

Breville

Breville Customer Service Centre

Australian Customers

Mail: PO Box 22
Botany NSW 2019
AUSTRALIA

Phone: 1300 139 798

Fax: (02) 9384 9601

Email: Customer Service:
askus@breville.com.au

New Zealand Customers

Mail: Private Bag 94411
Botany Manukau 2163
Auckland NEW ZEALAND

Phone: 0800 273 845

Fax: 0800 288 513

Email: Customer Service:v
askus@breville.com.au

www.breville.com.au

Breville is a registered trademark of Breville Pty. Ltd. A.B.N. 98 000 092 928.
Copyright Breville Pty. Ltd. 2010.

Due to continued product improvement, the products illustrated/photographed
in this brochure may vary slightly from the actual product.

Model BHM100 Issue - C13

Breville

Handy Mix™

Instruction Book



BHM100

CONGRATULATIONS

on the purchase of your new
Breville Handy Mix™

CONTENTS

- 4** Breville recommends safety first
- 6** Know your Breville Handy Mix™
- 8** Operating your
Breville Handy Mix™
- 11** Care & cleaning your
Breville Handy Mix™
- 13** Mixing guide for your
Breville Handy Mix™
- 15** Recipes

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

IMPORTANT SAFEGUARDS

CAREFULLY READ ALL INSTRUCTIONS BEFORE OPERATING AND SAVE FOR FUTURE REFERENCE.

- Carefully read all instructions before operating the appliance for the first time and save for future reference.
- Remove and safely discard any packaging materials and promotional labels before using the appliance for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the appliance on or near a hot gas or electric burner, or where it could touch any other source of heat.
- Always make sure the appliance is completely and properly assembled before operation. Refer to the assembly and operation section of this book.
- Ensure the control switch is in the OFF position and the mixer is switched off at the power outlet and the power cord is unplugged before attaching the beaters or dough hooks.
- Always ensure that the attachments are securely fitted onto the motor body before operation. Follow the instructions provided in this book.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from the attachments during operation to reduce risk of injury to persons, and/or damage to the appliance.
- Only use the beaters and dough hooks supplied with the appliance. The use of attachments not sold or recommended by Breville may cause fire, electric shock or injury.
- Always ensure the appliance is unplugged from the power outlet before attempting to attach any of the accessories.
- Do not remove the appliance from ingredients during operation. Ensure the ON/OFF switch is in OFF position and the motor has completely stopped before removing.
- Handle the attachments with care. Never place your fingers inside a mixing bowl or near attachments during use.
- Always ensure the appliance is turned off by moving the ON/OFF switch to the OFF position. Remove the plug from the power outlet. Ensure the motor, beaters and/or dough hooks have completely stopped if the appliance is to be left unattended, if not in use, before attempting to move the appliance, before cleaning, disassembling, assembling and when storing the appliance.
- Do not operate the appliance continuously for more than 10 minutes. Allow the motor to rest between each use.
- Do not operate this appliance continuously with heavy loads for longer than 1 minute at a time as this can cause overheating. Allow the motor to cool for at least 1 minute between each use.

- If food becomes lodged in or around the attachments, turn the appliance off by moving the ON/OFF switch to the OFF position. Remove the plug from the power outlet. Ensure the motor, beaters and/or dough hooks have completely stopped before pressing the EJECT button to remove the attachments. Use a spatula to dislodge the food before continuing.
- Do not leave the appliance unattended when in use.
- Strictly follow the care and cleaning instructions described in this book.
- Do not allow children to use the hand mixer without supervision.
- It is recommended to regularly inspect the appliance. To avoid a hazard, do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre of examination and / or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use the appliance for anything other than its intended use. Do no use in moving vehicles or boats. Do not use outdoors, Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Connect only to 230V or 240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid or allow moisture to come in contact with the part, unless it is recommended in the cleaning instructions.
- The appliance is not intended for use by person (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord. If detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.

SAVE THESE INSTRUCTIONS

KNOW

your Breville Handy Mix™



- A. **Comfortable Handle**
- B. **Attachment Sockets**
- C. **Flat Beaters**
- D. **Attachment EJECT Button**
- E. **ON/OFF Switch**
- F. **DECREASE SPEED Button**

- G. **INCREASED SPEED Button**
- H. **Backlit LCD**
Displays the count-up timer & selected speed.
- I. **TURBO Button**
- J. **Dough Hooks**

OPERATING

your Breville Handy Mix™

BEFORE FIRST USE

Remove and safely discard any packaging material and promotional stickers before using the appliance for the first time. Wash the beaters and dough hooks in warm soapy water with a soft cloth. Rinse and dry thoroughly. Wipe the motor body with a damp cloth then dry thoroughly.

NOTE

When first using your hand mixer, you may notice an odor coming from the motor. This is normal and will dissipate with time.

USING THE HAND MIXER

1. Ensure the ON/OFF switch is in the OFF position and the power cord is unplugged from the power outlet.
2. To insert the flat beaters, insert beater, one at a time, into the attachment sockets (flat beaters can go into either side). Push firmly, turning slightly if required, until they click into place. To insert the dough hooks into the attachment sockets, insert the dough hook with the collar into the larger hole of the two attachment sockets of the hand mixer. Push firmly, turning slightly if required, until it clicks into place. Then place second dough hook into the smaller hole.
3. The attachment shaft with collar should be inserted into the larger hole, while the attachment shaft without collar should be inserted into the smaller hole.



4. Select a mixing bowl large enough to accommodate the attachments, as a bowl that is too small will damage the attachments. Add ingredients to the mixing bowl as directed in the recipe.
5. Insert the power plug into a power outlet.
6. Place the attachment (beaters or dough hooks) into the ingredients inside the mixing bowl. To commence mixing, move the ON/OFF switch to the ON position. Push the INCREASE SPEED **+** button until you have reached the required speed. If you wish to make the speed slower at any time, push the DECREASE SPEED **-** button. The LCD screen will display the selected speed as well as the mixing time that has elapsed.

NOTE

Always begin mixing on a lower speed setting to prevent splattering, increasing to the desired speed for the mixing task.

OPERATING YOUR BREVILLE HANDY MIX™

7. Move the hand mixer in a slight circular action during mixing to allow the attachments to efficiently mix the ingredients. Stop the hand mixer intermittently and use a plastic spatula to scrape down the sides of the mixing bowl, then continue mixing.

NOTE

To stop mixing at any time, move the ON/OFF switch to the OFF position or decrease the speed to '0'.

NOTE

Always turn the hand mixer OFF if you need to scrape down the bowl during use.

NOTE

Avoid allowing the attachments to hit against the side of the mixing bowl while the hand mixer is operating as this will result in damage to the attachments.



CAUTION

Ensure the hand mixer is switched off and unplugged from the power outlet before inserting the attachments.



CAUTION

Avoid contact with attachments during operation. Keep hands, hair, clothing, spatulas and other utensils away from the attachments to prevent personal injury or damage to the hand mixer.

8. When mixing is complete, move the ON/OFF switch to the OFF position then unplug the power plug from the power outlet.
9. Remove the attachments by pressing the EJECT button while grasping the attachment shafts. The attachments will be released automatically.

NOTE

DO NOT try to pull the attachments out of the sockets without pressing the EJECT button.

TURBO BOOST FUNCTION

Pressing the TURBO button while mixing provides an extra burst of power (overriding the speed setting being used). Press the TURBO button and hold it down for no more than 30 seconds to avoid overheating. After the TURBO button has been used, always turn the hand mixer off and allow it to cool for a few minutes before using again.

TIMER FUNCTION

Many recipes will tell you to mix or beat ingredients together for a certain amount of time. Your hand mixer has a timer function which allows you to see how long you have been mixing. Once you begin operating the hand mixer, the timer will automatically start counting. Once the hand mixer is switched off, the timer will automatically return to 00:00.

CARE & CLEANING

your Breville Handy Mix™

CARE & CLEANING

CLEANING

1. Before cleaning, ensure the ON/OFF switch is in the OFF position and the power plug is unplugged from the power outlet.
2. Press the EJECT button and remove the attachments.
3. Use a rubber spatula to remove any mixture remaining on the attachments. Wash the beaters or dough hooks in warm soapy water with a soft cloth. Rinse and dry thoroughly. The attachments may also be washed in the dishwasher. Do not allow the attachments to soak in water for an extended period of time as this may damage the metal finish.

NOTE

Do not use abrasive scouring pads or cleaners when cleaning the attachments as these may scratch the surface.

4. Wipe the motor body with a damp cloth and dry thoroughly. Polish with a soft dry cloth.
5. Wipe any excess food particles from the power cord.



CAUTION

Never immerse the hand mixer, power cord or power plug in water or any other liquid.

STORAGE

Always unplug the hand mixer from the power outlet before storage. Wrap the power cord around the motor body. Stand the motor body upright on its heel rest. Safely store the attachments to avoid damage.

MIXING GUIDE

for your Breville Handy Mix™

MEASURING AND WEIGHING INGREDIENTS

Weighing Scales

For consistent results it is recommended to use weighing scales if possible as they provide greater accuracy than measuring cups. Place a container onto the scale, tare (or zero) the scales, then spoon or pour ingredients in until the desired weight is achieved.

Dry Measuring Cups and Spoons

For dry ingredients, use nested plastic or metal dry measuring cups and spoons. Do not use tableware cups or spoons. It is important to spoon or scoop the dry ingredients loosely into the cup. Do not tap the cup or pack the ingredients into the cup unless otherwise directed eg. packed brown sugar. This extra amount can affect the critical balance of the recipe. Level the top of the cup by sweeping the excess with the back of a knife.

When using measuring spoons for either liquid or dry ingredients such as yeast, sugar, salt, dry milk or honey, measurements should be level, not heaped.

NOTE

1 Australian tablespoon = 20ml

1 Australian teaspoon = 5ml

Liquid Measuring Cups

For liquid ingredients, use transparent plastic or glass liquid measuring cups with the measurements marked clearly on the side. Do not use non-transparent plastic or metal measuring cups unless they have measurement markings on the side. Place the cup on a horizontal flat surface and view markings at eye level. The level of the liquid must be aligned to the appropriate measurement mark. An inaccurate measurement can affect the critical balance of the recipe.

NOTE

Do not use tableware, cups or spoons when measuring ingredients.

NOTE

1 Australian cup = 250ml

A speed indicator is conveniently printed on the motor body with the suggested mixing tasks for each speed setting. Use this in combination with the tables below:

USING THE BEATERS

SPEED SETTING	MIXING TASK	FOR
1-5	Light Mixing	Dressings, sauces, adding ingredients like nuts, chocolate chips, dried fruit etc.
6-10	Beating	Custards, icings, packet mixes, light batters
11-16	Creaming	Butter and sugar, cream cheese, heavy batters

USING THE DOUGH HOOKS

SPEED SETTING	MIXING TASK	FOR
(MAX)	Kneading	Bread Dough
4-5	Mixing	Biscuit dough
6-8 (MAX)	Kneading	Bread dough



CAUTION

Do not exceed speed 3 when using the dough hook attachments.

RECIPES

RECIPES

ALMOND SHORTBREAD CRESCENTS

Makes about 30

INGREDIENTS

250g butter, softened
½ cup caster sugar
2 ¼ cups plain flour
1 cup flaked almonds
Pure icing sugar, for dusting

METHOD

1. Preheat oven to 120° no fan (140°C with fan). Line two baking trays with baking paper.
2. Combine butter and sugar in a bowl. Beat on speed 10 for 8-10 minutes or until very thick and creamy.
3. Reduce to speed 2 and gradually add flour. Mix until well combined. Stir through almonds.
4. Shape tablespoon amounts of shortbread mixture into crescent shapes. Refrigerate 10 minutes.
5. Bake in preheated oven for 30 minutes. Cool on trays.

Serve dusted with icing sugar.

TIP

When adding the flour, if the mixture starts to go up the beaters increase speed.

TRIPLE CHOC COOKIES

Makes approximately 35

INGREDIENTS

180g butter, chopped
150g dark chocolate, chopped
1 ½ cups plain flour
¾ cup cocoa powder
1 ½ cups firmly packed brown sugar
3 x 60g eggs, lightly beaten
200g dark chocolate, chopped

METHOD

1. Pre-heat oven to 180°C no fan (160°C with fan). Line 2 baking trays with baking paper.
2. Melt butter and first lot of chocolate in a small saucepan over a low heat, stirring constantly until smooth. Allow to cool slightly, mixture should still be warm.
3. Combine sifted flour, cocoa powder and sugar into a large bowl. Mix on speed 4-5 adding chocolate mixture and eggs. Mix until combined scraping sides if necessary.
4. Stir through chopped chocolate until combined.
5. Spoon rounded tablespoons of mixture onto baking trays and press down slightly. Allow room for spreading.
6. Cook in batches for about 20 minutes or until firm to touch. Allow to cool on trays for 1 minute before transferring to a wire rack. Repeat with remaining cookie dough.

TIP

If mixture starts to go up beaters increase speed.

GINGERBREAD

Makes 30-40

INGREDIENTS

90g butter
 ¼ cup firmly packed soft brown sugar
 ¼ teaspoon salt
 150g treacle
 1 tablespoon ground ginger
 ½ teaspoon ground cloves
 ½ teaspoon ground cinnamon
 ½ teaspoon ground nutmeg
 1 ½ cups plain flour
 ¼ teaspoon bicarbonate of soda

METHOD

1. Preheat oven to 180°C no fan (160°C with fan). Line two trays with baking paper.
2. In a bowl beat the butter, sugar, salt, treacle and spices together on speed 8 for 2 minutes.
3. Add remaining ingredients and beat until mixture just forms a thick dough.
4. Place dough onto a floured surface. Roll out to a 5mm thickness. Using a shaped cutter approximately 10-12cm in size cut out shapes and place onto baking trays.
5. Bake in oven for about 13-15 minutes. Cool for 5 minutes before transferring to a wire rack. Repeat with remaining dough.

Decorate with royal icing

RASPBERRY CUPCAKES

Makes: 12

INGREDIENTS

1 ¾ cups self-raising flour
 ¾ cup caster sugar
 ⅔ cup milk
 2 x 60g eggs, lightly beaten
 125g unsalted butter, melted, cooled
 ½ teaspoon vanilla extract
 1 cup fresh or frozen raspberries
 Whipped cream, to serve
 Icing sugar, to serve

METHOD

1. Preheat oven to 180° no fan (160°C with fan). Line a 12 cup capacity muffin tray with patty cases.
2. Combine all ingredients except raspberries into a bowl. Beat on speed 2 until combined then increase to speed 7 until smooth. Do not over beat. Gently stir through raspberries.
3. Divide mixture into patty cases. Cook in preheated oven for about 20 minutes or until cooked when tested with a wooden skewer. Turn onto wire racks to cool.
4. Using a fine-pointed knife, cut circles from the tops of the cakes about 1cm from the edge and 1.5cm down into cakes. Spoon with whipped cream and replace tops; dusted with icing sugar.

TIP

If using frozen raspberries, thaw first on paper towelling.

RICOTTA PANCAKES

Makes 6 to 8

INGREDIENTS

3 x 60g eggs, separated
 200g fresh ricotta
 ½ cup milk
 ¾ cup self raising flour
 1 ½ teaspoons baking powder
 2 tablespoons caster sugar
 Unsalted butter, for greasing
 Fresh berries, to serve
 Maple syrup, to serve

METHOD

1. Place egg yolks, ricotta and milk into a bowl. Beat on speed 7 until combined. Reduce speed to 2-3 and add sifted flour and baking powder and mix until just combined.
2. In a separate small bowl beat egg whites on speed 10 until soft peaks form; add sugar and beat until sugar has dissolved. Fold egg whites through batter until just combined.
3. Heat a heavy base frying pan or griddle over a low to moderate heat. Lightly grease with butter.
4. Spoon about 2 heaped tablespoons of the mixture into pan and cook until golden brown on both sides.

Serve with fresh blueberries and maple syrup.

PIKELETS

Makes approx 12

INGREDIENTS

1 x 60g egg
 ¼ cup sugar
 1 cup self-raising flour
 ¾ cup milk
 salted butter for frying

METHOD

1. Combine egg and sugar into a bowl. Using as a hand mixer beat on speed 9-10 until light and creamy.
2. Add flour and milk and beat until just combined.
3. Heat a frying pan or skillet on a low/medium heat; melt a small amount of butter.
4. Drop spoonfuls of batter in frying pan and cook on both sides until golden.

Serve with strawberry jam, butter or cream.

TIP

For berry pancakes pour mixture into pan; top with several fresh berries before flipping over and cooking other side.

BANANA CAKE WITH LEMON ICING

Serves 10

INGREDIENTS

200g butter, room temperature, chopped
 1 ½ cups caster sugar
 2 x 60g eggs
 1 ½ cups (approx 3 large) very ripe mashed bananas
 1 teaspoon vanilla extract
 2 ¼ cups self raising flour
 1 teaspoon ground cinnamon
 ½ cup buttermilk

METHOD

1. Preheat oven to 180°C no fan (160°C with fan). Grease and line base and sides of a 23cm cake pan.
2. Combine butter and sugar in a bowl and beat on speed 10-12, until well combined. Add eggs, one at a time, beating well between each addition. Add bananas and vanilla and mix well.
3. Reduce to speed 2-3, and add sifted dry ingredients and buttermilk in two batches; mix until just combined.
4. Spoon mixture into prepared pan and bake for about 60 minutes or until cooked when tested with a skewer.
5. Allow cake to cool in pan for 5 minutes before transferring to a wire rack to cool completely.

Serve with Lemon Icing

GLAZED CITRUS POPPY SEED CAKE

Serves 16

INGREDIENTS

¾ cup milk
 ½ cup poppy seeds
 250g butter, softened
 1 ½ cups caster sugar
 1 tablespoon finely grated orange rind
 1 tablespoon finely grated lime rind
 1 teaspoon vanilla extract
 4 x 60g eggs
 2 cups self raising flour

Glaze

2 teaspoons orange rind
 ½ cup orange juice
 ½ cup lemon juice
 1 cup caster sugar

METHOD

1. Preheat oven to 180°C no fan (160°C with fan). Grease and line and 22cm cake pan.
2. Combine milk and poppy seeds in a small bowl and soak for 10 minutes.
3. In a bowl cream butter, sugar, rind and vanilla on speed 12 until light and fluffy.
4. Add eggs one at a time, beating well between each addition.
5. Reduce to speed 3 and add flour and poppy seed mixture in two batches; mix until just combined.
6. Spread mixture into prepared pan and cook in oven for about 1 hour and 20 minutes or until cooked when tested with a skewer.
7. Meanwhile for the syrup, combine the rind, juices and sugar in a small saucepan. Stir over a low heat until the sugar has dissolved; bring to the boil, simmer for 2 minutes.
8. Turn cake out on to a cooling tray with a baking tray underneath. Using a wooden skewer, poke several holes into the cake then pour the hot syrup over the hot cake.

CLASSIC SPONGE CAKE WITH JAM AND CREAM

Serves 8

INGREDIENTS

- $\frac{2}{3}$ cup wheaten cornflour
- $\frac{1}{3}$ cup self raising flour
- 1 teaspoon cream of tartar
- 4 x 60g eggs
- $\frac{3}{4}$ cup caster sugar
- 300ml cream
- $\frac{1}{2}$ cup strawberry jam, lightly warmed
- 6-8 fresh strawberries, thinly sliced

METHOD

1. Preheat oven to 180°C no fan (160°C with fan). Grease and line bases of 2 x 22cm cake pans with baking paper.
2. Sift flours and cream of tartar two times and set aside.
3. Combine eggs and sugar in a bowl. Beat on speed 14-15 for 10 minutes or until the mixture is very thick.
4. Sift flour over the egg mixture a third time. Using a metal spoon carefully fold flour through egg mixture until just combined.
5. Divide mixture evenly among cake pans, bake in oven about 17 minutes.
6. Remove cakes immediately from pans onto baking trays lined with baking paper.
7. Once cool, beat cream with electric mixer on speed 8 until thickened. Top one sponge with warmed jam, fresh strawberries and some of the whipped cream. Top with second sponge.

Serve with remaining cream.

PAVLOVA

Serves 8

INGREDIENTS

- 4 x 60g egg whites
- 1 cup caster sugar
- 300ml cream
- Fresh berries, to serve
- Fresh passionfruit pulp, to serve

METHOD

1. Preheat oven to 140°C no fan (120°C with fan). Mark a 20cm circle onto a sheet of baking paper. Turn paper over and place onto a greased baking tray.
2. Place egg whites into a very clean bowl. Beat egg whites on speed 10 until soft peaks form.
3. Gradually add sugar making sure sugar is dissolved between each addition. This can take about 10 minutes.
4. Spoon meringue onto paper within the circle; use a spatula to shape into a dome shape.
5. Place in oven and bake for about 1 hour or until dry then turn oven off and allow pavlova to cool completely in oven with door slightly ajar.
6. Once cool, beat cream with electric mixer on speed 8 until thickened. Top with berries and passionfruit pulp.

CELEBRATION FRUIT CAKE

Serves 20

INGREDIENTS

200g dried figs, roughly chopped
 200g dried dates, roughly chopped
 150g dried currents
 150g raisins
 150g sultanas
 ¾ cup brandy
 ¼ cup golden syrup
 200g butter, softened
 1 cup firmly packed soft brown sugar
 3 x 60g eggs, lightly beaten
 2 cups plain flour
 1 teaspoon ground cinnamon
 1 teaspoon ground nutmeg
 2 tablespoons golden syrup, extra
 2 tablespoons brandy, extra

METHOD

1. Combine dried fruit, brandy and golden syrup in a heavy based saucepan. Cook on a medium heat, stirring occasionally until fruit is warmed. Remove from heat and transfer to a heat proof bowl. Cover and cool for several hours or overnight.
2. Preheat oven to 160°C no fan (140°C with fan). Grease and line a 20cm square cake pan with two layers of baking paper.
3. Combine butter and sugar in a bowl. Beat on speed 8 until light and fluffy. Add eggs, one at a time, beating until combined. Reduce speed and add sifted dry ingredients. Stir through fruit mixture.
4. Spoon cake mix into prepared pan and smooth top.
5. Bake in oven for 3-3 ½ hours or until cooked.

NOTE

To test a fruit cake insert and small metal knife into the cake. Cake should not have raw mixture on it.

6. Remove cake from oven and cover cake tightly with foil. Allow cake to cook upside down in pan. Before serving warm extra golden syrup and brandy and brush over cake.

CINNAMON SCROLLS

Makes 12

INGREDIENTS

- 1 ½ teaspoons dried yeast
- ¼ cup warm milk
- ¼ cup caster sugar
- 2 ¼ cups bread flour
- ½ teaspoon cinnamon
- ¼ teaspoon salt
- 3 x 60g eggs, lightly beaten
- 125g butter, softened and cut into cubes

Cinnamon filling

- 2 tablespoons soft brown sugar
- 1 tablespoon caster sugar
- 1 ½ teaspoons cinnamon
- 25g butter, softened

METHOD

1. Preheat oven to 200°C no fan (180°C with fan). Grease a ½ cup capacity muffin tray.
2. Combine yeast, milk and sugar in a small bowl; stir to combine. Allow to sit in a warm place for 5 minutes or until frothy.
3. Combine flour, cinnamon, salt, eggs and yeast mixture into a bowl. Using the dough hooks mix on speed 1 until almost combined. Add the butter in a few cubes in at a time until mixed through (approx 3-4 min).

TIP

If some of the butter does not combine then stop the mixer and scrape butter onto dough then mix a little more.

4. Turn dough out onto a floured surface and lightly knead until combined. Place in a floured bowl; cover with plastic wrap and allow to rest in a warm place for about 45 minutes or until doubled in size.

5. Meanwhile to make cinnamon sugar, combine the sugars and cinnamon and set aside.
6. Once rested, place dough onto a floured surface and roll out to rectangle shape approximately 25cm x 45cm. Using your fingers or a spatula spread the softened butter over the dough. Sprinkle the cinnamon mixture over the dough leaving 1 tablespoon for the tops.
7. Starting from the long side, roll the dough up to form a log.
8. Trim ends of roll then cut into 12 equal size portions. Place each scroll, cut side up, into the greased muffin pan. Sprinkle with remaining cinnamon sugar.
9. Bake in oven for 20 minutes. Serve hot.

TIP

If the dough is sticking as you are trying to roll it use a spatula or flat knife to lift it off bench. The dough should be very soft.

CHOCOLATE CAKE

Serves 8

INGREDIENTS

200g good quality dark chocolate
 200g butter, softened
 1 cup caster sugar
 1 teaspoon vanilla extract
 2 eggs, lightly beaten
 1 ½ cups self-raising flour
 ¼ cup cocoa powder
 1 ¼ cups buttermilk

METHOD

1. Preheat oven to 180°C no fan (160°C with fan). Grease and line base and sides of a 22cm cake pan with baking paper.
2. Melt chocolate in a heatproof bowl over hot water. Set aside.
3. Combine butter, sugar and vanilla in a bowl. Beat on speed 7-8 until light and fluffy. Add eggs one and at time, beat until combined. Add melted chocolate and mix until combined.
4. Reduce speed to 2-3 and add sifted dry ingredients and buttermilk in two batches. Spoon mixture into prepared pan and bake for about 1 hour and 10 minutes or until cooked when tested with a wooden skewer.
5. Allow cakes to cool in pan for 5 minutes before transferring to a wire rack to cool completely.

Serve cake with chocolate ganache

ROYAL ICING

Makes about 2 cups

INGREDIENTS

2 egg whites
 pinch cream of tartar
 2 ¼ cups pure icing sugar, sifted

METHOD

1. Combine egg whites and cream of tartar in a bowl. Beat on speed 8 until lightly beaten.
2. Reduce speed to 4-6 and add icing sugar a heaped spoonful at a time until well combined.
3. Place icing into a piping bag and pipe. Icing will harden on standing.

LEMON ICING

For 1 x 23cm cake

INGREDIENTS

3 cups icing sugar mixture, sifted
 1 teaspoon grated lemon rind
 2 tablespoons lemon juice
 100g butter, melted

METHOD

1. Place icing sugar mixture and lemon rind into a bowl. While on speed 4-5 speed pour in lemon juice and butter. Mix until combined.
2. Spread on cooled cake.

RECIPES

BUTTER CREAM ICING

For 1 x 23cm cake

INGREDIENTS

125g butter, softened
1 ½ cups icing sugar mixture, sifted
1-2 tablespoons milk

Recipes Cont.

METHOD

1. Place butter into a bowl. Beat on speed 8-10 until pale and creamy.
2. Reduce speed and gradually add icing sugar until combined. Adjust thickness of icing with milk.

TIP

If adding food colourings you may not need to add any milk at all.

CHOCOLATE GANACHE

For 1 x 22cm cake

INGREDIENTS

200g good quality dark chocolate, chopped
¾ cup cream

METHOD

1. Stir ingredients in small saucepan over a low heat until smooth. Cool to spreading consistency.
2. Spread on cooled cake.

CREAM CHEESE FROSTING

For 1 x 23cm cake

INGREDIENTS

30g butter, softened
125g cream cheese, softened
½ teaspoon vanilla extract
1 ½ cups icing sugar, sifted

METHOD

1. Place butter, cheese and vanilla into a bowl. Beat on speed 7-8 for about 1-2 minutes or until well combined.
2. Reduce speed to 3 and add sugar; once added increase speed again until mixed well.
3. Spread on cooled cake.

QUINOA, LINSEED AND CHIA BREAD

Makes 1 loaf

INGREDIENTS

1 tablespoon black chia seeds
 1 tablespoon linseeds
 2 teaspoons white quinoa
 2 teaspoons red quinoa
 1 ½ cups water
 1 ½ teaspoons salt
 3 ⅓ cups bakers flour
 2 teaspoons white sugar
 2 teaspoons instant dried yeast
 White and brown quinoa extra for crust

METHOD

1. Combine chia, linseed and quinoa in a small bowl. Add ½ cup of the water and mix well; set aside for 20 minutes.
2. In a bowl combine salt, flour, sugar, yeast, remaining 1 cup water and soaked seeds. Mix on speed 1 for about 5 minutes. If necessary turn beaters off and scrape sides to lift any flour.
3. Place dough ball into a lightly oiled bowl, cover and rest in a warm drought free place for 30 minutes or until dough has doubled in size. Turn dough out on a floured surface and knock back (punch) the dough to remove excess air, lightly knead.
4. Preheat oven to 200°C no fan (180°C with fan).

5. Once doubled in size, turn again onto a lightly floured surface and lightly knead just enough to bring dough together. Using your hands gently push the dough to make a rough rectangle, about 30cmx20cm. Bring one long edge of the dough into the centre then bring the other long edge in. Pinch seam together to seal. Brush with a little water and sprinkle generously with extra quinoa. Flip dough over so the seam is down and repeat with water and quinoa. Carefully lift onto a baking tray and cut three shallow slits in top; cover with a clean tea towel and stand in a warm place for 20 minutes.
6. Bake in oven for 30-35 minutes or until golden brown and hollow when tapped on top. Transfer to a wire rack to cool.

TURKISH GOZLEME WITH LAMB

Serves 6

INGREDIENTS

1 tablespoon olive oil
1 large brown onion, finely chopped
3 cloves garlic, chopped
500g lamb mince
2 teaspoons cumin powder
1 teaspoon sweet paprika
¾ cup tomato passata
Salt and pepper
150g feta cheese, crumbled
100g tasty cheese, grated
3 cups shredded silverbeet
olive oil cooking spray
lemon wedges, to serve

Dough

3 ½ cups bakers flour
2 teaspoons salt
2 tablespoons olive oil
¼ cup natural yogurt
375ml lukewarm water

METHOD

1. Turn mixture out onto a lightly floured surface and lightly knead to combine. Divide dough into 6 equal portions and knead into small balls. Place balls onto a tray lined with a baking paper; cover and rest for 20 minutes.
2. Heat oil in a large frying pan over medium heat. Add the onions and garlic and cook until softened. Add lamb mince and cook, stirring, until browned; add spices and passata. Cook for 10-15 minutes or until mixture is thick. Allow to cool.
3. Combine cheeses and spinach; set aside.
4. Preheat a large non-stick frying pan or flat plate on a BBQ on a medium heat. On a large piece of baking paper; roll one piece of dough to a 3mm thick rectangle.

5. Place one sixth of the spinach mixture onto one half of the dough. Top with one sixth of the meat mixture. Lift dough over filling to enclose and pinch to seal the edges. Repeat with remaining dough and filling and place onto separate sheets of baking paper.
6. Cooking one at a time. Spray the top with cooking spray oil and flip up side down onto another sheet of baking paper. Place gozleme and baking paper onto cooking surface and cook for 3-4 minutes or until golden. Spray top with oil and carefully flip over to cook other side.
7. Cut into wedges and serve with lemon wedges.

TIP

Mixture is quite sticky so don't be tempted to add more flour.

TO MAKE DOUGH

1. Combine flour and salt in a bowl. Using the dough hooks, beat on speed 1
2. Add oil, yogurt and water.
3. Mix for 6 minutes.

PIDE WITH SPINACH AND FETA

Makes 2 loaves

INGREDIENTS

1 tablespoon instant dried yeast
 1 ½ cups lukewarm water
 ½ teaspoon sugar
 3 cups bakers flour
 1 teaspoon salt
 ¼ cup olive oil
 1 x 60g egg, beaten
 1 tablespoon milk
 Nigella or sesame seeds
 Lemon wedges, to serve

Filling

1 bunch English spinach
 1 tablespoon olive oil
 1 onion, finely chopped
 2 cloves garlic, crushed
 160g goats feta, crumbled

METHOD

1. Combine yeast, water and sugar in a bowl and stir until yeast is mixed through. Set aside in a warm place for 15 minutes or until the mixture becomes frothy.
2. Place flour, salt, olive oil and yeast mixture into a bowl; using the dough hooks knead for 8 minutes on speed 1.

TIP

Mixture is quite sticky so don't be tempted to add more flour.

3. Turn mixture out onto a lightly floured surface and lightly knead to a ball. Place dough into lightly oiled bowl; cover and rest in a warm place for 30 minutes or until doubled in size.

4. Meanwhile, trim spinach and roughly chop. Wash spinach and leaving the leaves wet, heat in a frying pan until just wilted. Drain spinach and cool. Once cool squeeze out excess liquid.
5. Heat oil in a frying pan over a low/medium heat. Cook onions and garlic until softened. Allow to cool slightly.
6. Preheat oven to 250°C no fan (230°C with fan).
7. Once doubled in size, turn again onto a lightly floured surface and lightly knead just enough to bring dough together. Cut dough in half. Using your hands gently stretch the dough to make a rough rectangle, about 35cmx20cm. Place onto a sheet of baking paper.
8. Combine onion mixture, spinach and feta and season with pepper. Place half of the filling over the dough lengthways. Pull the sides of the dough over the filling and pinch the sides to seal, leaving a little opening in the middle. Brush with combined egg and milk and sprinkle with nigella or sesame seeds. Repeat with remaining dough and filling.
9. Place a baking tray in the oven for 5 minutes to heat. Transfer pide with baking paper onto the hot tray and bake for 10-15 minutes or until golden. Repeat with second pide.

Serve warm with lemon wedges.

TIP

Unless you have a large oven we recommend baking one at a time.

BASIC PIZZA DOUGH

Makes enough for four 30cm thin crust pizzas or two 30cm thicker crust pizza

INGREDIENTS

3 cups bakers flour
3 teaspoons instant dried yeast
3 teaspoons sugar
3 teaspoons salt
1 tablespoon olive oil
1 cup lukewarm water

METHOD

1. Combine flour, yeast, sugar, salt, olive oil and water in a medium size bowl. Using the dough hooks, beat on speed 1 and mix for 5-7 minutes or until dough is smooth.
2. Turn mixture out onto a lightly floured surface and lightly knead to combine
3. Place dough ball into a lightly oiled bowl, cover and rest in a warm drought free place for 30 minutes or until dough has doubled in size. Turn dough out on a floured surface and knock back (punch) the dough to remove excess air, lightly knead.
4. For thin crust, divide dough into 4 x 170g dough balls and set aside until required.
5. For thicker crust, divide dough into 2 even dough balls and set aside until required

MARGHERITA PIZZA

Makes 1 pizza

INGREDIENTS

170g pizza dough for thin crust (or one half of the dough for thicker crust)
¼ cup pizza sauce
½ cup shredded mozzarella cheese, shredded
6 cherry tomatoes, quartered
½ cup basil leaves, torn. Plus extra for garnish
4 Bononcini balls, halved
Salt & pepper
Fresh basil leaves to serve

METHOD

1. Preheat oven to 200°C no fan (180°C with fan).
2. Roll out dough ball on a lightly floured surface until pizza is to your desired thickness. Place onto a floured pizza tray and prick evenly with a fork.
3. Spread tomato sauce over pizza base; sprinkle evenly with mozzarella cheese, cherry tomatoes and basil.
4. Season with salt and pepper.
5. Bake for 10-15 minutes or until base is cooked and crisp and topping is golden and melted.

Serve topped with torn slices of basil leaves.

HAM & MUSHROOM PIZZA

Makes 1 pizza

INGREDIENTS

170g pizza dough for thin crust (or one half of the dough for thicker crust)

½ cup pizza sauce

¼ cup shredded mozzarella cheese

¼ cup Gruyere cheese

50g ham, chopped

70g mushrooms, sliced

Salt & pepper

Drizzle of balsamic vinegar to serve

METHOD

1. Preheat oven to 200°C no fan (180°C with fan).
2. Roll out dough ball on a lightly floured surface until pizza is to your desired thickness. Place onto a floured pizza tray and prick evenly with a fork.
3. Spread tomato sauce over pizza base; sprinkle evenly with mozzarella and Gruyere cheese, capsicum, ham and mushrooms.
4. Season with salt and pepper.
5. Bake for 10-15 minutes or until base is cooked and crisp and topping is golden and melted.

Serve with a drizzle of balsamic vinegar.

ASPARAGUS & GOATS CHEESE PIZZA WITH TOASTED WALNUTS

Makes 1 pizza

INGREDIENTS

170g pizza dough for thin crust (or one half of the dough for thicker crust)

1 tablespoon extra virgin olive oil

1 tablespoon goat's curd

½ cup mozzarella cheese, shredded

6-7 asparagus spears, blanched, sliced lengthways

1 tablespoon grated parmesan

Salt & pepper

2 tablespoons coarsely chopped toasted walnuts

30g baby spinach leaves

METHOD

1. Preheat oven to 200°C no fan (180°C with fan).
2. Roll out dough ball on a lightly floured surface until pizza is to your desired thickness. Place onto a floured pizza tray and prick evenly with a fork.
3. Brush pizza base with olive oil and spread a thin layer of goat's curd evenly over.
4. Sprinkle with mozzarella, garlic, parsley and asparagus and top with grated parmesan.
5. Bake for 10-15 minutes or until base is cooked and crisp and topping is golden and melted.

Season with salt and pepper and top with walnuts and baby spinach leaves

