



DOUBLE UP **SKILLET + OVEN**





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PLEASE READ AND SAVE THIS INSTRUCTION & CARE MANUAL

When using electrical appliances, basic safety precautions should be followed, including:

- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for purposes other than its intended use. For household use only. Do not use outdoors
- Warning: Hot surfaces! Never touch the Cooking Surfaces or Cover while appliance is in use. Always lift and lower the Cover by the Handle.
- DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury. Lift from the side.
- Unplug the appliance when not in use and prior to cleaning.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids. The Double Up Skillet + Oven is NOT dishwasher safe.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Double Up Skillet + Oven and its non-stick Cooking Surface.
- Do not operate the Double Up Skillet + Oven with a wall timer.
- Only use the appliance on a stable, dry surface.
- Do not submerge appliance in water or any other liquids.

- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- DO NOT use the Double Up Skillet + Oven near water or other liquids, with wet hands, or while standing on a wet surface.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM - 7PM PST Monday - Friday or email at support@storebound.com.
- Do not use metal utensils on the Cooking Surface as this may damage the non-stick coating.
- Be cautious when moving an appliance containing hot oils or other hot liquids.
- This appliance is not intended for deep frying foods.
- Do not operate appliance near cupboards, curtains, wall coverings, or other flammable materials.
- Do not cover appliance while in use.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Refrain from using accessories that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
- Do not let the cord hang over edge of table, hang over the sink, or touch hot surfaces.

- Allow Double Up Skillet + Oven to cool completely before assembling, disassembling, moving, cleaning, or storing.
- Be caution must be used when moving an appliance containing hot oil or other hot liquids.
- Improper use of the Double Up Skillet + Oven can result in property damage or even in personal injury.
- Do not let the cord hang over edge of table, hang over the sink, or touch hot surfaces.
- If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.

**PLEASE READ AND SAVE THIS
INSTRUCTION & CARE MANUAL**

1. Handle
2. Cover
3. Upper Cooking Surface (with RapidHeat*)
4. Lower Cooking Surface
5. Hinge
6. Red Indicator Light
7. Green Indicator Light
8. Base



* **Note:** The Upper Cooking Surface cooks faster than the Lower Cooking Surface. Therefore, we recommend cooking meats and other foods with longer cooking times on the Upper Cooking Surface.

Clean the Double Up Skillet + Oven and all of its components prior to assembly and use. Do not touch the Cover, Base, or Cooking Surfaces without heat protective cooking gloves while the Skillet is in use.

1. Place the appliance on a stable and dry surface so that the Base is resting on the table. Using a paper towel or silicone basting brush, grease Cooking Surfaces. Wipe off any excess oil.
2. Plug the cord into a power outlet. The Red Indicator Light will illuminate, signaling that the Double Up Skillet + Oven is heating up.
3. Once the Cooking Surface reaches the optimal cooking temperature, the Green Indicator Light will turn on. Now, you're ready to get cooking! As you cook, the Green Indicator Light will cycle on and off to regulate the cooking temperature - this is normal. As the heating element goes on and off, you may also hear a clicking sound. This is completely normal.
4. **For Skillet Meals:** To use the Double Up Skillet + Oven as a Skillet, carefully lift the Cover by the Handle and open the Skillet 180° so that it lays flat on the table and both Cooking Surfaces are facing up (see Figure A). Place food on the Cooking Surfaces and stir with a heat-resistant nylon or silicone cooking utensil. The Upper Cooking Surface has RapidHeat so it cooks at a higher temperature than the Lower Cooking Surface. Therefore, we recommend cooking meats and other foods with longer cooking times on the Upper Cooking Surface.

For Homemade Pizza: Carefully lift the Cover by the Handle and open the Skillet 180° so that it lays flat on the table and both Cooking Surfaces are facing up (see Figure A). Roll out pizza dough and lay it on the Lower Cooking Surface. Close the Double Up Skillet + Oven by lowering the Cover onto the Base.

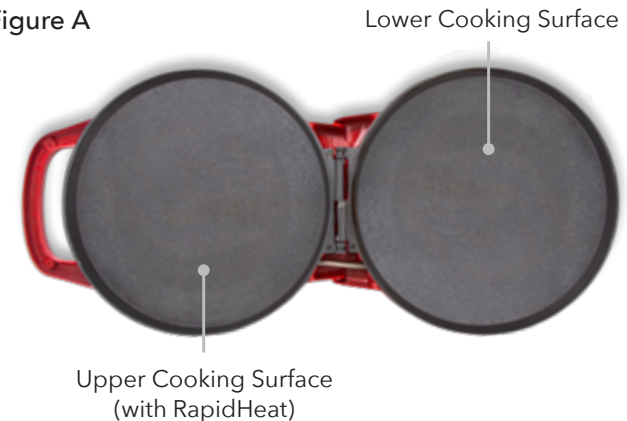
Let the dough cook for a few minutes (time will vary depending on type of dough and thickness). Open the Skillet + Oven, brush the top of the dough with a little olive oil, flip the dough, and top pizza with your favorite toppings. Close the Cover and allow to cook until cheese has melted and toppings are cooked through. Carefully slide pizza onto a board with a heat-resistant nylon or silicone spatula. Let cool and then serve.

For Frozen Pizza: Carefully lift the Cover by the Handle and set frozen pizza on the Lower Cooking Surface. Close the Cover and heat until cheese is melted and pizza is crispy on the bottom. Carefully slide pizza onto a board with a heat-resistant nylon or silicone spatula. Let cool and then serve.

5. When you have finished cooking, unplug your Double Up Skillet + Oven and allow it to cool completely before moving or cleaning.

Note: Do not use sharp or metal utensils to remove or place food on the Cooking Surfaces as this may damage the non-stick Cooking Surfaces.

Figure A



Never use abrasive cleaning agents to clean your appliance as this may damage the Skillet. To prevent damage to the non-stick Cooking Surfaces, make sure to dry thoroughly after washing.

Always unplug your appliance and allow it to cool completely before cleaning, moving, or storing. Do not submerge appliance in water or any other liquids.

In order to keep your Double Up Skillet + Oven in pristine working order, thoroughly clean the appliance after each use. This will prevent the build-up of food or oil.

- Unplug Double Up Skillet + Oven and allow it to **cool completely**.
- Using a damp, soapy cloth, wipe down the Cooking Surfaces. Thoroughly rinse the cloth and wipe again.
- Wipe the Base, Cover, and Handle with a soft, damp cloth.
- Thoroughly dry the appliance before storing.
- For convenient storage, the Double Up Skillet + Oven can be stored in an upright position. Simply lower the Cover onto the Base and stand the Skillet + Oven upright so that the handle is facing upwards. Store in a cool, dry location.

If there is residual oil or burnt food on the Cooking Surfaces, try the following cleaning method:

- Once the appliance has cooled, pour just enough water and vinegar (in a 5:1 ratio) onto the Cooking Surfaces so that they are completely covered in the vinegar solution. Allow to soak for 5-10 minutes. Wipe out the vinegar solution and then gently wipe the surface with a damp cloth. Repeat the process with clean water to remove any residual vinegar solution. You can use a stronger concentration of vinegar if necessary.

While Dash products are durable, you may encounter one or more of the problems listed below. If the issue is either not solved by the solutions recommended below or not included on this page, please contact our Customer Support Team at 1-800-898-6970 or support@storebound.com.

1. **The Green Indicator Light on the Skillet keeps shutting off.**
 - This is normal. During the cooking process, the heating element will automatically turn on and off to regulate the temperature and ensure that the Cooking Surfaces do not get too hot or cold. When this occurs, the Green Indicator Light turns on and off. As the heating element goes on and off, you may also hear a clicking sound. This is completely normal.
2. **How do I know when the Skillet is heated and ready to use?**
 - When the Skillet reaches the optimal temperature, the Green Indicator Light will illuminate and that means you're ready to get cooking!
3. **There is no On/Off Button. How do I turn the Skillet off and on?**
 - To turn on, simply plug in the power cord. When you're done cooking, turn off the Double Up Skillet + Oven by unplugging it.
4. **When using my Skillet, the Cover gets hot. Is this normal?**
 - Yes, this is completely normal. When using your Skillet, always lift and lower the Cover by the Handle. To prevent personal injury, DO NOT lift the Cover so that your arm is over the Cooking Surfaces as it is hot and may cause injury. Lift from the side.

5. **After using my Skillet a few times, food is starting to stick to the Cooking Surfaces. What is happening?**
 - There may be a build-up of burnt food residue on the Cooking Surfaces. This is normal, especially when cooking with sugar. Reference Maintenance section for cleaning instructions.

6. **Both the Red and Green Indicator Lights will not turn on and the Cooking Surfaces are failing to heat.**
 - Ensure that the power cord is plugged into the power outlet.
 - Check to make sure the power outlet is operating correctly.
 - Determine if a power failure has occurred in your home, apartment, or building.



RECIPES

Visit our instagram [@unprocessyourfood](https://www.instagram.com/unprocessyourfood) for more recipes!

TUSCAN FRITATTA

INGREDIENTS

- 1 dozen eggs
- ½ cup ham, chopped
- 1 tbsp olive oil
- 1 small yellow onions, diced
- 1 cloves garlic, minced
- 2 tbsp marinated olives, diced
- 1 cup kale, finely chopped
- ½ cup roasted red peppers, thinly sliced
- ½ cup roasted asparagus, chopped
- ¼ cup Parmigiano Reggiano, grated
- ½ cup fontina or semisoft cheese, shredded
- salt and pepper, to taste

DIRECTIONS

Plug in the Skillet + Oven. In a large bowl, beat the eggs until they are fluffy. Mix in the cheeses. Set aside.

Once Skillet + Oven is hot, sauté the onions in garlic and olive oil on the Lower Cooking Surface. Add kale and cook for 1-2 minutes. Then, add roasted red peppers, roasted asparagus, ham, and olives to the pan. Cook for 1-2 minutes.

Pour the egg and cheese mixture over the fillings and season with salt and pepper. Cover and cook on low for about 6-8 minutes or until the top of the frittata is set. Check frequently to make sure the bottom is not burning. Cook for additional time, if necessary.

Slice into wedges and serve warm. This frittata can also be frozen and reheated for a quick, easy meal.



BREAKFAST SANDWICHES

INGREDIENTS

6 English muffins	6 slices cheese
12 slices Canadian bacon	¼ cup butter
6 eggs	

DIRECTIONS

Plug in the Double Up Skillet + Oven. Once preheated, open and lay flat so that both Cooking Surfaces are exposed. Lightly grease the Lower Cooking Surface and crack 6 eggs onto the surface. Let cook for 1-2 minutes and then close the Cover. Cook until eggs are done to your liking. Remove and set aside.

On the other Upper Cooking Surface, heat the Canadian bacon, flipping once. Remove once heated and set aside. Wipe Double Up Skillet + Oven clean.

Butter the outsides of the English muffins and lay bottoms on the Lower Cooking Surface. Top with bacon, egg, cheese, and muffin tops. Close the Double Up Skillet + Oven and heat until cheese is melted and English muffins are toasted.

TWICE BAKED POTATOES

INGREDIENTS

2 baking potatoes	¼ cup shredded Parmesan cheese
1 tbsp olive oil	2 tbsp butter
2 slices bacon, cooked and sliced	2 tbsp whole milk
¼ cup Greek yogurt	salt and pepper, to taste
½ cup shredded cheddar cheese, divided	chives, for garnish

DIRECTIONS

Preheat oven to 425°F. Wash potatoes well, rub the outside with olive oil, and prick them with a fork. Once oven is preheated, place potatoes in oven and bake for 45-60 minutes. When the potatoes can be easily pierced, remove and let cool slightly.

You can also cook the potato in the microwave. To do so, wash the potatoes well and prick the outside of the potatoes several times with the tines of a fork. One at a time, microwave on full power for 5 minutes, flip, and then microwave for an additional 5 minutes. Remove once soft and let cool slightly.

Plug in the Double Up Skillet + Oven. In a bowl, combine all remaining ingredients except ¼ cup cheddar cheese. Slice potatoes in half and scoop out the insides, being careful to leave the outside of the potato intact to use later to hold the fillings. Smash the insides of the potatoes with remaining ingredients except ¼ cup cheddar cheese and then refill the potato shells. Place the potato halves in the Double Up Skillet + Oven and close the cover. Cook for 5-7 minutes. Open the Skillet + Oven, top with remaining cheese, and cook an additional 1-2 minutes. Serve hot.

CHICKEN QUESADILLA



INGREDIENTS

2 large (8") tortillas	8 oz chicken, cooked and shredded
1 cup Monterey Jack cheese	1 tbsp olive oil, divided
2 tbsp canned diced green chilies, diced	½ cup salsa
¼ cup roasted red peppers, thinly sliced	sour cream, to garnish

DIRECTIONS

In the Double Up Skillet + Oven, heat 1 tablespoon of olive oil on the Lower Cooking Surface. Place one tortilla on the Lower Cooking Surface and top with ½ cup cheese, chilies, red peppers, and chicken. Top with another ½ cup of cheese and a tortilla.

Close the Double Up Skillet + Oven and cook for 2-5 minutes or until cheese is melted and tortilla is crisp. Flip the quesadilla and cook on the other side. Slice and serve with salsa and sour cream.

CHICKEN AND PESTO PANINI

INGREDIENTS

2 boneless, skinless chicken breasts, pounded thin	4 slices Italian bread
¼ cup jarred roasted red pepper, sliced	1 tbsp olive oil
¼ cup jarred pesto sauce	1 tbsp butter
1 handful arugula, washed	salt and pepper, to taste

DIRECTIONS

Thoroughly cook the chicken on the Upper Cooking Surface of your Skillet with 1 tbsp olive oil. Remove chicken and set aside. Carefully wipe down the Cooking Surface with a clean, damp cloth to remove any excess oil from cooking chicken.

Spread the pesto sauce on one side of each bread slice. Top with chicken, roasted peppers, arugula, and the other bread slices.

Butter the outsides of the sandwiches. Place sandwiches on Lower Cooking Surface and close the Cover. Toast in the heated Double Up Skillet + Oven until paninis are crispy.

GAME DAY NACHOS

INGREDIENTS

8 oz flank steak, cubed	¼ cup chopped cilantro
1½ cups cheddar cheese, finely grated	1 lime
1 tbsp olive oil	1 (13 oz) bag tortilla chips
1 avocado, diced	salt and pepper, to taste
2 tomatoes, diced	

DIRECTIONS

Plug in the Skillet + Oven. On the Upper Cooking Surface, sauté the flank steak in olive oil until cooked to your liking. Season with salt and pepper and set aside. Wipe surface clean.

Layer chips, cheese, and steak on the Lower Cooking Surface of the Double Up Skillet + Oven. Close the cover and allow the nachos to heat and the cheese to melt. Open the cover, unplug the Skillet + Oven, and top with avocado, tomatoes, cilantro, and fresh lime juice. For entertaining large groups, we recommend doubling this recipe.



FISH TACOS

INGREDIENTS

2 8-oz cod fillets
2 tbsp olive oil
1 clove garlic, minced
¼ tsp chili powder
¼ tsp cumin
¼ tsp smoked paprika
½ lime, juiced
¼ cup radish, thinly sliced
1 avocado, mashed
6 corn tortillas
lime wedges, to garnish (optional)
salt and pepper, to taste

DIRECTIONS

In a bowl, combine oil, garlic, chili powder, cumin, smoked paprika, lime juice, salt, and pepper. Place fillets in a shallow dish and pour marinade over fish. Allow fillets to marinate for 20 minutes.

For red cabbage slaw, combine cabbage, red onion, carrot, cilantro, jalapeño, lime, mayonnaise, and honey in a separate bowl. Set aside.

Plug in Skillet + Oven. Grease the Upper Cooking Surface. Remove fillets from marinade and place on Upper Cooking Surface. Cook until the fish is opaque and flakes easily. Transfer to a plate and separate into large chunks.

Wipe the Double Up Skillet + Oven with a clean, damp cloth and heat corn tortillas until soft. To assemble tacos, top warmed tortillas with mashed avocado, cod, and cabbage slaw. Garnish with radish slices and serve with a fresh squeeze of lime (optional).

RED CABBAGE SLAW INGREDIENTS

1 cup red cabbage, shredded
¼ small red onion, sliced
1 medium carrot, peeled and shredded
¼ cup fresh cilantro, chopped
½ jalapeño, seeded and minced (optional)
¼ lime, juiced
1 tbsp mayonnaise
honey, to taste
salt and pepper, to taste



STEAK FAJITAS

INGREDIENTS

1 lb top sirloin steak, cut into thin strips	6-8 flour tortillas
2 tbsp olive oil, divided	½ red onion, sliced
1 tbsp lime juice	1 red bell pepper, sliced
2 garlic cloves, minced	1 yellow bell pepper, sliced
½ tsp chili powder	2 tbsp cilantro, roughly chopped
½ tsp cumin	1 cup salsa
½ tsp smoked paprika	salt and pepper, to taste
½ tsp crushed red pepper flakes (optional)	sour cream (optional)

DIRECTIONS

Plug in Skillet + Oven. In a bowl, combine 1 tablespoon olive oil, lime juice, garlic, chili powder, cumin, smoked paprika, red pepper flakes, salt, and pepper. Add steak and stir until coated. Set aside.

While steak is marinating, open the Skillet + Oven and warm tortillas individually in the Double Up Skillet + Oven by placing them on the Lower Cooking Surface, flipping the tortillas once warm. Remove and keep tortillas warm in a basket covered with a napkin until ready to use.

Heat remaining olive oil on the Upper Cooking Surface of your Skillet. Add onions and peppers and cook for 3-4 minutes. Remove from Skillet and set aside. Add steak to the Upper Cooking Surface and cook, stirring constantly until the steak is almost done to your liking. Add onions and peppers back to the Skillet and continue cooking for a minute. Serve steak and vegetables over warmed tortillas and top with cilantro, salsa, and sour cream (optional).

HOMEMADE PIZZA DOUGH

INGREDIENTS

- 5 - 5½ cups unbleached all-purpose flour
- 2 tsp rye flour (optional to give dough more flavor)
- ½ oz cake yeast
- 2 tsp sugar
- 1 tsp salt
- a little olive oil
- 2 cups lukewarm water



DIRECTIONS

Mix water, yeast, and sugar in a bowl. Let sit for 10 minutes. Meanwhile, preheat conventional oven to 120°F. Add flours and salt and mix well. For whole wheat pizza dough, replace all-purpose flour with whole wheat flour. Turn out the dough onto a smooth surface. Roll into a ball, adding flour as needed to prevent dough from sticking. Lightly coat a large bowl with olive oil. Make sure the bowl is large enough (remember dough will more than double in size) and take care to oil its sides. Put the dough in the bowl, then flip it so that both sides are oiled. Cover with a damp dish towel. Turn off oven and place covered dough inside for 1 hour (for whole wheat dough, let rise for an additional 30 minutes). Punch, flip and recover. Leave on counter at room temperature for 30 minutes. Lightly oil Double Up Skillet + Oven with cooking spray or olive oil. Roll dough with rolling pin or shape by hand and place on pan. Makes 3-4 pizzas.

Chef tip: The dough is best if made 1-2 days in advance, covered, and placed in refrigerator for a cold rise. Remove from fridge 3 hours before baking. Preheat conventional oven to 120°F, turn off and place covered dough inside for 2 hours. Punch, flip, recover, and leave out at room temperature for 1 hour.

GLUTEN FREE PIZZA DOUGH

INGREDIENTS

- 1 cup brown rice flour
- 1 cup white rice flour
- 1 cup tapioca flour
- ½ tsp xanthan gum
- 1 tsp salt
- ½ tsp baking powder
- 3 tbsps sugar, divided
- 1 tbsps yeast
- 1¼ cup warm water, divided
- 1 tbsps olive oil



DIRECTIONS

In a small bowl, combine yeast, 1 tablespoon sugar, and ¾ cup warm water. Let stand for 5 minutes. In a separate bowl, mix together gluten-free flours, xanthan gum, salt, baking powder, and remaining 2 tablespoons sugar. Whisk until well-combined.

Meanwhile, make a well in the dry mixture and add the yeast mixture. Pour in the olive oil and remaining ½ cup warm water and mix well.

Plug in Skillet + Oven. Lightly coat a rolling mat with non-stick spray and drop your dough down. Using your hands and brown rice flour as needed to prevent sticking, work from the middle and push the dough out, spreading it into a 12" disc. The crust should be pretty thin (less than 1/4" inch). Place the dough on the Lower Cooking Surface of the Double Up Skillet + Oven when it is ready and cook for 3-4 minutes. The dough may crack, but this is normal.

Lightly brush top of dough with oil and flip. Top with your favorite sauce, cheese, and toppings and recover. Let cook for 10 minutes, or until edges look golden brown and the cheese is melted.

SPINACH PIZZA

INGREDIENTS

9 oz fresh baby spinach, washed	¼ tsp coarse ground black pepper
2 tbsp olive oil	2 tbsp grated Pecorino Romano cheese
1 large or 2 small garlic cloves, crushed salt, to taste	1 store-bought or homemade raw pizza dough

DIRECTIONS

Plug in your Double Up Skillet + Oven. Mix garlic, olive oil, salt and pepper in a large bowl. Add spinach. Shake the cheese over the spinach and toss well.

Roll out dough into a 12" circle. Lightly grease the Double Up Skillet + Oven and place dough on Cooking Surface. Spread the topping evenly over the dough. Sprinkle a little more cheese and olive oil over the pizza. Close the cover and cook for 8-12 minutes. Unplug the Skillet + Oven and allow pizza to cool slightly. Remove and cut with a pizza cutter.



CARNITAS PIZZA

INGREDIENTS

- 3-4 lbs chuck roast
- 2 tsp chili powder
- 1 tsp cumin
- 1 tsp oregano
- 1 tsp kosher salt
- 3½ tbs olive oil, divided
- 3 cups pineapple juice
- 1 store-bought or homemade raw pizza dough
- 1 cup jarred tomatillo salsa
- 2 cups fresh mozzarella, thinly sliced
- 1 onion, thinly sliced
- 1 red bell pepper, thinly sliced
- 3 green onions, sliced

DIRECTIONS

Mix together 2 tablespoons oil and spices and rub over chuck roast. Set a dutch oven or slow cooker on medium heat and sear roast on both sides. Then, add pineapple juice, cover, and set heat to low. Cook meat for 3-4 hours until roast can be easily shredded. Remove meat, shred, and set aside.

Plug in Double Up Skillet. Lightly grease the Lower Cooking Surface and add sliced peppers and onions. Cook, stirring often, until crisp tender. Remove and set aside.

Carefully wipe Skillet + Oven clean. Roll dough into a 12" diameter. Brush dough with oil and place dough oil side down on the Lower Cooking Surface. Close the Cover and cook about 3-4 minutes until bottom is browned. Brush the top of the dough with ½ tablespoon olive oil and flip it over. Top with tomatillo salsa, mozzarella slices, onions, peppers, and shredded meat. Sprinkle with green onions. Close the cover and cook about 5 minutes or until cheese is melted. Serve with guacamole and sour cream, if desired.



BERRY COBBLER

STREUSEL

½ cup all-purpose flour
¼ cup hazelnuts, finely chopped
¼ cup brown sugar
¼ tsp cinnamon
¼ cup unsalted butter
dash of salt

FILLING

1 (12 oz) bag frozen mixed berries
1 tbsp butter
2 tbsp flour
¼ cup maple syrup

DIRECTIONS

Plug in Double Up Skillet + Oven. In a separate bowl, combine all streusel ingredients except for butter. Once the Skillet + Oven is hot, lift the Cover and lay flat. On the Lower Cooking Surface, melt ¼ cup butter. Then add remaining streusel ingredients and gently stir to combine until small clumps have formed. Remove from heat and set aside. Carefully wipe Cooking Surface clean.

Add butter and berries to the Lower Cooking Surface and gently mix. Once the fruit has softened, add flour and stir. Then, add maple syrup to taste while stirring constantly to incorporate ingredients.

Sprinkle streusel over filling and close the Double Up Skillet + Oven. Bake for 5 minutes and then serve.

APPLE DUTCH BABY

INGREDIENTS

1 granny smith apple, cored and sliced thin	3/4 cup all-purpose flour
1 gala apple, cored and sliced thin	1 cup milk
4 large eggs	¼ teaspoon nutmeg
4 tablespoons sugar, divided	1 tsp vanilla extract
1 teaspoon ground cinnamon	½ tsp salt
½ teaspoon ground ginger	powdered sugar, to serve
¼ cup unsalted butter, divided	

DIRECTIONS

In a small bowl, combine 3 tbsp sugar, cinnamon, and ginger. Place 3 tbsp butter on preheated Lower Cooking Surface of your Double Up Skillet + Oven. Add apples and cinnamon & ginger mixture. Stir until apples are cooked through. Remove and set aside. Carefully wipe Cooking Surface clean.

In a separate bowl, combine the remaining dry ingredients. Slowly whisk in milk and then eggs, one at a time. Let batter rest for 5 minutes.

Add 1 tbsp butter to the Lower Cooking Surface. Once melted, lay apples in a thin layer. Pour batter over apples and close the Double Up Skillet + Oven. Allow to cook for 8-10 minutes or until the sides are lightly browned. Garnish with powdered sugar and serve.

CLASSIC CHOCOLATE CHUNK COOKIE CAKE

INGREDIENTS

1 cup unsalted butter (2 sticks), softened	2 large eggs, cold
¾ cup granulated sugar	2 tsp vanilla
¾ cup brown sugar, tightly packed	3 cups unbleached all-purpose flour
1 tsp sea salt	2 cups mixed milk chocolate and
1 tsp baking powder	semi-sweet chocolate chunks
½ tsp baking soda	

DIRECTIONS

Plug in Double Up Skillet + Oven. In a large bowl, use a hand mixer to cream the butter with the sugars, salt, baking soda, and baking powder. Add the eggs and vanilla and beat on Low speed until just combined. Add the flour ½ cup at a time and mix until all of the flour is incorporated. Fold in the chocolate chips.

Roll out cookie dough to about ½" thickness. When the Double Up Skillet + Oven is hot, place dough on Lower Cooking Surface and cover. Bake for 8-10 minutes until edges are golden. The center should not be fully cooked through. Unplug the Double Up Skillet + Oven. Lift the Cover and lay flat to allow the cookie cake to cool before removing. Slice and serve warm with fudge or whipped cream.

For product support, warranty and maintenance related questions, please contact StoreBound directly at: 1-800-898-6970 from 7AM - 7PM PT, Monday - Friday, or by email at support@storebound.com.

REPAIRS

DANGER! Risk of electric shock! The Double Up Skillet + Oven is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances. Contact Customer Support regarding repairs to the device.

TECHNICAL SPECIFICATIONS

Model Number DPS001
Voltage 120V ~ 60Hz
Power Rating 1440W

Stock#: DPS_20150112_V4

STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will conduct troubleshooting in an attempt to fix any minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO Box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to: support@storebound.com

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