan on a wire rack. While cake is cooling, put the remaining ½ cup of sugar and mixed citrus juice into the Cuisinart® mixing bowl. Insert the whisk and

mix on Speed 5 until sugar is dissolved, about 2 to 3 minutes. Decrease to Speed 2 and add confectioners' sugar to thicken.

When cake is just cool to touch, remove from pan, brush glaze all over top and sides of cake with a spatula or pastry brush. Allow cake to cool completely before slicing.

Nutritional analysis per serving (based on 12 servings):

*Calories 356 (29% from fat) • carb. 58g • pro. 5g
• fat 12g • sat. fat 8g • chol. 90mg • sod. 204mg
• calc. 34mg • fibre 1g*

Chocolate Cherry Crackles

Chewy, chocolatey cookies with tart cherries for contrast.

Makes about 30 cookies

- ½ cup unsweetened cocoa (preferably Dutch process)**
1½ cups unbleached, all-purpose flour
1½ teaspoons baking powder
¼ teaspoon baking soda
¼ teaspoon kosher salt
4 tablespoons (½ stick) unsalted butter, melted
1½ cups granulated sugar
3 large eggs
2 teaspoons pure vanilla extract
½ cup mini chocolate chips
½ cup tart dried cherries
1 cup confectioners' sugar, sifted

Preheat oven to 175°C. Line two baking sheets with parchment paper.

Stir together cocoa, flour, baking powder, baking soda and salt in a small bowl.

Put the melted butter and sugar in the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 4 until smooth. Scrape the entire bowl. With the mixer running again on Speed 4, add the eggs, one at a time, and the vanilla extract, being sure each egg is incorporated before adding the next. Scrape the entire bowl as necessary.

With the mixer running on Speed 2, add the dry ingredients, in two additions, until just combined, scraping the bowl in between. Add chocolate chips and cherries until just mixed.

Refrigerate batter for at least 30 minutes before scooping.

Shape dough into 3 cm balls, coat generously in confectioners' sugar and arrange on baking sheets 1 inch apart. Bake for about 12 minutes until tops appear crackled. Remove from oven and cool in pan; transfer to a wire rack to cool completely.

Nutritional analysis per cookie:

*Calories 115 (26% from fat) • carb. 20g • pro. 12g
• fat 3g • sat. fat 2g • chol. 23mg • sod. 60mg
• calc. 8mg • fibre 1g*

Pecan Linzer Cookies

This shortbread is perfect for linzer cookies.

Makes about 60 cookie sandwiches

- 3 cups unbleached, all-purpose flour, plus additional for rolling**
- ½ teaspoon kosher salt**
- 2½ sticks unsalted butter, cut into 2cm pieces and at room temperature**
- ½ cup toasted pecan halves, finely ground**
- ¼ cup granulated sugar**
- 1 cup confectioners' sugar, sifted, plus extra for dusting**
- 1 teaspoon pure vanilla extract**
- ¾ cup seedless raspberry jam**

Combine the flour and salt in a small bowl. Reserve.

Put the butter, finely ground pecans and sugar into the Cuisinart® mixing bowl. Insert the flat mixing paddle and mix on Speed 2 to combine. Increase to Speed 5 and cream the butter mixture until light and creamy, about 2 to 3 minutes. Scrape down the bowl as necessary.

Decrease to Speed 2 and add the confectioners' sugar. Mix until combined. Scrape down the bowl. Add the flour mixture, in 3 batches, and the vanilla extract; mix until fully combined and smooth, about 2 to 3 minutes. Scrape down the bowl as necessary. Dough should be one large, smooth ball when done.

Remove dough from bowl and divide into two equal pieces. Form each into a disk and wrap in plastic wrap and refrigerate for at least 2 hours.

Preheat oven to 175°C. Line two baking sheets with parchment paper. Reserve.

Remove one dough disk from refrigerator. On a floured surface, roll the dough into an even 3mm thickness. Using a 5cm round, fluted cookie cutter, cut rounds and place on parchment-lined baking sheet. Roll out and cut any remaining dough scraps in the same manner and transfer to the lined baking sheets.

Bake until cookies are very lightly browned on the edges, about 16 to 20 minutes. Remove from oven and cool completely in pan.

While the first batch of cookies is baking, roll out and cut the second dough disk with the same 5cm cookie cutter. Make a second cut with a 2cm round cookie cutter in the centre of each cookie. Roll and cut remaining scraps. Transfer cookies to baking sheets and bake as directed above.

Heat jam either in microwave or on stovetop until just liquid – jam will be too runny if it is too hot.

Once the cookies have cooled, spread about ¾ teaspoon of warm jam on the centre of the solid cookie. Then place the cutout cookie on top. Sprinkle with confectioners' sugar. Store in an airtight container with cookie layers separated by wax paper.

Nutritional analysis per 1 cookie sandwich:

*Calories 107 (47% from fat) • carb. 13g • pro. 1g
• fat 6g • sat. fat 4g • chol. 13mg • sod. 26mg
• calc. 1mg • fibre 0g*

Chocolate Chunk Cookies

Chunks of three different types of chocolate make these cookies quite decadent.

Makes about 48 cookies

- 3 cups unbleached, all-purpose flour**
- 1 teaspoon baking soda**
- ½ teaspoon kosher salt**
- 16 tablespoons (2 sticks) unsalted butter, cut into 2cm pieces and at room temperature**
- 1 cup packed light brown sugar**
- ¾ cup granulated sugar**
- 2 large eggs, room temperature**
- 1½ teaspoons pure vanilla extract**
- 4 ounces bittersweet chocolate, broken**

into 1cm pieces (may substitute with ¾ cup chocolate chips)

- 120g semisweet chocolate, broken into 1cm pieces or use chocolate chips (about ¾ cup)**
- 120g milk chocolate, broken into 1cm pieces or use chocolate chips (about ¾ cup)**

Line two baking sheets with parchment paper; reserve.

Combine the flour, baking soda and salt in a small bowl; reserve.

Put the butter into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 3 to soften. With mixer running, add both sugars and cream together on Speed 4 until light and fluffy. Scrape the entire bowl well.

Reduce speed to 3 and add the eggs, one at a time, and the vanilla extract, allowing each egg to fully incorporate before adding the next. Scrape the entire bowl.

With the mixer running on Speed 2, add the dry ingredients and mix until just combined. Scrape the entire bowl well and then add the chocolate. Increase to Speed 3 and mix just until fully incorporated.

Drop well-rounded scoops (about 1½ tablespoons,) onto the prepared pans. Cover with plastic wrap and refrigerate for at least 2 hours.

When ready to bake, preheat oven to 175°C. Bake until cookies are nicely browned, about 12 to 16 minutes. Remove from oven and cool in pan; transfer to a wire rack to cool completely.

TIP: For evenly baked cookies, be sure to rotate baking trays halfway through baking time.

Nutritional analysis per cookie:

Calories 170 (47% from fat) • carb. 22g • pro. 2g
• fat 9g • sat. fat 4g • chol. 22mg • sod. 151mg
• calc. 5mg • fibre 1g

Cherry and Almond Biscotti

These biscotti resemble the more traditional dunking biscuit – they have an excellent crunch.

Makes 96 biscotti

- 2½ cups unbleached, all-purpose flour, plus additional for rolling**
- 2 cups granulated sugar**
- 1 teaspoon baking powder**
- 1 pinch kosher salt**
- 3 large eggs**
- 2 large yolks**
- ½ cup tart dried cherries**
- ½ cup almonds, toasted and roughly chopped**

Preheat oven to 175°C. Line two baking sheets with parchment paper. Reserve.

Put the flour, sugar, baking powder and salt in the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 to combine. Increase to Speed 3, add eggs and then yolks, one at a time, allowing each to fully incorporate before adding the next. Scrape down the entire bowl well. Add the cherries and chopped almonds and mix until just incorporated. Dough may be sticky – this is OK. Turn dough out onto a floured surface and divide into four equal pieces. Shape each piece into a rectangular log that is 30 x 4 x 4 cm. Place 2 logs on each prepared baking sheet. Bake in preheated oven until golden, about 35 minutes.

Remove from oven and, when cool to touch, slice each log into about 65cm slices. Put back into oven and bake until golden, about 30 minutes.

Remove from oven and cool in pan; transfer to a wire rack to cool completely. Once cool, serve or store in an airtight container.

Nutritional analysis per biscotti:

Calories 82 calories (66% from fat) • carb. 3g • pro. 4g
• fat 6g • sat. fat 4g • chol. 19mg • sod. 97mg
• calc. 116mg • fibre 0g

Mocha Sugar Cookies

These sugar cookies have a deep mocha flavour.

Makes about 45 cookies

- 3** cups unbleached, all-purpose flour
- 2** tablespoons unsweetened cocoa powder
- 1½** teaspoons baking powder
- ¾** teaspoon kosher salt
- ½** teaspoon baking soda
- 2** tablespoons milk (may use low-fat)
- 2** tablespoons instant espresso powder
- 2** tablespoons pure vanilla extract
- 24** tablespoons (3 sticks) unsalted butter, cut into 1cm pieces and at room temperature

- 1½** cups granulated sugar, divided
- 1** large egg
- 1** large egg yolk
- ½** cup coarse sugar for rolling (granulated sugar may be substituted)

Preheat oven to 175°C. Line two baking sheets with parchment paper; reserve.

Put the flour, cocoa, baking powder, salt and baking soda into a small mixing bowl. Whisk to combine; reserve. Put the milk, espresso powder and vanilla extract into another small bowl. Stir to combine; reserve.

Put the butter and sugar into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 to soften, then increase to Speed 5 and cream until very light and fluffy, about 3 to 5 minutes. Scrape down the entire bowl as necessary.

Decrease speed to 3 and add the egg and yolk, one at a time, allowing each to fully incorporate before adding the next. Add the milk mixture and mix until fully incorporated. Scrape down the entire bowl as necessary.

Decrease speed to 2. Add the reserved dry ingredients and mix until just combined.

Using a small cookie scoop (about 1½ tablespoons), scoop out the cookie dough and roll each cookie in the coarse sugar. Place rolled cookies on prepared baking sheets, about 2cm apart.

Bake in the preheated oven until just set, about 12 minutes. Remove from oven and cool in pan; transfer to a wire rack to cool completely.

Nutritional analysis per cookie:

Calories 119 (46% from fat) • carb. 15g • pro. 1g
• fat 6g • sat. fat 4g • chol. 25mg • sod. 67mg
• calc. 5mg • fibre 0g

Black & White Cookies

These irresistible cookies are sure to be your new favourite, a step up from the standard diner version.

Makes about 45 cookies

Cookies:

- 1½** cups unbleached, all-purpose flour
- 1½** cups cake flour, not self-rising
- 1** teaspoon baking soda
- 1** teaspoon kosher salt
- ½** teaspoon lemon zest
- 1** cup buttermilk
- 1** teaspoon pure vanilla extract
- 12** tablespoons (1½ sticks) unsalted butter, melted and cooled to room temperature

- 1⅓** cups granulated sugar
- 2** large eggs

Icing:

- 3** cups confectioners' sugar, sifted
- 3** tablespoons light corn syrup, divided
- ¾** teaspoon pure vanilla extract
- ¼** cup water, plus additional tablespoons if necessary, divided

- 120g** bittersweet chocolate, chopped, melted and cooled to room temperature

In a small bowl, combine the flours, baking soda, salt and zest; reserve. In a measuring cup, combine the buttermilk and vanilla extract; reserve.

Put the butter into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 5 until creamy, about 1 minute. With the mixer running on Speed 3, gradually add the sugar. Increase to Speed 8 and mix until light, about 2 minutes. Scrape the entire bowl well. With the mixer running on Speed 3, add the eggs, one at a time. Mix until fully incorporated, about 2 minutes. Scrape the bowl well.

Reduce to Speed 1 and add ⅓ of the dry ingredients. Once almost fully combined, add half of the buttermilk mixture. Repeat with the dry and wet ingredients, scraping the entire

bowl as necessary. End with the final third of the dry. Chill dough for at least one hour.

When ready to bake, preheat oven to 175°C. Line two baking sheets with parchment paper; reserve.

Using a small cookie scoop (1½ tablespoons, measure the chilled dough and place on a cookie sheet, leaving about 5cm between each cookie. Bake until edges of the cookies are lightly golden, about 10 to 15 minutes.

While cookies are baking, make the icings. Put the sifted confectioners' sugar, 2 tablespoons of the corn syrup, vanilla extract and ¼ cup water in the bowl of the Cuisinart® mixer. Attach the chef's whisk. Begin mixing by slowly increasing to Speed 5 until ingredients are smooth and incorporated. Using a small offset spatula, ice half of each cooled cookie.

Add cooled chocolate, 1 tablespoon of corn syrup and 1 tablespoon of water to remaining icing. Mix at Speed 5. If necessary, add additional water 1 tablespoon at a time until smooth and glossy. Spread chocolate icing on the other half of each cookie.

Allow cookies to set before serving.

Nutritional analysis per cookie:

*Calories 157 (28% from fat) • carb. 27g • pro. 2g
• fat 5g • sat. fat 3g • chol. 20mg • sod. 105mg
• calc. 12mg • fibre 0g*

Power Cookies

With no added sugar or salt, these gluten- and dairy-free bites are practically guilt free.

Makes 28 cookies

- 1 medium banana, broken into 2cm pieces**
- 2 tablespoons chia seeds**
- ⅓ cup almond butter**
- 1 teaspoon pure vanilla extract**
- 2 cups rolled oats**
- ½ cup chopped almonds**
- ½ cup tart dried cherries**
- ½ cup carob chips**

Preheat oven to 175°C. Line two baking trays with parchment paper; reserve.

Put the banana pieces into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 to soften, about 20 seconds.

Increase speed to 6 and mix until completely broken up, about 1 minute. Add chia seeds and mix until incorporated, about 30 seconds. Add the almond butter and vanilla extract and mix until incorporated, about 30 seconds

Decrease speed to 2 and add oats in batches. Mix until incorporated and add almonds, dried cherries and carob chips in batches.

Using a small cookie scoop (4cm), drop batter onto lined baking trays. Gently press down with a fork to flatten, re-forming if they break apart.

Bake until golden and slightly firm, 12 minutes. Remove from oven and cool in pan; transfer to a wire rack to cool completely.

Nutritional analysis per cookie:

*Calories 93 (42% from fat) • carb. 12g • pro. 3g
• fat 5g • sat. fat 1g • chol. 0mg • sod. 4mg
• calc. 29mg • fibre 2g*

Fudge Brownies

These rich, fudgy brownies are for true chocolate lovers.

Makes 24 brownies

- Nonstick cooking spray**
- 16 tablespoons (2 sticks) unsalted butter, cut into 2cm pieces**
- 180g unsweetened chocolate, chopped**
- 60g bittersweet chocolate, chopped**
- 1 tablespoon cocoa powder**
- 4 large eggs**
- 1 large egg yolk**
- 2 cups granulated sugar**
- 1 cup packed light brown sugar**
- 2 teaspoons instant espresso powder**
- 2 teaspoons pure vanilla extract**
- ¾ cup unbleached, all-purpose flour**
- ¼ cup cake flour, not self-rising**
- 1 teaspoon kosher salt**
- ¾ cup bittersweet chocolate chips**

Preheat oven to 190°C. Coat a 33 x 23cm baking pan with nonstick cooking spray; line with parchment paper or aluminum foil leaving a 2cm overhang on either side.

Put the butter and chocolates into a heatproof bowl and place over a pot of simmering water. Once both are completely melted, stir in the cocoa powder and set aside to cool to room temperature. Reserve.

Put the eggs and egg yolk into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 3 until broken up and lightened, about 30 seconds. Add the granulated and brown sugars and beat on Speed 4 until light and thickened, about 1 more minute. Scrape the entire bowl as necessary.

Add espresso powder and vanilla extract; mix until well combined.

Combine the flours and salt and stir the mixture into the melted chocolate and butter. Decrease speed to 2 and add the chocolate/flour mixture. Mix until just combined, about 45 seconds. Scrape the entire bowl well.

Decrease speed to 1 and add the chocolate chips to fold in.

Pour into prepared pan. Bake until edges are dry, about 45 to 50 minutes. The brownies will still be “wet” inside.

Remove from oven and cool slightly in pan; then, using the parchment paper/foil overhang, lift brownies out of pan and transfer to a wire rack to continue cooling. Cut and serve warm if desired. Store remaining brownies in an airtight container.

Nutritional analysis per brownie:

*Calories 269 (48% from fat) • carb. 35g • pro. 3g
• fat 15g • sat. fat 9g • chol. 59mg • sod. 102mg
• calc. 15mg • fibre 2g*

Blondies

These blondies are hard to resist – loaded with just the right amount of sweetness and a combination of chocolate and white chocolate chips.

Makes 24 blondies

Nonstick cooking spray
2 cups unbleached, all-purpose flour
1½ teaspoons kosher salt
½ teaspoon ground cinnamon
16 tablespoons (2 sticks) unsalted butter, cut into 2cm pieces and at room temperature
½ cup granulated sugar
1 cup packed light brown sugar
3 large eggs, at room temperature
1 tablespoon pure vanilla extract

1½ cups bittersweet chocolate, chopped
1 cup white chocolate chips
1 cup walnut halves

Preheat oven to 175°C. Coat a 33 x 23cm baking pan with nonstick cooking spray; line with parchment paper or aluminum foil with a 2 cm overhang on either side to aid in removing from pan. Reserve.

Combine the flour, salt and cinnamon in a small bowl. Reserve.

Put the butter into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 to soften. Add the sugars and increase to Speed 5 to cream until light and fluffy, about 2½ to 3 minutes. Scrape down the entire bowl as necessary.

Decrease to Speed 3 and add the eggs, one at a time, and the vanilla extract, allowing each egg to fully incorporate before adding the next. Scrape the entire bowl as necessary.

Decrease speed to 1 and slowly add the dry ingredients. Once almost fully mixed, add the chopped chocolate, chocolate chips and nuts. Mix until combined and then pour into the prepared pan. Bake until top is just starting to crack, about 30 to 35 minutes.

Remove from oven and cool slightly in pan; then, using the parchment paper/foil overhang, lift blondies out of pan and transfer to a wire rack to continue cooling. Cut and serve warm if desired. Store remaining blondies in an airtight container.

Nutritional analysis per blondie:

*Calories 317 (48% from fat) • carb. 39g • pro. 3g
fat 18g • sat. fat 10g • chol. 44mg • sod. 153mg
• calc. 317mg • fibre 1g*

Basic Flaky Pastry Dough for Pies & Tarts

This recipe will make ample dough for a 23 to 25cm regular or deep-dish pie, or for a tart up to 28-30cm.

For a One-Crust Pie:

- 1½ cups unbleached, all-purpose flour
- ¼ teaspoon kosher salt
- 8 tablespoons (1 stick) unsalted butter, cut into 1cm pieces, well chilled
- 2 tablespoons vegetable shortening (preferably non-hydrogenated), cut into 1cm pieces, well chilled
- 2 to 4 tablespoons ice water

For a Double-Crust Pie (or two single crusts):

- 3 cups unbleached, all-purpose flour
- ½ teaspoon kosher salt
- 16 tablespoons (2 sticks) unsalted butter, cut into 1cm pieces, well chilled
- 4 tablespoons vegetable shortening (preferably non-hydrogenated), cut into 1cm pieces, well chilled
- 5 to 8 tablespoons ice water

Put flour and salt into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix to blend dry ingredients on Speed 2 for 30 seconds. Distribute butter and shortening bits evenly over flour mixture. Start mixing on Speed 4, gradually increasing to Speed 8 until mixture resembles coarse crumbs with some visible pieces of butter and shortening about the size of small peas. Scrape the entire bowl well.

Sprinkle with the minimal amount of ice water and mix on Speed 1. Add just enough ice water, 1 tablespoon at a time, so that the dough just begins to come together and when pressed will hold together. Do not over-mix.

Gather the dough into a ball (2 balls for larger recipe), and flatten into a 15cm disk (2 disks for larger recipe). Wrap tightly in plastic wrap and refrigerate for one hour before continuing to allow the gluten in the flour to rest. The dough will keep refrigerated for up to 3 days, or may be frozen (double wrapped) for up to a month – thaw at room temperature for an hour before using. Roll as directed by recipe to use.

To bake the pastry blind for a single-crust filled pie or tart:

Roll out pastry 3mm thick to fit pan, crimp and seal edges. Prick bottom all over with a fork. Chill for at least 30 minutes. Preheat the oven to 200°C. Line pastry with a sheet of parchment paper and fill with pie weights, dry rice or beans to the top of the crust. Bake for 20 minutes, until set. Carefully remove parchment paper foil and weights, bake for another 5 to 10 minutes, until lightly browned. Remove from oven and cool completely in pan on a wire rack.

Nutritional analysis per serving (based on 8 servings for one crust pie):
Calories 203 (63% from fat) • carb. 17g • pro. 2g
• fat 14g • sat. fat 9g • chol. 30mg • sod. 67mg
• calc. 0mg • fibre 0g

Cookie Crumb Crust

This basic cookie crumb crust can be made with crushed cookies or biscuits. It can then be used for most pies that have a creamy or custard-based filling.

Makes one pie crust

- 240g finely crushed cookie crumbs (gingersnaps, chocolate cookies, vanilla wafers)
- 2 to 3 tablespoons granulated sugar (to taste, depending on cookies chosen)
- ⅛ teaspoon kosher salt
- 6 tablespoons (¾ stick) unsalted butter, melted

Preheat oven to 175°C.

Put the crumbs, sugar and salt in the Cuisinart® mixing bowl. Attach the flat mixing paddle. Mix on Speed 2 to combine, about 30 seconds. While mixing, slowly add melted butter and mix until crumbs are totally coated, about 2 minutes. Transfer to a pie plate and press evenly into bottom and up the sides of the plate. Use the bottom of a glass or custard cup to firmly tamp down the bottom of the crust. Bake until firm to the touch 8 to 10 minutes.

Remove from oven and cool completely in pan on a wire rack.

Nutritional analysis per serving (based on 8 servings):
Calories 222 (57% from fat) • carb. 23g • pro. 1g
• fat 6g • sat. fat 7g • chol. 23mg • sod. 183mg
• calc. 7mg • fibre 1g

Lemon Meringue Pie

Lemon Meringue Pie has been a favourite since the early 19th century. Our version has a marshmallow-like meringue topping.

Makes one deep-dish pie, 8 to 12 servings

1 Flaky Pie Crust (page 28), blind baked and cooled

For the filling:

- 1½ cups granulated sugar**
- ¼ cup, plus 3 tablespoons cornstarch**
- 1½ cups water**
- ¾ cup fresh lemon juice**
- 7 large egg yolks (reserve whites for meringue)**
- 5 tablespoons (⅔ stick) unsalted butter, cut into 2cm pieces**
- Zest of 3 lemons**

Meringue topping:

- 7 large egg whites (reserved from eggs)**
- ¾ cup, plus 2 tablespoons granulated sugar, divided**
- 2 tablespoons water**
- 1 teaspoon cream of tartar**
- ⅛ teaspoon kosher salt**

Position the oven rack in the upper third of the oven. Set the oven to High broil. Have the prebaked Flaky Pie Crust ready to fill.

To make the lemon filling, place the granulated sugar and cornstarch in a 2.5 Litres saucepan and stir together. Add the water and lemon juice and stir until smooth. Place over medium heat and cook until slightly thickened, about 3 to 4 minutes.

Whisk the egg yolks in a separate mixing bowl. While whisking constantly, add about one half of the hot liquid to the egg yolks. Stir the now “tempered” egg yolks into the saucepan together with the remaining liquid and place over medium heat. Stirring or whisking constantly, cook until quite thickened and just beginning to bubble, about 5 to 6 minutes. Add the butter and stir until blended. Stir in the zest until completely blended. Cover until ready to fill pie; keep warm.

To make the meringue: Put the egg whites, 2 tablespoons of the granulated sugar, the 2 tablespoons water and the cream of tartar into

the Cuisinart® mixing bowl and stir until smooth. Attach the chef’s whisk and whisk on Speed 3 for 30 seconds. Increase the speed to Speed 12 and slowly add the remaining ¾ cup of granulated sugar. Add the salt and whip until the egg whites form stiff peaks, about 4 minutes.

Spread the hot lemon filling into the prepared pie shell. Top the filling with the meringue, taking care to spread the meringue to touch the crust all the way around. Make decorative swirls and peaks on the meringue as desired. This makes a generous, meringue topping – if you prefer, use less.

Broil until lightly browned, about 5 minutes. Remove from oven and cool on a wire rack for one hour, then refrigerate for several hours, uncovered, until completely chilled.

TIPS: When making a Lemon Meringue Pie, it is important that the filling is hot when topped with the meringue before baking to prevent the meringue from shrinking.

This pie is best served the day it is made.

*Nutritional analysis per serving (based on 12 servings):
Calories 393 (38% from fat) • carb. 56g • pro. 5g
• fat 17g • sat. fat 10g • chol. 140mg • sod. 105mg
• calc. 15mg • fibre 0g*

Chocolate Cream Pie

Three layers of chocolate topped with a pile of whipped cream—what’s not to love?

Makes one, 23cm pie; 12 servings

- 1 recipe Cookie Crumb Crust (prepared with chocolate cookie crumbs, page 29)**
- 1 recipe Chocolate Glaze/Ganache, (page 36)**
- 1 recipe Simple Chocolate Mousse (page 37)**
- 1 recipe Whipped Cream (page 37)**
- Chocolate curls for garnish**

Prepare and bake Cookie Crumb Crust. Let cool while preparing Chocolate Glaze/Ganache.

Pour chocolate glaze/ganache into the cookie crumb crust and spread evenly; let set in the

refrigerator for about 30 minutes while preparing the Simple Chocolate Mousse.

Spoon chocolate mousse over set glaze/ganache layer and refrigerate again, at least 30 minutes or overnight.

Before serving, make Whipped Cream and spoon over the chocolate cream pie. Sprinkle with chocolate curls and serve immediately.

Nutritional analysis per serving (based on 12 servings):
Calories 902 (78% from fat) • carb. 44g • pro. 4g • fat 2g
• sat. fat 49g • chol. 230mg • sod. 150mg
• calc. 60mg • fibre 3g

Golden Yellow Cake

This is the basic yellow cake everyone remembers and loves, and its nearly as simple as making one from a package. Pair with our Chocolate Frosting on page 35 to make a great cake for any occasion.

Makes two, 23cm layers; 12 servings

Nonstick cooking spray
3 cups cake flour, not self-rising
1 tablespoon baking powder
2 teaspoons baking soda
½ teaspoon kosher salt
2 large eggs, plus 2 yolks
1⅓ cups granulated sugar
2 teaspoons pure vanilla extract
150g bittersweet chocolate, chopped
¾ cup unsweetened cocoa powder
1½ teaspoons instant espresso powder
1 cup boiling water
1 cup vegetable oil
¾ cup granulated sugar
¾ cup brown sugar
3 large eggs
1½ teaspoons pure vanilla extract
¾ cup buttermilk

Preheat oven to 175°C. Grease two, 23cm round pans with butter and line with parchment paper. Reserve.

Sift the flour, baking soda, baking powder and salt together in a medium mixing bowl. Reserve. Put the bittersweet chocolate, cocoa powder and espresso powder into a small bowl and pour the boiling water over the ingredients. Stir to combine until melted; reserve.

Put the butter and sugars into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 5 to beat until light and creamy, about 2½ to 3 minutes. Decrease speed to 3 and add eggs, one at a time, and the vanilla extract, allowing each egg to fully incorporate before adding the next. Scrape the entire bowl as necessary.

Decrease speed to 2 and add ⅓ of the reserved flour mixture to the bowl. Mix until just combined. Add ½ of the buttermilk and mix until fully incorporated. Scrape the entire bowl. Repeat, ending with the flour.

Decrease speed to 1 and fold in the chocolate mixture until just combined, scraping bowl one last time.

Divide the batter evenly between the prepared pans. Bake in preheated oven until a cake tester comes out clean when inserted into the centre, about 45 to 50 minutes.

Remove from oven, cool in pans on a wire rack until cool to touch and then transfer cakes to a wire cooling rack to cool completely before frosting.

Nutritional analysis per serving (based on 12 servings):
Calories 789 (48% from fat) • carb. 98g • pro. 12g
• fat 45g • sat. fat 29g • chol. 175mg • sod. 427mg
• calc. 59mg • fibre 6g

Coconut Cake

This moist, delicious cake with delicate flavour is perfect for any special occasion.

Makes one, 2-layer cake; 12 servings

Nonstick cooking spray
3 cups unbleached, all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon kosher salt
16 tablespoons (2 sticks) unsalted butter, cut into 2cm pieces, at room temperature
2 cups granulated sugar
3 large eggs
2 large yolks
½ teaspoon pure vanilla extract
½ teaspoon coconut extract
½ cup crème fraîche or sour cream
½ cup cream of coconut
1½ cups dried shredded coconut or unsweetened coconut flakes

Preheat oven to 165°C. Coat two, 23cm round pans with cooking spray and line with parchment paper. Coat the parchment paper with nonstick cooking spray; reserve.

Sift the flour, baking powder, baking soda and salt together in a small bowl. Reserve.

Put the butter into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 to soften. Add the sugar and increase speed to 5 to cream until light and fluffy, about 2½ to 3 minutes. Scrape the entire bowl well.

Reduce speed to 3 and add the eggs and yolks one at a time until each is fully incorporated before adding the next. Scrape the entire bowl after every other addition. Add the extracts and mix until incorporated. Scrape the entire bowl.

Reduce speed to 2 and add ⅓ of the reserved flour mixture; mix until incorporated. Add the crème fraîche and mix until incorporated. Repeat, adding flour mixture and the cream of coconut, ending with the flour mixture. Scrape the entire bowl as necessary.

Reduce speed to 1 and fold in the shredded or flaked coconut until fully incorporated. Spoon the batter evenly between the two prepared pans.

Bake until a cake tester comes out clean when inserted into the centre, about 40 to 45 minutes.

Remove from oven, cool in pans on a wire rack until cool to touch and then invert cakes onto a wire rack to cool completely before frosting.

TIP: This is a very versatile cake. To make a layer cake, cut each cake in half horizontally and frost using your favourite frosting. One frosting that works extremely well is the Swiss Buttercream (page 35) for both between layers and the outside of the cake. To be even more extravagant, frost with the buttercream, but fill two of the layers with Chocolate Glaze/Ganache (page 36) made with semisweet chocolate. To finish, sprinkle the top of the cake with dried coconut.

Chocolate Marble Cheesecake

Ribbons of semisweet chocolate cheesecake are swirled throughout a classic cheesecake on top of a chocolate brownie cookie crust.

Makes one, 26cm cake; 12 servings

For the crust:

- 6** **tablespoons (¾ stick) unsalted butter, cut into 2cm pieces and at room temperature**
- 1** **cup unbleached, all-purpose flour**
- ¼** **cup packed brown sugar**
- 3** **tablespoons unsweetened cocoa powder**
- 1** **large egg yolk**
- ½** **teaspoon pure vanilla extract**

For the filling:

- 1kg** **low-fat cream cheese, at room temperature**
- 1¼** **cups granulated sugar**
- 5** **large eggs, at room temperature**
- 2** **tablespoons pure vanilla extract**
- 240g** **semisweet chocolate, melted and cooled**

Preheat oven to 175°C. Lightly coat a 26 x 8 cm springform pan with cooking spray. Line the outside of the pan with heavy-duty aluminum foil; reserve.

Put all the crust ingredients into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 until fully combined, about 2 minutes.

Transfer to prepared pan and flatten to evenly cover the bottom and about 1cm up the sides. Use the bottom of a drinking glass or measuring cup to tamp down firmly.

Bake on middle rack for 8 to 10 minutes. Remove and allow to cool. When baked crust is removed from oven, put a large roasting pan on the lowest rack in the oven and fill with 5-8 cm of water; this aids in the gentle baking of the cheesecake and prevents any cracking.

While the crust is cooling, prepare the filling.

Wipe out the Cuisinart® mixing bowl and add the cream cheese. Leave the flat mixing paddle in place and mix on Speed 2 until just smooth, about 1 minute. Add sugar, ¼ cup at a time, and mix until completely smooth. Scrape down the entire bowl after every other addition.

Nutritional analysis per serving (based on 12 servings):
Calories 489 (41% from fat) • carb. 67g • pro. 5g • fat 22g
• sat. fat 16g • chol. 124mg • sod. 195mg
• calc. 18mg • fibre 1g

Once cream cheese and sugar are completely smooth, add the eggs, one at a time, allowing each to fully incorporate before adding the next egg. Scrape the entire bowl after every other addition. Add the vanilla extract and mix to fully incorporate. Continue to mix on Speed 2 until fully smooth, about 1½ to 2 minutes. Pour all except approximately 1½ cups of the batter into the cooled, prepared crust.

Reattach the mixing bowl to the Cuisinart® Stand Mixer. On Speed 2, mix in the melted and cooled chocolate mixture. Drop chocolate mixture onto cream cheese mixture, ¼ cup at a time. Draw swirls with a knife or spatula to create a marbled effect.

Put cheesecake on the middle rack. Add more water to the roasting pan if necessary.

Bake the cheesecake until the edges of the cheesecake start to pull away from the sides of the pan and the centre is slightly jiggly, about 1 hour and 15 minutes. Remove from oven and cool in pan on a wire rack until completely cooled. Refrigerate for 6 hours or longer before serving.

Nutritional analysis per serving (based on 12 servings):
 Calories 507 (48% from fat) • carb. 53g • pro. 12g
 • fat 28g • sat. fat 17g • chol. 159mg • sod. 475mg
 • calc. 160mg • fibre 2g:

Gluten-Free Golden Cupcakes

These cupcakes pair very nicely with our Dairy-Free Vanilla Frosting (page 36)

Makes 12 standard cupcakes or 42 mini cupcakes

Nonstick cooking spray
2 cups sorghum flour
1 cup potato starch
 ½ **cup arrowroot starch**
1 tablespoon baking powder
 ½ **teaspoon baking soda**
1 teaspoon xanthan gum
1 teaspoon kosher salt
1½ cups agave nectar
 ½ **cup olive oil**
 ¾ **cup butternut squash purée**
2 tablespoons pure vanilla extract
1 teaspoon white vinegar

Preheat oven to 175°C. Lightly coat a full or mini muffin pan with cooking spray. Cupcake liners may be used (these may also be sprayed so that the liners cleanly come off the cupcakes).

Put the flour, starches, baking powder, soda, xanthan gum and salt into the Cuisinart® mixing bowl. Attach the flat mixing paddle and stir on Speed 2 to sift the ingredients together. Scrape the entire bowl well.

With the mixer running on same speed, add the remaining ingredients, in the order listed, and mix until all ingredients are incorporated. Scrape the entire bowl to ensure all of the ingredients are evenly incorporated.

Scoop batter into prepared muffin pans. Bake until golden and a cake tester comes out clean, about 30 minutes for regular-sized muffins, 15 minutes for minis. Remove from oven, cool in pans on a wire rack until cool to touch and then transfer cupcakes to a wire cooling rack to cool completely before frosting.

Nutritional analysis per standard cupcake:
 Calories 396 (22% from fat) • carb. 77g • pro. 4g
 • fat 10g • sat. fat 1g • chol. 0mg • sod. 359mg
 • calc. 50mg • fibre 2g

Angel Food Cake

Serve with Whipped Cream (page 37) and fresh berries for a light and delicious summer dessert.

Makes one, 23cm cake, 12 servings

- 1½ cups granulated sugar, divided**
- ¼ cups cake flour**
- 12 large egg whites**
- ¼ teaspoons cream of tartar**
- ¼ teaspoon kosher salt**
- 1 teaspoon pure vanilla extract**

Preheat oven to 165°C.

Sift ¾ cup of the sugar together with the cake flour in a mixing bowl; reserve.

Put egg whites into the Cuisinart® mixing bowl. Attach the chef's whisk and begin mixing on Speed 5. Once whites are foamy, add cream of tartar and salt and gradually increase to Speed 12. While mixing on Speed 12, slowly add remaining ¾ cup of granulated sugar and vanilla extract and continue to mix until the peaks are firm and glossy. Remove bowl from mixer.

Gradually sift the reserved flour and sugar into the whites and carefully fold in with a large rubber spatula. Be gentle when folding, but at the same time make sure all ingredients are evenly incorporated.

Spoon batter into an ungreased, 23cm tube pan. Smooth the top by evenly spreading with a rubber spatula.

Bake for about 45 minutes, until a toothpick that has been inserted comes out clean. Invert pan onto the neck of an empty long-necked bottle (such as a wine bottle) and allow to cool completely.

To remove cake from pan, remove the pan from the neck of the bottle and slide the tip of a long, narrow knife between the cake and the pan. Cover the pan with a plate and invert it, sliding the knife along the bottom of the pan until it is free.

Nutritional analysis per serving:

*Calories 167 (1% from fat) • carb. 37g • pro. 5g
• fat 0g • sat. fat 0g • chol. 0mg • sod. 278mg
• calc. 5mg • fibre 0g*

French Buttercream

The classic frosting. Temperature is key to achieving a smooth and delicious result. Having a candy/deep fat thermometer on hand takes out the guesswork.

Makes 4 cups

- 1¾ cups granulated sugar**
- 5 tablespoons water**
- 7 large egg yolks**
- 3 sticks 350g unsalted butter, cold and cut into 1cm cubes**
- ¾ teaspoon pure vanilla extract**
- ½ teaspoon kosher salt**

Put sugar and water together into a small saucepan and place over medium heat until sugar is melted and the mixture reaches 115°C.

Put the yolks into the Cuisinart® mixing bowl. Attach the chef's whisk and mix on Speed 8, gradually increasing speed from the start, until thick and creamy, about 3 minutes. Scrape the entire bowl and then slowly turn up to Speed 12 and continue to whip until pale yellow in colour, 5 minutes.

Reduce speed to 6 and slowly pour in the sugar mixture while the mixer is running. Once all the sugar is added, scrape the entire bowl and slowly turn up to Speed 12 until the bowl is completely cool, about 10 minutes.

Once the bowl is cool, turn speed down to 7 and add the butter very slowly, a piece at a time. Once half of the butter has been added, increase speed to about 10 to incorporate remaining. Once all of the butter has been added, add the vanilla extract and salt, mixing until all is incorporated.

TIP: If the buttercream appears curdled, beat on Speed 12 until smooth—this occurs when the butter is too soft or warm.

Nutritional analysis per serving (2 tablespoons):

*Calories 130 (64% from fat) • carb. 11g • pro. 1g
• fat 9g • sat. fat 6g • chol. 63mg • sod. 35mg
• calc. 5mg • fibre 0g*

Swiss Buttercream

Swiss buttercream, a more forgiving and stable version, will be ready to use immediately after making and can be used for traditional frosting and piping.

Makes about 6 cups

- 8** large egg whites
- 1¾** cups granulated sugar
- ½** teaspoon kosher salt
- 5** sticks (600g) unsalted butter, cold and cut into 1cm cubes and at room temperature
- 1** tablespoon fresh lemon juice
- 1** teaspoon pure vanilla extract

Put egg whites, sugar and salt in the Cuisinart® mixing bowl. Place bowl over a pan of simmering water and whisk the whites constantly until the temperature reaches 60°C. Place bowl on mixer. Attach the chef's whisk.

Once whites come to temperature, mix on Speed 10, until cool, about 15 minutes. Once cool, decrease speed to 3 and add the butter, piece by piece, until each is fully incorporated before adding the next. Scrape down the entire bowl as necessary.

Once all the butter is added, add the lemon juice and vanilla extract and mix until fully incorporated, about 1 minute. Increase speed to 8 and beat until smooth and silky, about 2 to 3 minutes.

Use immediately or store in an airtight container for up to 10 days.

TIP: If the buttercream appears curdled, beat on Speed 12 until smooth—this occurs when the butter is too soft or warm.

Nutritional analysis per serving (2 tablespoons):

Calories 115 (72% from fat) • carb. 7g • pro. 1g

*• fat 9g • sat. fat 7g • chol. 25mg • sod. 9mg
• calc. 0mg • fibre 0g*

Chocolate Frosting

A light and fluffy classic.

Makes about 3 cups

- 4** cups confectioners' sugar, sifted
- 120g** unsweetened chocolate, melted and cooled
- 60g** semisweet chocolate, melted and cooled
- 8** tablespoons (1 stick) unsalted butter, cut into 1cm pieces and at room temperature
- 2** teaspoons pure vanilla extract
- ¼** teaspoon kosher salt
- 10 to 12** tablespoons milk or cream

Put all ingredients except the milk or cream into the Cuisinart® mixing bowl. Attach the chef's whisk and mix on Speed 2 for 2 minutes. Add 8 tablespoons of the milk. Increase speed to 5 and beat until smooth and fluffy, about 4 minutes. Scrape the entire bowl as necessary. Add remaining milk, tablespoon by tablespoon, as needed for spreadability.

Nutritional analysis per serving (2 tablespoons):

Calories 158 (39% from fat) • carb. 24g • pro. 1g

*• fat 7g • sat. fat 5g • chol. 12mg • sod. 30mg
• calc. 21mg • fibre 1g*

Cream Cheese Frosting

A classic cream cheese frosting, perfect for a variety of cakes, especially carrot and chocolate.

Makes 4 cups

- 5½** cups confectioners' sugar
- ¼** teaspoon kosher salt
- 450g** cream cheese, at room temperature
- 8** tablespoons (1 stick) unsalted butter, cut into 2cm pieces and at room temperature
- 2** teaspoons pure vanilla extract

Sift the sugar into a small bowl and reserve.

Put cream cheese in the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 4 until smooth, about 1½ to 2 minutes. Add butter and beat until fully incorporated and smooth, stopping to scrape down as necessary. Reduce speed to 2 and, with

the mixer running, slowly add the sifted confectioners' sugar to the bowl and mix until incorporated, about 2 minutes. Scrape the entire bowl well. Add vanilla extract. Mix on Speed 5 until incorporated.

Refrigerate to set, at least 30 minutes.

Nutritional analysis per serving (2 tablespoons):
Calories 157 (43% from fat) • carb. 21g • pro. 1g
• fat 8g • sat. fat 5g • chol. 23mg • sod. 46mg
• calc. 14mg • fibre 0g

Dairy-Free Vanilla Frosting

This frosting pairs very well with the Gluten-Free Golden Cupcakes (page 33).

Makes about 2 cups

- 1 cup non-hydrogenated vegetable shortening**
- 2 cups confectioners' sugar, sifted**
- 1 tablespoon pure vanilla extract**
- ¼ teaspoon kosher salt**

Put the shortening into the Cuisinart® mixing bowl. Attach the chef's whisk and begin whisking on Speed 2, increasing up to Speed 5 to cream and make smooth, about 30 seconds.

Scrape the entire bowl and then add the sugar. Start the mixer on Speed 2 and then slowly increase speed to 5 to incorporate the sugar. Scrape the bowl again and then add the vanilla extract and salt. Mix again, increasing up to speed 10 until smooth and fluffy, about 30 seconds.

Nutritional analysis per serving (2 tablespoons):
Calories 182 (61% from fat) • carb. 19g • pro. 0g
• fat 13g • sat. fat 6g • chol. 0mg • sod. 33mg
• calc. 36mg • fibre 0g

Royal Icing

This icing is great for decorating sugar cookies or cakes. You can add food colouring to colour it or extracts to flavour it.

Makes 1½ cups

- 4 cups confectioners' sugar, sifted**
- 1 large egg white, slightly beaten**
- 2 tablespoons whole milk**
- 1 teaspoon fresh lemon juice**

Put the sugar into the Cuisinart® mixing bowl. Attach the chef's whisk and mix on Speed 3 and, with the mixer running, slowly add in the egg white until fully incorporated, about 1 minute.

While the mixer is still running, add the milk and lemon juice and mix until fully incorporated. Scrape the entire bowl as necessary.

Continue mixing until soft peaks form, about 2 minutes. Use immediately or cover the bowl with a damp cloth so the icing does not harden. If using colouring or a flavouring extract for the icing, add it with the milk and lemon juice.

Nutritional analysis per serving (2 tablespoons):
Calories 163 (1% from fat) • carb. 40g • pro. 0g
• fat 0g • sat. fat 0g • chol. 0mg • sod. 6mg
• calc. 3mg • fibre 0g

Chocolate Glaze/Ganache

Use to frost or fill your favourite cakes.

Makes about 1 cup

- 180g chocolate (may use bittersweet or semisweet), chopped**
- ¾ cup thickened cream**
- 3 tablespoons unsalted butter, cut into 2cm pieces**

Put the chopped chocolate in the Cuisinart® mixing bowl.

Put the heavy cream into a small saucepan and bring to just a simmer. Pour hot cream over chocolate. Allow to sit for 1 minute to cool slightly.

Attach the chef's whisk and mix on Speed 4 until chocolate is melted and the mixture comes together, about 2 minutes. Add butter, one cube at a time, and whisk until fully incorporated and shiny.

If using as a glaze, use immediately. If using as a filling, allow to sit until slightly hardened. Any leftovers can be refrigerated until solid, and then scooped and shaped into truffles.

Nutritional analysis per serving (2 tablespoons):
Calories 221 (79% from fat) • carb. 11g • pro. 2g
• fat 21g • sat. fat 13g • chol. 42mg • sod. 8mg
• calc. 15mg • fibre 2g

Simple Chocolate Mousse

Whipping cream is effortless in the Cuisinart® Stand Mixer. Plus, you can fold in the chocolate on Speed 1 without worrying about over-mixing.

Makes 5 cups

- 180g** good quality, bittersweet chocolate, coarsely chopped
- 1¾** cups thickened cream, divided
- 1** tablespoon pure vanilla extract
- 2** tablespoons brandy or liqueur (optional, e.g., Frangelico®, Amaretto, Grand Marnier®)

In a double boiler set over barely simmering water, melt the chocolate with 2 tablespoons of the thickened cream, stirring until smooth. Remove from the heat and let cool until lukewarm. Stir in the vanilla extract and brandy or liqueur.

Add the remaining cream to the mixing bowl of the Cuisinart® Stand Mixer. Attach the chef's whisk and begin whisking on low speed. Gradually increase to Speed 12 until the cream holds soft peaks, about 1½ minutes.

Stir about a quarter of the whipped cream into the cooled, melted chocolate mixture. Then fold in the remaining whipped cream.

Cover and refrigerate the mousse for 30 minutes.* Spoon or pipe into serving bowls or goblets. If desired, garnish with shaved or finely chopped chocolate and a dollop of whipped cream.

*If using the mousse to fill a pie, pour mixture directly into cooled pie crust like in our Chocolate Cream Pie on page 30.

Nutritional analysis per serving (½ cup):
Calories 240 (78% from fat) • carb. 10g • pro. 1g
• fat 21g • sat. fat 13g • chol. 56mg • sod. 0mg
• calc. 0mg • fibre 1g

Whipped Cream

Whipped cream can over-whip very quickly. Once it starts getting thick, check it often by lifting the head of the mixer and looking for medium peaks.

Makes about 3½ cups

- 2** cups thickened cream
- 3 to 4** tablespoons confectioners' sugar, sifted
- 1** teaspoon pure vanilla extract

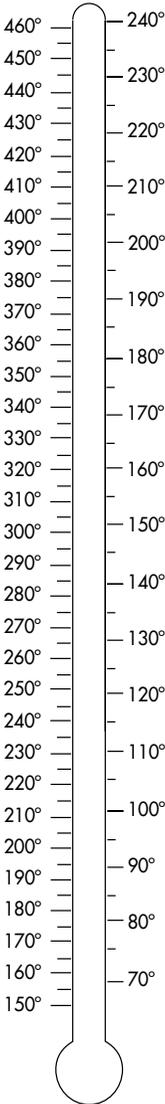
Put thickened cream into the Cuisinart® mixing bowl. Attach the chef's whisk and begin mixing on Speed 1, gradually increasing speed to 12 and mix until thick, 40 seconds. Add the confectioners' sugar and vanilla extract, being careful not to over-whip. Stop mixer once medium peaks form, about 1 minute total.

Nutritional analysis per serving (2 tablespoons):
Calories 122 (93% from fat) • carb. 2g • pro. 0g
• fat 11g • sat. fat 8g • chol. 46mg • sod. 0mg
• calc. 0mg • fibre 0g

WEIGHTS, MEASURES AND CONVERSIONS

Temperature °F / °C

Fahrenheit Celsius



$$^{\circ}\text{F} = \frac{9 \times ^{\circ}\text{C}}{5} + 32$$

$$^{\circ}\text{C} = \frac{5(^{\circ}\text{F} - 32)}{9}$$

Metric cup & spoon sizes

cup	metric
¼ cup	60ml
⅓ cup	80ml
½ cup	125ml
1 cup	250ml
spoon	metric
¼ teaspoon	1.25ml
½ teaspoon	2.5ml
1 teaspoon	5ml
2 teaspoon	10ml
1 tablespoon (equal to 4 teaspoons)	20ml

Liquids

Metric	cup	imperial
30 ml		1 fl oz
60 ml	¼ cup	2 fl oz
80 ml		3 ½ fl oz
100ml	⅓ cup	2 ¾ fl oz
125ml	½ cup	4 fl oz
150ml		5 fl oz
180ml	¾ cup	6 fl oz
200ml		7 fl oz
250ml	1 cup	8 ¾ fl oz
310ml	1 ¼ cups	10 ½ fl oz
375ml	1 ½ cups	13 fl oz
430ml	1 ¾ cups	15 fl oz
475ml		16 fl oz
500ml	2 cups	17 fl oz
625ml	2 ½ cups	21 ½ fl oz
750ml	3 cups	26 fl oz
1L	4 cups	35 fl oz
1.25L	5 cups	44 fl oz
1.5L	6 cups	52 fl oz
2L	8 cups	70 fl oz
2.5L	10 cups	88 fl oz

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Cuisinart Australia
24 Salisbury Road
Asquith, NSW 2077

Cuisinart New Zealand
44 Apollo Drive
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