



COMMERCIAL DESIGN GUARANTEED PERFORMANCE

MIXMASTER®

Bench Mixer

Instruction & Recipe Booklet

Please read these instructions carefully and retain for future reference



MX8900
MX8900W

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Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

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

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen verstanden werden

Βεβαιώστε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

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

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM MIXMASTER BENCH MIXER.

- Never eject beaters, dough hooks or whisks when the appliance is in operation.
- Ensure fingers are kept well away from moving beaters, whisks and dough hooks.
- Ensure that the bowl is secured and locked onto the base of the mixer before commencing mixing.
- Do not unlock or remove the mixing bowl from the base of the mixer whilst mixer is in use.
- Should you be using a spatula during mixing, ensure that the spatula is kept well away from moving beaters, whisks and dough hooks.
- Never tilt back the head of the mixer whilst the appliance is in operation.
- When using extremely heavy loads the appliance should not be operated for more than 1 minute 30 seconds. This does not apply to the recipes detailed in this booklet.
- Ensure long hair is tied back and young children are not near the moving bowl.

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

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

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

Ensure the above safety precautions are understood.

Congratulations

Congratulations on the purchase of your Sunbeam Café Series® Mixmaster® Bench Mixer.

The Sunbeam Café Series® delivers quality, style and superior performance capturing the essence of the commercial kitchen. Inspired by heavy-duty equipment found in restaurants, cafes and bars, the Sunbeam Café Series® is built to last. It brings together a range of appliances designed to expertly create authentic café food and beverages at home.

Uncompromising blends of stainless steel, brass and die-cast alloy characterise the range. This combined with advanced technology and functional design, guarantee the performance, that each product will surpass expectations.

The Sunbeam Series® Mixmaster® Bench Mixer is designed with quality die-cast metal components and includes many features that make mixing at home easy.

Features of your Café Series[®] Mixmaster[®]

Attachment eject button

The eject button, located on the top of the handle releases the beaters, dough hooks or whisks for easy cleaning.

Twin-motor 3-way beating action

Patent pending twin-motor design enables one motor to drive the beaters, each turning in opposite directions. The second motor drives the bowl, thus combined, this new technology results in a more powerful and thorough mixing result.

Variable bowl speed

The bowl speed increases and decreases automatically as the beater speed is increased and decreased.

Off-centre head & beaters

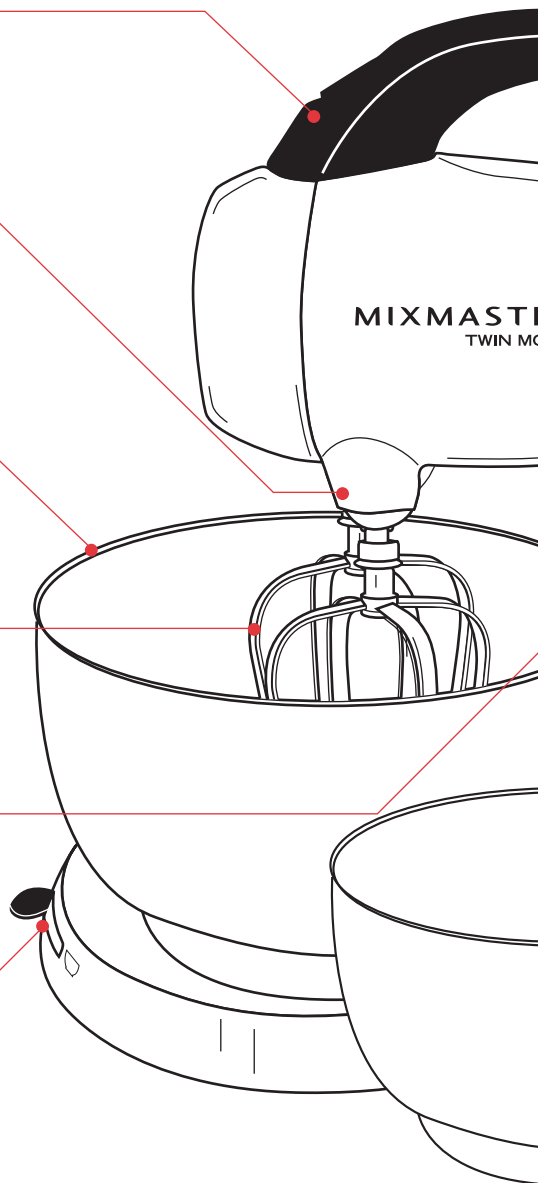
The head of the mixer and beaters are positioned off-centre to make it easier to add ingredients during mixing.

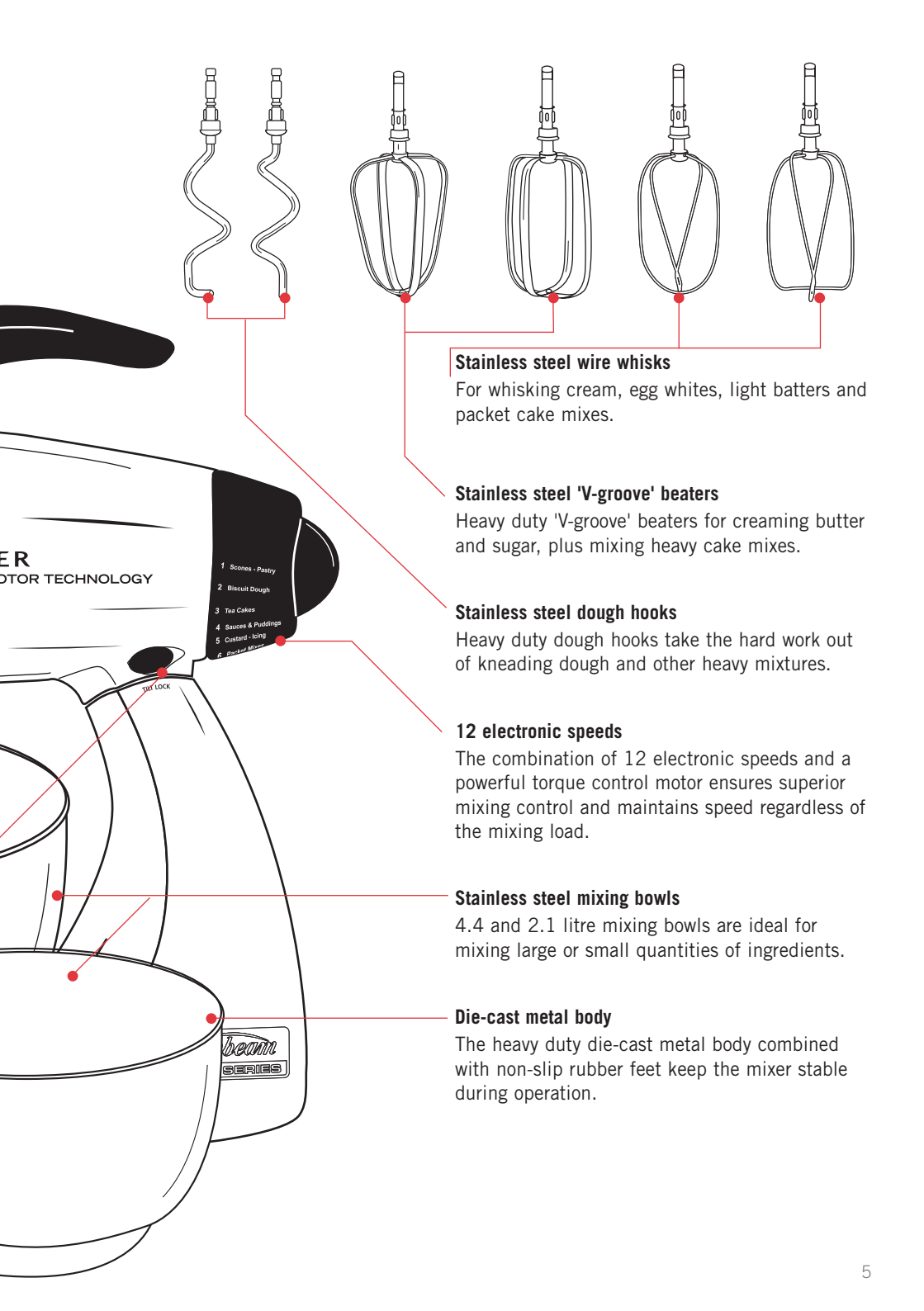
Tilt back locking head

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

Bowl selector

Simply slide the bowl selector lever to the left when using the small bowl and to the right when using the large bowl.





Stainless steel wire whisks

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

Stainless steel 'V-groove' beaters

Heavy duty 'V-groove' beaters for creaming butter and sugar, plus mixing heavy cake mixes.

Stainless steel dough hooks

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

12 electronic speeds

The combination of 12 electronic speeds and a powerful torque control motor ensures superior mixing control and maintains speed regardless of the mixing load.

Stainless steel mixing bowls

4.4 and 2.1 litre mixing bowls are ideal for mixing large or small quantities of ingredients.

Die-cast metal body

The heavy duty die-cast metal body combined with non-slip rubber feet keep the mixer stable during operation.

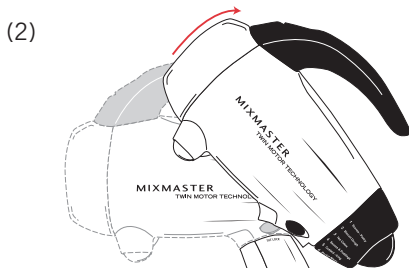
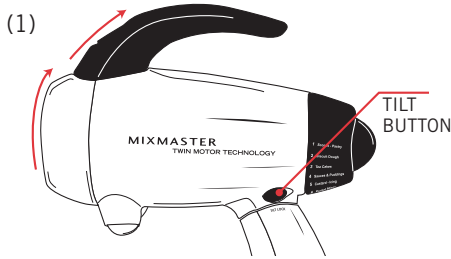
Using your Café Series® Mixmaster®

Before using your Mixmaster® Bench Mixer

Before assembling your mixer, be sure the power cord is unplugged from the power outlet and the speed control dial is in the 'Off' position.

1. Press the 'tilt' button, located at the top of the neck of the mixer. While the button is depressed, hold the handle (1) and ease the head of the mixer back. The mixer head will lock into this tilt position (2).

2. Select the desired attachments depending



on the mixing task to be performed;

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

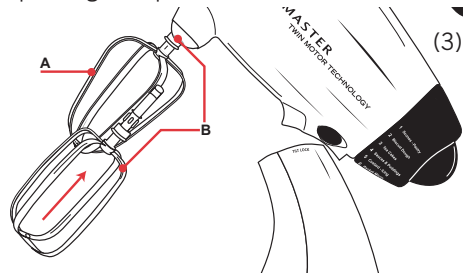
3. Insert selected attachment;

Beaters – select the two beaters.

Take the beater that has a pointier, curved bottom and has a red coloured band around the top of the beater – illustrated as beater (A). Insert beater (A) into the left hole on the underside of the mixer head, the hole is identified by a red dot beside it (3).

Take the beater with the angular/flat bottom, illustrated as beater (B) and insert into the remaining hole.

Note: Be sure both beaters click firmly in place, you may need to twist the beater slightly to engage it in position prior to pushing it in place.



Whisks – select the two whisks.

Take the whisk that has a curved bottom and has a red coloured band around the top of the whisk – illustrated as whisk (A).

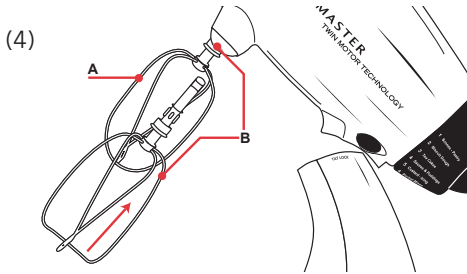
Insert whisk (A) into the left hole on the underside of the mixer head, the hole is identified by a red dot beside it (4).

Take the whisk with the angular/flat bottom, illustrated as whisk (B) and insert into the remaining hole.

Note: Be sure both whisks click firmly in place, you may need to twist the whisk slightly to engage it in position prior to pushing it in place.



Using your Café Series® Mixmaster® continued

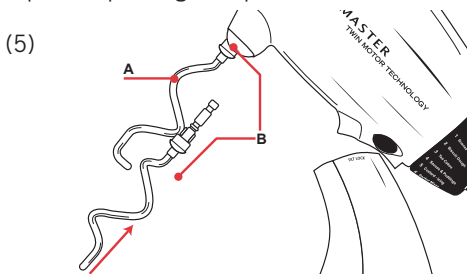


Dough hooks – select the two dough hooks. Take the dough hook that is hooked at the bottom and has a red coloured band around the top of the dough hook – illustrated as dough hook (A). Insert dough hook (A) into the left hole on the underside of the mixer head, the hole is identified by a red dot beside it (5).



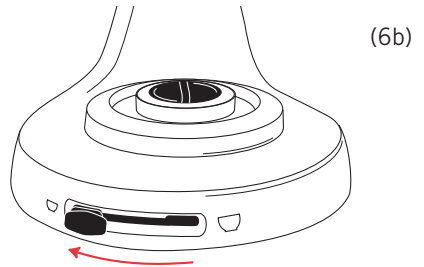
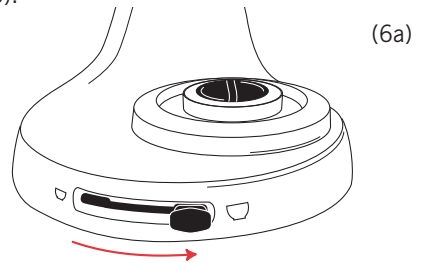
Take the dough hook that is straight at the bottom, illustrated as dough hook (B) and insert into the remaining hole.

Note: Be sure both dough hooks click firmly in place, you may need to twist the dough hook slightly to engage it in position prior to pushing it in place.

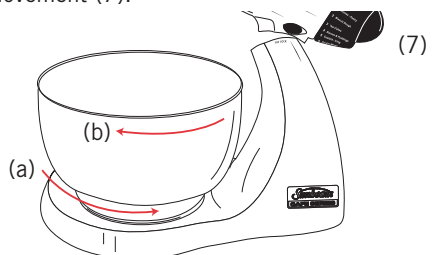


Important: These attachments have been designed with a safety feature so that they cannot be put in, in the incorrect way.

4. Depending on the amount of ingredients required for mixing, select bowl size. If you have selected the large 4.4 litre bowl, slide the bowl selector to the far right (6a). If you have selected the smaller 2.1 litre bowl, slide the bowl selector to the far left (6b).

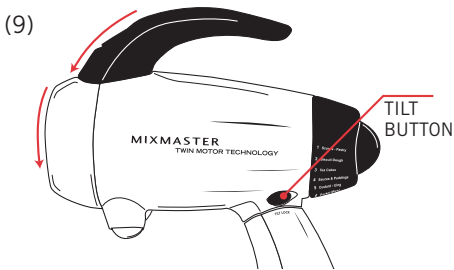
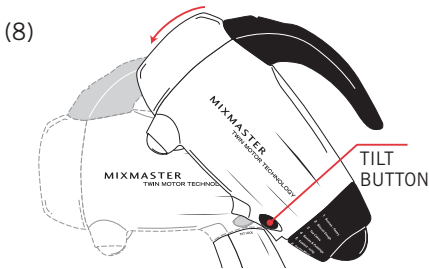


5. Once you have selected the bowl you wish to use, place it on the rotating base. Gently rotate the bowl in an anti-clockwise direction until it drops into position or is sitting flat (a). Then rotate the bowl clockwise to lock it into position (b). The bowl should feel firm with no movement (7).



Using your Café Series® Mixmaster® continued

6. Lower the head with the selected attachments (either, beaters, whisks or dough hooks) in place, into the mixing bowl. To do this press the 'tilt' button. While the button is depressed hold the handle (8) and ease the head of the mixer down (9). A 'click' sound will indicate when the mixer head has locked into position.

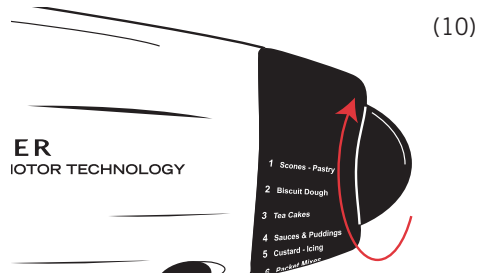


Using your Mixmaster® Bench Mixer

1. With the speed control dial in the 'Off' position, plug the power cord into a 230/240 Volt AC power outlet.
2. The speed control dial turns the mixer 'On' and 'Off', controlling the beater speeds and also the bowl rotation speed. Turn the speed control dial to the right or upwards to commence mixing (10).

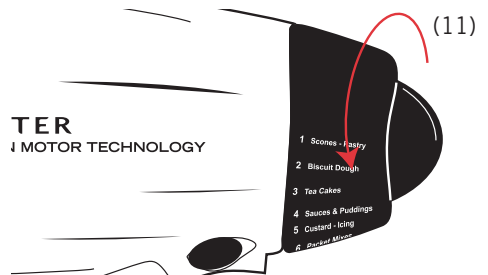
Clearly marked instructions for correct mixing speeds for each type of mixture are shown in the 'Mixing Guide' on page 8.

Tip: Start mixing at slow speeds and increase speed gradually to prevent ingredients splashing out of the mixing bowl. When adding dry ingredients, particularly flour, lower the speed temporarily until ingredients are combined.



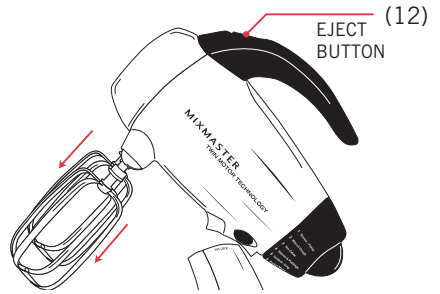
Tip: When kneading yeast dough's, use speed 1-5 to achieve best results. For more specific instructions for the use of the dough hooks see 'Helpful Hints for a Successful Dough' on page 14 of this book.

3. When mixing is complete, turn the speed control dial to the left or downwards, until you have reached the 'Off' position (11) and unplug the cord from the power outlet.



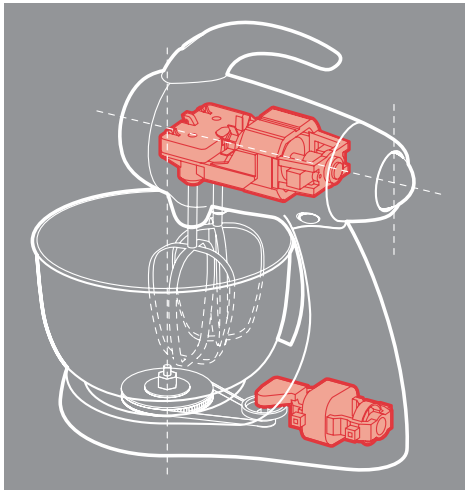
Using your Café Series® Mixmaster® continued

4. Hold down the 'tilt' button and ease the head of the mixer back until the mixer head is locked into the tilt back position (see diagrams 1 and 2 on page 4).
5. To remove the particular attachments (either beaters, whisks or dough hooks) place fingers loosely around the attachments and press the eject button located at the front of the handle (12).



Role of the twin-motor 3-way beating action

Sunbeam launched its 3-way beating action in the late 1920s which revolutionised mixing at the turn of a dial. The 3-way beating action is determined by each of the two beaters turning against each other, plus then the bowl also rotating.



Our latest innovation of this historic 3-way beating action has been the introduction of an additional motor into the design. One motor is located in the head of the mixer. This drives the individual beaters, turning each in opposite directions.

The second motor is located in the base of the neck of the mixer and drives the turntable, in turn rotating the bowl against the direction of the outside beater. The speed of the bowl rotation is automatically determined depending on the mixing speed selected.

Therefore as the mixing speed increases so does the speed of the bowl, and as the mixing speed is decreased, the bowl speed also slows.

These actions combine to ensure a more powerful and thorough mixing result. This twin-motor design is patent pending.

Mixing guide

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

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

SPEED SETTING RANGE	MIXING TASK
LOW 1-3	FOLDING & KNEADING Folding Kneading – doughs (pastry, bread, scones)
MEDIUM 4-6	LIGHT MIXING Kneading - heavy doughs (large quantities) Beating – packet mixes Beating – creaming sugar and butter
HIGH 7-9	CREAMING & BEATING Whisking – light batters Beating – cake mixes/heavy batters/icings
VERY HIGH 10-12	WHIPPING & AERATING Whisking – egg whites/cream

NOTES:

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

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

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

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

Oven Temperature Guide

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

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

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

Care and cleaning

Before cleaning your mixer, ensure that the power is turned 'Off' at the power outlet, then remove the plug.

Wipe over the outside area of the mixer including the head and base, with a dampened cloth and polish with a soft dry cloth.

Wipe any excess food particles from the power cord.

Wash the mixing bowls, beaters, whisks and dough hooks in warm soapy water and wipe dry – use a brush if necessary to remove any sticky food particles. The stainless steel mixing bowls, beaters, whisks and dough hooks may be washed in the dishwasher.

The turntable can be removed for thorough cleaning. This should be done occasionally to keep your mixer clean.

Maintenance Service

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

Storage

Keep your mixer in a convenient position on your kitchen bench ready for use at all times. Place the beaters, whisks and dough hooks in the mixing bowl as storage of these attachments in a drawer with other kitchen equipment may cause damage.

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

Lets talk ingredients

Shortening

Shortening is any one of the solid fats (animal, vegetable, or a combination of both) which are suitable for general cooking purposes. Some are more suited than others to particular recipes and are therefore specified. Where the term shortening is used, select the one most pleasing to your palate.

Butter

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

Note: Margarine can be used as a substitute for butter; however it is made from vegetable oils, so it may slightly alter the texture of the end result. There are various types of margarines available including butter-margarine blends and fat reduced varieties.

Yeast

Yeast is a raising agent used in dough. It is a microscopic living organism that grows rapidly in suitable warm, moist conditions. The yeast feeds on sugar and expels carbon dioxide which expands the gluten framework. When foaming yeast do not allow the water temperature to exceed 40°C, as this will kill the yeast. A 26°C - 30°C, draft free area is most suitable for the growth of yeast during the rising process. Both Dry Yeast and fresh Compressed Yeast may be used in the recipes included in this book (7g of dry yeast is equivalent to 20g of compressed yeast).

Substitutes

Here are some suggestions for substituting ingredients in recipes:

INGREDIENT	SUBSTITUTE
1 cup self raising flour	1 cup plain flour combined with 2 teaspoons baking powder.
1 cup plain flour and 1 teaspoon baking powder	½ cup each of plain and self raising flour.
Sultanas	equal measure of any other dried fruit.
Golden Syrup	equal measure of treacle or molasses.
1 cup buttermilk	1 cup fresh milk combined with 2 teaspoons vinegar or lemon juice.

Measuring Ingredients

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

- One metric tablespoon is equal to 20mls.
- One metric teaspoon is equal to 5mls.
- One liquid cup measurement is equal to 250mls.

Lets talk ingredients continued

The following are some hints on measuring ingredients.

Wet Ingredients

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

Dry ingredients

Always use a standard metric measuring cup and spoon to measure out dry ingredients. Tap the cup lightly on the kitchen bench top before leveling with a knife. Sift dry ingredients to aerate and remove any lumps.

Raising Agents

Crush any lumps, particularly in bicarbonate of soda, before measuring.

Cheese and Breadcrumbs

Lightly pack grated cheese and soft breadcrumbs into the cup before leveling for accurate measurement.

Fats and Oils

Cut or spoon solid fats (butter, margarine, shortening) from the block or container and weigh using metric scales. Measure oils as you would other wet ingredients.

Cookery tips for best results

1. Before starting any recipe carefully read it through from beginning to end.
2. Ensure you have all ingredients and utensils before you start.
3. Refrigerated ingredients such as butter, cream cheese and eggs should be at room temperature for best results (unless otherwise specified). Set these out ahead of time.
4. Always preheat oven to baking temperature recommended in the recipe.
5. Break eggs into a small bowl before adding to mixture. This eliminates the chance of contaminating mixture with shells or rotten eggs.
6. To obtain the greatest volume when beating egg whites, be sure the bowls and beaters are completely clean and dry before use. The smallest amount of grease or water can prevent the whites from aerating.
7. Always start mixing at slow speeds, gradually increasing to the recommended speed.
8. Do not over beat. Be careful that you only mix/blend mixtures for the specified time. When folding, do so until just combined. Over beating or mixing can cause toughness, close texture, excessive shrinkage or effect rising. Climatic conditions, seasonal temperature changes, temperature of ingredients and their texture variation all play a part in the required mixing time and the results achieved.
9. All recipes have been carefully developed and tested, but should you find it necessary to alter the ingredients or tin, you must allow for a variation in cooking time. Always test for doneness in baked goods before removing from oven or other cooking appliance.
10. During mixing, ingredients may splash to the sides of the bowl. Turn the speed control dial to the 'O' position and use a rubber or plastic spatula to scrape the bowl. NEVER USE A KNIFE, METAL SPOON OR FORK, as these can damage the beaters and bowl. A light scraping after the addition of each ingredient assists in achieving efficient mixing.

Helpful hints for a successful dough

Step 1: Preparing the yeast

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

Note: If dried yeast has not been stored properly, has been exposed to light, extreme heat, or is out of date it may be dead or inactive and it will not ferment.

Step 2: Preparing the dough

NOTE: Insert dough hooks into the mixer head (refer to page 7).

1. Place the dry ingredients into the large bowl and position it onto the turntable. Set the speed dial on LOW (1), and gradually add the liquid ingredients to the bowl.

NOTE: Use a rubber or plastic spatula to scrape the dry ingredients from the sides of the bowl (refer to page 15).

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

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

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

3. Depending on the recipe, you may need to knead the dough by hand in addition to using the mixer. In this case, place dough onto a dry, lightly floured surface and knead for about 3-5 minutes, or until dough is smooth and elastic. Transfer

dough to a large, well greased mixing bowl. Cover the bowl with a light cloth or plastic wrap and place it in a warm, draft-free area until the dough doubles in size.

5. Plunge fist into the centre of the risen dough to punch out excess air. Fold outer edges into the centre and turn dough out onto a lightly floured surface. Cut and shape dough to form buns, rolls or free-form loaves and place on prepared baking trays. Alternatively, place dough into prepared bread tins.

6. For the final rising of the dough, cover the shaped dough with a light cloth and place in a warm, draft-free area until doubled in size again. Glaze and bake.

Step 3: The finishing touches

To add interest to breads

- Sprinkle loaves or buns with poppy, caraway or sesame seeds before baking.
- Sprinkle loaves with shredded cheese during the last few minutes of baking.
- Drizzle cooled, sweet tea rings or buns with icing, or dust with icing sugar before serving.

Glazes

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

Before Baking

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

After Baking

- For a matt finish, brush with melted butter or margarine.
- For a shiny finish on sweet buns, brush

Helpful hints for a successful dough continued

with warm, sieved apricot jam.

Questions & Answers:

Q. My mixture seems a little dry and crumbly. Do I need to add more water?

A. Some flour tends to absorb or want more moisture/liquid, especially on warm or humid days. Add more water, a drop at a time, until you reach a smooth ball/dough.

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

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

Q. My yeast did not bubble or foam, why?

A. The yeast may be dead or inactive (refer to page 16), in which case you will need to replace it. Check the use by date and when not using yeast be sure to store it in the fridge.

Q. My dough did not rise, why?

A. If the yeast fermented properly, you may just need to place the bowl in a warmer position. Covering the bowl with plastic wrap, then placing it in a sink of warm water may help.

Helpful hints for better cake making

- Always have ingredients at room temperature. Use a warm bowl in really cold weather (rinse it in hot water before drying it thoroughly).
- Add flavouring or essence to the shortening or butter for a different flavour (ie. vanilla or lemon essence).
- When creaming butter and sugar beat until it is very light and creamy (it will be almost white), and the sugar has dissolved.
- Add whole eggs one at a time and beat until well combined between each addition. Eggs should not be cold as they can curdle mixtures. If curdling does occur, simply proceed with recipe, as the mixture should come back together once the dry ingredients are added.
- In our recipes we use self-raising flour wherever possible. If plain flour is called for, it must be used to keep the balance of ingredients correct.
- Divide the flour and the liquid into two portions and add alternately on speed 1 – do not over beat.
- If you don't have the exact tin specified in the recipe, use one of the suggested options below. Remember cooking times and temperatures will vary slightly depending on tin/tins used.
Use 2 x 20cm round sandwich tins or 1 x 28cm x 18cm lamington tin or 1 x 20cm x 7cm deep round cake tin or 1 x standard loaf tin or 1 x 20cm ring tin.
- When using a deep cake tin in place of sandwich tins, lower the suggested temperature by approximately 25°C and lengthen the cooking time, so cake is cooked when tested with a skewer.
- Care should be taken when substituting a cake tin for a ring tin, baba tin or any tin with a funnel as some cake mixtures that have a very high fat content may need the heat supplied by way of the funnel.
- Cooking times and temperatures are meant only as a guide. Light cake mixes should spring back when lightly touched and heavier cake mixes should be tested with a skewer. Fruit cakes should be tested using a small sharp knife. Testing should be done towards the end of the suggested cooking time.
- If cakes start to over-brown, cover the top loosely with foil.

Note: All ovens are different, so cooking times may vary slightly. If using a fan forced oven, reduce the specified temperature by approximately 20°C.

REASONS FOR POOR RESULTS

Sponge Cakes Shrink

Unbalanced ingredients, over beating of egg whites, sudden changes of temperature (opening oven door prematurely) or draught when removing from oven.

Cakes Do Not Rise

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

Cakes Sink in the Centre

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

Mixture Spills Over the Edges

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

Helpful hints for better cake making continued

Hard Outer Crust

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

Moist, Sticky Outside

Too much sugar, over beating, under baking.

Coarse Crumbly Texture

Over beating, oven temperature too low.

Heavy, Close Texture

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

Fruit Sinks

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

Some Hints on Sponge Making

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

General Tips

- Eggs should be at room temperature.
- Use caster sugar as it is finer and will dissolve more quickly.

- Bowl and beaters should be clean, dry and free from any fat.
- The fold speed of the mixer will supply the gentle but thorough action necessary to fold in flour. Care should be taken to fold through flour only until it is just combined with the egg mixture. Always commence mixing on speed 1.
- Triple sift the flour/s (and raising agents if using) together. This will ensure they are well combined and incorporate as much air as possible into the mixture.
- Don't rush the folding process and be sure to fold thoroughly, but only until just combined. Any unmixed liquid will cause the sponge mixture to be held down.

Swiss Rolls

- The sponge mixture must be evenly distributed in the tin. Pour it along the length of the tin and then tilt the tin to allow the mixture to run to the edges and corners. Take care if spreading the mixture with a spatula, as this may press out any incorporated air.
- While the roll is baking, sprinkle an even layer of white or caster sugar onto a large sheet of baking paper and heat the jam to make it easier to spread. Immediately after the sponge is removed from the oven, turn it out onto the prepared paper and quickly spread the top evenly with jam. Make the first roll a tight tuck and use the greaseproof paper to help you handle the hot sponge when rolling.
- It is essential the sponge is rolled quickly and that it is not over cooked or the roll will crack.

Recipes – Baking

Tips

- Goats milk and skim milk can be used in these recipes.
- Margarine and low fat butter can be used in these recipes.

Basic White Loaf

- 1 sachet (7g) dry yeast
- 1 tablespoon sugar
- 1 cup lukewarm water
- ¾ cup lukewarm milk
- 60g butter, melted
- 4 cups plain flour
- 1 teaspoon salt

1. Combine yeast, sugar, water, milk and butter in the small bowl and allow to stand in a warm place until mixture begins to froth. About 10 minutes.
2. Insert dough hooks into the mixer head. Place sifted dry ingredients into the large bowl.
3. Set the speed dial on LOW (1-3) and start mixing. Gradually add the yeast mixture. Scrape sides of bowl with a rubber spatula when necessary. Increase speed to MEDIUM (4) and knead for 3-4 minutes.
4. Continue the kneading process on MEDIUM (4) until all ingredients are incorporated and dough forms a ball. Mixture will be wet and sticky. Remove dough from bowl using a spatula.
5. Transfer dough to a large greased bowl, turning once to grease top of dough. Cover bowl with a light cloth or plastic wrap and allow dough to rise in a warm place until doubled in size (40-50 minutes).

6. Remove cover from bowl, punch dough down, fold sides to centre and turn the dough over. Remove dough from bowl and place onto a lightly floured surface. Lightly knead dough with palms of your hands until smooth and elastic.
7. Divide dough in half, shape and place in two loaf pans. Cover loosely with plastic wrap and allow to rise until doubled in size (30-40 minutes). Meanwhile, preheat oven to 200°C.
8. Bake for 30 minutes, or until cooked through. Baked loaves sound hollow when tapped with knuckles.

Variations to this recipe:

Bread rolls

1. Follow steps 1 - 6 of 'Basic White Loaf' recipe.
2. Divide dough into 12 equal portions and shape into round, smooth balls.
3. Place balls on baking trays lined with baking paper. Cover loosely with plastic wrap and allow to rise until doubled in size (20-40 minutes). Meanwhile, preheat oven to 200°C.
4. Brush balls with egg wash and sprinkle with a mixture of poppy and sesame seeds.
5. Bake at 200°C for 15-20 minutes, or until cooked through. Baked rolls sound hollow when tapped with knuckles.

Note: Egg wash is a mixture of egg yolk and tepid water used to glaze the top of uncooked bakery goods to give a shiny glaze.

Sesame Rolls

1. Follow steps 1 – 6 from 'Basic White Loaf' recipe.
2. Divide dough into 24 equal portions and shape into round, smooth balls. Preheat oven to 220°C.

Baking continued

- Place balls close together on a baking tray lined with baking paper. Cover loosely with plastic wrap and allow to rise in a warm place for about 10 minutes. Brush with melted butter and sprinkle with sesame seeds.
- Bake for approximately 20 minutes, or until cooked through. Baked rolls sound hollow when tapped with the knuckles.

Variations to this recipe:

Flat rolls can be made using this recipe. After dividing the dough into equal portions and shaping into rounds, flatten each round with a rolling pin to about 1.5cm thick. Place close together on prepared trays. Cover with plastic wrap and allow to rise in a warm place for about 10 minutes. Brush with melted butter and sprinkle with sesame seeds. Bake for about 20 minutes, or until cooked.

Sultana Loaf

Makes 2 loaves

- 1 sachet (7g) dry yeast
- 2 tablespoons sugar
- 60g butter or margarine, melted
- 1¼ cup lukewarm milk
- ¾ cup lukewarm water
- 4 cups plain flour or bakers flour
- 2 tablespoons sugar, extra
- 2 tablespoons powdered milk
- 1 teaspoon salt
- 1 cup sultanas

- Combine yeast, sugar, butter, milk and water in the small bowl and allow to stand in a warm place until mixture begins to froth. About 10 minutes.
- Insert dough hooks into the mixer head. Place sifted dry ingredients, including sultanas into the large bowl.

- Set the speed dial on LOW (1-3) and start mixing. Gradually add the yeast mixture. Scrape down sides of the bowl with a rubber spatula when necessary. Increase speed to MEDIUM (4) and knead for 4-5 minutes.
- Continue the kneading process on MEDIUM (4) until all ingredients are incorporated and dough forms a ball. Mixture will be wet and sticky. Remove dough from bowl using a spatula.
- Transfer dough to a large greased bowl, turning once to grease top of dough. Cover bowl with a light cloth or plastic wrap, and allow to rise in a warm place until doubled in size (40-50 minutes).
- Remove cover from bowl, punch dough down, fold sides to centre and turn the dough over. Remove dough from bowl and place onto a lightly floured surface. Lightly knead dough with palms of your hands until smooth and elastic.
- Divide dough in half, shape and place in two loaf pans. Cover with plastic wrap and allow to rise in a warm place until doubled in size, about 20 minutes. Meanwhile, preheat oven to 200°C.
- Bake for approximately 30 minutes, or until cooked through. Baked loaves sound hollow when tapped with knuckles.

Tip: If dough is too wet, while mixer is kneading slowly sprinkle about a tablespoon at a time of flour until mixture is smooth and moist but not wet. Dough should be slightly sticky, soft and elastic.

Variations to this recipe:

This sweet yeast dough can be used to make various bakery goods such as the Plaited Sweet Loaf, Chelsea Bun and Hot Cross Buns.

Baking continued

Plaited sweet loaf

Makes 2 loaves

1. Follow steps 1 – 6 of 'Sultana Loaf' recipe. Preheat oven to 200°C.
2. Divide dough in half. Roll one portion out on a floured surface, to a 60cm x 30cm rectangle, about 2cm thick. Cut into 3 equal lengths and join lengths by pressing them together at one end. Plait lengths together and press to join at finished end. Repeat process with remaining portion of dough.
3. Place plaited loaves onto baking trays lined with baking paper and bake for 40-45 minutes, or until cooked through. Remove from oven and brush with glaze.

Glaze:

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

Place sugar, water and gelatine in a small saucepan. Stir over medium heat until sugar has dissolved, about 2 minutes.

Chelsea Bun

1. Follow steps 1 – 6 of 'Sultana Loaf' recipe.
2. Roll dough out on a floured surface, to a 60cm x 30cm rectangle, about 2cm thick. Sprinkle evenly with ½ cup mixed dried fruit or 1 green apple, peeled and chopped.
3. Starting at a long edge, roll up tightly to form the shape of a Swiss Roll.
4. Cut the roll into 5cm thick slices.
5. Arrange slices, overlapping slightly, in a greased and lined 20cm round cake tin to form a decorative bun. Brush with egg white. Allow to rise in a warm place for a further 15-20 minutes. Meanwhile, preheat oven to 200°C.

6. Bake for 40-45 minutes, or until cooked through. Remove from oven and brush with glaze. Cool.
7. To decorate, mix ½ cup icing sugar, 20ml water and a few drops of pink food colouring together until smooth. Drizzle icing mixture over bun and allow to set.

Note: see 'Plaited Sweet Loaf' for glaze recipe

Hot Cross Buns

To use this recipe to make hot cross buns, divide the kneaded dough into 18 equal portions and roll into balls. Place close together on a lined baking tray and mark a cross on each roll with a knife. Form crosses by piping a stiff mixture of flour and water over the top of each bun. Cover and allow to double in size, about 30 minutes. Bake in a hot oven at 200°C for 20-30 minutes. Brush with glaze while still hot. Eat warm with butter.

Note: see 'Plaited Sweet Loaf' for glaze recipe.

Wholemeal Loaf

- 1 sachet (7g) dry yeast
- 2 tablespoons sugar
- 2 cups lukewarm water
- 30g butter, melted
- 2 cups plain flour
- 2 cups wholemeal flour
- 1 teaspoon salt

1. Combine yeast, sugar, water and butter in the small bowl and allow to stand in a warm place until mixture begins to froth. About 10 minutes.
2. Insert the dough hooks into the mixer head. Place sifted dry ingredients into the large bowl.

Baking continued

3. Set the speed dial on LOW (1-2) and start mixing. Gradually add the yeast mixture. Scrape down the sides of bowl with a rubber spatula when necessary. Increase speed to MEDIUM (4) and knead for 3-5 minutes.
4. Continue the kneading process on MEDIUM (4) until all ingredients are combined and the dough forms a ball. The dough will be soft and sticky. Remove dough from bowl using a spatula.
5. Transfer dough to a large greased bowl, turning once to grease top of dough. Cover bowl with a light cloth or plastic wrap and allow dough to rise in a warm place until doubled in size (40-50 minutes).
6. Remove cover from bowl, punch dough down, fold sides to centre and turn the dough over. Remove dough from bowl and place onto a well floured surface. Lightly knead dough with palms of your hands until smooth and elastic.
7. Divide dough in half, shape and place in two loaf pans. Cover with plastic wrap and allow to rise in a warm place until doubled in size (about 30 minutes). Meanwhile, preheat oven to 200°C.
8. Bake for about 30 minutes, or until cooked through. Baked loaves sound hollow when tapped with the knuckles.

Variations to this recipe:

This dough can be used to make bread rolls, breadsticks, and as a base recipe for other wholemeal bakery goods. See variations for 'Basic White Loaf' recipes.

Note: Grain bread flour mix can be used as a substitute for plain and wholemeal flours.

Foundation Butter Cake

125g butter or margarine, softened
¾ cup caster sugar
½ teaspoon vanilla extract
2 eggs
2 cups self raising flour
1 cup milk

1. Preheat oven to 180°C. Grease and line a 20cm round cake tin.
2. Using the small bowl, beat butter, sugar and vanilla on HIGH (7-8), until light and creamy, about 2 minutes.
3. Add eggs one at a time beating well between each addition.
4. Reduce speed to LOW (1-2) and fold in sifted flour and milk alternately, in two batches. Mix for 3-4 minutes until cake batter is smooth, thick and creamy.
5. Spread batter into prepared tin. Bake for 30-35 minutes, or until cooked when tested with a skewer.

Note: When creaming butter or cream cheese, be sure it is at room temperature before you start. Set your mixer on LOW speed (1-3) initially, and increase the speed as the mixture starts to become creamy.

Baking continued

Variations to this recipe:

Upsidedown Peach Cake

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

Variations:

Fresh pineapple slices, mango halves, pears or apricots can be used to replace the peaches. Well drained tinned fruits such as plums can also be used.

Serving suggestion:

Serve wedges of cake with a dollop of thick cream or custard.

Lemon or Orange Poppy Seed Cake

Add the finely grated zest of 1 lemon or 1 orange to the creamed butter and sugar mixture, and then fold 2 tablespoons of poppy seeds through the finished batter.

Coffee Crumble Cake

Fold 2 tablespoons of instant coffee powder through the cake batter before spreading it into the tin. Rub 1 tablespoon butter, 2 tablespoons plain flour, 2 tablespoons sugar, ½ teaspoon of cinnamon and 2 tablespoons of instant coffee together with your finger tips. Sprinkle this mixture over batter before baking.

Chocolate Cake

Add 60g melted dark chocolate to batter at the same time you add the milk. Mix well.

Marble Cake

Divide batter into 3 portions. Leave one plain, add pink food colour to another, and add 2 tablespoons of cocoa, 1/8 teaspoon bicarbonate of soda and 1 tablespoon milk to the remaining portion. Drop spoonfuls of alternate colours into a 20cm ring tin. Carefully drop tin on bench a few times to get rid of any air bubbles before baking.

Berry Cake

Sprinkle 2 cups of fresh, frozen or canned mixed berries over the top of the cake batter before baking. Make sure that canned berries are well drained.

Baking continued

Vanilla Sponge Cake

- 4 eggs at room temperature, separated
- $\frac{2}{3}$ cup caster sugar
- $\frac{1}{3}$ cup custard powder
- $\frac{2}{3}$ cup plain flour, sifted
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon vanilla extract

1. Grease and flour two deep 20cm cake tins. Preheat oven to 180°C.
2. Place the egg whites and sugar in the large bowl and mix on VERY HIGH (10-12) for about 8 minutes or until very thick and creamy.
3. Remove bowl from turn table and use a large metal spoon to fold in the triple sifted dry ingredients and vanilla. Take care not to over mix as you will lose the air bubbles and the mixture will be flat and tough.
4. Spoon the mixture evenly into the prepared tins and bake for about 15 minutes or until the sponge comes away from the sides of the tins.
5. Once cooked run a knife around the sides of the cake to loosen the sponge from the tins. Gently tap the bottom of the tin, and turn out onto a cooling rack. Cool completely before filling.

Serving suggestion:

When cakes are cool, level the top of one cake and spread it with your favourite jam, then whipped cream. Place remaining cake on top to form one filled cake. Decorate top with extra whipped cream, fresh berries and sifted icing sugar.

Fluffy Butter Frosting

- 250g butter or margarine, softened
- 3 cups icing sugar mixture
- 2-3 tablespoons milk
- $1\frac{1}{2}$ teaspoon vanilla (optional)

1. Place butter in the large bowl and beat on HIGH (7-9) until light and fluffy.
2. Reduce speed to LOW (1) and gradually add remaining ingredients. Mix until well combined.

Cream Cheese Frosting

- 250g softened cream cheese
- 60g butter
- 1 teaspoon vanilla
- 3 cups icing sugar mixture

Place cream cheese, butter and vanilla in the large bowl and beat on HIGH (8) until smooth. Reduce speed to LOW (1-3) and gradually add the icing sugar mixture. Mix until smooth. Tip: Add $\frac{1}{4}$ cup passionfruit pulp or 1 teaspoon finely grated lemon zest and 1 tablespoon lemon juice to cream cheese frosting for a different flavour.

Brunch, Lunchtime and Afternoon Tea

Banana Cake

Serves 10

180g butter, room temperature, chopped
1½ cups raw sugar
2 eggs
2¼ cups self raising flour
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon nutmeg
½ cup buttermilk
1 teaspoon white vinegar
1 teaspoon vanilla essence
1½ cups very ripe mashed banana

1. Preheat oven to 180°C. Grease and line a 20cm baba pan.
2. Place butter and sugar in large bowl and beat on HIGH (7) until light and fluffy. Add eggs, one at a time, beating well between each addition.
3. Reduce speed to LOW (1), and add sifted dry ingredients and combined buttermilk, vinegar and vanilla in two batches. Add bananas and mix until combined.
4. Pour mixture into prepared pan and bake for about 40 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.

Glazed Orange Poppy Seed Cake

Serves 8

125g butter, softened
¾ cup caster sugar
1 tablespoon finely grated orange zest
1 teaspoon vanilla extract
2 eggs
1 cup self raising flour
1/3 cup milk
¼ cup poppy seeds

Glaze:

2 teaspoons finely grated orange zest
½ cup orange juice
½ cup caster sugar

1. Preheat oven to 180°C. Grease and line and 20cm round cake tin.
2. Place butter, sugar, zest and vanilla in the large bowl and beat on HIGH (7) until light and fluffy. Add eggs, one at a time, beating well between each addition.
3. Reduce speed to LOW (1), and add sifted flour and milk alternately, in two batches. Add poppy seeds and mix until just combined.
4. Spread mixture into prepared tin and cook for about 50 minutes or until cooked when tested with a skewer.
5. Glaze: Combine the zest, orange juice and sugar in a small saucepan. Stir over a low heat until the sugar has dissolved; bring to the boil, simmer for 2 minutes.
6. Turn cake out on to a cooling rack with a baking tray underneath. Use a wooden skewer to poke holes in the top of the cake, and then pour the hot syrup over the top. Serve warm or at room temperature.

Pre-Dinner Nibbles

Fritter Batter

Coats 8-12 fritters

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

1. Sift flour, baking powder and salt into the large bowl. Add egg and milk and mix on LOW (2) until mixture is smooth, about 1-2 minutes.
2. Dip your favourite prepared fruit or vegetable into batter and allow excess to drip away. Deep fry in hot oil until golden.

Fritter Filling Ideas:

Fresh or cooked fruit, cheese or oysters.

Note: When deep frying fritters ensure that your oil is very hot. Never cook fritters in oil that doesn't sizzle when food is added.

Mayonnaise

- 4 egg yolks
- 1 tablespoon dijon mustard
- 1½ tablespoons of lemon juice
- 1½ cups grape seed, canola or light olive oil

1. Place eggs, mustard, and lemon juice in the small bowl. Beat on LOW (1-3), until combined, then increase the speed to HIGH (9). Gradually add the oil to the egg mixture in a thin, steady stream until all the oil has been incorporated. The mixture should be very thick and creamy.
2. Season mayonnaise to taste.

Mayonnaise seasoning ideas:

Add chopped fresh herbs, garlic, salt & pepper, chilli, mustard, lemon or lime juice to mayonnaise to taste.

Note: Virgin olive oil will make your mayonnaise taste bitter.

Choux Pastry Puffs

Makes about 30

- 80g butter
- 1 cup water
- 1 cup plain flour, sifted
- 4 eggs

1. Preheat oven to 220°C. Grease two oven slides and line them with baking paper.
2. Place butter and water in a medium saucepan and bring to the boil.
3. Add flour to butter mixture and beat over heat with a wooden spoon, until dough leaves the side of the saucepan.
4. Cool slightly. Place dough in the large bowl and beat on MEDIUM (5) for 1 minute.
5. Add eggs one at a time, beating well between each addition, until mixture is stiff and shiny. Increase speed to HIGH (7) and beat for 1 minute.
6. Drop tablespoons of dough onto prepared slides.
7. Bake for 15 minutes, then reduce heat to 160°C and bake for 35 minutes. Remove from oven, make a small slit in the side of each puff and return to oven for a further 5-10 minutes. Cool, fill with sweet or savoury fillings and serve.

Tip: Avoid opening oven door until necessary as this may cause the puffs to deflate.

Note: You can freeze any unused puffs. To re-heat, thaw, then bake in a pre-heated 180°C oven for 5 minutes, or until crisp.

Pre-Dinner Nibbles

Fillings for Choux Pastry Puffs:

Basic White Sauce

40g butter or margarine

40g flour

½ teaspoon salt

¼ teaspoon cayenne pepper

1 cup milk

1. Melt butter or margarine in a medium saucepan, but do not boil.
2. Remove from heat, add flour, salt and pepper, stir until smooth. Do not brown.
3. Add milk all at once. Stir until sauce boils and thickens.
4. Use this sauce as a base for the below filling ideas.

Salmon Filling

1 x 125g tin salmon, drained, flaked

2 teaspoons mayonnaise

1 quantity Basic White Sauce

lemon juice to taste

1. Place salmon, mayonnaise and white sauce into a medium bowl. Mix well, season with salt and pepper and add lemon juice to taste. Pipe mixture into pastry puffs and serve warm or cold.

Asparagus Filling

1 small tin asparagus cuts, drained, finely chopped

1 quantity Basic White Sauce

90g finely grated parmesan cheese

1. Place asparagus, white sauce and cheese into a medium bowl. Mix well, and season to taste. Pipe mixture into pastry puffs and serve warm or cold.

Mushroom and Bacon Filling

1 quantity Basic White Sauce

1 x 250g tin mushrooms, drained, finely chopped

2 rashers cooked bacon, ham or prosciutto finely chopped

1. Place white sauce, mushrooms and bacon into a medium bowl. Mix well and season to taste. Pipe mixture into pastry puffs and serve warm or cold.

Brie & Herb Filling

1 quantity Basic White Sauce

½ cup chopped fresh herbs

125g brie, chopped

1. Place white sauce, herbs and brie into a medium bowl. Mix until brie has melted and ingredients are combined. Pipe mixture into pastry puffs and serve warm or cold.

After Dinner

Sweet Pastry Cream

2 cups milk

1 vanilla bean, split and seeds scraped

6 egg yolks

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

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

1. Place milk, vanilla bean and its seeds in a medium saucepan and bring to the boil. Remove from heat, and remove vanilla bean.
2. Place egg yolks, sugar and cornflour in the small bowl, and beat on MEDIUM (5-6) until thick and pale. Gradually beat in the hot milk mixture. Return mixture to saucepan, and whisk over medium heat until mixture boils and thickens.
3. Transfer to a clean bowl and place a piece of plastic wrap onto the surface of the custard to stop a skin forming. Cool.
4. Pipe mixture into pastry puffs and drizzle with melted chocolate.

Crepes

$1\frac{1}{2}$ cups plain flour

Pinch of salt

2 eggs

$1\frac{1}{4}$ cups milk

1 tablespoon oil

1. Sift flour and salt into the small bowl.
2. Add combined eggs and milk to bowl and beat on LOW (1), until ingredients are moistened. Increase speed to MEDIUM (5) and beat well until smooth.
3. Mix in oil and allow to stand for 1 hour.
4. Grease a heated Sunbeam Skillet or Frypan. Pour about a $\frac{1}{3}$ of a cup of batter into the pan to make each crepe.
5. Cook until lightly browned on both sides. Sprinkle with lemon juice and sugar. Roll

up and serve hot.

Serving suggestion:

- Spread crepes with nutella and sprinkle with chopped banana. Roll up and serve warm or cold (little and big kids will love these!)
- Top cooled crepes with smoked salmon, Camembert, thinly sliced red onion and snow pea sprouts. Roll up and serve with a fresh garden salad.

Waffles

Makes 6-8

2 cups self raising flour

2 eggs, separated

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

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

90g butter, melted

2 tablespoons caster sugar

1. Preheat waffle maker or waffle iron.
2. Place sifted flour, egg yolks, milk, water and butter in the large bowl. Mix on MEDIUM (5) until smooth. Wash and dry beaters thoroughly.
3. Place egg whites into the small bowl, and beat on VERY HIGH (11) until soft peaks form. Gradually add the sugar and beat until the sugar has dissolved.
4. Use a large metal spoon to fold the egg white mixture into the batter.
5. Spoon about $\frac{1}{4}$ - $\frac{1}{3}$ cup of batter into a greased, pre heated waffle maker or waffle iron. Cook for about 3 minutes or until crisp and golden. Repeat with remaining batter.
6. Serve with ice cream and flavoured syrup.

After dinner continued

Hazelnut & Cashew Torte

Serves 12-14

- 4 egg yolks
- ¾ cup nutella
- 100g dark chocolate, melted
- ½ cup plain flour
- 100g hazelnut meal
- ½ cup crushed cashews
- 6 egg whites

Topping:

- 250g dark chocolate, chopped
- 250g cream
- 100g whole hazelnuts, toasted, skins removed
- 100g whole cashews, toasted

- Torte:** Preheat oven 160°C. Grease and line a 20cm round cake tin.
- Place egg yolks, nutella and chocolate into the small bowl. Mix on LOW (1-3) until well combined. Add sifted flour, hazelnut meal and crushed cashews, and continue to mix until even sized crumbs are formed. Transfer mixture to a large bowl. Set aside.
- Place egg whites into the large bowl and mix on VERY HIGH (10-12) until stiff peaks form. Fold egg whites into chocolate mixture in two batches. Pour into prepared cake tin and bake 40-45 minutes, or until cooked when tested with a skewer.
- Allow to cool in tin for 10 minutes before transferring to a wire rack to cool completely.
- Topping:** Place chocolate and cream in a small microwave safe bowl. Microwave on 100% for 20 seconds at a time, stirring occasionally, until the chocolate has melted and the mixture has combined. Refrigerate until mixture thickens.
- Spread topping evenly over cake. Sprinkle with cashews and hazelnuts. Serve in thin wedges.

Two Tier Pavlova with Mixed Berries

Serves 10

- 6 egg whites
- 1 ½ cups caster sugar
- 3 teaspoons vinegar
- 1 ½ tablespoons cornflour
- 2 teaspoons rosewater
- red food colouring (optional)
- 600ml thickened cream
- 300g fresh or frozen mixed berries

- Preheat oven to 120°C. Line two baking trays with baking paper.
- Place egg whites in the large mixer bowl and mix on VERY HIGH (10-12) until stiff peaks form (MAKE SURE YOUR BOWL AND BEATERS ARE VERY CLEAN AND DRY).
- Gradually add the sugar, 1-2 tablespoons at a time, making sure that the sugar has dissolved between each addition. This will take about 8-10 minutes. Scrape down the sides of bowl when necessary.
- Reduce speed to LOW (2), and fold in vinegar, cornflour, rosewater and 3-4 drops of food colouring. Mix until well combined.
- Spoon half the mixture onto each tray and spread each into a 23cm disc. Bake for 1 hour, then turn off heat and allow pavlovas to cool in oven with door ajar.
- Place cream in the large bowl and whip on MEDIUM (6), until soft peaks form.
- Place one pavlova onto a serving plate. Spread with half the cream and sprinkle with half the berries. Top with other pavlova and decorate with remaining cream and berries.

After dinner continued

Tip: If using frozen berries, thaw them on absorbent paper to soak up any juices.

Chocolate Espresso Mousse Cappuccino

Serves 4

160g dark chocolate, chopped
1 x 30ml shot espresso, cooled
300ml thickened cream
whipped cream, to serve
drinking chocolate powder for dusting

1. Melt chocolate in a heat proof bowl over a saucepan of simmering water; cool.
2. Place espresso and thickened cream in the small bowl. Mix on HIGH (10) until soft peaks form. Reduce speed to LOW (1-3) and add melted chocolate. Mix until well combined.
3. Spoon mixture into coffee cups and chill for 3 hours or overnight.
4. Top each with whipped cream and dust with chocolate powder before serving.

Tip: To chill quickly place cups into fridge while preparing mousse.

Passionfruit Cheesecake

Serves 10

250g plain biscuits
125g butter, melted
500g cream cheese at room temperature, cubed
½ cup caster sugar
3 eggs
250ml thickened cream
¼ cup passionfruit pulp (approx 3 passionfruit)

1. Grease and line base of a 20cm springform cake tin.
2. Process biscuits until finely crushed. Add melted butter and process until just combined. Press crumb mixture into the base and sides of prepared tin. Place tin on a baking tray and refrigerate for 30 minutes. Preheat oven to 160°C.
3. Place cream cheese into the large bowl. Mix on HIGH (7-9) until creamy. Add sugar and mix for a further 2 minutes. Add eggs one at a time, beating well between each addition. Scrape down sides of bowl if necessary.
4. Reduce speed to LOW (1-3), and add cream and Passionfruit. Beat until smooth.
5. Pour filling into crust and bake for 50 minutes or until firm. Cool in oven with door ajar. Refrigerate for several hours before serving.

Kids Treats

Fluffy Pikelets

Makes about 12

1½ cups self raising flour

Pinch of salt

1 teaspoon bicarbonate of soda

2 tablespoons sugar

1 egg

1¼ cups milk

4-5 drops vanilla extract

40g butter or margarine, melted

1. Sift flour, salt and soda into the large bowl. Add sugar, egg, milk and vanilla. Mix on LOW (1-2), until combined.
2. Increase to MEDIUM (5) and beat for 1-2 minutes until smooth.
3. Reduce to LOW (1) and fold in melted butter until combined.
4. Place spoonfuls of mixture into a heated frying pan and cook until browned on both sides.

Note: Suitable to freeze and reheat.

Serving suggestions:

- Serve pikelets hot or cold.
- Serve with whipped cream and jam for a sweet treat.

Serve with vegemite & butter or ham & cheese for a savoury treat.

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

Cornflake Cookies

125g butter or margarine

½ cup caster sugar

1 egg

½ teaspoon vanilla essence

½ cup currants

½ cup desiccated coconut

1¼ cups self raising flour

Pinch of salt

2 cups cornflakes, crushed

1. Preheat oven to 180°C. Grease and line trays with baking paper.
2. Place butter and sugar in the small bowl and beat on MEDIUM (6) until light and fluffy. Add egg and mix until well combined.
4. Reduce to LOW (1) and add vanilla, currants and coconut.
5. Add sifted flour and salt in two batches and mix until well combined.
6. Spread cornflakes onto a piece of baking paper and drop teaspoonfuls of mixture onto cornflakes. Roll to coat.
7. Place onto prepared trays and bake for 15 minutes. Allow to cool on trays.

Kids Treats continued

Chocolate Chip Cookies

Makes about 30

125g butter, softened

½ cup firmly packed soft brown sugar

½ cup caster sugar

1 teaspoon vanilla extract

1 egg

1¾ cup self raising flour

1 cup choc chips

1. Preheat oven to 180°C. Line 3 baking trays with baking paper.
2. Place butter, sugars and vanilla in the large bowl. Mix on LOW (1-2) until the butter starts to break up and combine with the sugars, then increase to HIGH (7) and beat until light and creamy. Add egg and beat until well combined.
3. Reduce to LOW (1) and mix through flour and chocolate chips until combined.
4. Roll tablespoons of mixture into balls and place onto baking tray. Slightly flatten each with the back of a fork. Ensure that the cookies are well spaced to allow for spreading.
5. Bake for about 10 -13 minutes or until golden. Do not overcook. Cool on wire racks.

Quick Cup Cakes

Makes 12

60g softened butter or margarine

1¼ cups self raising flour

½ cup caster sugar

2 eggs

¼ cup milk

1 teaspoon vanilla essence

1. Preheat oven to 220°C and line a 12-cup patty tin with patty cases.
2. Place butter, sifted flour, sugar, eggs, milk and vanilla into the large bowl. Mix on LOW (1) until all ingredients are

moistened. Increase to MEDIUM (5) and mix until smooth and creamy.

3. Divide mixture between patty cases and bake for 12-15 minutes, or until cooked when tested with a skewer.
4. Allow to cool and decorate as desired.

Variations to this recipe:

Sprinkle with fresh or frozen berries before baking.

Serving suggestion:

Drizzle cup cakes with icing and decorate with edible decorations or sweets.

Butterfly cakes:

Cut the tops off the patty cakes and cut each top in-half. Top cakes with a little custard or thick cream and arrange halves on top as wings. Dust with icing sugar.

Meringues

2 egg whites

90g caster sugar

90g icing sugar, sifted

1. Preheat oven to 120°C. Grease two oven slides and line with baking paper.
2. Place egg whites in the small bowl and beat on HIGH (10-12) until soft peaks form. Gradually add sugar, beating until it has dissolved.
4. Reduce to LOW (1) and add sugar. Mix until mixture is thick and glossy.
5. Spoon or pipe small meringues onto prepared slides. Bake for 10 minutes, reduce heat to 100°C and continue cooking for 20-25 minutes. Cool in oven with door ajar.
6. Sandwich meringues together with melted chocolate or icing (optional).

Kids Treats continued

Marshmallows

Makes 24

- 2 tablespoons gelatine
- ½ cup cold water
- 2 cups sugar
- 1 cup boiling water
- pink food colouring (optional)
- ¾ cup light toasted desiccated coconut

1. Sprinkle gelatine over cold water and mix to combine.
2. Place sugar and boiling water in a large saucepan. Stir constantly, over low heat until the sugar has dissolved. Bring mixture to the boil and stir through gelatine mixture until dissolved. Boil uncovered, for 10 minutes. Cool to room temperature.
2. Place syrup and a few drops of food colouring into the large bowl. Mix on VERY HIGH (12) for about 10 minutes, or until very thick and creamy.
3. Pour mixture into a chilled 20cm x 30cm lamington tin. Refrigerate until firm.
4. Cut marshmallow into squares with a wet knife. Toss in toasted coconut.

Serving suggestion:

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

Rocky Road:

Place mixed nuts, dried fruit, marshmallows and melted chocolate into a large bowl; mix until well combined. Spread mixture onto a greased and lined tray, and refrigerate until set.

Nougat

- 2 cups sugar
- 1 cup liquid glucose
- ¼ cup honey
- Pinch of salt
- ¼ cup water
- 2 egg whites
- 1 teaspoon vanilla
- 40g butter, melted
- 100g blanched almonds, lightly toasted

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

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

Special Occasions

Christmas Cake

- 2¼ cups raisins, chopped
 - 3 cups sultanas
 - 1 ¾ cups currants
 - 1½ cups glace figs, chopped
 - ½ cup glace cherries, halved
 - ⅓ cup golden syrup
 - ½ cup brandy
 - 250ml olive oil
 - 1 cup firmly packed soft brown sugar
 - 5 eggs
 - 1¼ cups plain flour
 - 1 teaspoon mixed spice
 - 2 tablespoons brandy, extra
1. Combine dried fruit, syrup and brandy in a bowl; mix well. Cover, and stand overnight.
 2. Preheat oven to 150°C. Grease and line base and sides of a 19cm square cake tin with 3 layers of baking paper.
 3. Place oil and sugar in the large bowl and beat on HIGH (7-9) until well combined. Add eggs one at a time, beating well between each addition. Add fruit mixture, flour and mixed spice, and beat on LOW (1-2) until well combined.
 4. Spread mixture into prepared tin and bake for about 4 hours or until cooked when tested with a knife.
 5. Remove cake from oven and brush with extra brandy. Cover tin with foil, and leave to cool in tin upside down.

Festive Shortbread

- 250g butter
 - 2 tablespoons maple syrup
 - ⅓ cup caster sugar
 - 2 cups plain flour
 - ½ cup corn flour
 - 100g choc melts, melted
1. Preheat oven to 200°C. Grease two baking trays and line with baking paper.
 2. Place the butter, syrup and sugar in the large bowl and beat on MEDIUM (4-6) until combined.
 3. Add the combined, sifted flours and mix on LOW (2-3) until well combined.
 4. Turn the dough out onto a floured surface and lightly knead to combine. Press dough out to a 2cm thickness and using your favourite festive cutter, cut into shapes.
- TIP:** In very hot weather you may want to chill your dough for 10 minutes in the refrigerator.
5. Place shapes onto prepared trays and bake for about 12 minutes or until just golden. Cool on trays.
 6. Decorate with melted chocolate.



COMMERCIAL DESIGN GUARANTEED PERFORMANCE



The Sunbeam 5 Year Motor Guarantee

Sunbeam has built its reputation on manufacturing quality electrical appliances. Our Café Series® Mixmaster® (MX8900, MX8900W) is constructed from the highest quality materials. So much so, we guarantee our Mixmaster® Bench Mixer motors for five (5) years against faulty materials or manufacture. This guarantee is just another expression of our confidence in the way we make appliances at Sunbeam. In order to be eligible for this guarantee, you must retain your receipt as proof of purchase.

Your Café Series® Mixmaster® (MX8900, MX8900W) is covered for the first year against faulty material or manufacture by the Sunbeam 12 Month Replacement Guarantee. Should you experience any difficulties with your appliance within this 12 Month period, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

The Sunbeam (5) five year motor guarantee begins from date of purchase and extends for four years beyond the 12 Month Replacement Guarantee. It covers only the motor, guaranteeing it against faulty materials or manufacture. It does not cover damage caused by accident, misuse or being used in a manner not in accordance with the Instruction Book. Similarly, this motor guarantee does not cover freight or any other costs incurred in making a claim.

If a fault should develop with the motor after the period covered by the 12 Month Replacement Guarantee, please call Sunbeam Customer Service on the number listed below or send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will advise you on how to obtain a replacement motor if your motor is defective. Alternatively, you can return the Café Series® Mixmaster® (MX8900, MX8900W) to any of Sunbeam's authorised service centres, together with your receipt. The service centre will examine the motor and if it is faulty or defective, the motor will be replaced free of charge.

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

Sunbeam Corporation Ltd. Australia

www.sunbeam.com.au
1300 881 861
Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

Sunbeam Corporation Ltd. New Zealand

www.sunbeam.co.nz
0800 786 232
26 Vestey Drive, Mt Wellington
Auckland, New Zealand

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.

IMPORTANT NOTE

Sunbeam agrees to replace the motor in the event of the motor developing a fault or defect, within the four years after the 12 Month Replacement Guarantee.

As your Café Series® Mixmaster® (MX8900, MX8900W) needs to be assessed at a Sunbeam authorised service centre, it will not be accepted through retail stores.

If using the Café Series® Mixmaster® (MX8900, MX8900W) for commercial use this motor guarantee is limited to 12 months from the date of purchase.



COMMERCIAL DESIGN GUARANTEED PERFORMANCE

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

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COMMERCIAL DESIGN GUARANTEED PERFORMANCE

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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