Cuisinart®

THREE YEAR WARRANTY
3
YEAR
CUISINART



Contents

Features and Benefits 3

Use, Care and Maintenance 4

Quick Reference Guide 5

Warranty 6

Recipes 8

Important Safeguards

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

WARNING: Read all safety warnings and instructions. Failure to follow the warnings and instructions may result in electric shock, fire and/or serious injury.

1. READ ALL INSTRUCTIONS.

2. To protect against electric shock, do not put the motor housing of this Cordless Rechargeable Blender in water or other liquids while unit is charging. Other than the travel cup with blade (and lid), never submerge any other portion of this unit in liquids. If the compact blender base falls into liquid, remove immediately. Carefully remove, clean, and dry unit thoroughly before continuing.

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. Do not operate in the presence of explosive and/or flammable fumes.

5. To avoid the possibility of personal injury, always unplug the unit from the USB cable before attaching or removing blades and/or attachments for cleaning or any other purpose.

6. Illuminated lights indicate unit is ready to operate.

7. When blending jar is attached to base avoid any contact with blades or movable parts.

8. Keep hands, hair, clothing, as well as spatulas and other utensils away from attachments and blending jar during operation to reduce risk of injury to persons, and/or damage to the appliance. A spatula may be used, but must be used only when the unit is not operating.

9. BLADES ARE SHARP. HANDLE CAREFULLY.

10. Never leave your blender unattended while it is running. Injury can result if moving blade accidentally becomes exposed.

11. Damaged or leaking blending jar must be replaced.

12. USB power adapter and USB cable should be plugged into an electrical outlet away from sink or hot surface.

13. Do not use an extension cord.

14. Do not attempt to use this USB cable with other products.

15. Do not charge batteries with charger plugged into an outdoor outlet.

16. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been dropped or damaged in any way, or is not operating properly. Contact the manufacturer at their customer service telephone number for information on examination, repair, or adjustment.

17. The use of attachments or accessories not recommended by Cuisinart may cause fire, electric shock or risk of injury.

18. Make sure the appliance is off and the motor/blade attachment has stopped completely before putting on or taking off attachments, and before cleaning.

19. This appliance is intended for household use only and is not for commercial or outdoor use.

20. Do not use this blender for other than its intended use of preparing foods and beverages.

21. To reduce the risk of fire or electric shock, do not operate any heating appliance beneath or near the motor base.

22. Do not mount or store unit over or near a portion of a heating or cooking appliance, or a sink or washbasin.

28. Unplug the USB power adapter from the outlet before attempting any routine cleaning of the charger.

29. Do not operate with a damaged USB power adapter. Have damaged USB power adapter replaced immediately.

30. Do not incinerate the blender, even if it is severely damaged. The batteries can explode in a fire.

31. This product contains lithium batteries which must be recycled at the end of the life of the blender and disposed of properly. Do not incinerate or compost batteries, as they will explode at high temperatures.

32. Leaks from battery cells can occur under extreme conditions. If the liquid gets on the skin, (1) wash

quickly with soap and water or (2) neutralize with mild acid such as lemon juice or vinegar. If the liquid gets into eyes, flush them immediately with clean water for a minimum of 10 minutes. Seek medical attention.

33. Recharge only with the USB power adapter specified by the manufacturer. A USB power adapter that is suitable for one type of battery pack may create a risk of fire when used with another battery pack. The USB charger must be listed Class 2 power supply or certified ITE power supply, rated output 5V/3A MAX. Do not use unapproved sources.

34. Use appliances only with specifically designated battery packs. Use of any other battery packs may create a risk of injury and fire.

35. Do not use a battery pack or appliance that is damaged or modified. Damaged or modified batteries may exhibit unpredictable behavior resulting in fire, explosion or risk of injury.

36. Do not expose a battery pack or appliance to fire or excessive heat. Exposure to fire or temperatures above 265°F/130°C may cause an explosion.

37. Have servicing performed by a qualified repair person using only identical replacement parts. This will ensure that the safety of the product is maintained.

38. Recommended ambient charging temperature: 50°F·104°F

39. Recommended storage temperature: 50°F·104°F (10°C·40°C).

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

41. 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.

42. Use only USB cable supplied with this product.

43. Do not use outdoors.

44. CAUTION! NEVER USE carbonated beverages in the travel cup.

45. Do not blend hot liquids in the travel cup (10°C·55°C).

Save These Instructions For Household Use Only

1. Single 18oz. travel cup with lid and blade assembly (permanently mounted in travel cup) allows you to blend your favorite drinks: smoothies, protein, health, diet drinks, and more!

2. Two Buttons: Power On/Off (icon) and Function (icon)

3. Rechargeable blender base, run by 11.1 volts, is sturdy, stable, and easy to handle.

4. Slip-resistant base prevents movement during use.

5. Charger port:
To plug USB cable into unit.

6. USB Power Cable

7. White/Green/Yellow LED Indicator Lights
White: Function Indicator Lights
Blue: Power on Lights
Green: Charge level Indicator Lights
Yellow: Unassembled Indicator Lights



Read all instructions completely for detailed operating procedures.

CHARGING YOUR COMPACT BLENDER/BATTERY LIFE

The batteries in your Cordless Compact Blender have not been fully charged.

Before the first use of this appliance, the batteries must be charged until the LED green bar around buttons is fully illuminated. With a full charge, your compact blender will run for approximately 20 minutes, depending on load. Your compact blender will be fully charged in approximately 2 hours (when charged at room temperature below 30°C/86°F).

OPERATION INSTRUCTIONS

1. Put ingredients into the travel cup, place lid and twist clockwise to lock.

2. With the base unit stable, place the assembled travel cup onto the base and turn clockwise until locked into place (a snap sound will be heard).

3. Pressing the Power button once ⏻, the blender will go into Ready-Mode. Press "Function" button ≡ to select "Blend" or "Smoothie" function. The corresponding white LED light will illuminate.

4. Press Power Button ⏻ to start the blender.

5. Once blending or smoothie cycle is complete, blender will automatically turn off.

Note: The default blending cycle is 30 seconds. If you wish for an additional cycle, press power button (icon) a second time.

Note: If you wish to stop the blender anytime during the cycle, press the power ⏻ button.

6. Remove the travel cup from the base by twisting counterclockwise and lifting.

NOTE: Do not fill with ingredients/liquid past the max fill line.

NOTE: Maximum runtime of a single blending cycle is 30 seconds

Operating and Safety Tips

· Always use the blender on a clean, sturdy, and dry surface.

· Always operate the blender with the lid installed on travel cup

· Don't remove travel cup while unit is running.

· Don't store food or liquids in your travel cup.

· Don't overload travel cup.

· CAUTION: NEVER use carbonated beverages in the travel cup.

· Don't blend hot liquids in travel cup.

· Don't use any container or accessories not recommended by Cuisinart ®. Doing so may result in injury.

· The travel cup should never be used in a microwave.

Cleaning and Maintenance

The base and parts are made of corrosion-resistant materials that are easy to clean. Before first use and after every use, clean travel cup and lid in warm, soapy water. Travel cup and lid is top rack dishwasher safe.

(Note: Base should be wiped clean only. Do not submerge or subject to running water.) Periodically check all parts before reassembly.

DO NOT USE if any part is damaged, or the cup is chipped or cracked.

NEVER TOUCH THE BLADE ITSELF.

CAUTION: The blades are SHARP and may cause injury.

DO NOT attempt to remove blades from travel cup.

Tip: You may wish to clean your travel cup as follows: Squirt a small amount of dishwashing liquid into travel cup and fill halfway withwarm water. Attach lid on travel cup, the attach travel cup to base. Run for 15 seconds. Repeat, using clean tap water. Carefully disassemble parts and empty cup. Rinse and dry all parts thoroughly. Finally, wipe the motor base clean with a damp cloth to remove any residue, and dry thoroughly.

Never submerge the motor base in water or other liquids, or place in a dishwasher.
Any other servicing should be performed by an authorized service representative.

· When using your travel cup, ingredients are put in the following order: Always put the liquids in first then the softest ingredients into the travel cup (non-frozen banana/fruits), and finish with the harder ingredients (Ice and frozen fruits)

· It is recommended that most foods be cut into ½-inch pieces to achieve the most uniform result.

· If food jams or sticks to the sides of the travel cup when blending (red LED will flash), stop the blender, Remove travel cup from the base before removing lid, and carefully scrape down the food, replace lip, reattached assembled travel cup to base and blend again to combine.

· When blending thicker mixtures, lightly hold down the top of travel cup to prevent unnecessary movement.

· This blender is equipped with an overloaded protection that automatically shuts down the motor in case of overheating. A red LED light will flash. Let the unit rest until lights stop flashing about 30 seconds to 10 minutes.

· If the blade becomes locked by ingredients (red LED will flash), it is recommended to reduce the amount of ingredients inside the cup, (refer to third bullet NUMBER).

· After finishing a blending cycle, it is recommended to let the unit to rest for at least a minute before starting next blending cycle to avoid overheating of unit.

LIMITED WARRANTY

Subject to the exclusions and limitations contained herein, Conair LLC dba Cuisinart ("Cuisinart") warrants that the Cuisinart ® Portable Personal Blender ("Product") will be free from material defects in materials and workmanship under normal home use conditions for a period of THREE (3) years beginning on the date the Product was purchased in its original, sealed packaging, unless otherwise specified in this Limited Warranty. This Limited Warranty is only for U.S. consumers (defined herein as purchasers at retail for personal, family, or household use) who originally purchase the Product from Cuisinart or an authorized Cuisinart ® reseller (if you are unsure whether a retailer or other point of sale is an authorized or unauthorized Cuisinart reseller, contact Cuisinart).

This Limited Warranty does NOT cover:

· Normal wear and tear;

· Any Product purchased by commercial purchasers or for commercial or nonhousehold uses;

· Accessories, parts, or software added to the Product after the system is shipped from Cuisinart;

· Any costs associated with the replacement or repair of the Product, including labor, installation, or other costs incurred by you without prior Cuisinart approval;

· Damage to the Product, defective conditions, or nonconformities due to: (1) external causes, including shipping, accidents, problems with electrical power (Product designed only for use with 120-volt outlets), abnormal conditions (such as mechanical or environmental); (2) usage not in accordance with Product instructions; (3) misuse, neglect, unauthorized alteration, unauthorized repair; and (4) acts of God or other events beyond Cuisinart's control;

· Damage caused by you or any unauthorized third party, even though necessary repairs and maintenance might be performed by any company.

· Damage caused by accessories or replacement parts not specifically authorized by Cuisinart; and

· Any Product where the original Product identification markings (trademark or serial number) have been removed, altered, or obliterated.

It is recommended that you visit the website, https://www.cuisinart.com/register-your-product.html, 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 Limited Warranty will be the date of manufacture.

HASSLE-FREE WARRANTY

If the Product that is the subject of this Limited Warranty fails during the warranty period for reasons covered by this Limited Warranty, Cuisinart will, at its option, repair the Product, replace the Product with another identical or reasonably equivalent product, or if Cuisinart is unable to repair or replace the Product, refund the purchase price, less the amount directly attributable to the consumer's prior usage of the Product. To obtain a return shipping label, email us at https://www.cuisinart.com/customer-care/product-assistance/product-inquiry/, or call our Consumer Service Center toll-free at 1-800-726-0190 to speak with a representative.

Upon receipt of the Product, Cuisinart will inspect the Product and, if required under this Limited Warranty, attempt to repair, replace, or refund the Product within thirty (30) days. However, there may be delays beyond Cuisinart's control, in which case that time period may be extended as reasonably necessary.

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 the Product is still under warranty.

CALIFORNIA RESIDENTS ONLY

The THREE (3) year Limited Warranty period begins on the date the Product was delivered, which may be different than the date the Product was purchased. California residents also have the option of obtaining the benefits of this Limited Warranty by bringing the Product to (A) the store where it was purchased or (B) 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 with another identical or reasonably equivalent product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the Product. California residents may also, according to their preference, return nonconforming Products directly to Cuisinart for repair or, if necessary, replacement with another identical or reasonably equivalent Product by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for

the cost of such repair, replacement, and/or shipping and handling for such nonconforming Products under warranty.

THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE OR BY JURISDICTION. IN THE EVENT THIS LIMITED WARRANTY IS BREACHED, YOU MAY HAVE CLAIMS FOR REPLACEMENT, DAMAGES, OR OTHER PENALTIES

LIMITATIONS OF LIABILITY/ADDITIONAL LIMITATIONS AND EXCLUSIONS

ALL EXPRESS AND IMPLIED WARRANTIES ARE LIMITED IN DURATION TO THE LIMITED WARRANTY PERIOD. NO WARRANTIES APPLY AFTER THAT PERIOD. SOME STATES (OR JURISDICTIONS) DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THIS LIMITATION MAY NOT APPLY TO YOU. CUISINART'S RESPONSIBILITY UNDER THIS OR ANY OTHER WARRANTY, IMPLIED OR EXPRESS, IS LIMITED TO REPAIR, REPLACEMENT, OR REFUND, AS SET FORTH ABOVE. THESE REMEDIES ARE THE SOLE AND EXCLUSIVE REMEDIES FOR ANY BREACH OF WARRANTY. TO THE MAXIMUM EXTENT PERMITTED BY LAW, CUISINART IS NOT RESPONSIBLE FOR ANY DIRECT, INDIRECT, SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES RESULTING FROM ANY BREACH OF WARRANTY, OR UNDER ANY OTHER LEGAL THEORY (INCLUDING, BUT NOT LIMITED TO, LOST PROFITS, DOWNTIME, LOSS OF GOODWILL, DAMAGE TO OR REPLACEMENT OF EQUIPMENT AND PROPERTY, AND ANY COSTS OF RECOVERING, REPROGRAMMING, OR REPRODUCING ANY PROGRAM OR DATA STORED IN OR USED WITH A SYSTEM CONTAINING THE PRODUCT), EVEN IF CUISINART HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. SOME STATES (OR JURISDICTIONS) DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. ALL EXPRESS AND IMPLIED WARRANTIES ARE LIMITED IN DURATION TO THE LIMITED WARRANTY PERIOD. NO WARRANTIES APPLY AFTER THAT PERIOD. SOME STATES (OR JURISDICTIONS) DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THIS LIMITATION MAY NOT APPLY TO YOU.

This Limited Warranty is issued by:

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Recipes

Gluten-Free Banana Muffins 8

Lemon-Thyme Shortbread 9

Edible Cookie Dough 9

Ginger Cookies 10

Pavlova with Blood Orange
and Pomegranate 10

Chocolate Cream Pie 11

Yellow Buttermilk Sheet Cake
with Fluffy Chocolate Frosting 12

Creamy Mashed Potatoes 12

Buffalo Chicken Dip 13

Pimento Cheese Spread 13

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Gluten-Free Banana Muffins

Makes 12 muffins

- Nonstick cooking spray
- 2 cups gluten-free, all-purpose flour
- ½ cup whole rolled oats (not quick cooking)
- 1,3 cup granulated sugar
- 1,3 cup packed light brown sugar
- 1½ teaspoons baking powder
- ¼ teaspoon baking soda
- ½ teaspoon kosher salt
- ½ teaspoon xanthan gum (optional; use only if flour blend does not include it)
- ½ teaspoon ground cinnamon
- 1½ cups mashed, very ripe bananas (about 3 medium bananas)
- ½ cup vegetable oil
- 2 large eggs, room temperature
- ½ teaspoon pure vanilla extract

1. Preheat the oven to 375°F with the rack in the middle position. Lightly coat a regular 12-cup muffin pan with nonstick cooking spray; reserve.
2. Put the flour, oats, sugars, baking powder, baking soda, salt, xanthan gum (if using), and cinnamon into a mixing bowl. Using the beaters, mix on Speeds 1 to 2 until fully combined, about 30 seconds.
3. In a separate, large mixing bowl, combine the bananas, oil, eggs, and vanilla extract on Speed 3 until smooth and creamy, 1 to 2 minutes. Add the dry ingredients and mix on Speed 2 until fully combined.
4. Divide evenly among the prepared muffin cups. Bake until the tops of the muffins spring back to the touch, about 16 to 18 minutes. Transfer pan to a wire rack. Enjoy muffins warm or at room temperature.

Lemon-Thyme Shortbread

Makes about 3 dozen cookies

Cookie Dough:

- 1¾ cups unbleached, all-purpose flour
- ½ teaspoon kosher salt
- 16 tablespoons (2 sticks; ½ pound) European-style, unsalted butter, cut into 8 pieces, room temperature
- 1,3 cup granulated sugar
- 1,3 cup confectioners' sugar, sifted
- 2 large egg yolks, room temperature
- 1 to 2 tablespoons fresh thyme leaves
- 2 tablespoons grated lemon zest

Lemon Icing:

- ½ cup confectioners' sugar, sifted
- 2 tablespoons heavy cream
- 2 teaspoons fresh lemon juice
- Pinch fine sea salt

1. Put the flour and salt into a medium mixing bowl. Using the beaters, mix on Speed 1 to fully combine, about 30 seconds. Reserve.

2. Put the butter into a large mixing bowl. Mix on Speeds 2 to 3 until creamy, then add the sugars. Mix on Speeds 2 to 3 until light, then add the egg yolks, and beat until combined. Add the dry ingredients, and mix on Speed 2 until evenly combined. Add the thyme and lemon zest, and gently mix into dough.

3. Divide dough into two disks. Place each piece of dough between two separate pieces of parchment. Roll each out to ¼-inch thickness. Transfer the dough to a baking sheet and cover tightly with plastic wrap. Refrigerate overnight.

4. Preheat the oven to 350°F with racks in the lower and upper thirds of the oven. Line two rimmed baking sheets with parchment paper.

5. Take the dough out of the refrigerator. Use a 1½-inch round cutter to form small disks. Transfer to the prepared baking sheets. Chill for about 10 minutes. Repeat with remaining dough, reforming and rerolling the scraps as necessary.

6. Bake the chilled dough until just browned around the edges, about 12 minutes, rotating the pans if necessary. Cool the cookies completely.

7. While cookies are cooling, prepare the icing. Put the sugar, cream, lemon juice, and salt into a medium mixing bowl, and then mix on Speed 1 until very smooth and spreadable. If the icing seems too thick, add more cream, 1 teaspoon at a time. If it seems too thin, add more confectioners' sugar, 1 teaspoon at a time. Spread on top of the cooled cookies.

Edible Cookie Dough

Makes about 3½ cups

8 tablespoons (1 stick) unsalted butter, cut into 4 pieces, room temperature

. cup packed light brown sugar

. cup granulated sugar

2 tablespoons milk (any fat variety or nondairy alternative)

1 tablespoon pure vanilla extract

1· cups unbleached, all-purpose flour (you can substitute a gluten-free, all-purpose flour blend)*

½ teaspoon kosher salt

1 cup semisweet chocolate chips

1. Put the butter and sugars into a large mixing bowl. Mix on Speeds 2 to 4 until very light and creamy, about 2 minutes. Stop to scrape down the bowl as needed.

2. While mixing on Speed 2, add the milk and vanilla extract. Add the flour and salt, and mix on Speed 2 until completely combined. Add the chips and mix on Speed 2.

3. Scoop the dough into desired-size pieces. While the dough can be eaten immediately, it is best chilled. Store in the refrigerator for up to 1 week or in the freezer for up to 1 month.

* It is important to precook flour before using to avoid consuming a raw product. It is simple to do in your own home oven. Spread the flour that you will be using on a rimmed baking pan. Put into a 350°F oven and cook for about 5 minutes, stirring halfway through. The flour needs to reach 160°F to be sure that it is safe to eat.

Ginger Cookies

Makes about 2½ dozen cookies

2¼ cups unbleached, all-purpose flour

1 teaspoon baking soda

1 tablespoon ground ginger

1 teaspoon ground cinnamon

½ teaspoon ground allspice

¾ teaspoon kosher salt

¼ cup finely chopped crystallized ginger

12 tablespoons (1½ sticks) unsalted butter, cut into 1-inch pieces, room temperature

¼ cup molasses

¾ cup packed light brown sugar

¼ cup granulated sugar

1 large egg, room temperature

1 teaspoon pure vanilla extract

1,3 cup turbinado sugar, for rolling

1. Preheat the oven to 350°F with racks in the lower

and upper thirds of the oven. Line two baking sheets with parchment paper.

2. Put the flour, baking soda, spices, and salt into a medium mixing bowl. Using the beaters, mix on Speed 1 to fully combine, at least 30 seconds. Add the chopped ginger and mix on Speed 1 to coat; reserve.

3. Put the butter and molasses into a large mixing bowl. Mix, starting at Speed 2 and increasing to Speed 4, until smooth, about 2 minutes. Scrape down the bowl and then add the sugars. Mix on Speeds 2 to 4 until very light and the sugar has dissolved into the butter and molasses, about 2 minutes. Add the egg, mixing on Speeds 2 to 3, and then the vanilla extract. Add the dry ingredients and mix on Speed 2 until just combined.

4. Put the turbinado sugar into a shallow bowl or baking pan.

5. Scoop the dough into golfball-size pieces. Roll in the turbinado sugar and then place on the prepared baking sheets. Gently flatten each piece of dough with the bottom of a clean glass.

6. Bake until just set at the edges, 12 to 15 minutes. Allow pans to cool between batches of cookies.

Pavlova with Blood Orange and Pomegranate

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

¼ teaspoon pure vanilla extract

½ teaspoon grated citrus zest

Topping:

2 blood oranges, peeled and segmented

3 tablespoons pomegranate seeds

½ cup granulated sugar

½ cup water

1 cup blood orange juice (for a pink-red syrup, substitute with pomegranate juice; blood orange makes a dark orange-colored syrup)

¾ cup heavy cream

¼ cup sifted confectioners' sugar

1 teaspoon pure vanilla extract

Finely grated citrus zest, for garnish (optional)

1. Preheat the oven to 350°F with the rack in the middle position. Line a cookie sheet 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 a large mixing bowl (make sure it is spotlessly clean). Using the whisk, start mixing on Speed 1 and very gradually increase to Speed 3. Whip until the whites form soft peaks. With the mixer running, gradually add the granulated sugar. Increase to Speed 5 and whip until stiff peaks form, about 8 minutes. Add the cornstarch, vinegar, vanilla, and zest, and gently mix on Speed 2 to combine.

3. Transfer the 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 then immediately reduce the temperature to 200°F.

5. Bake for 1½ hours, until the edges and top are dry; the meringue should be very pale. At the end of baking time, turn off the oven, but leave the meringue in the oven until it has cooled completely, about 1 hour.

6. While the meringue is cooling, prepare the topping. Be sure that the oranges have no visible white pith on the segments. Reserve on a plate with the pomegranate seeds.

7. Prepare the orange syrup. Put the sugar and water into a heavy-bottomed saucepan. Cook over medium heat until the sugar has dissolved, then add the juice. Cook until the mixture thickens and coats the bottom of the pan, 20 to 25 minutes. Reserve and cool. NOTE: If the syrup seems too thick to use, you can thin it with hot water, adding a teaspoon at a time.

8. Once the meringue is fully cool, prepare the whipped cream. Put the cream into a large mixing bowl. Using the whisk, start whipping the cream on Speed 1, gradually increasing to Speed 3, for

about 1 minute, so that the cream has some body. Add the sugar and vanilla extract, and continue to whip to Speed 4 until cream forms soft peaks.

9. Assemble the pavlova. Put the meringue on a serving plate. Fill with the whipped cream and then, using a slotted spoon, top the whipped cream with the fruit. Drizzle the syrup around the plate. You may garnish with grated zest as well.

10. Serve immediately.

Chocolate Cream Pie

Makes about 12 servings

Crust:

2½ cups chocolate cookie crumbs (from about 24 chocolate sandwich cookies)

5 tablespoons unsalted butter, melted

Filling:

¼ cup packed light brown sugar

¼ cup granulated sugar

3 tablespoons unsweetened cocoa powder

2½ tablespoons cornstarch

¼ teaspoon kosher salt

3 cups half-and-half

3 large eggs, lightly beaten

4 ounces semisweet chocolate, chopped

3 tablespoons unsalted butter, cut into small dice

Topping:

2 cups heavy cream, well-chilled

¼ cup plus 2 tablespoons granulated sugar

Chocolate curls, for garnish

1. Make the crust. Preheat the oven to 350°F with the rack in the middle position.

2. Put the cookie crumbs and melted butter into a medium mixing bowl. Using the beaters, mix on Speeds 1 to 2 to fully combine. Transfer the crumb mixture to a 9-inch pie plate. Press evenly into the bottom and sides.

3. Bake for 10 to 15 minutes, until fully set. Cool completely while preparing the filling.

4. Put the sugars, cocoa powder, cornstarch, and salt into a large, wide saucepan (NOTE: DO NOT USE THE CUISINART ® HAND MIXER WITH NONSTICK COOKWARE). Using the beaters, mix on Speed 1 to combine. While still mixing on Speed 1, gradually add the half-and-half and then the eggs, and continue to mix until completely smooth.

5. Place the pan over medium-low heat. Mix occasionally on Speeds 1 to 2 to prevent the mixture from sticking to the bottom of the pan (do not leave the pan unattended).

6. Cook the mixture, continuing to mix on Speed 1, until just about boiling and thickened, and then remove from the heat. Using a heatproof spatula or spoon, stir in the chopped chocolate and butter by hand until completely incorporated. Strain the filling through a fine-mesh strainer into a medium bowl, and then transfer the filling into the cooled crust. Cover the filling directly with waxed paper or plastic wrap to prevent a skin from forming. Transfer to the refrigerator, and chill until set.

7. After the filling is set, prepare the whipped cream. Put the cream into a large mixing bowl. Using the whisk, start whipping the cream on Speed 1, gradually increasing to Speed 3, for about 1 minute so that the cream has some body. Add the sugar and continue to whip to Speed 4 until the cream forms medium-stiff peaks.

8. Top the pie evenly with the whipped cream. Garnish with chocolate curls prior to serving.

Yellow Buttermilk Sheet Cake with Fluffy Chocolate Frosting

Makes one 13x9-inch sheet cake (16 servings)

Cake:

Nonstick cooking spray

3 cups cake flour (not self-rising)

1¾ cups granulated sugar

1 tablespoon baking powder

¾ teaspoon kosher salt

1½ cups buttermilk, room temperature

2 large eggs, room temperature

2 large egg yolks, room temperature

2 teaspoons pure vanilla extract

1 cup vegetable oil

Chocolate Frosting:

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, room temperature

2 teaspoons pure vanilla extract

¼ teaspoon fine sea salt

10 to 12 tablespoons milk or cream

1. Preheat the oven to 350°F with the rack in the middle position. Spray a 13x9-inch cake pan with nonstick cooking spray and line the bottom with parchment paper. Reserve.

2. Put the flour, sugar, baking powder, and salt into a large mixing bowl. Using the beaters, mix on Speed 1 to fully combine, at least 30 seconds. Reserve.

3. Put the buttermilk, eggs, yolks, and vanilla extract into a medium bowl. Mix on Speed 3.

4. Reduce to Speed 2. Gradually add the oil to the wet ingredients, and mix until combined, then increase to Speeds 3 to 4 and mix until smooth, about 1½ minutes.

5. Gradually add add the liquid mixture to the cake batter, mixing on, mixing on Speed 2 until completely combined.

6. Pour the batter evenly into the prepared cake pan. Tap gently on the countertop to remove any bubbles, and then place in the oven. Bake until the center springs back to the touch and a cake tester comes out clean when inserted in the center, about 25 minutes.

7. Remove from the oven. Put the pan on a wire rack until cool to the touch, then transfer the cake to a wire cooling rack to cool completely before frosting.

8. While cake is cooling, prepare the frosting. Put the sugar, chocolates, butter, and vanilla extract into a large mixing bowl. Using the whisk, mix on Speed 2 for 2 minutes. Add 10 tablespoons of the milk. Increase speed to 4 and beat until smooth and fluffy, scraping down the bowl as needed, about 4 minutes. If the frosting seems thick or stiff, add milk, 1 tablespoon at a time, until easily spreadable.

Creamy Mashed Potatoes

Makes about 6 cups

2½ pounds Yukon Gold potatoes, peeled and cut into 1-inch pieces

½ cup whole milk, room temperature

3 tablespoons unsalted butter, cut into 1-inch pieces, room temperature

¾ teaspoon kosher salt

½ teaspoon freshly ground black pepper

½ cup mascarpone cheese or crème fraîche, room temperature

1. Put the potatoes into a medium to large nonstick stockpot; add cold water to cover by 2 inches. Set over medium-high heat. Bring to a boil, and then reduce to simmer until the potatoes are very soft, 10 to 15 minutes.

2. Drain the potatoes and then return to the pot. Using the beaters, mix on Speeds 1 to 2 to mash to desired consistency, about 30 seconds. Add the remaining ingredients and mix on Speed 2 until fully incorporated.

3. Taste and adjust seasoning according to preference.

Buffalo Chicken Dip

Makes about 6 cups

Nonstick cooking spray or olive oil

1 whole roasted chicken, warm, about 3½ to 4 pounds

16 ounces (2 standard packages) cream cheese, each package cut into 4 pieces, room temperature

1 celery stalk, diced

1 teaspoon kosher salt

½ teaspoon freshly ground black pepper

6 to 8 tablespoons hot sauce*

1 cup crumbled blue cheese

Cut veggies, bread pieces, or tortilla chips, for serving

1. Preheat the oven to 375°F with the rack in the middle position. Lightly coat the inside of a 1½-quart baking dish with cooking spray. Reserve.

2. Remove all meat from the roasted chicken, discarding the skin and bones. Put the chicken meat into a large mixing bowl. Using the beaters, mix on Speed 2 to shred the chicken, about 30 seconds. Once shredded, add the cream cheese, celery, salt, pepper, and hot sauce. Continue to mix on Speed 2 until ingredients are well combined, about 1 minute.

3. Transfer the dip to the prepared baking dish and top with the crumbled blue cheese. Bake until hot and bubbling, about 40 minutes.

4. Serve hot with cut veggies, bread pieces, 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.

2. Serve immediately.

Pimento Cheese Spread

Makes about 2 cups

- 4 ounces cream cheese, cut into 1-inch pieces, room temperature
- ¼ cup mayonnaise
- 2 cups shredded sharp Cheddar
- 1 jar (7 ounces) pimentos, drained
- ½ teaspoon onion powder
- ¼ teaspoon kosher salt
- Pinch freshly ground black pepper
- 2 dashes hot sauce

1. Put the cream cheese into a medium mixing bowl. Using the beaters, mix on Speed 3 until softened, about 30 seconds. Add remaining ingredients and mix on Speed 2 to fully combine, about 20 seconds.

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