

Sunbeam

Pattie®

Cupcake maker

Instruction/Recipe Booklet
CC3200

Please read these instructions carefully
and retain for future reference.



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Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

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

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşılığundan emin olunuz

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

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR PATTIE THE CUPCAKE MAKER.

- This appliance is not a toy.
- Operate the cupcake maker on a flat surface.
- Do not leave your cupcake maker unattended.
- Do not place any part of this appliance in a dishwasher.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- The temperature of surfaces may be high when the appliance is operating.

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

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

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

Features of Pattie® your Cupcake Maker

Warm up / Ready Indicators

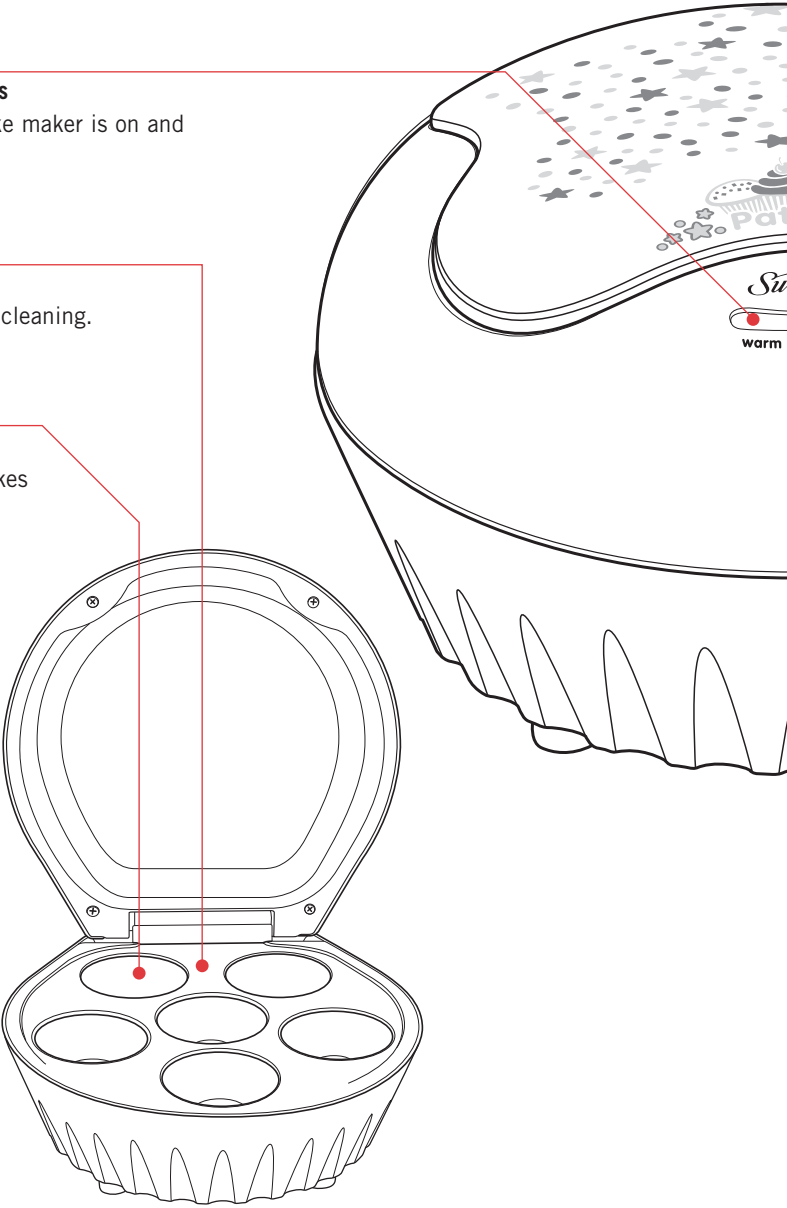
Indicates that the cupcake maker is on and heating.

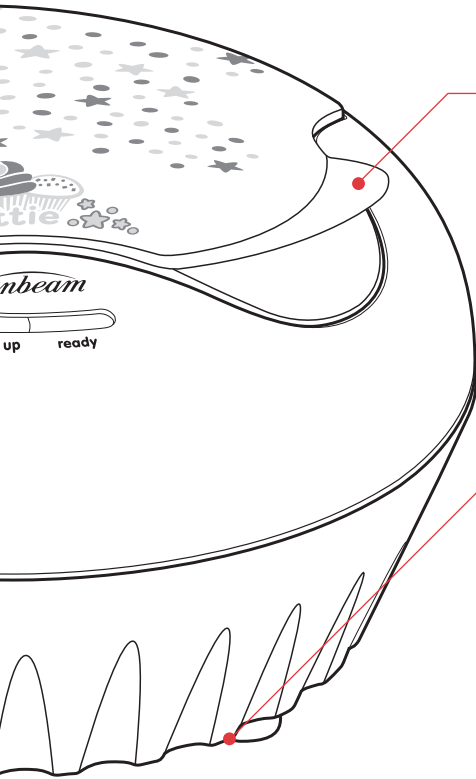
Non-stick coating

Non-stick plates for easy cleaning.

Cupcake holes

Create 6 delicious cupcakes in 10 minutes.





Easy-lift handle

Designed for easy and safe use.

Cord storage

Neatly wraps the cord for safe and convenient storage.

Using your Cupcake Maker

1. Insert the 3 pin plug into a 230/240 volt power outlet and turn the power on ensuring the cord is fully unwrapped from around the base of the cupcake maker.
2. Allow your cupcake maker to pre-heat until the 'WARM UP' light goes out and the 'READY' light comes on. This indicates that the cooking plates have reached the correct temperature for cooking.
3. Separate patty cases and divide mixture evenly. See recipes from page 8.
4. Once all patty cases have been filled, carefully transfer them into the cupcake maker.

Tip: If placing mixture directly into the cupcake maker, it is advised to lightly spray the cooking plates with a cooking oil spray before use.

5. Gently close the lid.

6. Allow to cook for approximately 10 minutes or until a skewer inserted into the cupcakes comes out clean.

Tip: Do not lift the lid before the recommended cooking time as this will affect the result.

7. To remove cupcakes, always use a plastic or wooden spatula. Never use a sharp object or metal, as this will damage the non-stick surface of the cooking plates.



Handy Hints

- Fill the patty cases before placing them into the cupcake maker; this ensures all cupcakes are cooked evenly.
 - Depending on the thickness of the patty cases you can use one or two cases per cupcake.
 - Cooking times may vary depending on the cupcake mixture and patty case size.
 - Packet cake mixes are suitable to use in the cupcake maker. Use the recipe and method as directed on the packet mix but only cook for 10-12 minutes per batch.
 - Other recipes are suitable to use in the cupcake maker, simply use about $\frac{1}{4}$ cup mixture when filling patty cases.
 - We recommend using patty cases for making cupcakes but muffins can be cooked with or without patty cases.
 - If using the cupcake maker without patty cases always ensure the plates are greased before cooking to make the removal of cooked muffins easily.
 - Do not open the cupcake maker before the recommended cooking time as this can affect the cooking result of the cupcake.
 - Cupcakes/muffins can be frozen and thawed for later use. Allow the cupcakes to cool completely then place into an airtight container and freeze. Muffins can be individually wrapped and frozen for lunchbox treats.
 - Use a flat rounded knife or angled spatula to spread icing easily. Angled spatulas are available from kitchen supply stores.
-

Care & Cleaning

Always turn off the power and remove the plug after use and before cleaning. The cooking plates are coated with non-stick cooking surface, therefore little cleaning is required. Simply wipe cooking plates over with a damp cloth.

Do not immerse the cupcake maker in water or other liquids. Do not use abrasive scouring pads, powders or cleaners.

Before next use; lightly grease the cooking plates for easy removal of cooked cupcakes.

Recipes

Quick Mix Basic Cupcakes

Makes: 12

Preparation: 10 minutes

Cooking: 10-12 minutes per batch

- 1 $\frac{3}{4}$ cups self-raising flour
- $\frac{3}{4}$ cup caster sugar
- $\frac{2}{3}$ cup milk
- 2 x 59g eggs, lightly beaten
- 125g unsalted butter, melted, cooled
- $\frac{1}{2}$ teaspoon vanilla extract

1. Preheat cupcake maker until ready light goes on. Prepare 12 patty cases for mixture.
2. Combine ingredients into a large bowl. Using an electric mixer beat on low speed until combined; increase speed to medium and beat for about 1 minute or until there are no lumps. Do not over beat.
3. Divide mixture into prepared patty cases then place 6 cupcakes into cupcake maker. Close lid and cook cupcakes for 10-12 minutes or until a skewer inserted into the centre comes out clean. Carefully remove from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining cupcakes.
4. Allow cupcakes to cool before icing with your favourite topping.

Tip: Basic cupcakes go really well with the basic butter cream icing on page 13.

Chocolate Cupcakes

Makes: 12

Preparation: 10 minutes

Cooking: 10-12 minutes per batch

- 1 cup self-raising flour
- $\frac{1}{2}$ cup plain flour
- $\frac{1}{3}$ cup cocoa powder
- $\frac{3}{4}$ cup caster sugar
- $\frac{3}{4}$ cup milk
- 2 x 59g eggs, lightly beaten
- 125g butter, melted, cooled

1. Preheat cupcake maker until ready light goes on. Prepare 12 patty cases for mixture.
2. Sift flours and cocoa powder into a large bowl. Add remaining ingredients.
3. Combine ingredients into a large bowl. Using an electric mixer beat on low speed until combined; increase speed to medium and beat for about 1 minute or until there are no lumps. Do not over beat.
4. Divide mixture into prepared patty cases then place 6 cupcakes into cupcake maker. Close lid and cook cupcakes for 10-12 minutes or until a skewer inserted into the centre comes out clean. Carefully remove from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining cupcakes.
5. Allow cupcakes to cool before icing with your favourite topping.

Tip: Chocolate cupcakes go really well with chocolate icing or chocolate ganache icing recipe on page 13.

Recipes continued

Strawberry Cupcakes

Makes: 12

Preparation: 10 minutes

Cooking: 10-12 minutes per batch

- 1 $\frac{3}{4}$ cups self-raising flour
- $\frac{3}{4}$ cup caster sugar
- $\frac{2}{3}$ cup milk
- 2 x 59g eggs, lightly beaten
- 125g unsalted butter, melted, cooled
- 1 teaspoon strawberry essence

1. Preheat cupcake maker until ready light goes on. Prepare 12 patty cases for mixture.
2. Combine ingredients into a large bowl. Using an electric mixer beat on low speed until combined; increase speed to medium and beat for about 1 minute or until there are no lumps. Do not over beat.
3. Divide mixture into prepared patty cases then place 6 cupcakes into cupcake maker. Close lid and cook cupcakes for 10-12 minutes or until a skewer inserted into the centre comes out clean. Carefully remove from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining cupcakes.
4. Allow cupcakes to cool before icing with your favourite topping.

Tip: Strawberry cupcakes go really well with Strawberry Ganache Icing recipe on page 14.

Butterfly Cakes

Makes: 12

Preparation: 20 minutes

Cooking: 10-12 minutes per batch

- 1 $\frac{3}{4}$ cups self-raising flour
- $\frac{3}{4}$ cup caster sugar
- $\frac{2}{3}$ cup milk
- 2 x 59g eggs, lightly beaten
- 125g unsalted butter, melted, cooled
- $\frac{1}{2}$ teaspoon vanilla extract

300ml thickened cream, whipped
Icing sugar, to dust

1. Preheat cupcake maker until ready light goes on. Prepare 12 patty cases for mixture.
2. Combine ingredients into a large bowl. Using an electric mixer beat on low speed until combined; increase speed to medium and beat for about 1 minute or until there are no lumps. Do not over beat.
3. Divide mixture into prepared patty cases then place 6 cupcakes into cupcake maker. Cook cupcakes for 10-12 minutes or until tested with a wooden skewer. Carefully remove from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining cupcakes.
4. Allow cupcakes to cool. Cut small rounds into the tops off each cupcake. Cut rounds in half; set aside.
5. Spoon a small amount of cream to fill each hole. Place two of the cut rounds into the cream on each cake so that they stick out like wings. Dust with icing sugar.

Recipes continued

Cookie and Cream Cupcakes

Makes: 12

Preparation: 10 minutes

Cooking: 10-12 minutes per batch

1 ½ cups self-raising flour

½ cup caster sugar

½ cup milk

2 x 59g eggs, lightly beaten

100g unsalted butter, melted, cooled

½ teaspoon vanilla extract

5 cream filled chocolate biscuits, finely chopped

1. Preheat cupcake maker until ready light goes on. Prepare 12 patty cases for mixture.
2. Combine ingredients into a large bowl except for biscuits. Using an electric mixer beat on low speed until combined; increase speed to medium and beat for about 1 minute or until there are no lumps. Do not over beat. Stir through biscuits.
3. Divide mixture into prepared patty cases then place 6 cupcakes into cupcake maker. Close lid and cook cupcakes for 10-12 minutes or until a skewer inserted into the centre comes out clean. Carefully remove from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining cupcakes.
4. Once cool ice with cookies and cream icing on page 14.

Banana Cupcakes

Makes: 12

Preparation: 10 minutes

Cooking: 12 minutes per batch

2 cups self-raising flour

¼ cup caster sugar

¼ teaspoon ground nutmeg

1 large (200g) ripe banana, mashed

2 x 59g eggs, lightly beaten

125g butter, melted, cooled

1. Preheat cupcake maker until ready light goes on. Prepare 12 patty cases for mixture.
2. Combine ingredients into a large bowl. Using an electric mixer beat on low speed until combined; increase speed to medium and beat for about 1 minute or until there are no lumps. Do not over beat.
3. Divide mixture into prepared patty cases then place 6 cupcakes into cupcake maker. Close lid and cook cupcakes for 10-12 minutes or until a skewer inserted into the centre comes out clean. Carefully remove from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining cupcakes.

Tip: Banana cupcakes go really well with the cream cheese frosting recipe on page 14.

Recipes continued

Basic Dairy Free Cupcakes

Makes: 12

Preparation: 10 minutes

Cooking: 10-12 minutes per batch

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

125g dairy free spread (Nutlex)

$\frac{2}{3}$ cup soy milk

2 x 59g eggs, lightly beaten

$\frac{1}{2}$ teaspoon vanilla extract

1 $\frac{3}{4}$ cups self-raising flour

1. Preheat cupcake maker until ready light goes on. Prepare 12 patty cases for mixture.
2. Combine sugar and dairy free spread in a large bowl. Using an electric mixer beat on low speed until combined. Add remaining ingredients and beat until combined; increase speed to medium and beat for about 1 minute or until smooth. Do not over beat.
3. Divide mixture into prepared patty cases then place 6 cupcakes into cupcake maker. Close lid and cook cupcakes for 10-12 minutes or until a skewer inserted into the centre comes out clean. Carefully remove from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining cupcakes.
4. Allow cupcakes to cool before icing with your favourite topping.

Basic Gluten Free Cupcakes

Makes: 12

Preparation: 10 minutes

Cooking: 10-12 minutes per batch

1 cup Gluten Free self-raising flour

$\frac{3}{4}$ cup Gluten Free plain flour

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

$\frac{2}{3}$ cup milk

2 x 59g eggs, lightly beaten

125g unsalted butter, melted, cooled

$\frac{1}{2}$ teaspoon vanilla extract

1. Preheat cupcake maker until ready light goes on. Prepare 12 patty cases for mixture.
2. Combine ingredients into a large bowl. Using an electric mixer beat on low speed until combined; increase speed to medium and beat for about 1 minute or until there are no lumps. Do not over beat.
3. Divide mixture into prepared patty cases then place 6 cupcakes into cupcake maker. Close lid and cook cupcakes for 10-12 minutes or until a skewer inserted into the centre comes out clean. Carefully remove from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining cupcakes.
4. Allow cupcakes to cool before icing with your favourite topping.

Tip: We used White Wings Gluten Free flour for this recipe.

Recipes continued

Basic Egg Free Cupcakes

Makes: 12

Preparation: 10 minutes

Cooking: 10-12 minutes

1 ½ cups self-raising flour

⅓ cup custard powder

1 cup caster sugar

½ cup water

½ cup milk

60g butter, melted, cooled

1. Preheat cupcake maker until ready light goes on. Prepare 12 patty cases for mixture.
2. Sift flour and custard powder into a large bowl then add remaining ingredients. Using an electric mixer beat on low speed until combined; increase speed to medium and beat for about 1 minute or until there are no lumps. Do not over beat.
3. Divide mixture into prepared patty cases then place 6 cupcakes into cupcake maker. Close lid and cook cupcakes for 10-12 minutes or until a skewer inserted into the centre comes out clean. Carefully remove from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining cupcakes.
4. Allow cupcakes to cool before icing with your favourite topping.

Basic Sugar Free Cupcakes

Makes: 12

Preparation: 10 minutes

Cooking: 10-12 minutes per batch

1 ¾ cups self-raising flour

1 cup spoon for spoon sugar substitute (Splenda brand)

⅔ cup milk

2 x 59g eggs, lightly beaten

125g unsalted butter, melted, cooled

1 vanilla bean, seeds scraped

1. Preheat cupcake maker until ready light goes on. Prepare 12 patty cases for mixture.
2. Combine ingredients into a large bowl. Using an electric mixer beat on low speed until combined; increase speed to medium and beat for about 1 minute or until there are no lumps. Do not over beat.
3. Divide mixture into prepared patty cases then place 6 cupcakes into cupcake maker. Close lid and cook cupcakes for 10-12 minutes or until a skewer inserted into the centre comes out clean. Carefully remove from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining cupcakes.
4. Allow cupcakes to cool before icing with your favourite topping.

Recipes continued

Icings

Butter cream Icing

Makes: 1 $\frac{3}{4}$ cups

Preparation: 10 minutes

125g butter, softened

1 $\frac{1}{2}$ cups icing sugar mixture

1-2 tablespoons milk

1. Place butter into a small bowl of an electric mixer. Beat on medium high speed until the butter is pale in colour. Reduce speed and gradually add sugar and milk and beat until smooth.
2. Add food colouring or flavoured essence to make your favourite colour icing and favours.

Variation:

Chocolate butter cream: Sift 2-3 tablespoons of cocoa powder into the icing sugar mixture.

Chocolate Ganache

Makes: 1 $\frac{1}{2}$ cups

Preparation: 15 minutes + chilling time

200g good quality dark chocolate, roughly chopped

$\frac{1}{2}$ cup cream

1. Combine chocolate and cream into a small saucepan. Cook, stirring, over a low heat until chocolate melts and mixture is smooth. Transfer to a glass bowl and refrigerate, stirring occasionally, until thick but still spreadable.

Variations:

White chocolate ganache: Replace dark chocolate with 220g good quality white chocolate.

Milk chocolate ganache: Replace dark chocolate with 200g good quality milk chocolate.

Recipes continued

Strawberry Ganache Icing

Makes: 1 ½ cups

Preparation: 15 minutes + chilling time

220g good quality white chocolate, chopped

½ cup thickened cream

1-2 teaspoons strawberry essence

1 teaspoon pink food colouring (optional)

1. Combine chocolate, cream, essence and food colouring into a small saucepan. Cook, stirring, over a low heat until chocolate melts and mixture is smooth. Transfer to a glass bowl and refrigerate until thick but still spreadable.

Cookies and Cream Icing

Makes: 2 cups

Preparation: 10 minutes

125g butter, softened

1 ½ cups icing sugar mixture

1 tablespoon milk

3 cream filled chocolate biscuits, roughly chopped

3. Place butter into a small bowl of an electric mixer. Beat on medium high speed until the butter is pale in colour. Reduce speed and gradually add sugar and milk and beat until smooth.
4. Stir through chopped biscuits.

Cream Cheese Frosting

Makes: 2 cups

Preparation: 10 minutes

125g cream cheese, softened

30g butter, softened

1 teaspoon finely grated lemon rind

1 tablespoon lemon juice

1 ½ cups icing sugar mixture

1. Place cream cheese, butter, lemon rind and juice into a small bowl of an electric mixer. Beat on medium high speed until smooth.
2. Reduce speed and gradually add sugar and beat until smooth.

Variations:

Passionfruit: Replace lemon rind and juice with 2 tablespoons of passionfruit pulp.

Vanilla: Replace lemon rind and juice with 1 teaspoon vanilla extract

Recipes continued

Raspberry, White Chocolate and Macadamia Muffins

Makes: 12

Preparation: 10 minutes

Cooking: 14-16 minutes per batch

100g white chocolate, finely chopped
½ cup macadamia nuts, roughly chopped
1 ⅔ cups self-raising flour
⅔ cup caster sugar
1 x 59g egg, lightly beaten
125g butter, melted, cooled
½ cup milk
1 cup frozen raspberries
Icing sugar, for dusting

1. Preheat cupcake maker until ready light goes on. Prepare 12 patty cases for mixture.
2. Combine ingredients except raspberries into a large bowl; stir gently with a wooden spoon until just combined; fold through raspberries.
3. Divide mixture into prepared patty cases then place 6 muffins into cupcake maker. Close lid and cook muffins for 12-14 minutes or until a skewer inserted into the centre comes out clean. Carefully remove muffins from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining muffins.
4. Dust with icing sugar and serve warm.

Tip: Raspberries are best folded through while still frozen as this helps them to not break apart easily.

Blueberry Muffins

Makes: 12

Preparation: 10 minutes

Cooking: 14-16 minutes per batch

1 ⅔ cups self-raising flour
⅔ cup caster sugar
1 x 59g egg, lightly beaten
125g butter, melted, cooled
½ cup milk
1 cup fresh or frozen blueberries
Icing sugar, for dusting

1. Preheat cupcake maker until ready light goes on. Prepare 12 patty cases for mixture.
2. Combine ingredients except blueberries into a large bowl; stir gently with a wooden spoon until just combined; fold through blueberries.
3. Divide mixture into prepared patty cases then place 6 muffins into cupcake maker. Close lid and cook muffins for 12-14 minutes or until a skewer inserted into the centre comes out clean. Carefully remove muffins from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining muffins.
4. Dust with icing sugar and serve warm.

Recipes continued

Zucchini and Feta Muffins

Makes: 12

Preparation: 20 minutes

Cooking: 14-16 minutes per batch

2 rashers bacon, fat trimmed, chopped

2 cups self-raising flour

2 eggs, lightly beaten

125g butter, melted, cooled

¼ cup milk

1 large (180g) zucchini, grated

100g feta cheese, crumbled

¼ teaspoon sweet paprika

1. Cook bacon in a small saucepan over a medium heat until lightly browned. Drain on paper towelling.
2. Preheat cupcake maker until ready light goes on.
3. Combine bacon and remaining ingredients into a large bowl; stir gently with a wooden spoon until just combined.
4. Lightly spray cupcake holes with oil. Spoon approximately ⅓ cup mixture into each hole. Close lid and cook muffins for 14-16 minutes or until a skewer inserted into the centre comes out clean. Carefully remove muffins from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining muffins.

Tip: Muffins can be made with paper cases if desired but work better directly into cupcake maker.

Pesto Muffins

Makes: 12

Preparation: 10 minutes

Cooking: 12-14 minutes per batch

1 ¾ cup self raising flour

1 tablespoon caster sugar

1 cup milk

¼ cup olive oil

1 egg, lightly beaten

¼ cup chopped fresh basil

2 tablespoons grated fresh parmesan

1. Preheat cupcake maker until ready light goes on.
2. Combine ingredients into a large bowl; stir gently with a wooden spoon until just combined.
3. Lightly spray cupcake holes with oil. Spoon approximately ⅓ cup mixture into each hole. Close lid and cook muffins for 12-14 minutes or until a skewer inserted into the centre comes out clean. Carefully remove muffins from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining muffins.

Tip: Muffins can be made with paper cases if desired but work better directly into cupcake maker.

Recipes continued

Mini Baked Lemon Cheesecakes

Makes: 6

Preparation: 15 minutes

Cooking: 6 minutes + setting time

6 butternut biscuits, lightly crushed

185g cream cheese, softened

¼ cup caster sugar

1 teaspoon finely grated lemon rind

1 tablespoon lemon juice

1 egg, lightly beaten

1. Preheat cupcake maker until ready light goes on. Prepare 6 double lined patty cases for mixture.
2. Using an electric mixer; beat cheese, sugar, lemon rind and juice until light and creamy.
3. Add egg and beat until well combined. Set mixture aside.
4. Divide crushed biscuits into patty cases; spreading biscuits as evenly as possible over base. Place cases into cupcake maker and cook, lid down for 3 minutes. Open lid and using the back of a spoon; carefully press the softened biscuits down to form a base. Divide cheesecake mixture evenly over bases. Close lid and cook for a further 6 minutes. Once cooking is complete open lid and turn cupcake maker off at the main switch. Mixture will still be soft. Allow cheesecakes to sit in cupcake maker for 15 minutes.
5. Carefully remove cheesecakes from cupcake maker; place on a tray and refrigerate for 2-3 hours or until chilled.

Variations:

Blueberry: Remove lemon rind from recipe and add 4-5 blueberries into each case before cooking.

Raspberry: Remove lemon rind from recipe and add 2-3 fresh or frozen raspberries in each case before cooking.

Passionfruit: Remove lemon rind and juice from recipe and add 2 tablespoons of passionfruit pulp into mixture.

Recipes continued

Scones

Makes: 12

Preparation: 15 minutes

Cooking: 12 minutes per batch

2 cups self-raising flour

1 teaspoon icing sugar mixture

40g cold butter, cubed

300ml buttermilk or milk

1. Preheat cupcake maker until ready light goes on.
2. Combine flour and sugar in a bowl. Use your finger tips to rub in butter until mixture resembles breadcrumbs. Add milk and use a round-bladed knife in a cutting motion to quickly mix until a soft dough forms. Turn out onto a lightly floured surface and lightly knead. Roll out to about a 3cm thickness. Use a round 5cm pastry cutter to cut scones from dough.
3. Place 6 rounds into the cupcake maker. Close lid and cook for 6 minutes then open lid and using a heat proof spatula turn scones over and cook for a further 6 minutes. Carefully remove scones from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining scones.
4. Serve warm with jam and cream.

12 Month Replacement Guarantee

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

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

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

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

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

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

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

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

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

Australia

www.sunbeam.com.au

1300 881 861

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

New Zealand

www.sunbeam.co.nz

0800 786 232

26 Vestey Drive, Mt Wellington
Auckland, New Zealand

Need help with your appliance?

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

In Australia


Visit www.sunbeam.com.au

Or call 1300 881 861

In New Zealand

Visit www.sunbeam.co.nz

Or call 0800 786 232

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Made in China.

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