

Breville

the Scraper Mixer Twin™

Instruction Booklet



Suits model BEM820

(Combination BEM800 mixer with small bowl)

CONGRATULATIONS

on the purchase of your new Breville product

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We design and manufacture our products with your safety foremost in mind. We ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operating the bench mixer for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the bench mixer for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the bench mixer near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances. Vibration during operation may cause the appliance to move.
- Do not use the bench mixer on a sink drain board.
- Do not place the bench mixer on or near a hot gas or electric burner, or where it could touch a heated oven.
- Always ensure the bench mixer is completely assembled before operating. Follow the instructions provided in this book.
- Ensure the speed control dial is in the OFF position and the bench mixer is switched off at the power outlet and the power cord is unplugged before attaching the beater, whisk or dough hook.
- Do not use attachments other than those provided with the bench mixer. Use only the beater whisk and dough hook supplied with the mixer.

- The maximum dough this machine can mix is 600 grams flour plus 375ml water. If your recipe is more than this, machine must be rested after 3 minutes of use to avoid overloading the motor.
- Do not operate the appliance continuously on heavy loads for more than 3 minutes. None of the recipes in this book are considered a heavy load.
- Maximum load for the small bowl is 125g butter, softened and chopped, with 3/4 cup caster sugar. Always make sure your butter is softened before creaming. Do not use cold butter.
- Handle the bench mixer and attachments with care. Never place your fingers inside the mixing bowl or near the beater, whisk or dough hook during operation.
- Keep hands, hair, clothing, as well as, spatulas and other utensils away from moving beater, whisk or dough hook/ during operation.
- Should an object such as a spoon or spatula fall into the bowl while mixing, immediately ensure the speed control dial is in the OFF position, turn the bench mixer off, unplug at the power outlet and remove the object.
- Do not place hands in the mixing bowl unless the bench mixer is disconnected from the power outlet. Ensure the speed control dial is in the OFF position, the bench mixer is switched off and unplugged from the power outlet before removing the beater, whisk or dough hook.
- Ensure the motor and beater, whisk or dough hook have completely stopped before disassembling.
- Always remove the beater, whisk or dough hook from the bench mixer before cleaning.
- Care should be taken when removing the food from the mixer bowl by ensuring the motor and the beater, whisk, or dough hook have completely stopped before disassembling. Ensure the speed control dial is in the OFF position, the appliance is switched off at the power outlet and unplugged before

- unlocking the mixer motor head and moving into the upright position. The beater, whisk or dough hook should be released from the mixer motor head before removing the processed food from the mixer bowl and the beater, whisk or dough hook.
- Ensure the mixer motor head is locked into the horizontal (closed) position when not in use and before storing.
 - Always ensure the speed control dial is in the OFF position, the power is switched off at the power outlet and the power cord is unplugged from the power outlet before attempting to move the bench mixer, before assembling or disassembling, when not in use and before cleaning or storing.
 - Do not move the bench mixer whilst in operation.
 - Do not leave the bench mixer unattended when in use.
 - Do not place any part of the bench mixer in the dishwasher other than the bowl, splash guard, beater, dough hook and whisk.

- Do not place any part of the bench mixer in the microwave oven.
- Keep the bench mixer clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse the power cord, power plug or appliance in water or any other liquid.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. To avoid a hazard do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- This appliance shall not be used by children.
- Keep the appliance and its cord out of reach of children.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

 **WARNING**

Ensure the speed dial control is in the OFF position the bench mixer is switched off at the power outlet and unplugged from the power outlet before attaching the beater, whisk or dough hook.

 **WARNING**

To reduce the risk of injury to persons or damage to the mixer, you must only use the large tools with the large bowl.

**SAVE THESE
INSTRUCTIONS**

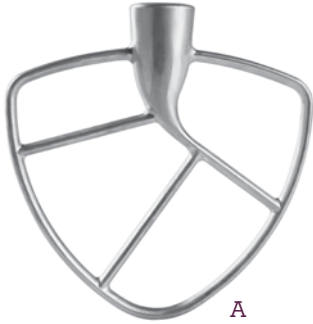
KNOW YOUR BREVILLE PRODUCT



- A. **Motor head** - Powerful motor for thorough mixing results.
- B. **Tilt back and lock down hinge button** - The motor head tilts back and locks into position to allow easy removal of the mixing bowl and attachments.
- C. **Illuminated LED speed indicator band** - Displays selected mixing task.
- D. **Pause function** - Rotate dial to PAUSE to temporarily stop mixing and pause the timer.
- E. **LCD screen with count up & down timer** - Mixer can be set to count down according to a specified time on a recipe or set to count up to assess mixing time.
- F. **Internal cord storage** - Located in the rear of the mixer. Cord pushes into the mixer base for convenient and tidy storage.
- G. **Breville Assist™ handles** - Handles on base and on motor head allow for easy and comfortable lifting of the mixer.
- H. **Bowl locking recess** - The bowl locking recess allows the bowl to be securely locked into place for safety and stability when the mixer is in operation.
- I. **Load sensing technology** - Mixer automatically senses the load and adjusts the power to maintain the selected speed (not shown).
- J. **Splash guard** - Prevents ingredients from splattering out of the bowl.
- K. **4.7L stainless steel mixing bowl with handle.**
- L. **3.0L stainless steel mixing bowl with handles.**

LARGE BOWL

MIXING AND WHISKING TOOLS



A



B



C



D

- A. **Flat beater** - Thoroughly mixes a variety of mixtures such as cake and biscuit batter, pastries, and mashed potatoes.
- B. **Wire whisk** - Consistently mixes and aerates for egg whites, cream and thin batters.
- C. **Dough hook** - Effectively kneads heavy dough for bread and pizza.
- D. **Scraper beater** - Scrapes the sides and bottom of the bowl for exceptionally thorough mixing, of cake and biscuit batter, pastry and frosting.
- E. **Spatula** (not shown).

ABOUT YOUR SCRAPER BEATER

The Breville scraper beater folds ingredients and continuously scrapes down the sides and bottom of the bowl for exceptionally thorough mixing. It virtually eliminates the need to scrape the bowl by hand with a spatula and cuts mixing time up to 60%.

Under-mixed batters produce poorly baked results, resulting in collapsing, unevenness of crumb, holes, low rising, streaking and coarse textures. The scraper beater will help to ensure a thoroughly mixed batter for your favourite cakes, biscuits, frosting and more.

SMALL BOWL

MIXING AND WHISKING TOOLS



Turn locking nut to
remove wire whisk.

- A. **3.0L stainless steel mixing bowl with handles.**
- B. **Splash guard** - Prevents ingredients from splattering out of the bowl.
- C. **Scraper whisk** - Mixes and aerates lighter ingredients.
- D. **Scraper beater** - Mixes and scrapes heavier ingredients.

ASSEMBLY & OPERATION

of your Breville product

ASSEMBLING THE MIXER

Before using your bench mixer for the first time, remove any packaging material and promotional labels. Ensure the speed control dial is in the OFF position, the mixer is switched off at the power outlet and the power cord is unplugged.

Remove the mixing bowl, beater, whisk and dough hook and wash in warm soapy water with a soft cloth. Rinse and dry thoroughly.

The bowl and the attachments may be washed in the dishwasher.

When first using your bench mixer, you may notice an odour coming from the motor. This is normal and will dissipate with use.

ATTACHING EITHER THE LARGE OR SMALL BOWL

The process is the same to insert either the large or small bowl.

1. To remove or insert the mixing bowl, the mixer motor head must be raised and locked into the open position.
2. Place the mixer on a level, dry bench top. The mixer motor head should be in the horizontal (closed) position when moving. Raise the mixer motor head by pressing the RELEASE button.

3. Lift the mixer motor head up until it tilts back and locks into the open position.



4. Insert the mixing bowl into the bowl locking recess of the mixer stand and turn clockwise until the bowl locks securely into place.



ATTACHING THE MIXING AND WHISKING TOOLS

WARNING

To reduce the risk of injury to persons or damage to the mixer, you must only use the large tools with the large bowl.

1. Raise the motor head by pressing the **RELEASE** button.
2. Align the groove in the top of the mixing attachment with the locking pin on the spindle extending down from the mixer motor head.
3. Push the attachment upwards and turn clockwise until it locks securely onto the locking pin on the spindle (see Fig. 1).

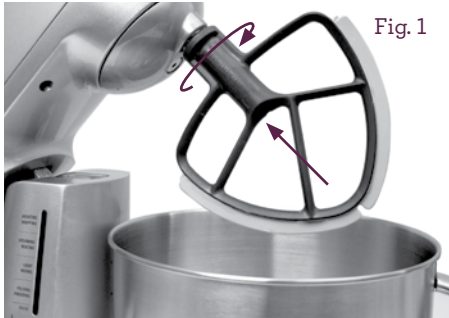


Fig. 1

4. Lower the mixer motor head by pressing the **RELEASE** button and gently lowering the mixer motor head until it locks into the closed position.
5. The splash guard can now be assembled if required. For the large bowl, slide the main ring into position on top of the bowl, then assemble the pour spout. For the small bowl, the splash guard is one piece.

ASSEMBLING THE SCRAPER WHISK TOOL

The mixing tool for the small bowl converts between a scraper beater and a scraper whisk.

To convert the scraper beater into a scraper whisk, the wire whisk part needsto be locked onto the scraper beater

1. Loosen the locking nut by turning anti-clockwise.



2. Assemble the wire whisk part onto the scraper beater.



3. With the collar of the whisk in position, turn the locking nut clockwise to fasten wire in place.



4. Converting the scraper whisk back to a scraper beater is the same process in reverse. Remember to turn the locking nut anti-clockwise to loosen, and clockwise to tighten.

OPERATING THE MIXER

Planetary Mixing Action

By replicating a similar mixing action used by commercial mixers in bakeries and patisseries, the Scraper Mixer Pro head rotates around the bowl while rotating the beater in the opposite direction. This ensures a superior and thorough mixing result without the need for a rotating bowl.



1. Ensure the speed control dial is set to the OFF position, plug the cord into a 220-240V power outlet and switch the power ON at the power outlet. The illuminated LED speed indicator band will flash and the count up/down timer will display 0:00. The mixer is now ready.
2. Add ingredients to the mixing bowl as indicated in the recipe.
3. Always begin mixing by selecting a low speed setting on the speed control dial. Starting on a low speed will prevent ingredients splattering. Increase the speed as suited to the mixing task. The speed setting can be adjusted during operation. If necessary, stop the mixer during operation and scrape any food mixture down the sides of the mixing bowl with a spatula.
4. If the mixer has not been used for 5 minutes it will automatically change from STANDBY mode to a power saving OFF mode and the illuminated LED will switch off. To exit OFF mode and begin mixing, turn the dial to the selected speed or press one of the count up/down timer buttons.
5. Do not turn the mixer on with the scraper beater in place if the mixing bowl is empty. This will cause the scraper beater to make a loud noise as it scrapes the bowl.
6. When ingredients are in the mixing bowl, the scraper beater may make a slight noise as it scrapes the sides and bottom of the bowl. This is normal and should not cause concern.

THE COUNT-UP TIMER

The count-up timer is for gauging mixing time. You can monitor the time it takes to thoroughly mix the ingredients, so that the next time you mix the same ingredients you can set the count-down timer for the specific time.

The count-up timer will automatically begin counting up as soon as the dial is rotated from OFF to one of the speeds. When the dial is turned to PAUSE the total time will be displayed on the LCD and will flash. When the dial is turned to OFF, the LCD display will reset back to 0:00.



THE COUNT-DOWN TIMER

The count-down timer is for any recipe that specifies the length of time ingredients should be mixed. For example, if a recipe reads, “beat for 3 minutes”.

To set the count-down timer, press the up or down arrows until the desired mixing time is displayed on the LCD screen. Press and hold to scroll more quickly.

Rotate the dial to select the desired speed, and begin mixing. When the timer has finished counting down, it will beep. The motor will automatically turn off and the timer will flash OFF.

The control dial must to be rotated to the OFF position to reset the timer and to continue mixing.

PAUSE MODE

While mixing, at any stage, you can rotate the control dial to the PAUSE setting. This will suspend the timer, and turn the motor off. This enables you to assess the mixing progress or add additional ingredients without affecting the timer.

For example, if you are mixing using the count-up timer mode, you can rotate the control dial from one of the mixing speeds to PAUSE. The mixer motor will stop and the timer will pause.

Once ready, rotate the dial back to one of the mixing speeds and the timer will continue to count-up from the exact time it was paused.

Alternatively, if the mixer is on PAUSE, you can reset the timer to 0:00 by rotating the dial to OFF.

The PAUSE function can also be used in the count-down timer mode. To continue mixing, rotate the dial back into one of the mixing speeds to allow the timer to continue counting down.

MOTOR HEAD SAFETY CUT-OFF

The mixer is equipped with a motor head safety cut-off. If the mixer head is lifted up at any time while the mixer motor is switched on, the safety cut-off will automatically switch the motor off and set the mixer into standby mode.

To restart the motor within 5 minutes, lower the mixer head into the horizontal (closed) position, and turn the dial away then back to the required speed setting. This will resume mixing and the timer will resume counting.

To restart the motor after 5 minutes or more, lower the mixer head and turn the dial to OFF then back to the required speed. The timer will start from 0.

To turn the mixer off (instead of restarting), turn the dial to OFF, and unplug from the wall.

ELECTRONIC PROTECTION CUT-OFF - CURRENT OVERLOAD

The mixer is equipped with an electric protection cut-off and will automatically stop operating if the motor is stalled or overloaded. This is normally a result of excessive ingredients being processed at one time. Should the mixer go into this mode, the LED indicator band will flash and the error message "E1" will flash on the LCD screen and the buzzer will beep 3 times.



If this error occurs, turn the speed control dial to the OFF position, switch the appliance off at the power outlet and unplug the cord. Remove some of the ingredients in the mixing bowl and then restart the mixer.

THERMO CUT-OFF - TEMPERATURE OVERLOAD

The mixer is equipped with a self-resetting safety device which safeguards against overheating the motor with excessive loads. If overheating occurs, the mixer will automatically activate the overheating protection device and the motor will switch itself off. Should the mixer go into this mode, the LED indicator band will flash and the error message "E2" will flash on the LCD screen and the buzzer will beep 3 times.



If this error occurs, turn the speed control dial to the OFF position, switch the appliance off at the power outlet and unplug the cord. Wait at least 15 minutes before restarting the mixer.

DISASSEMBLING THE MIXER

1. When mixing is complete, turn the speed control dial to the OFF/STANDBY position, switch the appliance off at the power outlet and unplug the cord.
2. To remove splash guard, separate the pour spout, then slide main ring out of position.
3. Raise the mixer motor head by pressing the RELEASE button. Lift the motor head up until it locks into the open position.
4. Remove the mixing or whisking tool by holding the mixer motor head and pressing the tool upwards on the spindle. Then turn the attachment anti-clockwise to release it from the pin on the spindle.
5. Use a soft plastic spatula to remove mixture from the beater, dough hook or whisk attachment.
6. Release and remove the mixing bowl from locking recess on mixer base by turning anti-clockwise.
7. Use a soft plastic spatula to remove mixture from the mixing bowl.
8. Lower the mixer motor head by pressing the RELEASE button and lowering the mixer motor head down until it locks into the horizontal position.
9. When lowering or lifting the mixer, always support the motor head with your other hand to prevent from free-falling.



WARNING

Avoid contact with beater/dough hook/whisk during operation. Keep hands, hair, clothing, spatulas and other utensils out of the way to prevent personal injury or damage to the mixer.

CARE, CLEANING & STORAGE

of your Breville product

CLEANING AFTER USE

1. Always ensure the speed control dial is in the OFF position, the mixer is switched off at the power outlet and the power cord is unplugged.
2. Remove the beater, dough hook or whisk attachment and mixing bowl from the mixer. Follow instructions in the assembly and operation section of this booklet.
3. Wipe the mixer motor head and mixer stand with a soft, damp cloth then dry thoroughly.
4. Wipe any excess food particles from the power cord.
5. Wash the bowl, beater, dough hook, and whisk in warm soapy water with a soft cloth and rinse and dry thoroughly. These parts can also be washed in the dishwasher.

NOTE

Do not use abrasive scouring pads or cleaners when cleaning the mixing bowl, flat beater, dough hook or whisk as these may scratch the surface. Also ensure that the attachments are not soaked in water for extended periods of time, for example several hours or overnight, as this may damage the finish.

NOTE

Do not wash or immerse the mixer motor head and mixer base in water or any other liquid. Clean with a soft, damp cloth and dry thoroughly. Do not allow water or any liquid to enter the gear system as damage may result.

SCRAPER BEATER AND SCRAPER WHISK

1. Wash the scraper beater in warm, soapy water using a soft cloth or a soft bristled brush. Rinse and dry thoroughly.
2. The scraper beater can also be washed in the dishwasher (top shelf only).
3. A small bottle brush can be used to clean inside the neck of the scraper beater if needed.

STORAGE

Your Scraper Mixer Pro should be kept in a convenient position on your kitchen bench top or in an accessible cupboard.

Always ensure the speed control dial is in the OFF position, the mixer is switched off at the power point and the power cord is unplugged.

Store the mixing bowl in the bowl locking recess in the mixer base.

Place the attachments inside the mixing bowl and lower the mixer motor head into the horizontal (closed) position.

The motor head cannot be taken off the base for any purpose.

MEASURING & WEIGHING

for your Breville product

MEASURING & WEIGHING

Care should be taken when weighing and measuring ingredients to achieve accuracy and consistency.

AUSTRALIAN METRIC MEASUREMENTS	ML
1 teaspoon	5
1 tablespoon	20
1 cup	250

NEW ZEALAND METRIC MEASUREMENTS	ML
1 teaspoon	5
1 tablespoon	15
1 cup	250

Recipes in this instruction book have been developed using Australian metric weights and measurements.

The New Zealand tablespoon is 5ml less than the Australian tablespoon, so care should be taken when measuring ingredients to compensate for the variance.

For example, 1 Australian tablespoon = 1 New Zealand tablespoon + 1 New Zealand teaspoon.

It is important to note that New Zealand ingredients, especially flour and yeast, can differ from Australian equivalents.

METRIC WEIGHING SCALES

For consistent results it is recommended that a Breville kitchen scale (for details visit www.breville.com.au) be used to weigh larger quantities as they provide greater accuracy than measuring cups.

Tare (zero) the scales with the container in position then spoon or pour ingredients in until the desired weight is achieved.

METRIC MEASURING CUPS AND SPOONS

If using graduated metric measuring cups, it is important to spoon the dry ingredients loosely into the required cup. Do not tap the cup on the bench or pack the ingredients into the cup unless otherwise directed. Level the top of the cup with a knife. When using graduated metric measuring spoons, level the top of the spoon with a straight edged knife or spatula.

METRIC LIQUID MEASURING JUGS

If using a graduated, metric measuring jug, place jug on a flat surface and check for accuracy at eye level.

NOTE

Water weighs the same amount in grams as it measures in millilitres.

MEASURING & WEIGHING

The following oven temperature settings are included as a guide. These settings may need to be adjusted to suit the individual oven.

THERMOSTAT SETTINGS DESCRIPTION OF OVEN TEMPERATURES	°C ELECTRIC	°F	°C GAS	°F	GAS MARK
Very slow	120	250	120	250	1
Slow	150	300	150	300	2
Moderately slow	170	325	160	325	3
Moderate	180	350	180	350	4
Moderately hot	200	400	190	375	5
Hot	220	425	200	400	6
Very hot	230	450	230	450	7

NOTE

If using fan forced ovens be sure to turn the temperature down by 15–20°C.
Also check recipes at the back of this book.

HINTS & TIPS

for your Breville product

HINTS AND TIPS FOR BETTER BAKING

- Check the ingredients and read the recipe before starting to bake.
- Weigh and measure ingredients correctly.
- Variations may occur in raw ingredients use so adjust other ingredients and baking times if required.
- Preheat oven before starting recipe preparation, this will ensure the correct temperature is achieved before baking starts.
- Temperature and cooking times may vary with some ovens so adjust accordingly. If using a fan forced oven reduce the temperatures in the recipes by 10-20°C.
- When mixing, start the mixer at a lower speed then gradually increase to the recommended speed in the recipe especially when adding dry ingredients.
- When using smaller quantities turn off the mixer from time to time and scrape the bowl with a spatula.
- Ensure beaters and mixing bowl are clean and free of fats when whipping egg whites as these will impede aeration.
- Spray trays and cake pans with an oil spray and line with baking paper; this will make removing your food easier.
- Butter should be softened at room temperature to make creaming butter and sugar easier.
- Keep surfaces and ingredients chilled when making, handling or rolling out pastry. Butter for pastry making should be kept refrigerated.
- Avoid stretching pastry when rolling out as it will shrink when baking. Use light, even strokes in one direction and avoid pressing down hard on the rolling pin. Where possible, rest pastry in the refrigerator before baking.
- Eggs should be at room temperature to give better volume when whipping.
- Break eggs individually into another container before adding to other ingredients to avoid potential spoilage.
- Separate egg whites carefully to avoid inclusion of egg yolks. Egg yolks contain fat and will prevent successful whipping of egg whites.
- Rinse beaten egg residue from beater and mixing bowl or other utensils with cold water immediately after use. Using hot water will set the egg and make removal difficult.
- Test if cakes are cooked 3-4 minutes before end of recommended cooking time by inserting a wooden skewer into the centre of the cake. The skewer should come out clean or with small dry crumbs on it.
- For crisper results when baking biscuits, remove the baking trays from the oven and placed directly onto wire racks. Move the biscuits slightly away from their baked position on the trays and cool completely before removing.

HINTS AND TIPS FOR CAKE AND PASTRY MAKING

Flour, such as plain, self raising and wholemeal, used for cake and pastry making should be lower in protein (gluten) than flour used for bread making.

Plain flour has a lower protein (gluten) content and gives baked products, such as cakes, muffins, pastries, scones and pancakes, a softer texture.

Self-raising flour is a blend of plain flour and raising agents such as baking powder. Self raising flour can be used in recipes to replace plain flour and baking powder. To make 1 cup self-raising flour sift together 1 cup plain flour and 2 teaspoons baking powder.

Wholemeal flour contains more parts of the whole wheat grain – flour, bran and wheat germ – and can be used in muffins, breads and pie cases but will have a denser texture.

Corn flour is made from maize (corn) and is used in some baked products to give a finer texture and can also be used as a starch to thicken sauces and desserts. Wheaten cornflour is recommended when making sponge cakes.

Rice flour is derived from rice and is used to give a finer texture in baked products such as shortbread biscuits.

Baking powder is a mixture of cream of tartar and bicarbonate of soda and is used as a raising agent in baking.

Bicarbonate of soda also known as baking soda is an ingredient in baking powder and can be used as an additional raising agent or to darken some baked products.

Butter will give particular flavour and soft texture to baked products. Margarine can replace butter to give a similar result. Oil can be used in some baking to replace butter but will give texture and flavour differences.




Eggs should be at room temperature to give better volume when making cakes and sponges. Standard 60g eggs were used in the recipes.

Milk should be full cream unless specified. Light, low fat or skim milk can be used but will give texture and flavour differences.

Sugar (white crystal sugar) is used to give flavour, texture and colour to baked products. Caster sugar is often used in baking as it is easier to dissolve when creaming butter and sugar. Brown sugar is also easy to dissolve and can be used to give a different flavour and texture. The large crystals of raw sugar are slower to dissolve and can be suitable for baked products such as muffins.

HINTS & TIPS

LARGE BOWL

SPEED SETTING	ATTACHMENT	MIXING TASK	FOR
Kneading/Folding		Kneading/folding	Bread dough
Creaming/Beating		Beating/creaming or light mixing	Packet cake mixes, muffins. Creaming butter and sugar, cream cheese, heavy batters
Whipping/Aerating		Whipping/aerating	Cream, egg white/meringues, marshmallow

SMALL BOWL

SPEED SETTING	ATTACHMENT	MIXING TASK	FOR
Creaming/Beating		Creaming/Beating	Packet cake mixes, muffins, thick batters, and creaming butter and sugar Maximum load for the small bowl is 125g butter, softened and chopped, with ¼ cup caster sugar.
Whipping/Aerating		Whipping/aerating	Cream, egg white/meringues, marshmallow

NOTE

Always make sure your butter is softened before creaming. Do not use cold butter.

USING THE SCRAPER BEATER

The scraper beater can be used for a variety of mixing tasks. These include creaming butter and sugar, pastry, cake and biscuit doughs, batters, icing and frosting. Due to the efficient mixing action of the scraper beater, the mixing time of many recipes will be reduced. Refer to the chart below for approximate mixing times for common mixing tasks.

NOTE

Longer mixing times may be required for larger or double quantities.

Do not use the scraper beater for mixing heavy dough (bread, pizza etc) or whisking egg whites.

The timings suggested are to be used as a guide only.

When adding flour to the mixing bowl, always use splash guard and ensure the mixer is on the folding/kneading setting. This will prevent flour from escaping the bowl.



Fig. 3

TIP

The scraper beater can also be used as a spatula when removing cake, biscuits or other mixtures from the mixing bowl (see Fig. 3).

HINTS & TIPS

MIXTURE	MIXING TASK	APPROX. MIXING TIME
Butter & sugar	Creaming	1-4 minutes (or until mixture is pale and creamy)
Cake, muffin batter	Incorporating wet and dry ingredients	30-40 seconds (or until all ingredients are combined)
Biscuits & cookie mixtures	Incorporating wet and dry ingredients	30-40 seconds (or until all ingredients are well combined)
Thin/light batters (ie. Pancakes)	Incorporating wet and dry ingredients	40-50 seconds (or until all icing is smooth)
Icing	Incorporating wet and dry ingredients	30-40 seconds (or until all ingredients are combined)
Frosting	Creaming butter Combining icing sugar, butter & liquid ingredients	1-2 minutes (or until butter is smooth & creamy) 50-60 seconds (or until mixture is light and fluffy)

ISSUE	TIP
Choice of attachments	Use the beater for all mixing tasks. Use the whisk for all whipping or aeration tasks. Use dough hook only for kneading bread dough.
Speed settings	Use the mixing guide to select a suitable mixing speed when preparing recipes. Begin mixing at lowest speed then increase to higher speed to prevent splattering.
Mixing	Mix for the recommended time in the recipe – avoid over mixing. Should an object such as a spoon or spatula fall into the bowl while mixing, immediately turn the mixer off, unplug at the power outlet and remove the object.
Egg white	Be sure the whisk and bowl are completely clean and dry before use – a small amount of fat or egg yolk will affect whipping performance.
Bread dough	Add liquid ingredients to the dry ingredients. Use Kneading/ Folding setting to knead ingredients into a dough ball. DO NOT place hands near dough hook when mixer is operating.

TROUBLESHOOTING

TROUBLESHOOTING

PROBLEM	EASY SOLUTION
Machine will not work when switched ON	<ul style="list-style-type: none"> • Always ensure the speed control dial is in the OFF position before start. • The temperature overload protection (thermo cut-off) device has not been activated automatically, allow more time for the motor to cool down.
Cannot set the time on the count-down timer	<ul style="list-style-type: none"> • Always ensure the speed control dial is in the OFF position before trying to set the count-down time.
Mixer suddenly switches off during mixing	<ul style="list-style-type: none"> • The mixer has been stressed by overloading or stalling. The mixer will automatically activate the overload protection button and the unit will switch itself off. When this happens it is recommended that the unit is switched off at the power outlet and unplugged. The safety devices will be reset and the Scraper Mixer Pro is ready to use again.
“E1” error message is flashing on the count-up/down timer display	<ul style="list-style-type: none"> • The mixer will automatically stop operating if the motor is stalled. If this occurs, the ‘E1’ error message will flash on the count-up/down timer display. This is an electronic safety feature. This is normally a result of too much ingredients being processed at one time. Try removing some of the ingredients from the bowl. To continue mixing, turn the speed control dial to the off position and unplug the mixer from the power outlet. Then plug the mixer into the power outlet and use as normal.
“E2” error message is flashing on the count-up/down timer display	<ul style="list-style-type: none"> • This may indicate that the motor has been stressed by overheating with excessive load. The mixer is fitted with a self-resetting safety device which safeguards against overheating on the motor with excessive loads. If overheating occurs, the mixer will automatically activate the overheating protection device and the motor will switch itself off. When the overheating protection is activated, unplug the mixer from the power outlet for at least 15 minutes to allow the unit to cool. Turn the speed control dial to the OFF position then plug the mixer into the power outlet and use as normal.
Noise is heard when scraper beater is mixing	<ul style="list-style-type: none"> • When ingredients are in the mixing bowl, the scraper beater may make a slight noise as it scrapes the sides and bottom of the bowl. This is normal and should not cause concern. Do not turn the mixer on with the scraper beater in place if the mixing bowl is empty. This will cause the scraper beater to make a loud noise as it scrapes the bowl.

RECIPES

MINI CHOCOLATE CAKE

Designed for the small bowl: Serves 6

INGREDIENTS

- 100g good quality dark chocolate, chopped
- 100g butter, softened
- ½ cup (110g) caster sugar
- ½ teaspoon vanilla extract
- 1 egg
- ¾ cup (110g) self-raising flour
- 1 ½ tablespoons cocoa powder
- ⅔ cup (160ml) buttermilk

METHOD

1. Preheat oven to 180°C no fan (160°C fan forced). Grease and line base and sides of a 15cm round cake pan with baking paper.
2. Melt chocolate in a heatproof bowl over hot water. Set aside.
3. Assemble mixer using scraper whisk, without the whisk and the small mixer bowl. Add butter, sugar and vanilla to bowl; attach the pouring cover. Slowly turn mixer to CREAM/BEAT setting; beat for 1-2 minutes or until pale and creamy. Add egg and beat until combined. Add melted chocolate and mix until combined.
4. Reduce speed to KNEAD/FOLD setting; add half of the sifted dry ingredients and buttermilk and mix until combined then repeat with remaining flour and milk mixtures. Spoon mixture into prepared pan and bake for about 55 minutes or until a wooden skewer inserted into centre comes out clean.
5. Allow to cool in pan for 5 minutes before transferring to a wire rack to cool completely.
6. Serve cake with chocolate ganache on page 47.

FAMILY SIZE CHOCOLATE CAKE

Designed for the large bowl: Serves 10

INGREDIENTS

- 300g good quality dark chocolate, chopped
- 300g butter, softened
- 1 ½ cups (330g) caster sugar
- 1 teaspoon vanilla extract
- 3 eggs
- 2 ¼ cups (360g) self-raising flour
- ½ cup (40g) cocoa powder
- 1 ⅔ cups (410ml) buttermilk

METHOD

1. Preheat oven to 180°C no fan (160°C fan forced). Grease and line base and sides of a 25cm square cake pan with baking paper.
2. Melt chocolate in a heatproof bowl over hot water. Set aside.
3. Assemble mixer using scraper beater and the large mixer bowl. Add butter, sugar and vanilla to bowl. Slowly turn mixer to CREAM/BEAT setting; beat for 1-2 minutes or until pale and creamy. Add eggs one and at a time, beat until combined. Add melted chocolate and mix until combined.
4. Reduce speed to KNEAD/FOLD setting; add half of the sifted dry ingredients and buttermilk and then repeat with remaining flour and milk mixtures. Spoon mixture into prepared pan and bake for about 1 hour and 10 minutes or until a wooden skewer inserted into centre comes out clean.
5. Allow to cool in pan for 5 minutes before transferring to a wire rack to cool completely.
6. Serve cake with chocolate ganache on page 47.

LITTLE BANANA CAKE WITH LEMON ICING

Designed for the small bowl: Serves 6

INGREDIENTS

100g butter, softened
 ¾ cups (165g) caster sugar
 1 egg
 ¾ cup (approx 2 medium) very ripe mashed bananas
 ½ teaspoon vanilla extract
 ¼ cup (125ml) buttermilk
 1 cup (150g) self-raising flour
 ½ teaspoon ground cinnamon

METHOD

1. Preheat oven to 180°C no fan (160°C fan forced). Grease and line base and sides of a 15cm round cake pan with baking paper.
2. Assemble mixer using scraper whisk without the whisk and the small mixer bowl. Add butter and sugar to the small mixer bowl. Slowly turn mixer to CREAM/BEAT setting and beat for about 1 minute or until well combined. Add egg and beat until combined. Add bananas and vanilla and mix well.
3. Reduce speed to KNEAD/FOLD setting; add half the buttermilk. Beat in half the sifted flour and cinnamon, then repeat with remaining milk and flour mixtures; mix until just combined.
4. Spoon mixture into prepared pan and bake for about 55 minutes or until a wooden skewer inserted into centre comes out clean.
5. Allow cake to cool in pan for 5 minutes before transferring to a wire rack to cool completely.
6. Serve with Lemon Icing on page 46.

FAMILY BANANA CAKE WITH LEMON ICING

Designed for the large bowl: Serves 10-12

INGREDIENTS

200g butter, softened
 1 ½ cups (330g) caster sugar
 2 eggs
 1 ½ cups (approx 3 large) very ripe mashed bananas
 1 teaspoon vanilla extract
 ½ cup (125ml) buttermilk
 2 ¼ cups (335g) self-raising flour
 1 teaspoon ground cinnamon

METHOD

1. Preheat oven to 180°C no fan (160°C fan forced). Grease and line base and sides of a 23cm round cake pan with baking paper.
2. Assemble mixer using scraper beater and the large mixer bowl. Add butter and sugar to the mixer bowl. Slowly turn mixer to CREAM/BEAT setting and beat for about 1 minute or until well combined. Add eggs, one at a time, beating well between each addition. Add bananas and vanilla and mix well.
3. Reduce speed to KNEAD/FOLD setting; add half the buttermilk. Beat in half the sifted flour and cinnamon, then repeat with remaining milk and flour mixtures; mix until just combined.
4. Spoon mixture into prepared pan and bake for about 60 minutes or until a wooden skewer inserted into centre comes out clean.
5. Allow cake to cool in pan for 5 minutes before transferring to a wire rack to cool completely.
6. Serve with Lemon Icing on page 46.

VANILLA CUPCAKES FOR A SELECT FEW

Designed for the small bowl: Serves 6

INGREDIENTS

60g unsalted butter, softened
1/3 cup (75g) caster sugar
1/2 teaspoon vanilla extract
1 egg
1/3 cup (80ml) milk
1 cup (150g) self-raising flour
Cream cheese or buttercream icing, to serve

METHOD

1. Preheat oven to 180°C no fan (160°C fan forced). Line a 6 hole 1/3 cup capacity muffin tray with cupcake liners.
2. Assemble mixer using scraper whisk without the whisk and the small mixer bowl. Add butter and sugar to the bowl and attach the pouring cover. Turn the mixer slowly to CREAM/BEAT setting and beat for 1 minute. Add vanilla then eggs, one at a time, beating well between each addition. Reduce speed to KNEAD/FOLD setting and add half the milk. Beat in half the flour mixture, then repeat with remaining milk and flour mixtures. Do not over beat. Add raspberries and fold through once.
3. Divide mixture into patty cases. Bake for about 20 minutes or until a wooden skewer inserted into centre of the cupcakes comes out clean. Turn onto wire racks to cool.
4. Once cool top with butter cream icing on page 46 or cream cheese frosting on page 47.

VANILLA CUPCAKES FOR A LARGE PARTY

Designed for the large bowl: Makes 24

INGREDIENTS

250g unsalted butter, softened
1 1/2 cups (330g) caster sugar
1 teaspoon vanilla extract
4 eggs
1 1/3 cup (320ml) milk
3 1/2 cups (525g) self-raising flour
Cream cheese or buttercream icing, to serve

METHOD

1. Preheat oven to 180°C no fan (160°C fan forced). Line two 12 hole 1/3 cup capacity muffin trays with cupcake liners.
2. Assemble mixer using scraper beater. Add butter and sugar to mixer bowl. Turn the mixer to slowly to CREAM/BEAT setting and beat for 1 minute. Add vanilla then eggs, one at a time, beating well between each addition. Reduce speed to KNEAD/FOLD setting and add half the milk. Beat in half the flour mixture, then repeat with remaining milk and flour mixtures. Do not over beat. Add raspberries and fold through once.
3. Divide mixture into patty cases. Bake for about 20 minutes or until a wooden skewer inserted into centre of the cupcakes comes out clean. Turn onto wire racks to cool.
4. Once cool top with butter cream icing on page 46 or cream cheese frosting on page 47.

MINI PAVLOVAS

Designed for the small bowl: Serves 4

INGREDIENTS

- 2 egg whites (70g)
- ½ cup (110g) caster sugar
- ½ cup (125ml) pouring cream
- Fresh berries, to serve

METHOD

1. Preheat oven to 120°C fan forced. Line a baking tray with baking paper.
2. Assemble mixer using the scraper whisk attachment and the small mixer bowl. Add egg whites to the bowl and attach the pouring cover. Slowly turn mixer to AERATE/WHIP setting and whisk until soft peaks form.
3. Gradually add sugar making sure sugar is dissolved between each addition. This will take about 7–8 minutes.
4. Divide meringue into four even sized mounds and use a flat knife or spatula to smooth top slightly.
5. Bake for about 25–30 minutes or until dry then turn oven off and allow pavlovas to cool completely in oven with door slightly ajar.
6. Once cool, assemble mixer using the scraper whisk attachment and the small mixer bowl. Add cream to bowl. Slowly turn mixer to CREAM/BEAT setting and whisk for about 1 minute or until just thickened. Top pavlovas with cream and berries.

LARGE PAVLOVA DESIGNED FOR THE LARGE BOWL

Designed for the large bowl: Serves 10–12

INGREDIENTS

- 6 egg whites (210g)
- 1 ½ cups (330g) caster sugar
- 300ml pouring cream
- Fresh berries, to serve
- Fresh passionfruit pulp, to serve

METHOD

1. Preheat oven to 120°C fan forced. Mark a 20cm circle onto a sheet of baking paper. Turn paper over and place onto a large greased baking tray.
2. Assemble mixer using the whisk attachment and the large mixer bowl. Add egg whites to bowl. Slowly turn mixer to AERATE/WHIP setting and whisk until soft peaks form.
3. Gradually add sugar making sure sugar is dissolved between each addition. This can take about 10 minutes.
4. Spoon meringue onto paper within the circle; use a spatula to shape sides of meringue into a dome shape; level top slightly.
5. Bake for about 1–1 ¼ hours or until dry. Turn oven off and allow pavlova to cool completely in oven with door slightly ajar.
6. Once cool, assemble mixer using the scraper whisk attachment and small mixer bowl. Add cream to bowl. Slowly turn mixer to CREAM/BEAT setting and whisk for about 1 minute or until just thickened. Top pavlova with cream, berries and passionfruit pulp.

LEMON SHORTBREAD

Designed for the large bowl:

Makes approximately 22

INGREDIENTS

250g butter, softened

½ cup (110g) caster sugar

1 tablespoon finely grated lemon rind

2 ¼ cups (335g) plain flour

Icing

1 cup (160g) icing sugar, sifted

1 tablespoon lemon juice

1 teaspoon milk or water

METHOD

1. Preheat oven to 150°C fan forced. Line two baking trays with baking paper.
2. Assemble mixer using the scraper and the large mixer bowl. Add butter, caster sugar and lemon rind in mixer bowl. Slowly turn the mixer to LIGHT MIXING setting, beat until butter, sugar and rind start to combine. Gradually increase to CREAM/BEAT setting. Beat mixture for about 5 minutes or until butter is very pale in colour.
3. Reduce speed to LIGHT MIXING setting and gradually add flour. Once all flour is added increase speed slightly to mix thoroughly for 30 seconds.
4. Lightly knead dough on a flat surface.
5. Using a lightly floured rolling pin roll the mixture out to a 1cm thickness. Using a 5cm round pastry cutter cut rounds of shortbread and place onto prepared trays. Reshape shortbread mixture to get as many rounds as possible. Refrigerate shortbread rounds for 15 minutes.
6. Bake rounds for about 25–30 minutes or until firm. Allow to cool on trays for 5 minutes before transferring to a wire rack. Once cool drizzle with icing.
7. To make icing: Combine icing sugar, lemon juice and milk or water in a small bowl. If mixture is still thick add another ¼–½ teaspoon milk or water. Mix well to combine. Spoon mixture into a zip lock bag. Cut the edge of one corner of the bag, to make a small opening, gently squeeze icing and drizzle over shortbread. Set shortbread aside until icing has set.

TIP

The buttery texture of the mixture should not need a floured surface but if very sticky on your work surface then lightly flour the surface.

GINGERBREAD

Designed for the large bowl: Makes 20–30

INGREDIENTS

- 90g butter
- ¼ cup (55g) firmly packed soft brown sugar
- ¼ teaspoon salt
- 150g treacle
- 1 tablespoon ground ginger
- ¼ teaspoon ground cloves
- ½ teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 1 ½ cups (225g) plain flour
- ¼ teaspoon bicarbonate of soda

METHOD

1. Preheat oven to 170°C fan forced. Line two baking trays with baking paper.
2. Assemble mixer using scraper beater and the large mixer bowl. Add the butter, sugar, salt, treacle and spices to bowl. Slowly turn the mixer to CREAM/BEAT setting and beat for 1 minute.
3. Reduce speed to KNEAD/FOLD setting; add remaining ingredients and mix until mixture just forms a thick dough.
4. Place dough onto a floured surface. Using a lightly floured rolling pin roll the mixture out to a 5mm thickness. Using a shaped cutter approximately 8cm in size cut out shapes and place onto prepared trays.
5. Bake for about 13–15 minutes. Allow to cool on tray for 5 minutes before transferring to a wire rack. Repeat with remaining dough.
6. For decorating gingerbread use the royal icing recipe on page 46.

TIP

To make a gingerbread house the mixture needs to be doubled. We recommend using the standard paddle if doubling the recipe.

CARAMEL CHIP PEANUT BUTTER COOKIES

Designed for the large bowl: Makes 36

INGREDIENTS

- 125g butter, softened
- 1 cup (280g) crunchy peanut butter
- 1 cup (220g) firmly packed brown sugar
- 1 egg
- 1 ¾ cups (260g) plain flour
- ½ teaspoon baking powder
- ½ cup (70g) roasted salted peanuts, chopped
- ½ cup (95g) caramel choc chips (see note)

METHOD

1. Preheat oven to 170°C fan forced. Line two baking trays with baking paper.
2. Assemble mixer using scraper beater and the large mixer bowl. Add butter, peanut butter and brown sugar to bowl. Slowly turn mixer to LIGHT MIXING setting and beat for 30 seconds. Increase speed to CREAM/BEAT setting and beat for 2 minutes until pale and creamy.
3. Reduce speed to LIGHT MIXING setting; add egg and beat for 30 seconds. Sift the flour and baking powder over the butter mixture. Increase speed to KNEAD/FOLD setting and beat for about 30 seconds or until just combined.
4. Remove the bowl from the mixer and stir through the peanuts and caramel choc chips. Roll tablespoons of mixture into balls. Place onto prepared baking trays, allowing room for spreading. Flatten with fingertips to about 1cm-thick. Bake for 15-18 minutes or until golden. Allow to stand on trays for 5 minutes before transferring to a wire rack to cool. Repeat with remaining cookie mixture.

NOTES

Caramel choc chips are available in baking section of most supermarkets, alternately use white, milk or dark choc chips.

PASSIONFRUIT YO YOS'

Uses the small and large bowl:
Makes 20 sandwiched biscuits

INGREDIENTS

250g butter, softened
½ cup (80g) icing sugar
1 teaspoon vanilla extract
1 ½ cups (225g) plain flour
⅔ cup (80g) custard powder
Extra Icing sugar, for dusting

Filling

125g butter, softened
1 ½ cups (240g) icing sugar
¼ cup (60ml) passionfruit pulp

METHOD

1. Preheat oven to 160°C fan forced. Line two baking trays with baking paper. Assemble mixer with the scraper beater and the large mixer bowl. Add butter, sugar and vanilla to bowl. Slowly turn mixer to LIGHT MIXING setting and beat for 1 minute.
2. Increase speed to CREAM/BEAT setting and beat for 3–4 minutes until pale and creamy. Reduce speed to LIGHT MIXING setting; add flour and custard powder and beat until just combined.
3. Roll heaped teaspoons of mixture into balls. Place onto prepared baking trays. Press with a floured fork to flatten slightly. Bake for 15–18 minutes or until firm to touch. Allow to cool on trays for 5 minutes before transferring to a wire rack to cool completely. Repeat with remaining biscuit mixture.
4. For the filling; assemble mixer using scraper whisk, without whisk, and the small bowl. Add butter and icing sugar to bowl. Slowly turn mixer to AERATE/WHIP setting and beat 1 minute. Increase speed to CREAM/BEAT setting and beat further 1–2 minutes until thick and pale. Fold through the passionfruit pulp.
5. Spread half the biscuits with passionfruit filling and sandwich together with remaining biscuits. Dust with extra icing sugar just before serving serve.

RED VELVET CUPCAKES

Designed for the large bowl: Makes 20

INGREDIENTS

2 $\frac{3}{4}$ cups (410g) plain flour
 $\frac{1}{4}$ cup (25g) cocoa powder
 1 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt
 185g butter, softened
 1 $\frac{1}{2}$ cups (330g) caster sugar
 2 eggs
 $\frac{3}{4}$ cup (180g) sour cream
 1 tablespoon pillar box red food colouring
 $\frac{1}{2}$ cup (125ml) buttermilk
 $\frac{1}{2}$ teaspoon bi-carbonate of soda
 1 teaspoon white vinegar
 Cream cheese frosting, to decorate

METHOD

1. Preheat oven to 160°C fan forced. Line two x 12 hole $\frac{1}{3}$ cup capacity muffin trays with 20 cupcake liners.
2. Sift flour, cocoa, baking powder and salt onto a sheet baking paper.
3. Assemble mixer using scraper beater and the large mixer bowl. Add butter and sugar to mixer bowl. Slowly turn mixer to LIGHT MIXING setting and beat for 1 minute then increase speed to CREAM/BEAT setting and beat for 2 minutes until pale and creamy.
4. Reduce speed to LIGHT MIXING setting add the eggs, one at a time, and mix until combined then add the sour cream. Combine food colouring and milk together and pour half into the batter. Beat in half the flour mixture, then repeat with remaining milk and flour mixtures. Turn the mixer to KNEAD/FOLD setting, combine the bi-carb and vinegar and pour into the batter; mix for 20 seconds.
5. Spoon into paper cases, filling each about two-thirds full. Bake for 20–25 minutes or until a skewer inserted in centre of cupcakes comes out clean. Stand in pans for 5 minutes then remove to a wire rack to cool completely.
6. Once cool top with cream cheese frosting on page 47.

MARSHMALLOWS

Designed for the large bowl: Makes 24

INGREDIENTS

- 2 cups (440g) caster sugar
- 200ml lukewarm water
- 6 teaspoons gelatine
- ½ cup (125ml) cold water
- 1 teaspoon vanilla bean paste
- 2 cups (160g) toasted desiccated coconut

METHOD

1. Grease and line a 3cm deep, 16.5x26.5cm (base) slab pan, allowing paper to hang over sides.
2. Combine the sugar and luke warm water into a saucepan and cook over medium heat, stirring constantly, until sugar dissolves. Brush sides of pan with a wet pastry brush to dissolve any sugar crystals. Bring to boil and boil gently, without stirring for 5 minutes until a candy thermometer reaches 110°C.
3. Sprinkle the gelatine over cold water and stir with a fork to combine. Spoon the gelatine mixture into hot sugar syrup and cook, whisking constantly until the gelatine has dissolved then bring to a gentle boil. Pour into mixer bowl and set aside for 20-30 minutes to cool to room temperature.
4. Add the vanilla to the gelatine mixture. Assemble the mixer using whisk attachment. Place bowl onto mixer. Slowly turn mixer to AERATE/WHIP setting and whisk for 4 ½-5 minutes, or until the mixture is very thick and white.
5. Spoon into the prepared pan and set aside to cool. Once set (about 1 hour in fridge, 2 hours room temp) turn out of the pan and use a wet knife to cut into 24 squares. Toss in coconut and set aside until surface feels dry. Serve.

LITTLE LEMON MERINGUE CAKES

Uses the small and large bowls: Makes 8

INGREDIENTS**Cake**

- 1 ¼ cups (175g) plain flour
- 1 ¼ teaspoons baking powder
- 150g unsalted butter, room temperature
- ¾ cup (165g) caster sugar
- ½ cup (125ml) pouring cream
- 3 egg yolks
- 1 egg
- 1 teaspoon vanilla extract

Lemon Curd

- 1 egg
- 2 egg yolks
- 90g caster sugar
- finely grated rind of 1 lemon
- ½ cup (80ml) lemon juice
- 70g chilled butter

Swiss Meringue

- 3 eggs whites (105g)
- ¾ cup (165g) caster sugar
- Pinch cream of tartar

METHOD

1. Preheat oven to 160°C fan forced. Grease and line a (25cm x 30cm) lamington pan with baking paper.
2. Sift flour and baking powder together; set aside.
3. Assemble mixer with the scraper beater and the large mixer bowl. Add butter and sugar to bowl. Slowly turn mixer to CREAM/BEAT for 3–4 minutes or until pale and creamy.
4. Combine cream, eggs and vanilla in a jug. Reduce speed and add half the liquid mixture, then half the flour mixture then repeat with the liquid and flour. Don't over mix. Spread mixture into prepared pan.

5. Bake in preheated oven for 25 minutes or until a skewer inserted in centre comes out clean. Cool for 5 minutes before turning out onto a wire rack lined with baking paper. Leave turned upside down.
6. Meanwhile to make the lemon curd: Beat the egg, egg yolk and strain into a heat proof bowl. Whisk through sugar, lemon rind and juice and butter.
7. Place bowl over a saucepan of simmering water, making sure the base of the bowl does not touch the water. Stir the mixture over simmering water for about 15–20 minutes, or until curd has thickened.
8. Transfer to another bowl, cover with plastic wrap with a small side of the bowl uncovered to allow steam to escape and refrigerate until cold.
9. When ready to assemble make the meringue. Place egg whites, sugar and cream of tartar into the small mixer bowl. Place bowl carefully into a saucepan of simmering water and gently whisk for 3–4 minutes or until the sugar has dissolved and the mixture has warmed through. Assemble the mixer with the scraper whisk onto the mixer. Whisk on the AERATE/WHIP for about 2 minutes or until mixture has thickened but not too stiff.
10. To assemble, using a 5.5cm round cutter cut 16 rounds from the cake. Spread 1–2 teaspoons of lemon curd onto half of the rounds. With the remaining rounds pipe or shape with a spoon, approximately 2 tablespoons of meringue onto each. Place meringue rounds on top of lemon curd.

Using a chefs blow torch, lightly colour outside of meringue. Serve

TIP

Chefs blow torches can be purchased from good kitchenware stores.

NO-BAKE MOCHA MOUSSE CAKE

Uses the small and large bowls: Serves 12

INGREDIENTS

350g dark chocolate, chopped
130g butter, chopped
1 tablespoon honey
200g digestive biscuits
4 eggs, separated, at room temperature
300ml thickened cream
30ml strong espresso coffee, chilled
Cocoa powder, to dust

METHOD

1. Line the base of a 22cm (base measurement) springform pan with baking paper.
2. Place 50g of the chocolate, 100g butter and honey in a heatproof bowl over a saucepan half filled with simmering water (making sure the bowl doesn't touch the water). Stir with a metal spoon until melted and smooth. Remove from heat.
3. Place biscuits into a food processor or blender and process until finely crushed. Add to chocolate mixture and stir to combine. Spread over the base of prepared pan. Place in fridge for 30 minutes to set.
4. Meanwhile place remaining dark chocolate and remaining butter in a large heatproof bowl over a saucepan of simmering water (making sure the bowl doesn't touch the water). Stir with a metal spoon until melted and smooth. Remove bowl and set aside for 5 minutes to cool slightly. Stir in egg yolks until combined.
5. Assemble mixer with the whisk and the large mixer bowl and add egg whites. Slowly turn mixer to AERATE/WHIP setting and beat egg whites until firm peaks form.
6. Assemble mixer with the scraper whisk and the small mixer bowl. Place cream and coffee into bowl and attach the pouring cover. Slowly turn mixer to CREAM/BEAT setting and beat for 1-2 minutes or until just thickened and very soft peaks form.
7. Add half the cream mixture to the chocolate mixture and stir until combined. Gently fold through remaining cream mixture until just combined. Fold in half the egg whites until just combined. Repeat with remaining egg whites. Spoon mixture over biscuit base. Smooth surface. Cover with plastic food wrap. Refrigerate for 8 hours or overnight, until set.
8. Just before serving run a warm, dry knife around edge of cake. Release cake from the springform pan. Place cake onto a serving plate. Dust with cocoa powder. Cut into wedges and serve.

CHOCOLATE BROWNIE CHEESECAKE

Designed for the large bowl: Serves 12-16

INGREDIENTS

Base

200g dark chocolate, chopped

200g butter, chopped

1 cup brown sugar

2 eggs

½ cup (75g) plain flour

¼ cup (35g) self raising flour

½ cup (40g) desiccated coconut

Cheesecake top

500g cream cheese, softened

1 cup (220g) caster sugar

1 teaspoon vanilla extract

2 eggs

300ml thickened cream

METHOD

1. Preheat oven 160°C fan forced. Grease and line a 5cm deep, 28cm (base measurement) slab pan with baking paper, extending 2cm overhang along both long ends.
2. Combine chocolate and butter in a small saucepan. Stir constantly over low heat until melted and smooth. Remove from the heat and stir in sugar. Transfer mixture to a bowl, add eggs one at a time, whisking well then stir in the flours and coconut. Spread mixture over the base of prepared pan and bake for 15 minutes (base will still be soft). Remove from the oven and set aside 15 minutes. Reduce oven to 150°C fan forced.
3. Assemble mixer using scraper beater and the large mixer bowl. Combine cream cheese, sugar and vanilla in bowl. Turn mixer to KNEAD/FOLD setting and mix for 1 minute. Increase speed to LIGHT MIXING setting and beat for 2-3 minutes until creamy. Reduce speed to KNEAD/FOLD setting again and add eggs, one at a time then the cream, beat 20-30 seconds until just combined.
4. Carefully pour cheesecake mixture over the lukewarm base. Bake for about 35-40 minutes or until cooked, the centre will still wobble slightly. Turn oven off and leave door ajar for 2 hours. Refrigerate overnight. Cut into pieces and serve.

CHOCOLATE CHIP ICE CREAM SANDWICHES

Designed for the large bowl and the ice cream bowl accessory*: Makes 16

INGREDIENTS

Cookies

160g unsalted butter, softened
 2/3 cup (150g) caster sugar
 2/3 cup (150g) firmly packed soft brown sugar
 1 teaspoon vanilla extract
 2 eggs
 2 cups (300g) self raising flour
 150g dark chocolate, finely chopped

Quick mix vanilla ice cream

1 cup (250ml) pouring cream
 1 1/4 cups (310ml) whole milk
 3/4 cup (185ml) sweetened condensed milk
 1 teaspoon vanilla extract

METHOD

- To make ice cream: Place cream, milks and vanilla into a large jug and stir to combine. Refrigerate until cold.
- Assemble mixer with the pre-frozen ice cream bowl attachment. Turn mixer to KNEAD/FOLD setting and pour ice cream base into ice cream bowl. Churn ice cream for about 15 minutes or until firm.
- Transfer ice cream to a shallow tray; cover and freeze for a further 2-3 hours in freezer.
- Preheat oven to 200C. Line two baking trays with baking paper.
- Meanwhile to make cookies, assemble mixer with the scraper blade and the large mixer bowl. Place butter, sugars and vanilla into bowl. Slowly turn mixer to CREAMING/BEATING setting. Beat for 1 minute. Reduce speed and add eggs, one at a time, and beat until combined. Reduce speed to KNEAD/FOLD setting and add flour; beat until just combined. Stir through chocolate.
- Roll heaped tablespoons of dough into balls. Place onto trays about 10cm apart. Bake in oven for 10-12 minutes or until lightly golden. Cool on trays for 2-3 minutes before transferring to a wire rack. Repeat with any remaining cookie dough.
- Once ice cream is firm but not too hard and cookies are completely cool place a scoop of ice cream onto one cookie and top with another cookie. Press lightly to squash together. Wrap each sandwich in plastic wrap and freeze for 3-4 hours or until firm.

* Ice cream freezer bowl accessory sold separately. Store bought ice cream can be used.

TIP

For fastest results when making ice cream allow the ice cream bowl attachment to freeze for at least 24-48 hours before using. Allow longer in hotter weather or if fridge and freezer are opened often.

ICINGS AND FROSTINGS

ROYAL ICING

Makes about 1 cup

INGREDIENTS

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

METHOD

1. Assemble mixer using the scraper beater and the large mixer bowl. Add egg whites and cream of tartar into mixer bowl. Turn mixer to LIGHT MIXING setting until egg whites are lightly mixed.
2. Reduce speed to KNEAD/FOLD setting and add icing sugar, a heaped spoonful at a time, and mix until well combined.
3. Place icing into a piping bag and pipe. Icing will harden on standing.

LEMON ICING

For 1 x 23cm cake

INGREDIENTS

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

METHOD

1. Assemble mixer using scraper beater and the large mixer bowl. Add icing sugar mixture and lemon rind into mixer bowl. Turn mixer to KNEAD/FOLD setting and pour in lemon juice and butter. Mix until combined.
2. Spread on cooled cake.

BUTTER CREAM ICING

For 1 x 23cm cake

INGREDIENTS

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

METHOD

1. Assemble mixer using scraper beater and the large mixer bowl. Add butter to the mixer bowl. Slowly turn mixer to CREAM/BEAT setting and beat for about 1-2 minutes or until pale in colour.
2. Reduce speed to KNEAD/FOLD setting and add sugar; once added increase speed to CREAM/BEAT setting and beat until mixed well. Adjust thickness of icing with milk. Spread on cooled cake.

TIP

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

CREAM CHEESE FROSTING

For 1 x 23cm cake

INGREDIENTS

60g butter, softened
250g cream cheese, softened
1 teaspoon vanilla extract
3 cups icing sugar, sifted

METHOD

1. Assemble mixer using scraper beater and the large mixer bowl. Add butter, cheese and vanilla into the mixer bowl. Slowly turn mixer to CREAM/BEAT setting and beat for about 1 minute or until well combined.
2. Reduce speed to KNEAD/FOLD setting and add sugar; once added increase speed to CREAM/BEAT setting and beat until mixed well. Spread on cooled cake.

CHOCOLATE GANACHE

For 1 x 23cm cake

INGREDIENTS

200g good quality dark chocolate, chopped
 $\frac{2}{3}$ cup cream

METHOD

1. Stir ingredients in small saucepan over a low heat until smooth. Remove from heat. Set aside to cool to spreading consistency.
2. Spread on cooled cake.

QUINOA, LINSEED AND CHIA BREAD

Designed for the large bowl: Makes 1 loaf

INGREDIENTS

- 1 tablespoon black chia seeds
- 1 tablespoon linseeds
- 2 teaspoons white quinoa
- 2 teaspoons red quinoa
- 1 $\frac{3}{4}$ cups (330ml) lukewarm water
- 1 $\frac{1}{2}$ teaspoons salt
- 2 cups (300g) bakers flour
- 1 $\frac{1}{2}$ cups (240g) wholemeal plain flour
- 2 teaspoons white sugar
- 2 $\frac{1}{2}$ teaspoons instant dried yeast
- 1 tablespoon olive oil
- White and brown quinoa extra for crust

METHOD

1. Combine chia, linseed and quinoa in a small bowl. Add $\frac{1}{2}$ cup of the water and mix well; set aside for 20 minutes.
2. Assemble mixer using the dough hook and the large mixer bowl. Add salt, flours, sugar, yeast, oil, remaining 1 cup water and soaked seeds into mixer bowl. Slowly turn mixer to KNEAD/FOLD setting and mix for about 5 minutes. If necessary turn mixer off and scrape sides to lift any flour.
3. Turn dough out onto a lightly floured surface and knead to combine. Place dough ball into a lightly oiled bowl, cover and rest in a warm draught free place for 30–40 minutes or until dough has doubled in size. Turn dough out on bench surface and knock back (punch) the dough to remove excess air, using hands gently push the dough to make a rough rectangle, about 30cmx20cm.
4. Bring one long edge of the dough into the centre then bring the other long edge in. Pinch seam together to seal. Brush with a little water and sprinkle generously with extra quinoa. Flip dough over so the seam is down and repeat with water and quinoa. Cover with a clean towel and allow to rise again for about 30 minutes until doubled in size.
5. Preheat oven to 190°C fan forced.
6. Once doubled in size, cut three shallow slits with a sharp knife on the top of the loaf.
7. Bake in oven for 30–35 minutes or until golden brown and hollow when tapped on top. Transfer to a wire rack to cool completely. Place in oven for 10 minutes again if serving hot.

TURKISH GOZLEME

Designed for the large bowl: Makes 6

INGREDIENTS

Dough

3 ½ cups (525g) bakers flour, sifted
 2 teaspoons salt
 2 tablespoons olive oil
 2 tablespoons natural yogurt
 1 ½ cups (375ml) lukewarm water
 Extra bakers flour, for kneading

Silverbeet and cheese filling

1 tablespoon olive oil
 1 large brown onion, finely chopped
 3 cloves garlic, chopped
 Salt and pepper
 150g feta cheese, crumbled
 100g tasty cheese, grated
 1 small bunch silverbeet, shredded

Meat filling

1 tablespoon olive oil
 500g lamb mince
 2 teaspoons cumin powder
 1 teaspoon sweet paprika
 ¾ cup (185ml) tomato passata
 olive oil cooking spray
 lemon wedges, to serve

METHOD

- Silverbeet and cheese filling. Heat oil in a large frying pan over medium heat. Add the onions and garlic and cook until softened; set aside to cool. Once cool combine with cheeses and salt and pepper. Rinse and dry spinach well and set aside.
- Meat filling: Heat oil in a medium frying pan. Cook lamb in batches until browned. Return all lamb to pan and add spices and passata. Cook for 10–15 minutes or until mixture is thick. Allow to cool.
- To make dough: Assemble mixer using the dough hook and the large mixer bowl. Add flour and salt into mixer bowl. Slowly turn mixer to KNEAD/FOLD setting and add oil, yogurt and water. Mix for 6 minutes.
- Tip: Mixture is quite sticky so don't be tempted to add more flour.
- Turn mixture out onto a well floured surface and lightly knead to combine. Divide dough into 6 equal portions and knead into small balls. Place balls onto a tray lined with a baking paper and dusted with a little flour; cover and rest for 20 minutes.
- Preheat a large non-stick frying pan or flat plate on a BBQ on a medium heat. On a large piece of baking paper; roll one piece of dough to a 3mm thick rectangle.
- For vegetable gozleme: place 1 cup shredded silverbeet onto one half of the dough. Top with one sixth of the cheese mixture.
- For meat and vegetable gozleme; use ½ cup meat filling, ½ cup silverbeet and one sixth of the cheese mixture.
- Lift dough over filling to enclose and pinch to seal the edges. Repeat with remaining dough and filling and place onto separate sheets of baking paper.
- Cooking one at a time. Spray the top with cooking spray oil and flip upside down onto another sheet of baking paper. Place gozleme and baking paper onto cooking surface and cook for 3–4 minutes or until golden. Spray top with oil and carefully flip over to cook other side.
- Cut into wedges and serve with lemon wedges.

BASIC PIZZA DOUGH

Designed for the large bowl: Makes enough for four 30cm thin crust pizzas or two 30cm thicker crust pizza

INGREDIENTS

3 teaspoons dry yeast
3 teaspoons sugar
1 tablespoon olive oil
1 cup (250ml) lukewarm water
3 cups (450g) bakers flour
3 teaspoons salt

METHOD

1. Add yeast, sugar, olive oil and water to a large bowl; stir until combined.
2. Assemble mixer using the dough hook and the large mixer bowl. Add flour to bowl. Slowly turn mixer to KNEAD/FOLD setting; add yeast mixture and knead for 4-5 minutes until smooth and elastic.
3. Place dough ball into a lightly oiled bowl, cover and rest in a warm draught free place for 30 minutes or until dough has doubled in size. Turn dough out on a floured surface and knock back (punch) the dough to remove excess air, lightly knead.
4. For thin crust, divide dough into 4 x 170g dough balls and set aside until required.
5. For thicker crust, divide dough into 2 even dough balls and set aside until required.

FRESH PASTA

Designed for the large bowl: Serves 4-6

INGREDIENTS

250g '00' Flour
Pinch salt
2 eggs
3 egg yolks
1 tablespoon olive oil

METHOD

1. Assemble Mixer using the dough hook and the large mixer bowl. Place flour and salt into bowl. Make a well and add eggs, yolks and olive oil.
2. Slowly turn mixer to KNEAD/FOLD setting and mix for about 4-5 minutes or until dough combines. If dough has not combined add 1-2 teaspoons water if needed.
3. Remove dough from bowl and cover with plastic wrap and allow to rest for 1-2 hours.
4. Use a pasta machine to make pasta.
5. To cook pasta, bring a large pot of water to the boil. Add a generous amount of salt. Cook pasta for 1-3 minutes depending on the shape and thickness of the pasta. Drain and serve immediately with your favourite sauce.

CINNAMON SCROLLS

Designed for the large bowl: Makes 12

INGREDIENTS

- 1 ½ teaspoons dried yeast
- ¼ cup (60ml) warm milk
- ¼ cup (55g) caster sugar
- 2 ¼ cups (335g) bread flour
- ½ teaspoon cinnamon
- ¼ teaspoon salt
- 3 eggs, lightly beaten
- 125g butter, softened and cut into cubes

Cinnamon filling

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

METHOD

1. Preheat oven to 200°C fan forced. Grease a 12 hole ⅓ cup capacity muffin tray.
2. Combine yeast, milk and 1 teaspoon of the sugar in a bowl; stir to combine. Allow to sit in a warm place for 5 minutes or until frothy.
3. Assemble mixer using the dough hook and the large mixer bowl. Add flour, cinnamon, salt, eggs, remaining sugar and yeast mixture into bowl. Slowly turn mixer to KNEAD/FOLD setting and mix until almost combined. Add the butter in, a few cubes at a time, until mixed through (approx 3–4 min).

TIP

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

4. Turn dough out onto a well-floured surface and lightly knead until combined. Place in an oiled bowl; cover with plastic wrap and allow to rest in a warm draught free place for about 45 minutes or until doubled in size.
5. Meanwhile to make cinnamon sugar, combine the sugars and cinnamon and set aside.
6. Once rested, place dough onto a floured surface and roll or press out to rectangle shape approximately 25cm x 45cm. Using your fingers or a spatula spread the softened butter over the dough. Sprinkle the cinnamon mixture over the dough leaving 1 tablespoon for the tops.
7. Starting from the long side, roll the dough up to form a log.

TIP

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

8. Trim ends of roll then cut into 12 equal size portions. Place each scroll, cut side up, into the greased muffin pan. Sprinkle with remaining cinnamon sugar.
9. Bake in oven for 20 minutes. Serve hot.

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