

Cuisinart®

INSTRUCTION AND
RECIPE BOOKLET



Precision Master™ 3.5 Qt. Stand Mixer

SM-35 Series

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

IMPORTANT SAFEGUARDS

When using electrical appliances, especially when children are present, basic safety precautions should always be taken, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
3. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
4. Avoid contact with moving parts and fitted attachments. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons and/or damage to the mixer.
5. The use of accessories or attachments not recommended or sold by Cuisinart may cause fire, electric shock or injury.
6. Do not use more than one accessory or attachment at a time.
7. Do not exceed the maximum capacities listed in this Instruction Book.
8. Do not use the stand mixer if it is damaged or if the cord is damaged. After having been damaged, have the stand mixer checked and serviced before resuming use.
9. When using an attachment, make sure that you have read the safety instructions that come with the particular attachment.
10. Do not use outdoors.
11. Keep stainless steel bowl away from heat sources such as stovetops, ovens or microwaves.
12. To protect against the risk of electric shock, do not put the base power unit in water or other liquids.
13. Remove all accessories and attachments from stand mixer before washing.
14. Do not let cord hang over edge of table or counter.
15. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment. Contact the manufacturer at their customer service telephone number for information on examination, repair, or adjustment.
16. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

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

WARNING: RISK OF FIRE OR ELECTRIC SHOCK



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



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

SPECIAL CORD SET INSTRUCTIONS

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

GROUNDING INSTRUCTIONS

For your protection, the Cuisinart® Stand Mixer is equipped with a 3-conductor cord set that has a molded 3-prong grounding-type plug, and should be used in combination with a properly connected grounding-type outlet. If a grounding-type outlet is not available, an adapter may be obtained so that a 2-slot wall outlet can be used with a 3-prong plug.

The adapter must be grounded by attaching its grounding lug under the screw of the outlet cover plate.

CAUTION: Before using an adapter, it must be determined that the outlet cover plate screw is properly grounded. If in doubt, consult a licensed electrician. Never use an adapter unless you are sure it is properly grounded.

NOTE: Use of an adapter is not permitted in Canada and Europe.

This appliance is for 120 volts only and should not be used with a converter.

IMPORTANT: Always unplug the Cuisinart® Precision Master™ 3.5-Quart Stand Mixer from the outlet when assembling and disassembling.

CONTENTS

| | |
|-------------------------------------|----|
| Important Safeguards..... | 2 |
| Features and Components..... | 4 |
| Assembly Instructions | 5 |
| Operation..... | 5 |
| Cleaning and Maintenance..... | 5 |
| Maximum Capacities..... | 5 |
| Troubleshooting..... | 5 |
| Tips and Hints | 6 |
| Cookie Baking | 6 |
| Bread Baking | 7 |
| Cake Baking | 7 |
| Egg Whites..... | 7 |
| Whipping Cream | 8 |
| Warranty Information..... | 9 |
| Suggested Speed Control Guide | 11 |
| Recipes..... | 12 |

FEATURES AND COMPONENTS

INTRODUCTION

The Cuisinart® Precision Master™ 3.5-Quart Stand Mixer has the capacity, power, and precision engineering to handle almost any job a recipe calls for. Three accessories allow you to mix, whip, knead dough and more – and with 12 speeds, the results are always just right. Cuisinart offers optional attachments: Meat Grinder (MG-50), Spiralizer/Slicer/Shredder (SPI-50), Pasta Roller & Cutter Set (PRS-50) and Pasta Extruder (PE-50) for purchase. These connect to the port on the front of the mixer to let you make a variety of homemade pastas, grind your own meats or spiralize your favorite vegetables.

1. 350 Watt Motor

Plenty of power for heavy mixing tasks.

2. Tilt-Back Head

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

3. Attachment Port

Meat Grinder, Spiralizer, and 2 pasta maker attachments (sold separately) connect to the port located behind the port cover on the front of the stand mixer head. A locking screw makes attachments easy to put on, secure and take off.

4. Accessory Port

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

5. 3.5-Quart (3.3L) Stainless Steel Bowl with Handle

Handle makes the bowl easy to lift, hold, scrape and remove.

6. Head-Lift Release Lever

Securely locks stand mixer head into raised, tilt-back position.

Used to return mixer head to mixing position.

7. ON/OFF and Speed Control Dial

12 speeds for precision mixing.

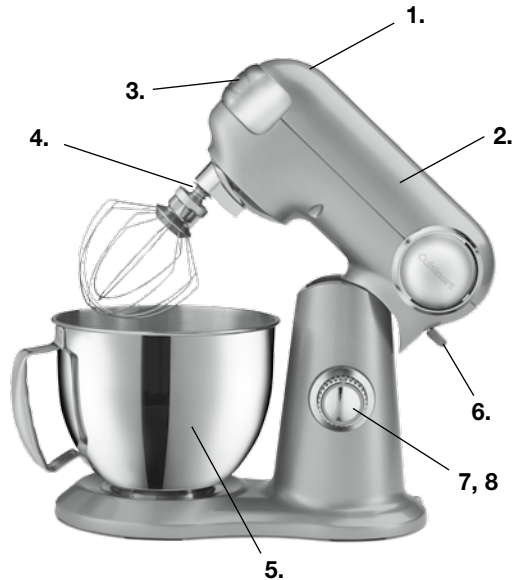
8. Blue Light Ring

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

9. Chef's Whisk

Incorporates air into ingredients/mixtures. Ideal for whipping eggs, egg whites or heavy cream. Used in recipes for angel food cake, chiffon cake, meringue, some

types of candy, such as marshmallows, and quickly whips potatoes.



10. Flat Mixing Paddle

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

11. Dough Hook

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

12. Splash Guard with Pour Spout

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

ASSEMBLY INSTRUCTIONS

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

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

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

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

5. To Attach Splash Guard with Pour Spout – After attaching the accessory and lowering the stand mixer head, slide the splash guard onto the bowl. The splash guard ring can rotate in any direction to make it easier to add ingredients.

OPERATION

Position the Stand Mixer

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

To Turn Stand Mixer On

Turn control dial to desired speed – 1 through 12 (see Speed Control Guide on page 11).

To Turn Stand Mixer Off

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

CLEANING AND MAINTENANCE

Unplug your Cuisinart® Stand Mixer before cleaning.

Power Unit

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

Bowl

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

Accessories

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

Attachments

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

Splash Guard with Pour Spout

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

Maintenance

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

MAXIMUM CAPACITIES

- Yeast doughs (most breads, pizza) – 4½ cups white flour (for 2 pounds baked bread)
- Cookie dough – 5 dozen
- Egg whites – 8 large egg whites
- Heavy cream – 2 cups heavy cream (yield about 4 cups whipped cream)

TROUBLESHOOTING

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

Solution: In the unlikely event that this happens:

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

TIPS AND HINTS

- Before preheating your oven, adjust racks to accommodate your baking task. Most recipes use the middle rack; pies often bake best in the lower third of the oven.
- Carefully follow each mixing step in a recipe. Take care not to over- or under-mix.
- Do not crowd the oven, and avoid opening the oven door during baking – use the oven light to help you watch. With certain recipes, particularly when baking more than one tray of cookies at a time, rotate halfway through baking.
- Proper measurements are very important when baking. To measure flour correctly, stir the flour first, then spoon into the measuring cup. Level off the top with the blunt side of a knife blade or the handle of a spoon. Do not press or compact flour. It is also very important not to measure directly from the bag – while the flour is pre-sifted, it has been pressed/compacted to fit into the bag. Baked goods made from unstirred flour are likely to be heavy and dry because too much flour is used.
- For most baking recipes, refrigerated items like butter, milk and eggs incorporate better when they are at room temperature.
- Remove butter from the refrigerator and cut into ½-inch pieces to help it come to room temperature faster while you measure out the remaining ingredients.
- To separate eggs for use in any recipe, break them one at a time into a small bowl. Gently remove the yolks, then transfer the whites to a spotlessly clean glass or stainless bowl. If a yolk breaks into a white, use that egg for another recipe. Just a drop of egg yolk in

the white prevents the white from whipping properly.

- Scraping the entire bowl – sides, bottom and paddle over the course of mixing and adding new ingredients – ensures even incorporation of ingredients and overall best results. The more you scrape the bowl, the better.
- For whipping egg whites, both the mixing bowl and chef's whisk must be spotlessly clean and dry. Any trace of fat/oil will prevent the egg whites from whipping properly.
- To check the freshness of eggs, place them in a bowl of warm water – if they float, they are not fresh. This is most important when using for whipping egg whites. The fresher the eggs, the more stable the foam.
- To melt chocolate for a recipe, put chopped chocolate in a double boiler insert or larger bowl over a pan of barely simmering water. The water should not boil, nor should it touch the bottom of the double boiler insert or bowl. If it does, this could cause the chocolate to “seize” and you will not be able to use it in your recipe.
- Always test yeast for freshness before using it in a recipe. Sprinkle a little over warm (105°F–110°F) water and add a pinch of sugar from the recipe. If it does not become foamy/bubbly in 5 to 10 minutes, the yeast may be “dead.” Start over with fresh yeast from a new package.

COOKIE BAKING

- Use an ice cream scoop to measure out cookie dough – this keeps the cookies evenly shaped and uniform in size. We recommend ice cream scoops in several sizes – #40, #50 and #60, as well as a larger one (about ⅓ to ½ cup) for jumbo cookies. Ice cream scoops are also good for filling muffin tins. Use a #16 ice cream scoop to make muffins.
- To better maintain cookie shapes, put scoops of cookie dough onto sheets of waxed paper or plastic wrap on a tray and chill before baking. Most cookie dough can be refrigerated for 2 to 3 days prior to baking – be sure to wrap well.

- Cookie dough may also be frozen. Shape into individual cookies, double wrap and freeze for up to 3 months. Thaw before baking.
- Line baking sheets with parchment paper for easy release and easy cleanup.
- Let cookies rest on sheets for 2 to 3 minutes before removing them to a wire rack to cool. This keeps cookies from wrinkling, crumbling or breaking.
- Cookies must cool completely before being put into storage containers to ensure they don't get soggy or misshapen.

BREAD BAKING

- One ¼-ounce packet of yeast equals 2¼ teaspoons yeast.
- Using milk in place of water will produce a softer crust.
- After baking, you can soften the crust, if desired, by rubbing it with unsalted butter soon after removing it from the oven. This prevents it from drying out quickly.
- If a recipe calls for a specific type of flour, use the flour recommended. If you do not have bread flour, you can substitute unbleached, all-purpose flour, but your bread may not rise quite as much.
- Do not use “lite” or tub margarines for bread baking – they have different structures and they do not work as well in baking.
- Vital wheat gluten is the dried protein taken from the flour by eliminating the starch. It is a good dough conditioner or enhancement for yeast breads, especially for whole-grain breads or when using all-purpose flour. If a recipe specifically calls for vital wheat gluten, we recommend that it be used for best results.
- For 100% whole-wheat bread, use 1½ teaspoons vital wheat gluten per cup of flour.
- Many bread recipes have a “range” amount of flour – start by using the lower end of the range, then add more flour as needed to produce a smooth, not sticky dough.
- Using too much liquid, or baking on a humid day, can cause your bread to fall or wrinkle

on top.

- An instant-read thermometer is helpful to have on hand when making bread. It can be used to measure the temperature of the liquid for proofing yeast, and for taking the internal temperature of the baked bread.
- Liquid for proofing yeast should be between 105°F and 110°F.
- Finished bread should have an internal temperature of 190°F (enriched breads, those that normally include eggs, are done at a higher temperature, closer to 207°F).

CAKE BAKING

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

EGG WHITES

- Egg whites at room temperature are best for whipping. Bring to room temperature safely by placing uncracked eggs in a bowl of warm water for 10 to 15 minutes.
- Add a small amount of acid such as cream of tartar, lemon juice or vinegar when whipping egg whites to stabilize them and allow them to reach their optimum volume and stiffness. Use ¼ teaspoon cream of tartar per large egg white – or 1 teaspoon cream of tartar for 8 egg whites.
- The time required to whip egg whites will vary with the temperature of the egg whites, age of egg whites, and temperature/humidity of the kitchen. Keep a close watch while whipping egg whites.
- In humid or damp weather, you may not get the volume of whipped egg whites that you

do in drier, cooler weather.

- Place the room temperature egg whites in the clean, dry mixing bowl. Attach the clean, dry chef's whisk. Start whipping the egg whites on Speed 1 and gradually increase to Speed 6 until foamy, and then gradually increase to Speed 12. If egg whites are beaten too rapidly in the beginning, their structure will not be as stable and strong, and they will not reach the volume that they should when completely beaten. Over-beaten egg whites will also separate or deflate in a meringue topping.
- Timing when adding sugar to egg whites is important. Add sugar slowly and gradually to the whipped egg whites once they start to achieve soft peaks. Always add sugar in a slow, steady stream along the side of bowl while egg whites are being whipped – do not add sugar directly to the center of the bowl on top of beaten egg whites; doing this may cause them to deflate.
- When whipping egg whites, they will at first appear foamy or frothy. Then they will become stiffer and start to hold their shape. Next, soft peaks will form – this is when the tips of the peaks fall when the whisk is lifted up – soft peaks are often required for mousses or soufflés. The next stage is medium to stiff peaks. This is used for recipes such as meringues – the peaks will hold their shape, mostly drooping a bit at the tips. These perfectly hold their shape and are used for decorating. The final stage is stiff and dry. The whites will not be uniformly white, but will appear speckled and they will no longer be shiny in appearance.
- Beaten egg whites should be used immediately after beating them. If they wait for longer than 5 minutes, they will begin to deflate and lose volume and structure. Egg whites beaten with sugar or cream of tartar are more stable and will last a little longer.

SANITIZING EGG WHITES

Take care when adding raw egg whites to recipes that are not cooked or baked as there

is a chance they may carry harmful bacteria. If you have a recipe that calls for raw egg whites, you may wish to use powdered egg whites or “sanitize” the egg whites by doing the following:

- Put the egg whites, 2 tablespoons of the granulated sugar from your recipe, 2 tablespoons water, and a pinch of cream of tartar into the Cuisinart® mixing bowl and stir until smooth.
- Put over a pan of simmering water and stir constantly with a spotlessly clean rubber spatula until the mixture registers 160°F on an instant-read thermometer – start checking the temperature after about a minute of stirring.
- When the egg white mixture registers 160°F, dry off the bottom of the bowl and place it on the Cuisinart® stand mixer. Insert the chef's whisk. Continue as directed in your recipe.

WHIPPING CREAM

The difference between heavy cream and whipping cream is the butterfat content. The higher the butterfat content, the more stable the whipped cream. Heavy cream has a higher butterfat content than whipping cream does. Creams that are not ultra-pasteurized are best for whipping.

To make whipped cream:

- Start with well-chilled cream, mixing bowl and chef's whisk (place bowl and whisk in freezer for at least 15 minutes before making whipped cream). The room should not be too hot.
- Whip cream on low speeds until small bubbles form – this will take about 30 seconds. Gradually increase to Speed 12 and continue beating until desired doneness, being careful not to over-whip. It takes just seconds for cream to go from smooth and creamy whipped cream to whipped cream with grainy bits of butter forming.
- If you are making a sweetened, flavored whipped cream, begin to slowly add the sugar and flavorings as the cream becomes

soft and billowy in appearance.

- Confectioners' sugar should be sifted before adding to whipping cream.
- Stop whipping cream when it has doubled in volume – it should be smooth, creamy and thick, forming either soft (for garnishing desserts, folding into desserts) or stiff (for topping cakes, desserts, piping decoratively) peaks.
- Unless stabilized, whipped cream should be served immediately.

STABILIZED WHIPPED CREAM

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

To make stabilized whipped cream, soften powdered gelatin by sprinkling it over water in a measuring cup. Let stand 5 minutes to soften. Then place the measuring cup in a pan of simmering water and stir over low heat until gelatin is dissolved. Let cool slightly before adding to cream – but do not allow to get cold and harden.

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

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

LIMITED THREE-YEAR WARRANTY

(U.S. and Canada ONLY)

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Precision Master™ 3.5-Quart Stand Mixer that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® Precision Master™ 3.5-Quart Stand Mixer will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund of nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling of such nonconforming products under warranty.

BEFORE RETURNING YOUR CUISINART PRODUCT

If your Cuisinart® Precision Master™ 3.5-Quart Stand Mixer should prove to be defective within the warranty period, we will repair or, if we think necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 7475 North Glen Harbor Blvd., Glendale, AZ

85307. To facilitate the speed and accuracy of your return, enclose \$10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for shipping instructions.) Be sure to include your return address, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order made payable to Cuisinart. NOTE: For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® Precision Master™ 3.5-Quart Stand Mixer has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

SUGGESTED SPEED CONTROL GUIDE

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

RECIPES

SAVORIES

| | |
|-------------------------------|----|
| Cheddar Breadsticks..... | 13 |
| Spinach and Feta Soufflé..... | 13 |
| Cauliflower Mash..... | 14 |
| Mashed Potatoes..... | 14 |
| Buffalo Chicken Dip..... | 15 |
| Meatloaf with Mushrooms..... | 15 |

DOUGHS

| | |
|------------------------------|----|
| Pasta Dough..... | 16 |
| Pizza Dough..... | 16 |
| Gluten-Free Pizza Dough..... | 17 |

BREAD

| | |
|---------------------------|----|
| Basic White Bread..... | 17 |
| Molasses Wheat Bread..... | 18 |
| Buttery Dinner Rolls..... | 18 |
| Challah..... | 19 |
| Rustic Italian Bread..... | 20 |

COFFEE CAKES, MUFFINS AND QUICK BREADS

| | |
|--------------------------------------|----|
| Apple Walnut Muffins..... | 20 |
| Banana Chocolate-Chip Bread..... | 21 |
| Blueberry Buttermilk Crumb Cake..... | 21 |
| Cinnamon Sugar Doughnuts..... | 22 |
| Pecan Sticky Buns..... | 23 |

COOKIES, BARS AND SWEET TREATS

| | |
|---------------------------------|----|
| Black & White Cookies..... | 24 |
| Cherry and Almond Biscotti..... | 25 |
| Chocolate Chunk Cookies..... | 25 |
| Power Cookies..... | 26 |
| Blondies..... | 26 |
| Fudge Brownies..... | 27 |
| Edible Cookie Dough..... | 27 |
| Pavlova with Mixed Berries..... | 28 |

PIES

| | |
|--|----|
| Basic Flaky Pastry Dough for Pies & Tarts..... | 29 |
| Cookie Crumb Crust..... | 29 |
| Chocolate Cream Pie..... | 30 |
| Lemon Meringue Pie..... | 30 |

CAKES AND CUPCAKES

| | |
|----------------------------------|----|
| Chocolate Marble Cheesecake..... | 31 |
| Deep Chocolate Layer Cake..... | 32 |
| Golden Yellow Cake..... | 32 |
| Gluten-Free Golden Cupcakes..... | 33 |

FROSTINGS, ICINGS AND FILLINGS

| | |
|----------------------------------|----|
| French Buttercream..... | 34 |
| Swiss Buttercream..... | 34 |
| Chocolate Frosting..... | 34 |
| Cream Cheese Frosting..... | 35 |
| Dairy-Free Vanilla Frosting..... | 35 |
| Royal Icing..... | 35 |
| Chocolate Glaze/Ganache..... | 36 |
| Simple Chocolate Mousse..... | 36 |
| Whipped Cream..... | 37 |

Cheddar Breadsticks

Pair with a glass of wine and olives for a perfect pre-dinner snack.

Makes about 50 breadsticks

- ¾ cup water (105°F to 110°F)**
- ½ teaspoon granulated sugar**
- 2¼ teaspoons (1 standard packet) active dry yeast**
- 3 cups unbleached, all-purpose flour**
- 1½ teaspoons kosher salt**
- 1 teaspoon paprika**
- ¼ cup extra virgin olive oil**
- 1 cup shredded Cheddar, about 4 ounces, divided**
- Egg wash (1 large egg and 1 tablespoon water, whisked together)**

1. Stir together the warm water, sugar and yeast in the Cuisinart® mixing bowl. Attach dough hook and let stand until mixture is foamy and bubbly, about 5 to 10 minutes.
2. While yeast is proofing, combine the flour, salt and paprika. Once the yeast mixture proofs, add the flour mixture with the olive oil and half of the Cheddar.
3. Mix on Speed 3 until dough comes together as a ball and cleans the sides of the bowl. If dough is too dry, add water 1 tablespoon at a time; conversely, if the dough is too wet or sticky, add flour 1 tablespoon at a time until dough ball forms.
4. Continue kneading on Speed 3 for about 5 minutes. Dough should be smooth and spring back to the touch.
5. Transfer the dough ball into a clean bowl, cover with plastic wrap and let rise in a warm, draft-free place until doubled in volume, about one hour.
6. Line 3 baking sheets with parchment paper. Preheat oven to 400°F.
7. Punch down dough and then roll out into a rectangle, ¼ inch thick, about 9 x 12 inches, with the long end running left to right. Cut the dough with a pizza cutter or sharp knife into strips, about ¼ inch wide. Finally, make a cut down the middle, cutting all of the breadsticks in half.

8. Twist each strip and place them on a prepared baking sheet. Press each end gently to the sheet to keep in place. Place the breadsticks about 1 inch apart.
9. Once the baking sheet is filled, brush the breadsticks with egg wash and sprinkle with some of the remaining Cheddar. Repeat with remaining breadsticks. Bake until golden, about 15 to 20 minutes.

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

Nutritional analysis per breadstick:

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

Spinach and Feta Soufflé

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

Makes 12 servings

- 6 tablespoons (¾ stick) unsalted butter, divided**
- ½ cup grated Romano, divided**
- 5 large eggs**
- 1 large egg white**
- ½ cup unbleached, all-purpose flour**
- 1½ cups whole milk**
- 4 ounces feta, crumbled**
- ¼ teaspoon kosher salt**
- ¼ teaspoon freshly ground black pepper**
- ⅛ teaspoon freshly ground nutmeg**
- 10 ounces (1 standard package) frozen, chopped spinach, thawed, with any moisture squeezed out**
- ¼ teaspoon grated lemon zest**

1. Preheat oven to 400°F with the rack in the middle position.
2. Generously butter a 2-quart (8-cup) soufflé dish thoroughly with 1 tablespoon of the butter. Sprinkle ¼ cup of Romano in the dish so that bottom and sides are coated. Shake out any excess. Wipe the rim of the dish with a paper towel to remove any butter or cheese; reserve.
3. Separate eggs, placing whites (including extra white) into the Cuisinart® mixing bowl and the yolks into a separate, large mixing

- bowl. Break yolks up by stirring with a fork. Attach the whisk and reserve both.
- Put the remaining 5 tablespoons of butter in a saucepan over medium-low heat. Once butter is melted, stir flour into pan. Stir over heat for about 3 to 4 minutes in order to cook off any raw flour taste. While continuously whisking, slowly add the milk. Once all the milk is added, whisk until a smooth consistency is achieved; mixture will be quite thick. Once mixture is smooth, beat in remaining Romano and feta, $\frac{1}{4}$ teaspoon salt, pepper and nutmeg. Stir in the spinach and lemon zest.
 - Spoon a small amount of the milk mixture into the yolks while continuously mixing with a whisk. Continue mixing in the remaining mixture, one-third at a time.
 - Starting on Speed 1, begin to whip the egg whites. Slowly increase to Speed 12. Whip only until firm peaks, about 1 minute 30 seconds, once at Speed 12.
 - Mix one-third of the egg whites into the spinach mixture until evenly combined. Continue by carefully folding in egg whites in 2 additions with a large rubber spatula. Fold until just combined.
 - Pour mixture into prepared dish and gently smooth the top to ensure an even rise. Put soufflé into preheated oven and reduce temperature to 375°F.
 - Bake until golden and just set, about 45 to 50 minutes. Serve immediately.

Nutritional information per serving:

*Calories 208 (64% from fat) • carb. 9g • pro. 9g
fat 15g • sat. fat 8g • chol. 167mg • sod. 416mg
calc. 175mg • fiber 1g*

Cauliflower Mash

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

Makes about 4 cups

- $\frac{1}{2}$ pounds cauliflower, cut into florets, about 6 cups**
- $\frac{1}{2}$ pound Yukon gold potatoes, peeled and cut into 2-inch pieces**
- 3 tablespoons extra virgin olive oil**
- $\frac{1}{4}$ teaspoons kosher salt**
- $\frac{1}{2}$ teaspoon freshly ground black pepper**

- Put the cauliflower and potatoes into large stockpot. Cover with cold water and place over high heat until water comes to a boil. Reduce heat to maintain a healthy simmer and cook until vegetables are tender, about 25 minutes.
- Once tender, drain all water from the vegetables and place into the Cuisinart® mixing bowl. Attach the whisk and mix on Speed 5 until vegetables are smooth. Scrape the sides of the bowl as necessary during the process. Increase the speed between 8 and 10 to completely whip until smooth.
- Once smooth, reduce speed to add the olive oil, salt and pepper and then slowly turn up to Speed 12 until light and fluffy. Scrape the bowl once to make sure all ingredients are evenly incorporated.
- Taste and adjust seasoning accordingly.

Nutritional information per serving (½ cup):

*Calories 89 (52% from fat) • carb 9g • pro. 2g • fat 6g
sat. fat 1g • chol. 0mg • sod. 360mg • calc. 23mg
fiber 2g*

Mashed Potatoes

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

Makes about 4 cups

- 2 pounds Yukon gold potatoes, peeled and cut into 2-inch pieces**
- 3 tablespoons unsalted butter**
- $\frac{1}{4}$ cup crème fraîche**
- $\frac{1}{4}$ cup whole milk**
- $\frac{3}{4}$ teaspoon kosher salt**
- $\frac{1}{4}$ teaspoon freshly ground black pepper**

- Put potatoes into a stockpot and cover with water. Bring to a boil and simmer until potatoes are tender.
- Once the potatoes are tender, drain the potatoes completely of any water and then add to the Cuisinart® mixing bowl. Attach the whisk and mix on Speed 5. Mix until potatoes are completely smooth, scraping down the sides of the bowl when necessary.
- Once potatoes are smooth, add the butter, crème fraîche, milk, salt and pepper. Mix again on Speed 8, increasing to Speed 12

until potatoes are light and fluffy. Scrape the bowl once to make sure all ingredients are evenly incorporated.

4. Taste and adjust seasoning as desired.

Nutritional Information per serving (½ cup):

Calories 136 (37% from fat) • carb. 19g • pro. 3g • fat 6g
sat. fat 4g • chol. 16mg • sod. 229mg
calc. 33mg • fiber 2g

Buffalo Chicken Dip

For the big game or the next holiday gathering, this dip is sure to please a hungry crowd. The stand mixer makes quick work of shredding cooked chicken – use this trick for weekly meal prep – shredded chicken can be the foundation for countless meals!

Makes about 6 cups

Nonstick cooking spray

- 1 whole roasted chicken, warm, about 3½ pounds**
- 1 celery stalk, cut into small dice**
- 2 packages (8 ounces each) cream cheese, room temperature**
- 1 teaspoon kosher salt**
- ½ teaspoon freshly ground black pepper**
- 6 to 8 tablespoons hot sauce***
- 1½ cups crumbled blue cheese (about 6 ounces)**

1. Preheat oven to 375°F. Coat the inside of a 1½-quart baking dish with cooking spray.
2. Remove all meat from the roasted chicken and put into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 to shred the chicken, about 30 seconds. Once shredded, add the diced celery and then the cream cheese with the salt, pepper and hot sauce. Continue to mix until ingredients are well combined.
3. Transfer the dip to the prepared baking dish and top with the crumbled blue cheese. Bake for about 45 minutes, until hot and bubbling.
4. Serve with veggies, bread or tortilla chips.

*We developed this recipe to be on the milder side, so either adjust the hot sauce accordingly or serve with some hot sauce on the side for those who like it extra spicy.

Nutritional information per serving (½ cup):
Calories 320 (65% from fat) • carb. 2g • pro. 26g
fat 23g • sat. fat 12g • chol. 137mg • sod. 855mg
calc. 139mg • fiber 0g

Meatloaf with Mushrooms

Moist and delicious, this meatloaf is a hit any night of the week.

Makes 8 to 10 servings

- 1 tablespoon extra virgin olive oil**
- 1 small onion, finely chopped**
- 2 garlic cloves, finely chopped**
- 8 ounces mushrooms, chopped or sliced**
- 1 teaspoon dried thyme**
- 1½ cups breadcrumbs**
- ⅔ cup whole milk**
- 2 large eggs**
- ¼ cup tomato paste**
- 2 pounds ground meatloaf mix (1 pound ground beef round, ½ pound ground pork, ½ pound ground veal)**
- ¼ cup chopped fresh parsley**
- 1 teaspoon kosher salt**
- ½ teaspoon freshly ground black pepper**

1. Preheat oven to 375°F. Lightly coat a 9 x 5 x 3-inch loaf pan with cooking spray.*
2. Put olive oil into a large skillet and place over medium heat. When hot, add onion, garlic, mushrooms and thyme. Cook until mushrooms and onions are softened (onions will become translucent), about 10 to 15 minutes. Remove from heat and let cool.
3. Put the breadcrumbs, milk, eggs and tomato paste into the Cuisinart® mixing bowl. Insert flat mixing paddle. Mix on Speed 1 for 30 seconds. Add cooled mushroom/onion mixture, mix until combined, 15 to 20 seconds. Add ground meat, parsley, salt and pepper. Mix on Speed 2 until well combined, about 45 seconds.
4. Transfer mixture to prepared loaf pan, round the top slightly. Bake in preheated oven for about 1 hour and 15 minutes; internal temperature should be 160°F when tested with an instant-read thermometer. Let meatloaf rest 10 minutes before removing from pan or slicing.

*May also be formed into a 9 x 5-inch oval loaf and baked free-form on a baking sheet.

Nutritional information per serving based on 10 servings:

Calories 273 (40% from fat) • carb. 16g • pro. 25g
fat 12g • sat. fat 7g • chol. 103mg • sod. 450mg
calc. 55mg • fiber 2g

Pasta Dough

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

Makes about 12 ounces of dough

2 large eggs
2 tablespoons, plus 1 teaspoon water
1¼ cups “00” flour
⅔ cup semolina flour

1. Put all ingredients, in the order listed, into the Cuisinart® mixing bowl. Attach the dough hook and mix on Speed 5 to combine, about 1 minute.
2. Mix until dough mostly comes together and then continue mixing to knead, about 5 minutes, and check the texture. If too dry, add water one teaspoon at a time to desired consistency; alternatively, if the dough is too wet, add “00” flour one teaspoon at a time.
3. Transfer dough to a lightly floured surface and, by hand, knead all dough together into a ball until it’s smooth and springs back to the touch, about 2 minutes.
4. Wrap in plastic wrap and let rest at room temperature, at least 20 minutes, before using. Pasta dough can be made and stored in the refrigerator for up to 2 days.
5. For best results, use the Cuisinart® Pasta Roller and Cutter to make the perfect lasagna sheets, pappardelle, linguine or spaghetti.

Nutritional information per serving (2 ounces):
Calories 189 (10% from fat) • carb. 36g • pro. 7g
fat 2g • sat. fat 1g • chol. 62mg • sod. 25mg
calc. 14mg • fiber 1g

Pizza Dough

This dough can be used for more than just the obvious, although who doesn’t love homemade pizza? Visit our website, www.Cuisinart.com, for a variety of pizza, calzone and stuffed bread recipes.

Makes 1½ pounds of dough, two 12-inch crusts

1 cup warm water (105°F to 110°F)
1½ teaspoons granulated sugar
2¼ teaspoons (1 standard packet) active dry yeast
3 cups unbleached, all-purpose flour, plus additional for dusting and rolling
1½ teaspoons kosher salt
1 tablespoon extra virgin olive oil, plus more for coating the dough

1. Stir together the warm water, sugar and yeast in the Cuisinart® mixing bowl. Attach the dough hook and let stand until the mixture is foamy and bubbly, about 5 to 10 minutes.
2. While the yeast is proofing, combine the bread flour and salt in a separate mixing bowl.
3. Once the yeast is foamy, add the flour mixture and olive oil to the bowl and turn the mixer on to Speed 2 until dough comes together as a ball and cleans the side of the bowl.
4. Once dough ball forms, continue to knead on Speed 2 for about 4 minutes. Dough should be smooth and spring back to the touch. If sticky, add 1 tablespoon of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.
5. Cover bowl with plastic wrap and let rise in a warm, draft-free place until doubled in volume, about 1 hour.
6. Place dough on a lightly floured surface and form into desired crust size(s) or as directed by recipe.

Nutritional analysis per serving
(2 ounces, based on 12 servings for two, 12-inch crusts):
Calories 114 (9% from fat) • carb. 23g • pro. 3g
fat 1g • sat. fat 0g • chol. 0mg • sod. 286mg
calc. 1mg • fiber 1g

Gluten-Free Pizza Dough

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

Makes 1 pound of dough (enough for a 12-inch round pizza or two personal, 6-inch pizzas)

1³/₄ cups water, room temperature
1⁴/₄ cup extra virgin olive oil
2 teaspoons granulated sugar
1 cup brown rice flour
1 cup white rice flour
1²/₂ cup arrowroot starch
1⁴/₄ cup tapioca flour
1¹/₃ cup quinoa flour
3 tablespoons psyllium husk powder*
2¹/₂ teaspoons baking powder
1 teaspoon kosher salt
2 teaspoons active dry yeast
Olive oil, for brushing dough
Desired pizza toppings

1. Preheat oven to 400°F with one rack in the lower third and one in the upper third positions.
2. Put all ingredients, in the order listed, into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 1 to combine so that a dough ball is formed. Dough should be smooth. If sticky, add 1 tablespoon of rice flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.
3. Place dough ball in a clean bowl and cover with plastic wrap; let rest for about 1 hour.
4. When ready to roll, dust a large surface with rice flour. Either use the full amount for one pizza, or divide the dough into 2 equal pieces. Roll dough out into about a 12-inch circle or two, 6-inch circles. Brush the outer edge of the dough with olive oil. Put into preheated oven, in the lower position. Bake for 10 minutes, or until the dough is just starting to get firm, but shows little to no color. Remove dough and then top as desired. Put back into the oven, this time in the upper position. Bake until edges are browned and toppings are hot, an additional 10 to 15 minutes.

*Psyllium husk powder can be found in the baking aisle of specialty grocery stores, or in the nutrition section of grocery stores (near

fiber supplements). Do not use “whole psyllium husk” or the texture of the dough will be quite different.

*Nutritional information per serving (2.5-ounce slice):
Calories 194 (30% from fat) • carb. 31g • pro. 3g
fat 7g • sat. fat 1g • chol. 0mg • sod. 484mg
calc. 21mg • fiber 3g*

Basic White Bread

A basic white bread, great for sandwiches.

Makes one loaf, about 2 pounds

1³/₄ cups warm (105°F to 110°F) water
1 tablespoon honey
2¹/₄ teaspoons (1 standard packet) active dry yeast
4¹/₄ cups bread flour (or unbleached, all-purpose flour), divided
1⁴/₄ cup nonfat, dry powdered milk
1¹/₂ teaspoons kosher salt
4 tablespoons (1¹/₂ stick) unsalted butter, cut into 1¹/₂-inch pieces and at room temperature
Nonstick cooking spray

1. Stir together the warm water, honey and yeast in the Cuisinart® mixing bowl. Attach the dough hook. Let stand 5 to 10 minutes, until the mixture is foamy and bubbly.
2. While the yeast is proofing, combine 4 cups of flour, powdered milk and salt in a separate mixing bowl.
3. Once the yeast is foamy, add the flour mixture and the butter and turn the mixer on to Speed 2. Mix until dough comes together as a ball and cleans the side of the bowl.
4. Once dough ball is formed, continue to knead on Speed 2 for about 4 to 5 minutes. Dough should be smooth. If sticky, add 1 tablespoon of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.
5. Shape the dough into a ball, place it into a clean mixing bowl and cover with plastic wrap. Let rise in a warm, draft-free place for about an hour, until doubled in size.
6. Lightly coat a loaf pan with cooking spray. Punch the dough down, shape into a loaf and place into prepared pan. Cover and let rise until nearly doubled.

7. While loaf is rising, preheat oven to 375°F. When loaf has doubled, bake for about 35 to 40 minutes, until the bread is browned and sounds hollow when tapped. Remove from loaf pan and cool on a wire rack.

Nutritional information per 1-ounce slice:

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

TIP: Bread slices best when allowed to cool completely. If a softer crust is desired, brush the top with melted butter.

5. Transfer the dough to a clean bowl, cover with plastic wrap and let rise in a warm, draft-free place until volume is doubled.
6. Lightly coat a 9 x 5-inch loaf pan with unsalted butter or cooking spray. Punch dough to deflate. Shape into a loaf and place into prepared pan. Cover and let rise until nearly doubled.
7. About 15 minutes before baking, preheat oven to 375°F. Place loaf in preheated oven and bake for 35 to 40 minutes, until bread is browned and sounds hollow when tapped.

8. Remove from loaf pan and cool on a wire rack. Bread slices best when allowed to cool completely before cutting. If top of bread is too crispy for your taste, brush with butter for a softer crust.

Nutritional information based on 2-ounce serving:

*Calories 204 (21% from fat) • carb. 34g • pro. 6g
fat 5g • sat. fat 3g • chol 13mg • sod. 278mg • calc. 29mg
fiber 4g*

Molasses Wheat Bread

The molasses adds just a hint of sweetness in this tasty wheat bread.

Makes one loaf, about 1½ pounds

- 1 cup warm (105°F to 115°F) water**
- 1 tablespoon molasses**
- 2¼ teaspoons (1 standard packet) active dry yeast**
- 2½ cups whole-wheat flour**
- 1½ cups bread or unbleached, all-purpose flour, divided**
- ¼ cup nonfat, dry powdered milk**
- 1½ teaspoons kosher salt**
- 4 tablespoons unsalted butter, cut into ½-inch pieces and at room temperature**
Unsalted butter or nonstick cooking spray for loaf pan

1. Place water, molasses, and yeast in Cuisinart® mixing bowl. Attach the dough hook and let stand until mixture is foamy and bubbly, about 5 to 10 minutes.
2. While the yeast is proofing, combine whole-wheat flour and 1 cup of the bread or all-purpose flour together with the dry milk, salt and butter. Once the yeast mixture proofs, add the flour mixture and butter to the bowl.
3. Start mixing on Speed 2, gradually increasing to Speed 3 in order to pick up all of the ingredients. Should the mixture require more flour, add the reserved ½ cup, 1 tablespoon at a time.
4. Once a dough ball forms, continue kneading for about 5 to 6 minutes.

Buttery Dinner Rolls

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

Makes 16 dinner rolls

- ¾ cup, plus 1 tablespoon whole milk, divided**
- 9 tablespoons unsalted butter, divided**
- 1 teaspoon kosher salt**
- 4 tablespoons granulated sugar, divided**
- ¼ cup warm water (105°F to 110°F)**
- 2¼ teaspoons (1 standard packet) active dry yeast**
- 1 large egg**
- 4 cups bread flour (or unbleached, all-purpose flour), plus additional for dusting and rolling**

1. Scald ¾ cup of milk (heat until just bubbling around edges – may be done in microwave). Stir in 8 tablespoons (1 stick) unsalted butter, salt and 3 tablespoons of sugar. Let cool until just warm (105°F to 110°F).
2. Stir together the warm water, remaining tablespoon of sugar and yeast in the Cuisinart® mixing bowl. Attach the dough hook and let stand until the mixture is foamy and bubbly, about 5 to 10 minutes.

3. While the yeast is proofing, measure out the flour in a separate mixing bowl.
4. Once the yeast is foamy and the milk mixture is at the appropriate temperature, add the milk mixture, egg and flour and turn the mixer on to Speed 2. Mix until dough comes together as a ball and cleans the side of the bowl.
5. Once dough ball forms, continue to knead on Speed 2 for about 4 to 5 minutes. Dough should be smooth. If sticky, add 1 tablespoon of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.
6. Cover bowl and let rise in a warm, draft-free place until doubled in volume, about 1 hour.
7. Preheat oven to 375°F. Lightly butter a 9-inch round baking pan. Divide the dough into 16 equal pieces (about 2¼ ounces each). Roll into balls and arrange in the prepared pan. Cover with plastic wrap and let rise until about doubled, about 30 to 45 minutes.
8. Combine remaining tablespoon of milk and butter and heat until butter is melted. Just before baking, gently brush rolls with melted butter and milk. Bake until golden brown, about 25 to 30 minutes (internal temperature of rolls will be 200°F when tested with an instant-read thermometer).
9. Remove from oven and cool on wire rack until cool to the touch; remove from pan and allow to cool completely.

Nutritional analysis per roll:

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

Challah

Our challah makes the best French toast – that is, if you have any left over of course!

Makes one loaf

- ¼ **cup warm water (105°F to 110°F)**
- 2¼ **teaspoons (1 standard packet) active dry yeast**
- 3 tablespoons granulated sugar, divided**
- ½ **cup cold water**
- ¾ **cups bread flour (or unbleached,**

- all-purpose flour)**
- 1½ **teaspoons kosher salt**
- ⅓ **cup (5 tablespoons + 1 teaspoon) unsalted butter, room temperature**
- 1 large egg**
- Egg wash (1 large egg and 1 tablespoon water, whisked together)**

1. Stir together the warm water, yeast and 2 teaspoons sugar in the Cuisinart® mixing bowl. Attach the dough hook and let stand until foamy, about 5 minutes.
2. Once the yeast has proofed, add the cold water, flour, remaining sugar, salt, softened butter and egg to the bowl. Begin to mix on Speed 2 to incorporate ingredients. Once a dough ball is formed, continue to mix on Speed 2 to knead the dough until smooth, about 5 minutes. Dough should be soft and spring back to the touch.
3. Cover the mixing bowl and let the dough rise in a warm, draft-free place until volume is doubled, about 1 to 1½ hours. Line a sheet tray with parchment paper.
4. Transfer dough to a lightly floured surface and punch down. Divide dough into 3 equal pieces. Use your hands to roll each piece into a cylinder, about 1½ x 14 inches. Place the cylinders side by side on the prepared tray. Loosely braid the three pieces from one end. Gently pull and taper each end to a point, then pinch and tuck under loaf. Cover with plastic wrap lightly coated with cooking spray and let rise until doubled in size, about 45 minutes.

Preheat oven to 375°F with the rack positioned in the lower third of the oven.

5. When ready to bake, brush the loaf with the egg wash. Bake for 20 minutes, lower the temperature to 350°F and bake until loaf is browned and sounds hollow when tapped, about an additional 10 minutes. Remove from oven and cool on wire rack.

Nutritional information per serving (2-ounce slice):

*Calories 119 (61% from fat) • carb. 18g • pro. 3g • fat 4g
sat. fat 2g • chol. 30mg • sod. 202mg • calc. 4mg
fiber 0g*

Rustic Italian Bread

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

Makes 1 round loaf

- 1** cup warm water (105°F to 110°F)
- ¾** teaspoon granulated sugar
- 1¾** teaspoons active dry yeast
- 3** cups bread flour (or unbleached, all-purpose flour)
- ⅓** cup wheat bran
- 1½** teaspoons kosher salt
- 2** tablespoons extra virgin olive oil
- Egg wash (1 large egg and 1 tablespoon water, whisked together)**

1. Stir together the warm water, sugar and yeast in the Cuisinart® mixing bowl. Attach the dough hook. Let stand 5 to 10 minutes until the mixture is foamy and bubbly.
2. While the yeast is proofing, combine the flour, wheat bran and salt in a separate mixing bowl.
3. Once the yeast is foamy, add the flour mixture and the olive oil and turn the mixer on to Speed 2, until dough comes together as a ball and cleans the side of the bowl.
4. Once dough ball is formed, continue to knead on Speed 2 for about 4 to 5 minutes. Dough should be smooth. If sticky, add 1 tablespoon of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.
5. Shape the dough into a ball in the mixing bowl and cover with plastic wrap. Let rise in a warm, draft-free place for about an hour, until doubled in size. Punch the dough down, reshape again into a ball, and cover with plastic wrap to rise until doubled in size again.
6. Gently punch down the dough and shape into a tight, large round. Put the round on a baking sheet lined with parchment paper and loosely cover with plastic wrap. Allow to rise one last time, about 30 minutes.
7. While bread is proofing, preheat oven to 400°F. When ready to bake, cut an “X” into the top of the loaf with a serrated knife, brush with egg wash and bake for about 30 minutes, until bread is nicely browned and

has an internal temperature of 200°F. Remove bread from oven and cool completely on a wire rack before slicing.

Nutritional information per serving (2-ounce slice):

*Calories 95 (15% from fat) • carb. 17g • pro. 3g
fat 2g • sat. fat 0g • chol. 12mg • sod. 219 mg • calc. 2mg
fiber 1g*

Apple Walnut Muffins

The diced apple in these muffins offers a pleasant, unexpected sweetness.

Makes 12 muffins

- Nonstick cooking spray**
- 1** cup unbleached, all-purpose flour
- ½** cup whole-wheat flour
- 1½** teaspoons baking powder
- ½** teaspoon baking soda
- ¾** teaspoon ground cinnamon
- ¼** teaspoon kosher salt
- 6** tablespoons (¾ stick) unsalted butter, cut into 1-inch pieces and at room temperature
- ¼** cup, plus 2 tablespoons packed light brown sugar
- 1** large egg
- ½** cup buttermilk
- ½** teaspoon pure vanilla extract
- 1** Granny Smith apple, peeled, cored and diced
- ¼** cup roughly chopped walnuts, toasted

1. Preheat oven to 375°F. Generously spray a 12-cup muffin pan with nonstick cooking spray. Reserve.
2. Stir together the flours, baking powder, baking soda, cinnamon and salt in a small bowl. Reserve.
3. Put butter and sugar into the Cuisinart® mixing bowl. Insert the flat mixing paddle and mix on Speed 5 to cream until light and fluffy, about 2 minutes. Scrape down the entire bowl if necessary.
4. Reduce to Speed 3 and add the egg. Mix until fully incorporated. Scrape down the entire bowl.
5. Reduce to Speed 2 and add the reserved flour mixture. Mix until combined. Scrape the bowl. Add buttermilk and vanilla extract. Mix until combined, about 1 minute.

- Reduce to Speed 1 and add in the diced apples and walnuts and mix to fold.
- Scoop batter evenly into prepared muffin pan. Bake until deep golden in color and a cake tester comes out completely clean, about 16 to 18 minutes.
- Remove from oven and cool on wire rack until very cool, about 15 minutes; remove from pan and allow to cool completely.

Nutritional analysis per muffin:

*Calories 145 (40% from fat) • carb. 19g • pro. 3g
fat 7g • sat. fat 4g • chol. 31mg • sod. 116mg
calc. 31mg • fiber 1g*

Banana Chocolate-Chip Bread

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

Makes one 9-inch loaf

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

- Preheat oven to 350°F. Generously butter a 9-inch loaf pan.
- Combine the flour, baking soda, baking powder and salt in a medium bowl. Reserve.
- Put butter and sugar into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 4 until creamy, about 2 minutes, stopping to scrape down the sides of the bowl as necessary.
- Reduce to Speed 3. Add eggs, one at a time, and mix until each is incorporated. Scrape the entire bowl. Add vanilla extract

and then the bananas and continue to mix until bananas are well combined, about 1 minute. Scrape the bowl.

- Add flour mixture and mix until just combined. Scrape the bowl well, add chocolate chips and mix to fold. Transfer the batter to the prepared loaf pan.
- Bake until deep golden brown and a cake tester comes out clean, about 40 minutes. Remove from oven and cool on wire rack until cool to the touch; remove from pan and allow to cool completely.

Nutritional analysis per serving (based on 12 servings):

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

Blueberry Buttermilk Crumb Cake

This coffee cake is guaranteed to receive rave reviews.

Makes one cake, 12 servings

Nonstick cooking spray

Crumb Topping:

- 3/4 cup unbleached, all-purpose flour**
- 1/2 cup packed light brown sugar**
- 8 tablespoons (1 stick) unsalted butter, cut into 1-inch pieces and at room temperature**
- 1 1/2 teaspoons ground cinnamon**
- 1/2 teaspoon pure vanilla extract**
- Pinch kosher salt**

Buttermilk Cake:

- 1 1/3 cups unbleached, all-purpose flour**
- 1/2 teaspoon baking soda**
- 1/4 teaspoon cream of tartar**
- 1/4 teaspoon kosher salt**
- 1/3 cup (5 tablespoons + 1 teaspoon) unsalted butter, cut into 1-inch pieces and softened to room temperature**
- 2/3 cup granulated sugar**
- 1 large egg, at room temperature**
- 1/2 teaspoon pure vanilla extract**
- 1/3 cup buttermilk**
- 1 cup fresh blueberries**

1. Preheat oven to 350°F. Lightly coat a 9-inch square baking pan with cooking spray; reserve.
2. Prepare the Crumb Topping: Put all of the crumb topping ingredients in the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 to break up, scrape if necessary and then increase to Speed 4, until the mixture resembles large crumbs. Remove and reserve in refrigerator until ready to use.
3. To prepare the Buttermilk Cake: Put the flour, baking soda, cream of tartar and salt in a medium bowl and stir to combine; reserve.
4. Put the butter and granulated sugar in the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 3 until incorporated. Scrape the entire bowl, increase to Speed 5 and mix until light and fluffy, about 1 minute.
5. Scrape the bowl well and reduce speed to 3. Add the egg and the vanilla extract and mix until fully incorporated and batter is smooth. Scrape the entire bowl.
6. Add half the reserved dry mixture and half the buttermilk. Mix on Speed 2 until just blended. Scrape the entire bowl. Add remaining dry ingredients and buttermilk. Continue mixing on Speed 2 until smooth and blended.
7. Pour batter into prepared pan and smooth over top. Sprinkle blueberries evenly over the top; lightly press blueberries into batter (submerge blueberries slightly). Crumble any large clumps in the crumb mixture and sprinkle the crumb mixture evenly over the blueberries.
8. Bake in preheated oven until crumbs are evenly golden brown and tester is clean when inserted in center of pan, about 30 to 35 minutes. Remove from oven and cool on a wire rack before cutting.

Nutritional analysis per serving (based on 12 servings):

*Calories 271 (42% from fat) • carb. 37g • pro. 3g
fat 13g • sat. fat 9g • chol. 52mg • sod. 77mg
calc. 10mg • fiber 1g*

Cinnamon Sugar Doughnuts

We cannot resist warm doughnuts tossed in cinnamon sugar, but you can mix it up a bit by coating some in powdered sugar or dipping a few in melted chocolate.

Makes 10 doughnuts and 10 doughnut holes

1 cup whole milk, warm (100°F to 110°F)
½ cup granulated sugar, divided
2¼ teaspoons (1 standard packet) active dry yeast*
4 cups unbleached, all-purpose flour, plus more for as needed and for rolling
¾ teaspoon kosher salt
Pinch ground nutmeg
6 tablespoons unsalted butter, cubed and at room temperature
2 large eggs, room temperature
1 teaspoon pure vanilla extract
Vegetable oil, for mixing bowl and frying
Cinnamon sugar, for coating (½ cup granulated sugar and 1 tablespoon ground cinnamon)

***You may substitute rapid rise yeast. If using, add the rapid rise yeast to the dry ingredients in the bowl; you do not need to proof with the milk.**

1. In a large, liquid measuring cup, combine the milk, 2 tablespoons of the granulated sugar and the yeast. Let sit until foamy, about 5 minutes.
2. Put the flour, salt and nutmeg into the bowl of the Cuisinart® Stand Mixer. Attach the dough hook and mix on Speed 2 to combine. Add the proofed yeast mixture and butter. Mix on Speed 3 to combine and then increase to Speed 4 to knead. While mixing, add the eggs, one at a time, until combined. Scrape down bowl as necessary.
3. Allow to knead on Speed 4 until dough is smooth, soft and bounces back to the touch. It should not stick to the sides of the bowl while kneading – if it does, add additional flour, 1 tablespoon at a time, until it releases. Finished dough should be slightly sticky and will stick to the dough hook.
4. Transfer dough to a lightly oiled mixing bowl. Cover with plastic wrap and allow to rise until doubled in size, about 1 hour.

5. Once dough has risen, line a baking pan with parchment paper; reserve.
6. Lightly dust a clean work surface with flour. Roll dough into a circle that is about ¼ inch in height. Use a 3-inch round cutter to cut doughnuts and use a 1-inch cutter to cut the centers. Transfer cut doughnuts and holes to the prepared baking pan. Cover loosely with plastic wrap and allow to rise for 30 minutes. Dough should be about doubled in size.
7. While doughnuts are rising, heat oil for frying. Fill a heavy-bottomed casserole or saucepan 2 inches high with vegetable oil. Heat over medium-high heat to 375°F.
8. Put desired sugar in a shallow mixing bowl for tossing finished doughnuts; reserve.
9. Once oil is hot, carefully add a few doughnuts – be sure not to crowd the pan or the oil temperature will drop too much and doughnuts will be heavy tasting.
10. Fry doughnuts until lightly golden, about 45 seconds to 1 minute per side. Carefully transfer to a wire rack nested in a baking pan to drain oil. Repeat with remaining doughnuts and holes (holes will take about 30 seconds per side).
11. Once doughnuts have drained, but are still warm, toss in the cinnamon sugar to coat.
12. Serve immediately.

*Nutritional analysis per serving
(1 doughnut and 1 doughnut hole):*

*Calories 408 (43% from fat) • carb. 52g • pro. 7g
fat 20g • sat. fat 6g • chol. 59mg • sod. 198mg
calc. 37mg • fiber 1g*

Pecan Sticky Buns

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

Makes 18 sticky buns

Sweet Dough:

- 1/3 **cup warm water (105°F to 110°F)**
- 1/3 **cup granulated sugar, divided**
- 2 1/4 **teaspoons (1 standard packet) active dry yeast**
- 1/2 **cup whole milk**
- 5 1/3 **tablespoons unsalted butter, cut in 1-inch pieces and at room temperature**

- 1 large egg**
- 3 1/2 cups unbleached, all-purpose flour**
- 3/4 teaspoon kosher salt**

Filling:

- 1/2 **cup pecans, finely chopped**
- 1/2 **cup granulated sugar**
- 1 teaspoon ground cinnamon**
- 4 tablespoons (1/2 stick) unsalted butter, at room temperature**
- 1/2 **cup raisins (optional)**

Glaze:

- 6 tablespoons (3/4 stick) unsalted butter, melted**
- 2/3 **cup packed light brown sugar**
- 1/4 **cup pure maple syrup**
- 1/2 **cup pecans, chopped**
- Pinch kosher salt**
- Nonstick cooking spray**

1. Prepare the dough: Stir together the warm water, 1 teaspoon of the sugar, and the yeast in the Cuisinart® mixing bowl. Let stand until foamy, about 5 minutes.
2. Once the yeast has proofed, add the remaining sugar, milk, butter and egg. Attach the dough hook and mix on Speed 4 to break up egg. Add the flour and salt, and mix to just combine.
3. Knead on Speed 4 until dough comes together as a ball and cleans the side of the bowl. Dough should be smooth and spring back to the touch, about 8 minutes. If sticky, add 1 tablespoon of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time. Cover bowl and let rise in a warm, draft-free place until doubled in volume, about 1 1/2 hours.
4. While the dough is rising, prepare the filling and glaze. Put the filling ingredients, except for the butter, in a small bowl. Stir to combine. Reserve.
5. For the glaze, put the 6 tablespoons of butter, brown sugar and maple syrup in a small saucepan. Cook over medium/medium-low heat and bring mixture to a boil. Allow to simmer until the sugar has dissolved – this should only take a few minutes.

6. Lightly coat a 13 x 9-inch baking pan with nonstick cooking spray. Pour the glaze into the pan and evenly top with the chopped pecans and salt. Reserve.
7. Once the dough has risen, transfer it to a lightly floured surface and gently punch down. Roll into 20 x 12-inch rectangle. Spread with the softened butter (4 tablespoons), sprinkle with cinnamon/sugar/raisin filling. Beginning on the long side (this is easiest if it is the side closest to you), roll dough up tightly and pinch seam to seal. Using a sharp knife, cut into 18 slices (about $\frac{3}{4}$ to 1 inch thick).
8. Put buns, cut side up, in pan. Cover with plastic wrap coated with cooking spray and let rise in a warm place for 40 minutes. Preheat oven to 375°F.
9. Bake until tops are well browned, about 20 to 25 minutes. Remove from oven and invert pan immediately onto serving plate, allowing sugar mixture to drip onto buns. Scrape any remaining sugar/nut mixture onto buns and serve warm.

Nutritional analysis per sticky bun:

*Calories 249 (41% from fat) • carb. 41g • pro. 4g
fat 14g • sat. fat 7g • chol. 37mg • sod. 112mg
calc. 20mg • fiber 1g*

Black & White Cookies

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

Makes about 45 cookies

Cookies:

- $\frac{1}{2}$ cups unbleached, all-purpose flour**
- $\frac{1}{2}$ cups cake flour, not self-rising**
- 1 teaspoon baking soda**
- 1 teaspoon kosher salt**
- $\frac{1}{2}$ teaspoon grated lemon zest**
- 1 cup buttermilk**
- 1 teaspoon pure vanilla extract**
- 12 tablespoons ($\frac{1}{2}$ sticks) unsalted butter, melted and cooled to room temperature**
- $\frac{1}{3}$ cups granulated sugar**
- 2 large eggs**

Icing:

- 3 cups confectioners' sugar, sifted**
- 3 tablespoons light corn syrup, divided**
- $\frac{3}{4}$ teaspoon pure vanilla extract**
- $\frac{1}{4}$ cup water, plus additional tablespoons if necessary, divided**

4 ounces bittersweet chocolate, chopped, melted and cooled to room temperature

1. In a small bowl, combine the flours, baking soda, salt and zest; reserve. In a measuring cup, combine the buttermilk and vanilla extract; reserve.
2. Put the butter into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 5 until creamy, about 1 minute. With the mixer running on Speed 3, gradually add the sugar. Increase to Speed 8 and mix until light, about 2 minutes. Scrape the entire bowl well. With the mixer running on Speed 3, add the eggs, one at a time. Mix until fully incorporated, about 2 minutes. Scrape the bowl well.
3. Reduce to Speed 1 and add a third of the dry ingredients. Once almost fully combined, add half of the buttermilk mixture. Repeat with the dry and wet ingredients, scraping the entire bowl as necessary. End with the final third of the dry.
4. Chill dough for at least one hour. Clean the mixing bowl.
5. When ready to bake, preheat oven to 350°F. Line two baking sheets with parchment paper. Reserve.
6. Using a small cookie scoop ($\frac{1}{2}$ tablespoons or a #40 ice cream scoop), measure the chilled dough and place it on a cookie sheet, leaving about 2 inches between each cookie. Bake in preheated oven until edges of the cookies are lightly golden, about 10 to 15 minutes. Remove from oven and allow to cool prior to icing.
7. While cookies are baking, make the icings. Put the sifted confectioners' sugar, 2 tablespoons of the corn syrup, vanilla extract and $\frac{1}{4}$ cup water in the mixing bowl. Attach the chef's whisk. Begin mixing by slowly increasing to Speed 5 until ingredients are smooth and incorporated. Using a small offset spatula, ice half of each cooled cookie.
8. Add cooled chocolate, 1 tablespoon of corn syrup and 1 tablespoon of water to remaining icing. Mix on Speed 5. If necessary, add additional water, 1 tablespoon at a time until smooth and

glossy. Spread chocolate icing on the other half of each cookie.

9. Allow cookies to set before serving.

Nutritional analysis per cookie:

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

Cherry and Almond Biscotti

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

Makes 54 biscotti

- 1¹/₃ cups unbleached, all-purpose flour, plus additional for rolling**
- 1 cup granulated sugar**
- ½ teaspoon baking powder**
- Pinch kosher salt**
- 2 large eggs**
- 2 large egg yolks**
- ¼ cup tart, dried cherries**
- ¼ cup almonds, toasted and roughly chopped**

1. Preheat oven to 350°F. Line two baking sheets with parchment paper. Reserve.
2. Put the flour, sugar, baking powder and salt in the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 3 to combine. While still mixing on Speed 3, add eggs and then yolks, one at a time, allowing each to fully incorporate before adding the next. Scrape down the entire bowl well. Add the cherries and chopped almonds and mix until just incorporated. Dough may be sticky – this is OK.
3. Turn dough out onto a floured surface and divide into two equal pieces. Shape each piece into a rectangular log that is 10 x 1½ inches. Place both logs on one of the prepared baking sheets. Bake in preheated oven until golden, about 25 minutes.
4. Remove from oven, and when cool to the touch, slice each log into about 27, ¼- to ½-inch slices. Divide between the two baking pans. Return to oven and bake, still at 350°F, until golden, about 15 minutes, rotating pans halfway through baking.

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

Nutritional analysis per biscotti:

Calories 35 (17% from fat) • carb. 7g • pro. 1g
fat 1g • sat. fat 0g • chol. 14mg • sod. 8mg
calc. 4mg • fiber 0g

Chocolate Chunk Cookies

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

Makes about 24 cookies

- 1½ cups unbleached, all-purpose flour**
- ½ teaspoon baking soda**
- ¼ teaspoon kosher salt**
- 8 tablespoons (1 stick) unsalted butter, cut into 1-inch pieces and at room temperature**
- ½ cup packed light brown sugar**
- ⅓ cup granulated sugar**
- 1 large egg, room temperature**
- ¾ teaspoon pure vanilla extract**
- 2 ounces bittersweet chocolate, broken into ½-inch pieces or use chocolate chips (about ⅓ cup)**
- 2 ounces semisweet chocolate, broken into ½-inch pieces or use chocolate chips (about ⅓ cup)**
- 2 ounces milk chocolate, broken into ½-inch pieces or use chocolate chips (about ⅓ cup)**

1. Line two baking sheets with parchment paper. Reserve.
2. Combine the flour, baking soda and salt in a small bowl. Reserve.
3. Put the butter into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 3 to soften. With mixer running, add both sugars and cream together on Speed 4, until light and fluffy. Scrape the entire bowl well.
4. Reduce speed to 3, add the egg and the vanilla extract. Scrape the entire bowl well.
5. With the mixer running on Speed 2, add the dry ingredients and mix until just combined. Scrape the entire bowl well and then add

the chocolate. Increase to Speed 3 and mix until just fully incorporated.

- Drop well-rounded scoops (about 1½ tablespoons, or use #40 ice cream scoop) onto the prepared pans. Cover with plastic wrap and refrigerate for at least 2 hours, or up to overnight (if storing overnight, be sure the pans are wrapped very well so the dough does not dry out).
- When ready to bake, preheat oven to 350°F. Bake until edges are nicely browned, but centers are still soft, about 12 to 14 minutes. Remove from oven and cool in pan; transfer to a wire rack to cool completely.

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

Nutritional analysis per cookie: Calories 122 (44% from fat) carb. 17g • pro. 1g • fat 6g • sat. fat 4g • chol. 18mg sod. 55mg • calc. 5mg • fiber 0g

Power Cookies

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

Makes 28 cookies

- 1** medium, ripe banana, broken into 1-inch pieces
- 2** tablespoons chia seeds
- 1/3** cup almond butter
- 1** teaspoon pure vanilla extract
- 2** cups rolled oats (not quick cooking)
- 1/2** cup chopped almonds
- 1/2** cup tart, dried cherries
- 1/2** cup carob chips

- Preheat oven to 350°F. Line two baking trays with parchment paper.
- Put the banana pieces into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 to soften, about 20 seconds. Increase to Speed 6 and mix until completely broken up. Add chia seeds and mix until incorporated, about 30 seconds. Add the almond butter and vanilla extract and mix until incorporated, about 30 seconds.
- Reduce to Speed 2 and add oats in batches. Mix until incorporated and add

almonds, dried cherries and carob chips in batches.

- Drop well-rounded scoops (about 1½ tablespoons, or use #40 ice cream scoop) of batter onto lined baking trays. Gently press down with a fork to flatten, re-forming if they break apart.
- Bake until golden and slightly firm, 12 minutes. Remove from oven and cool in pan; transfer to a wire rack to cool completely.

Nutritional analysis per cookie:

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

Blondies

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

Makes 24 blondies

Nonstick cooking spray

- 2** cups unbleached, all-purpose flour
- 1½** teaspoons kosher salt
- ½** teaspoon ground cinnamon
- 16** tablespoons (2 sticks) unsalted butter, cut into 1-inch pieces and at room temperature
- ½** cup granulated sugar
- 1** cup packed light brown sugar
- 3** large eggs, at room temperature
- 1** tablespoon pure vanilla extract
- 1½** cups bittersweet chocolate, chopped
- 1** cup white chocolate chips
- 1** cup walnut halves

- Preheat oven to 350°F. Coat a 13 x 9-inch baking pan with nonstick cooking spray; line with parchment paper or aluminum foil with a 1-inch overhang on either side to aid in removing from pan. Reserve.
- Combine the flour, salt and cinnamon in a small bowl. Reserve.
- Put the butter into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 to soften. Add the sugars and increase to Speed 5 to cream until light and fluffy, about 2½ to 3 minutes. Scrape down the entire bowl as necessary.

4. Reduce to Speed 3 and add the eggs, one at a time, and the vanilla extract, allowing each egg to fully incorporate before adding the next. Scrape down the entire bowl as necessary.
5. Reduce to Speed 1 and slowly add the dry ingredients. Once almost fully mixed, add the chopped chocolate, chocolate chips and nuts. Mix until combined and then pour into the prepared pan.
6. Bake until top is just starting to crack, about 30 to 35 minutes. Remove from oven and cool in pan; then, using the parchment paper/foil overhang, lift blondies out of pan and transfer to a wire rack to continue cooling. Cut and serve warm if desired. Store remaining blondies in an airtight container.

Nutritional analysis per blondie: Calories 317 (48% from fat) carb. 39g • pro. 3g • fat 18g • sat. fat 10g • chol. 44mg sod. 153mg • calc. 317mg • fiber 1g

Fudge Brownies

These rich, fudgy brownies are for true chocolate lovers.

Makes 24 brownies

Nonstick cooking spray

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

1. Preheat oven to 375°F. Coat a 13 x 9-inch baking pan with nonstick cooking spray; line with parchment paper or aluminum foil, leaving a 1-inch overhang on either side.

2. Add the butter and chocolates to a heatproof bowl and place over a pot of simmering water. Once all is completely melted, stir in the cocoa powder and set aside to cool to room temperature. Reserve.
3. Put the eggs and egg yolk into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 3 until broken up and lightened, about 30 seconds. Add both sugars and beat on Speed 4 until light and thickened, about 1 more minute. Scrape down the entire bowl as necessary.
4. Add instant espresso and vanilla extract; mix until well combined.
5. Combine the flours and salt and stir the mixture into the melted chocolate and butter. Reduce to Speed 2 and add the chocolate/flour mixture. Mix until just combined, about 45 seconds. Scrape the entire bowl well.
6. Reduce to Speed 1 and fold in the chocolate chips.
7. Pour into prepared pan. Bake until edges are dry, about 35 to 40 minutes. The brownies will still be “wet” inside.
8. Remove from oven and cool in pan; then, using the parchment paper/foil overhang, lift brownies out of pan and transfer to a wire rack to continue cooling. Cut and serve warm if desired. Store remaining brownies in an airtight container.

Nutritional analysis per brownie:

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

Edible Cookie Dough

Eat that dough guilt free (well, egg free!) with one of our edible cookie dough recipes. There are gluten-free options, as well as a kid-favorite snickerdoodle.

Eat by the scoop, or even crumble into vanilla ice cream; there are so many possibilities.

Makes about 3½ cups

- 8 tablespoons (1 stick) unsalted butter, room temperature**
- ⅔ cup packed light brown sugar**
- ⅓ cup granulated sugar**
- 2 tablespoons milk (any fat variety or non-dairy alternative)**

- 1 **tablespoon pure vanilla extract**
- 1 1/3 **cups unbleached, all-purpose flour (you can substitute a gluten-free, all-purpose flour blend)**
- 1/2 **teaspoon kosher salt**
- 1 **cup semisweet chocolate chips**

1. Put the butter and sugars into the Cuisinart® mixing bowl. Attach the flat mixing paddle, start on Speed 3 and, gradually increasing to Speed 5, mix until very light and creamy, about 6 to 8 minutes. Stop to scrape down sides of bowl as needed.
2. While mixing on Speed 5, add the milk and vanilla extract. Scrape again and then add the flour and salt. Mix on Speed 2; while mixing, add the chips. Stop to scrape as needed. Mix until well combined.
3. Scoop the dough into desired-size pieces. While the dough can be eaten right away, it is best eaten chilled.

Variations:

Snickerdoodle:

Add 1/2 teaspoon ground cinnamon and do not add the chocolate chips. Scoop into tablespoon-size balls and roll in cinnamon sugar.

Oatmeal Cranberry:

Add 1/2 cup rolled oats and 1/4 teaspoon ground cinnamon with the flour. Substitute dried cranberries for the chocolate chips.

*Nutritional analysis per serving
(1 tablespoon, Chocolate Chip):*

*Calories 55 (41% from fat) • carb. 8g • pro. 0g • fat 3g
sat. fat 2g • chol. 4mg • sod. 22mg • calc. 2mg • fiber 0g*

*Nutritional analysis per serving
(1 tablespoon, Snickerdoodle):*

*Calories 42 (35% from fat) • carb. 6g • pro. 0g • fat 2g
sat. fat 1g • chol. 4mg • sod. 21mg • calc. 1mg • fiber 0g*

*Nutritional analysis per serving
(1 tablespoon, Cranberry Oat):*

*Calories 49 (32% from fat) • carb. 8g • pro. 0g • fat 2g
sat. fat 1g • chol. 4mg • sod. 22mg • calc. 1mg • fiber 0g*

Pavlova with Mixed Berries

A show-stopping dessert. This gorgeous creation needs to be eaten the day it is made (and best if that day is not humid!).

Makes 12 servings

Meringue:

- 4 **large egg whites**
- Pinch cream of tartar**
- Pinch kosher salt**
- 1 **cup granulated sugar**
- 2 **teaspoons cornstarch, sifted**
- 1 **teaspoon white vinegar**
- 1/4 **teaspoon pure vanilla extract**
- 1/2 **teaspoon grated citrus zest**

Topping:

- 3 **cups mixed berries**
- 1/4 **cup granulated sugar**
- 1 **recipe Whipped Cream (page 36)**

1. Preheat oven, with the rack in the middle position, to 350°F. Line a baking pan with parchment paper (if your baking pan is rimmed, invert it so you are using the bottom. This will make transferring the meringue easier once it has baked).
2. Prepare the meringue. Put the egg whites, cream of tartar and salt into the Cuisinart® mixing bowl (make sure it is spotlessly clean). Attach the whisk, start on Speed 1 and very gradually increase to Speed 10. Whip until whites have formed soft peaks. While still whipping, gradually add the granulated sugar. Increase to Speed 12 and whip until stiff peaks have formed, about 8 minutes. Add the remaining meringue ingredients and gently mix on Speed 2 to combine.
3. Transfer meringue to the parchment-lined baking pan. Shape into an 8-inch circle and, using a spatula or knife, scrape the sides upward (from the bottom of the meringue to the top) to create smooth edges along the sides of the meringue and little peaks at the top.
4. Transfer to the oven and **immediately reduce temperature** to 200°F.
5. Bake meringue for 1 1/2 hours, until the edges and top are dry – the color should still be very pale. After the time has elapsed, turn

off the oven, but leave the meringue in until it has cooled completely.

6. While the meringue is cooling, prepare the berries. In a small to medium bowl, mix the berries and sugar. Allow to sit (macerate) until the meringue is fully cooled. Right before assembling, prepare the whipped cream by whipping cream to medium-soft peaks.
7. Assemble the pavlova. Put the baked meringue on desired serving dish/plate. Top with the whipped cream and then, using a slotted spoon, top with the berries. Drizzle the berry sauce around the plate if desired.
8. Serve immediately.

Nutritional analysis per serving:

*Calories 259 (49% from fat) • carb. 28g • pro. 2g • fat 13g
sat. fat 9g • chol. 53mg • sod. 31mg • calc. 7mg • fiber 1g*

Basic Flaky Pastry Dough for Pies & Tarts

This recipe will make ample dough for a 9- to 10-inch regular or deep-dish pie, or for a tart up to 11 or 12 inches.

For a One-Crust Pie:

- 1½ cups unbleached, all-purpose flour**
- ¼ teaspoon kosher salt**
- 8 tablespoons (1 stick) unsalted butter, cut in ½-inch pieces, well chilled**
- 2 tablespoons vegetable shortening (preferably non-hydrogenated), cut in ½-inch pieces, well chilled**
- 2 to 4 tablespoons ice water**

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

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

1. Put flour and salt into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix to blend dry ingredients on Speed 2 for 30 seconds. Distribute butter and shortening bits evenly over flour mixture. Start mixing

on Speed 4, gradually increasing to Speed 8 until mixture resembles coarse crumbs with some visible pieces of butter and shortening about the size of a small pea. Scrape the entire bowl well.

2. Sprinkle with the minimal amount of ice water and mix on Speed 1. Add just enough ice water, 1 tablespoon at a time, so that the dough just begins to come together and when pressed will hold together. Do not over-mix.
3. Gather the dough into a ball (2 balls for larger recipe), and flatten into a 6-inch disk (2 disks for larger recipe). Wrap tightly in plastic wrap and refrigerate for one hour before continuing to allow the gluten in the flour to rest. The dough will keep refrigerated for up to 3 days, or may be frozen (double wrapped) for up to a month – thaw at room temperature for an hour before using. Roll as directed by recipe to use.

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

Roll out pastry ⅛ inch thick to fit pan, crimp and seal edges. Prick bottom all over with a fork. Chill for at least 30 minutes. Preheat the oven to 400°F. Line pastry with a sheet of parchment paper and fill with pie weights, dry rice or beans to the top of the crust. Bake for 20 minutes, until set. Carefully remove parchment paper and weights, bake for another 5 to 10 minutes, until lightly browned. Remove from oven and cool completely in pan on a wire rack.

Nutritional analysis per serving

(based on 8 servings for one-crust pie):

*Calories 203 (63% from fat) • carb. 17g • pro. 2g • fat 14g
sat. fat 9g • chol. 30mg • sod. 67mg • calc. 0mg • fiber 0g*

Cookie Crumb Crust

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

Makes one 9-inch pie crust

- 8 ounces finely crushed cookie crumbs (gingersnaps, chocolate cookies, vanilla wafers or graham crackers)**
- 2 to 3 tablespoons granulated sugar (to taste, depending on cookies chosen)**

- $\frac{1}{8}$ **teaspoon kosher salt**
6 tablespoons ($\frac{3}{4}$ stick) unsalted butter, melted and cooled slightly

1. Preheat oven to 350°F.
2. Put the crumbs, sugar and salt in the Cuisinart® mixing bowl. Attach the flat mixing paddle. Mix on Speed 2 to combine, about 30 seconds. While mixing, slowly add melted butter and mix until crumbs are totally coated, about 2 minutes. Transfer to a pie plate and press evenly into bottom and up the sides of the plate. Use the bottom of a glass or custard cup to firmly tamp down the bottom of the crust.
3. Bake until firm to the touch, 8 to 10 minutes. Remove from oven and cool completely in pan on a wire rack.

Nutritional analysis per serving (based on 12 servings):
 Calories 222 (57% from fat) • carb. 23g • pro. 1g
 fat 6g • sat. fat 7g • chol. 23mg • sod. 183mg • calc. 7mg
 fiber 1g

Chocolate Cream Pie

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

Makes one 9-inch pie; 12 servings

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

1. Prepare and bake Cookie Crumb Crust. Let cool while preparing Chocolate Glaze/Ganache.
2. Pour chocolate glaze/ganache into the cookie crumb crust and spread evenly; let set in the refrigerator for about 30 minutes while preparing the Simple Chocolate Mousse.
3. Spoon mousse over set glaze/ganache layer and refrigerate again, at least 30 minutes or overnight.

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

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

Lemon Meringue Pie

An American classic, Lemon Meringue Pie has been a favorite since the early 19th century. Our version has a marshmallow-like meringue topping.

Makes one deep-dish pie, 8 to 12 servings

One Flaky Pie Crust, page 28, blind baked and cooled

For the filling:

- 1½ cups granulated sugar**
- $\frac{1}{4}$ cup, plus 3 tablespoons cornstarch**
- 1½ cups water**
- $\frac{3}{4}$ cup fresh lemon juice**
- 7 large egg yolks (reserve whites for meringue)**
- 5 tablespoons ($\frac{2}{3}$ stick) unsalted butter, cut into 1-inch pieces**
- Zest of 3 lemons**

Meringue topping:

- 7 large egg whites (reserved from egg yolks)**
- 1 teaspoon water**
- $\frac{1}{2}$ teaspoon cream of tartar**
- Pinch kosher salt**
- $\frac{3}{4}$ cup granulated sugar**

1. Position the oven rack in the upper third of the oven. Set the oven to High broil. Have the prebaked Flaky Pie Crust ready to fill.
2. To make the lemon filling, put the granulated sugar and cornstarch in a medium saucepan and stir together. Add the water and lemon juice and stir until smooth. Place over medium heat and cook until slightly thickened, about 3 to 4 minutes.
3. Whisk the egg yolks in a separate mixing bowl. While whisking constantly, add about one half of the hot liquid to the egg yolks (this is called “tempering” the eggs). Stir the now “tempered” egg yolks into the

saucepan together with the remaining liquid and place over medium heat. Stirring or whisking constantly, cook until quite thickened and just beginning to bubble, about 5 to 6 minutes. Add the butter and stir until homogenous. Stir in the zest. Strain through a fine mesh strainer and keep warm. Cover until ready to fill pie.

4. To make the meringue: Put the egg whites, water, cream of tartar and salt into the Cuisinart® mixing bowl. Attach the whisk and mix on Speed 3 for 30 seconds. Gradually increase to Speed 12. Once soft peaks begin to form, slowly add the sugar. Whip until the egg whites form stiff peaks, about 5 to 6 minutes.

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

6. Broil until lightly browned, about 2 to 3 minutes (keep an eye on it – some oven broilers brown faster than others). Remove from oven and cool on a wire rack for one hour, then refrigerate for several hours, uncovered, until completely chilled.

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

This pie is best served the day it is made.

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

Chocolate Marble Cheesecake

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

Makes one 9-inch cake; 12 servings

For the crust:

6 tablespoons (¾ stick) unsalted butter, cut into 1-inch pieces and at room

temperature

1 cup unbleached, all-purpose flour
¼ cup packed light brown sugar
3 tablespoons unsweetened cocoa powder
1 large egg yolk
½ teaspoon pure vanilla extract
Pinch kosher salt

For the filling:

2 pounds low-fat cream cheese, at room temperature
1 cup granulated sugar
4 large eggs, at room temperature
1 tablespoon pure vanilla extract
Pinch kosher salt
4 ounces semisweet chocolate, melted and cooled to room temperature

1. Preheat oven to 350°F with one rack in the lowest position and another in the middle. Lightly coat a 9-inch round, 3-inch high springform pan with cooking spray. Line the outside of the pan with heavy-duty aluminum foil. Reserve.

2. Put all the crust ingredients into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 until fully combined, about 2 minutes (mixture will be crumbly – that is OK).

3. Transfer to prepared pan and flatten to evenly cover the bottom and about ½ inch up the sides. Use the bottom of a drinking glass or measuring cup to tamp down firmly.

4. Bake in the middle position for 8 to 10 minutes. Remove and allow to cool. Reduce the oven temperature to 325°F. Put a roasting pan filled with water on the lowest rack position. The second rack should be just above the pan of water.

5. While the crust is cooling, prepare the filling. Wipe out the Cuisinart® mixing bowl and clean the paddle. Add the cream cheese to the bowl and mix on Speed 3 until just smooth, about 1 minute. Add sugar, ¼ cup at a time, and mix until completely smooth. Scrape down the entire bowl after every other addition.

6. Once cream cheese and sugar are completely smooth, add the eggs, one at a time, allowing each to fully incorporate

before adding the next egg, about 15 seconds. Scrape down the entire bowl after every other addition. Add the vanilla extract and mix to fully incorporate. Continue to mix on Speeds 3 to 4 until fully smooth, about 1½ to 2 minutes.

7. Pour the batter into the cooled, prepared crust.
8. Drop melted chocolate onto cream cheese mixture, ¼ cup at a time. Draw swirls with a knife or spatula to create a marbled effect.
9. Put cheesecake on the middle rack of the preheated oven. Add more water to the roasting pan if necessary.
10. Bake until the edges of the cheesecake start to pull away from the sides of the pan and the center is slightly jiggly, about 45 minutes to 1 hour.
11. Remove from oven and cool in pan on a wire rack until completely cooled. Refrigerate for 6 hours or longer before serving.

TIP: The pan of water aids in the gentle baking of the cheesecake and prevents any cracking.

Nutritional analysis per serving (based on 12 servings):
 Calories 399 (49% from fat) • carb. 41g • pro. 10g • fat 22g
 • sat. fat 13g • chol. 133mg • sod. 404mg • calc. 127mg
 fiber 1g

Deep Chocolate Layer Cake

Frost this moist chocolate cake with our Cream Cheese Frosting on page 35.

Makes two 9-inch cakes; 16 servings

- Nonstick cooking spray or unsalted butter, softened**
- 6 ounces bittersweet chocolate, chopped**
- ¾ cup cocoa powder, Dutch process**
- 2 teaspoons espresso powder**
- 1 cup boiling water**
- 2½ cups unbleached, all-purpose flour**
- 1 cup granulated sugar**
- ½ cup packed light brown sugar**
- 1 teaspoon baking soda**
- ¾ teaspoon baking powder**
- ¾ teaspoon kosher salt**
- 1 cup vegetable oil**

- 1 cup buttermilk**
- 4 large eggs, lightly beaten**
- 2 teaspoons pure vanilla extract**

1. Preheat oven to 350°F with the rack in the middle position. Grease two 9-inch round cake pans with cooking spray or softened butter and line the bottoms with parchment paper. Reserve.
2. Put the bittersweet chocolate, cocoa powder, and espresso powder into a small bowl and pour the boiling water over the ingredients. Stir until chocolate has melted. Cool to room temperature and reserve.
3. Put the flour, sugars, baking soda, baking powder, and salt into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 until evenly mixed.
4. Combine the buttermilk, oil, eggs, and vanilla into the cooled chocolate mixture.
5. With the mixer on Speed 2, slowly add the liquid mixture to the dry ingredients. Mix until smooth, about 1 minute, stopping as necessary to scrape entire bowl.
6. Divide the batter evenly between the prepared pans. Bake in preheated oven until a cake tester comes out clean when inserted into the center, about 30 to 35 minutes.
7. Remove from oven and cool into pans on a wire rack until cool to the touch. Cool cakes completely before frosting.

Nutritional analysis per serving: Calories 345 (50% from fat)
 carb. 41g • pro. 6g fat 21g • sat. fat 5g • chol. 47mg
 sod. 227mg • calc. 30mg • fiber 3g

Golden Yellow Cake

This is the basic yellow cake everyone remembers and loves, and is nearly as simple as making one from a package. Pair with our Chocolate Frosting on page 34 to make a great cake for any occasion.

Makes two 9-inch layers; 12 servings

- Nonstick cooking spray**
- 3 cups cake flour, not self-rising**
- 1 tablespoon baking powder**
- 2 teaspoons baking soda**
- ½ teaspoon kosher salt**

- 2 large eggs**
- 2 large egg yolks**
- 1²/₃ cups granulated sugar**
- 2 teaspoons pure vanilla extract**
- 1 cup vegetable oil**
- 1¹/₂ cups buttermilk**

Gluten-Free Golden Cupcakes

These cupcakes pair very nicely with our Dairy-Free Vanilla Frosting (page 35)

Makes 12 standard-size cupcakes or 42 mini cupcakes

1. Preheat oven to 350°F. Spray two 9-inch cake pans with nonstick cooking spray and line with parchment paper. Reserve. Sift flour, baking powder, baking soda and salt together in a medium mixing bowl. Reserve.
2. Put the eggs, yolks and sugar into the bowl of the Cuisinart® stand mixer. Attach the flat mixing paddle and mix on Speed 6 until light and fluffy, about 2 minutes. Add the vanilla extract and mix until incorporated.
3. Reduce to Speed 2 and gradually add the oil. Increase to Speed 4 and mix until fully incorporated, about 1 minute. Scrape down entire bowl.
4. Add one-third of the reserved dry ingredients to the bowl and mix until incorporated. Add one-half of the buttermilk and mix until incorporated. Repeat, ending with the dry mixture, stopping to scrape down the bowl as necessary.
5. Divide the batter evenly between the prepared pans. Bake in the preheated oven until cakes are golden, edges start to pull away from the sides of the pan, and a cake tester comes out clean when inserted in the center, about 25 minutes.
6. Remove from oven, cool in pans on a wire rack until cool to the touch, then transfer cakes to a wire cooling rack to cool completely before frosting.

*Nutritional analysis per serving (based on 12 servings):
Calories 396 (45% from fat) • carb. 51g • pro. 5g • fat 20g
sat. fat 2g • chol. 32mg • sod. 462mg • calc. 396mg
fiber 1g*

- Nonstick cooking spray**
- 2 cups sorghum flour**
- 1 cup potato starch**
- 1/2 cup arrowroot starch**
- 1 tablespoon baking powder**
- 1/2 teaspoon baking soda**
- 1 teaspoon xanthan gum**
- 1 teaspoon kosher salt**
- 1 1/2 cups agave nectar**
- 1/2 cup olive oil**
- 3/4 cup butternut squash purée**
- 2 tablespoons pure vanilla extract**
- 1 teaspoon white vinegar**

1. Preheat oven to 350°F. Lightly coat a full or mini muffin pan with cooking spray. Cupcake liners may be used (these may also be sprayed so that the liners cleanly come off the cupcakes).
2. Put the flour, starches, baking powder, baking soda, xanthan gum and salt into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 to sift the ingredients together.
3. With the mixer running on Speed 2, add the remaining ingredients, in the order listed, and mix all ingredients. Scrape the entire bowl to ensure all of the ingredients are evenly incorporated.
4. Scoop batter into prepared muffin pans. Bake until golden and a cake tester comes out clean, about 25 minutes for regular-sized muffins, 15 minutes for minis. Remove from oven, cool in pans on a wire rack until cool to the touch, then transfer cupcakes to a wire cooling rack to cool completely before frosting.

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

French Buttercream

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

Makes about 3 cups

- 1¼ cups granulated sugar**
- ¼ cup water**
- 5 large egg yolks**
- 2 sticks (½ pound) unsalted butter, cold and cut into ½-inch cubes**
- ½ teaspoon pure vanilla extract**
- Pinch kosher salt**

1. Put sugar and water together in a small saucepan and place over medium heat until sugar is dissolved and the mixture reaches 235°F (this is called “soft-ball” stage – many candy thermometers have a special marking for this temperature to make it easy to monitor).
2. Put the yolks into the Cuisinart® mixing bowl. Attach the whisk and mix, starting on Speed 1 and gradually increasing to Speed 8, to break up the eggs.
3. Reduce to Speed 6 and slowly pour in the sugar mixture while the mixer is running, doing your best to avoid directly hitting the whisk to avoid excessive splatter. Once all the sugar is added, scrape the entire bowl and slowly turn up to Speed 12 until the bowl is cooled to room temperature, about 8 to 10 minutes.
4. Once the bowl is cool, reduce speed to 7 and add the butter very slowly, one piece at a time. Once half of the butter has been added, switch to the mixing paddle and then increase speed to about 10 to incorporate remaining butter. Once all of the butter has been added, add the vanilla extract and salt, mixing until all is incorporated.
5. Use immediately or store in an airtight container for up to 10 days.

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

Nutritional analysis per serving (2 tablespoons): Calories 119 (63% from fat) • carb. 11g • pro. 1g • fat 8g • sat. fat 6g • chol. 58mg • sod. 7mg • calc. 5mg • fiber 0g

Swiss Buttercream

Swiss buttercream, a more forgiving and stable version, can be used for traditional frosting and piping.

Makes about 4½ cups

- 6 large egg whites**
- ¼ cups granulated sugar**
- Pinch kosher salt**
- 3 sticks (¾ pound) unsalted butter, cold and cut into ½-inch cubes**
- ½ teaspoon pure vanilla extract**

1. Put egg whites, sugar and salt in the Cuisinart® mixing bowl. Place bowl over a pan of simmering water and whisk the whites constantly until the temperature reaches 140°F. Place bowl on mixer. Attach the whisk.
2. Once whites come to temperature, mix on Speed 10 until cooled to room temperature, about 15 minutes. Once cool, reduce to Speed 3 and add the butter, piece by piece, until each is fully incorporated before adding the next. Scrape down the entire bowl as necessary.
3. Once half of the butter has been added, switch to the mixing paddle and then increase speed to about 10 to incorporate remaining butter. Once all of the butter has been added, add the vanilla extract and salt, mixing until all is incorporated.
4. Use immediately or store in an airtight container for up to 10 days.

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

Nutritional analysis per serving (2 tablespoons): Calories 97 (68% from fat) • carb. 7g • pro. 1g • fat 7g • sat. fat 5g • chol. 20mg • sod. 9mg • calc. 0mg • fiber 0g

Chocolate Frosting

A light and fluffy classic.

Makes about 3 cups

- 4 cups confectioners' sugar, sifted**
- 4 ounces unsweetened chocolate, melted and cooled**
- 2 ounces semisweet chocolate, melted and cooled**

- 8 tablespoons (1 stick) unsalted butter, cut into ½-inch pieces and at room temperature**
- 2 teaspoons pure vanilla extract**
- ¼ teaspoon kosher salt**
- ⅔ to ¾ cup whole milk or heavy cream**

1. Put all ingredients except the milk/cream in the Cuisinart® mixing bowl. Attach the chef's whisk and mix on Speed 2 for 2 minutes. Add ½ cup of the milk. Increase speed to 5 and beat until smooth and fluffy, about 4 minutes, stopping to scrape the bowl as necessary. While still mixing on Speed 5, add remaining milk, tablespoon by tablespoon, as needed for spreadable consistency.

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

Nutritional analysis per serving (2 tablespoons):
Calories 158 (39% from fat) • carb. 24g • pro. 1g • fat 7g
sat. fat 5g • chol. 12mg • sod. 30mg • calc. 21mg • fiber 1g

Cream Cheese Frosting

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

Makes 4 cups

- 5½ cups confectioners' sugar**
- ¼ teaspoon kosher salt**
- 1 pound (two standard 8-ounce packages) cream cheese, at room temperature**
- 8 tablespoons (1 stick) unsalted butter, cut into 1-inch pieces and at room temperature**
- 1 teaspoon pure vanilla extract**

1. Sift the sugar and salt into a small bowl and reserve.
2. Put cream cheese in the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 3 until smooth, about 1½ to 2 minutes. Add butter and beat until fully incorporated and smooth. Reduce speed to 2 and, with the mixer running, slowly add the sifted confectioners' sugar/salt to the bowl and mix until incorporated, about 2 minutes. Scrape the entire bowl well. Add vanilla extract. Mix until incorporated.

3. Refrigerate to set, at least 30 minutes. Once set, use as desired. Frosting can be stored in an airtight container for up to 1 week.

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

Dairy-Free Vanilla Frosting

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

Makes about 2 cups

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

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

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

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

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

Royal Icing

This icing is great for decorating sugar cookies or cakes. You can add food coloring to color it or extracts to flavor it.

Makes 1½ cups

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

1. Put the sugar into the Cuisinart® mixing bowl. Attach the whisk, mix on Speed 3 and, with the mixer running, slowly add in

the egg white until fully incorporated, about 1 minute.

2. While the mixer is still running on Speed 3, add the milk and lemon juice and mix until fully incorporated. Scrape down the entire bowl as necessary.
3. Continue mixing until soft peaks form, about 2 minutes. Use immediately or cover the bowl with a damp cloth so the icing does not harden. Icing should be used the same day. If not using immediately, it will need to be rewhisked to remove any hard lumps that may form.

Note: If using coloring or a flavoring extract for the icing, add it with the milk and lemon juice in step 2.

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

Chocolate Glaze/Ganache

Use to frost or fill your favorite cakes.

Makes about 1 cup

- 6 ounces chocolate (may use bittersweet or semisweet), chopped**
¾ cup heavy cream
3 tablespoons unsalted butter, cut into 1-inch pieces

1. Put the chopped chocolate in the Cuisinart® mixing bowl.
2. Put the heavy cream in a small saucepan and bring to just a simmer. Pour hot cream over chocolate. Allow to sit for 1 minute to cool slightly.
3. Attach the whisk and mix on Speed 4 until chocolate is melted and the mixture comes together, about 2 minutes. Add butter, one cube at a time, and whisk until fully incorporated and shiny.
4. If using as a glaze, use immediately. If using as a filling, allow to sit until slightly hardened. Any leftovers can be refrigerated until solid, and then scooped and shaped into truffles.

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

Simple Chocolate Mousse

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

Makes 5 cups

- 6 ounces good quality, bittersweet chocolate, coarsely chopped**
1¾ cups heavy cream, divided
1 tablespoon pure vanilla extract
2 tablespoons brandy or flavored liqueur (optional, e.g., hazelnut, coffee or orange)

1. In a double boiler set over barely simmering water, melt the chocolate with 2 tablespoons of the heavy cream, stirring until smooth. Remove from the heat and let cool until lukewarm. Stir in the vanilla extract and brandy or liqueur.
 2. Add the remaining cream to the mixing bowl of the Cuisinart® Stand Mixer. Attach the whisk and begin whipping on Speed 1. Gradually increase to Speed 12, until the cream holds soft peaks, about 1½ minutes.
 3. Stir about a fourth of the whipped cream into the cooled, melted chocolate mixture. Then fold in the remaining whipped cream.
 4. Cover and refrigerate the mousse for 30 minutes.* Spoon or pipe into serving bowls. If desired, garnish with shaved or finely chopped chocolate and a dollop of whipped cream.
- *If using the mousse to fill a pie, pour mixture directly into cooled pie crust, like in our Chocolate Cream Pie on page 29.
5. Chocolate mousse can be stored in the refrigerator for up to two days.

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

Whipped Cream

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

Makes about 2 cups

- 1 cup heavy cream**
- 2 to 4 tablespoons confectioners' sugar, sifted**
- ½ teaspoon pure vanilla extract**
- Pinch kosher salt**

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

Nutritional analysis per serving (2 tablespoons):

*Calories 56 (88% from fat) • carb. 1g • pro. 0g • fat 5g
sat. fat 4g • chol. 20mg • sod. 9mg • calc. 0mg • fiber 0g*

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