

# BAKERY PARTY™

Model # COM-102



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**FOR HOUSEHOLD USE ONLY**

**Read These Instructions Before Using This Unit!**

***Save These Instructions!***

## IMPORTANT PRECAUTIONS

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**Appliance Specifications:**

120 Volts  
60 Hz  
750 Watts  
ETL Approved

**Important Precautions to Remember:**

- A. NEVER immerse the electrical base, plugs or cord in water.
- B. NEVER leave unit unattended if used near children.
- C. NEVER use a scouring pad on The BAKERY PARTY™.
- D. NEVER use an abrasive sponge or harsh cleaning products on The BAKERY PARTY™.
- E. NEVER use for anything other than what this item was intended.
- F. DO NOT operate this appliance with a damaged cord or plug or in the event the appliance ever malfunctions, is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or send back to company as stated in this booklet in the warranty.
- G. DO NOT place The BAKERY PARTY™ (motor base) in dishwasher.
- H. Keep out of the reach of children.
- I. Unplug The BAKERY PARTY™ from electrical outlet when not in use and before cleaning.
- J. DO NOT touch hot surfaces. Use handle, oven mitts or pot holders.
- K. This appliance is NOT A TOY.
- L. This appliance is not intended for use by young children or infirm persons without supervision.
- M. Young children should be supervised to ensure that they do not play with this appliance.

## IMPORTANT SAFEGUARDS

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**When using electrical appliances, basic safety precautions should always be followed, including the following:**

**READ ALL INSTRUCTIONS** before operating your BAKERY PARTY™.

- **Do not use outdoors, FOR HOUSEHOLD USE ONLY.**
- The cord to this appliance should be plugged into a 120V AC electrical outlet only.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow the unit to cool down before cleaning or storing.
- The use of accessory attachments is not recommended by the appliance manufacturer as this may cause injuries.
- A short power supply cord is provided to reduce the risk resulting from becoming entangled or tripping over a long cord.
- **WARNING:** DO NOT attempt to disassemble the motor of this unit. Electrical shock or fire may result.

## IMPORTANT SAFEGUARDS (Continued)

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- Extreme caution must be used when moving the BAKERY PARTY™ with hot food.
- Do not use this appliance for other than intended use.
- This appliance generates steam – do not operate in the open position.
- The cord should be arranged so that it will not drape over the table or counter top in such a way where it can be pulled on by children. This should also reduce the risk of becoming entangled or tripping.
- Always place the control knob on “MIN” before plugging into and removing plug from the electrical outlet.
- Do not place appliance or cookie cutters on or near a hot gas or electric burner, or in a heated oven.
- Do not place anything on top of the appliance while it is operating or while it is hot.

## INTRODUCTION AND FEATURES

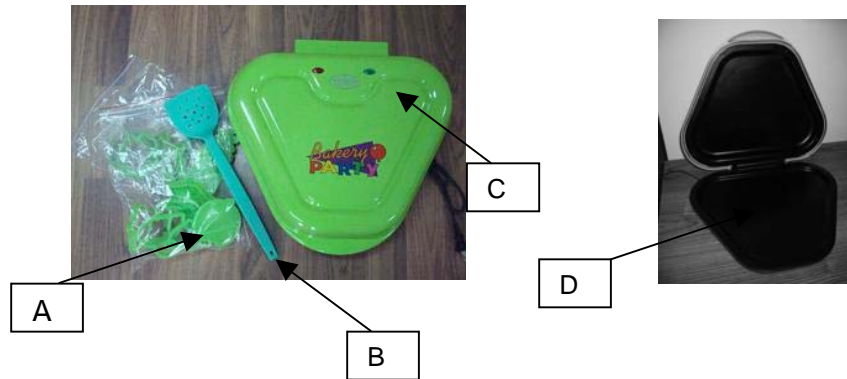
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Thank you for purchasing The BAKERY PARTY™. This novel appliance will soon become an invaluable asset to your food preparation and a real treat to have in your kitchen! Its primary function is to bake small batches of cookies quickly and without a great deal of fuss. It bakes one half dozen 2 inch diameter cookies at a time. However, you will find your BAKERY PARTY™ to be a versatile counter or tabletop appliance. Perfect for two people.

### FEATURES

The accessories included with your BAKERY PARTY™ are as follows:

- A) 12 Cookie Molds
- B) Nylon Plastic Spatula
- C) Temperature and Power On/Off Indicator Lights
- D) Non-stick Cast Aluminum Tray



## HOW TO USE YOUR BAKERY PARTY™

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### **FIVE EASY STEPS!**

1. Plug into an electrical outlet with the lid in the shut position. Power ON is indicated by the RED light.
2. When the RED indicator light turns off and the GREEN indicator light turns on, the BAKERY PARTY™ has successfully reached its desired baking temperature of 375 degrees Fahrenheit and is ready to go.
3. Raise the lid and carefully place your cookies, rolls, or biscuits onto the non-stick cast aluminum tray. Lower the lid and allow the treats to cook for 6-8 minutes. Depending on the type of dough or mix you are using, baking time may vary.
4. Once baking is complete, unplug the cord and remove the treats using the nylon spatula provided. Be sure to always use either plastic or wooden utensils to avoid scratching the non-stick surface of the non-stick cast aluminum trays.
5. Wipe off any cookie dough or excess food and liquid for easy cleanup and preparation for your next occasion (See Cleaning Instructions – Page 4).

NOTE: NEVER use metal utensils such as tongs, spatulas, forks or knives as these can damage the coating of the non-stick cast aluminum trays. Always use pre-cut portions before placing into pans. Never cut food while it is in the pans as this will shorten the performance life of the non-stick cast aluminum trays.

### **USING THE COOKIE MOLDS**

You will need to purchase prepared frozen cookie dough or put together a favorite hard cookie recipe from scratch. **Choose a cookie dough that you can roll out flat.** Cookies will only stay in the shape of the mold when using a hard cookie dough or recipe. Select the desired shape from the twelve different molds included with your BAKERY PARTY™. Using your chosen mold shape(s), press down hard into the flattened dough and give the mold a slight twist as you cut your shape out of the dough. Lift the cut shape with the mold, (If the cut shape does not come up with the mold, then gently lift the form from the dough with a spatula) and place directly on the hot non-stick surface of the BAKERY PARTY™.

Never put cookie molds directly on the surface of the BAKERY PARTY™!

### **BE CREATIVE...**

With a little imagination, you can come up with endless ideas and special uses for your BAKERY PARTY™. You will find this unique small appliance is the perfect answer when you want to save energy and avoid using your large oven or stovetop during the hot weather season! Experiment and have fun with other food items and occasions for use, such as:

#### **Food items**

- Pancakes
- Cinnamon Rolls
- Biscuits
- Paninis (Toasted Sandwiches)

#### **Occasions**

- Unexpected guests
- After school and late night snacks
- School or picnic lunches
- Rushed mornings or quick dinner preparations

## RECIPES

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### Brown Sugar Cookies

2 cups sifted flour, less if possible  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup butter  
1/2 cup brown sugar, packed  
1 egg  
1 tablespoon cream (any kind of cream from 10% to 35% will work fine)  
1 and 1/2 teaspoons vanilla  
Granulated sugar

Blend 1 cup flour, baking powder, and salt. Beat together butter and sugar until light and fluffy. Beat in egg, vanilla, and cream. Stir the flour mixture into the butter mixture, then add enough of the remaining 1 cup flour to make the dough stiff enough to roll. Wrap in plastic wrap and chill several hours. Preheat BAKERY PARTY™. Place on a lightly floured cutting board and roll to 1/8" thickness. Use floured cookie cutters to cut into shapes. Place on parchment, sprinkle with granulated sugar. Then bake for 6 to 8 minutes.

### Spice Sugar Cookies

2 cups sifted flour, less if possible  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/4 teaspoon cinnamon  
1/4 teaspoon allspice  
1/4 teaspoon cloves  
1/2 cup butter  
1 cup granulated sugar  
1 egg  
1 teaspoon vanilla extract  
1 tablespoon cream  
Extra granulated sugar, for decorating

Blend 1 cup flour, baking powder, salt, and spices. Cream butter, beat in sugar. Beat in egg, vanilla, and cream. Stir in flour, then add enough of the remaining 1 cup flour to make the dough stiff enough to roll. Wrap in plastic wrap and chill several hours. Preheat BAKERY PARTY™. Place on a lightly floured cutting board and roll to 1/8" thickness. Use floured cookie cutters to cut into shapes. Place inside BAKERY PARTY™, sprinkle with granulated sugar. Bake about 6-8 minutes.

## RECIPES (Continued)

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### Gingerbread Cookies

3 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
2 teaspoons ground ginger  
1 teaspoon ground cloves  
1 teaspoon ground cinnamon  
1 teaspoon ground allspice  
1 cup packed brown sugar  
1 gingerbread boy-shaped cookie cutter

Mix all dry ingredients above into large mixing bowl. Mix thoroughly. Mix in 1/2 cup softened butter, 3/4 cup molasses and 1 or 2 eggs. Mix until completely blended. Cover and refrigerate 45 minutes. Preheat BAKERY PARTY™. Roll dough to 1/4 inch thick on a lightly floured surface. Cut into shapes. Place cookies on non stick surface. Bake about 8 to 10 minutes. Decorate with icing.

### Sugar Cookies

A simple sugar cookie recipe with a tender, flaky texture and a buttery taste. Makes about 24.

1 cup butter, softened  
1 cup granulated sugar  
1 large egg  
1-1/2 teaspoons vanilla  
3 cups all-purpose flour  
1-1/4 teaspoons baking powder

Beat together butter and sugar until light and fluffy. Add egg and vanilla, mix until just combined. Add flour and baking powder in intervals. Dough will seem as if doesn't have enough moisture but continue to mix with mixer until combined (it will come together when chilled). Divide the dough into four equal parts, shape into four disks, wrap with plastic wrap and refrigerate about an hour or until firm. Preheat BAKERY PARTY™. Lightly grease non-stick surface. Roll out dough between 2 sheets of waxed paper, about 1/4 inch thick for crispier cookies and 1/3 inch thick for softer cookies. Cut out shapes with cookie cutters and place inside BAKERY PARTY™. Bake for 5-8 minutes or until edges just start to turn a golden color. For softer cookies, do not allow the cookies to take on color. Remove from unit, let cool for one minute and then transfer to wire rack. Allow cookie sheet to cool thoroughly before placing uncooked dough on it. Decorate cookies with icing or frosting and sprinkles.

The dough can be stored in freezer undecorated for 2 months. Dough also freezes well.

**NOTE:** Yield varies greatly depending on how thin you roll out the dough and how large your cookie cutters are, but an overall guideline is 24 cookies.

## RECIPES (Continued)

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### Chocolate Lemon Shortbread

Makes about 36

1-1/2 cups butter  
1/4 cup granulated sugar  
1/4 cup confectioner's sugar (icing sugar or powdered sugar)  
1 large egg  
zest of 1 lemon  
2 tablespoons fresh lemon juice  
2-1/4 cups all-purpose flour  
6 ounces bittersweet chocolate

Beat butter with sugars and egg until light and fluffy. Beat in lemon zest and juice. Gently stir in flour until combined. Wrap dough in plastic wrap and chill in the refrigerator for about 2 hours. Pre-heat BAKERY PARTY™. On a lightly floured board, roll out dough to 1/4-inch thickness. Cut into 2-1/2" x 1" rectangles or use your cookie cutter shapes. Bake in BAKERY PARTY™ FOR 8 to 10 minutes or until edges just start to turn golden. Allow to cool 2 minutes then remove to wire racks to cool completely. Chop chocolate into small chunks and place in the top of a double boiler over hot (not boiling) water. Dip one end of the cookies in the melted chocolate. Scrape the excess chocolate off the bottom of the cookies by scraping it along the rim of a bowl. Place cookies on waxed paper to cool until chocolate sets.

## CLEANING, CARE AND MAINTENANCE

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1. Turn off the machine. Grasp the plug and remove from the wall outlet.
2. Allow the BAKERY PARTY™ to cool.

**NOTE:** This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning.

3. Wipe both the inside lid and bottom non-stick cast aluminum tray surfaces with a damp cloth to remove food and liquid, to prepare your BAKERY PARTY™ for the next use.
4. If you used the cookie molds, spatula or tongs, they can be washed in hot soapy water, rinsed and allow to air dry on a clean cloth.

**NOTE:** To prolong the look of your BAKERY PARTY™, never use an abrasive sponge, cloth or cleaning product on the exterior finish.





## RETURNS & WARRANTY

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SHOULD YOUR UNIT NOT WORK OR IS DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX, PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

Distributed by:

Nostalgia Products Group LLC  
1471 Partnership Dr.  
Green Bay, WI 54304-5685

### **Customer Service**

Phone: (920) 347-9122  
Web: [www.nostalgielectrics.com](http://www.nostalgielectrics.com)

### **Customer Service Inquiry**

To submit a Customer Service inquiry, go to [www.nostalgielectrics.com](http://www.nostalgielectrics.com) and fill out the **Customer Service Inquiry** form and click the Submit button. A representative will contact you as soon as possible.

### BAKERY PARTY™

COM-102

Limited Warranty

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact Nostalgia Products Group, LLC at the telephone number listed above or by filling out the Customer Service Inquiry Form located at [www.nostalgielectrics.com](http://www.nostalgielectrics.com).

This warranty does not apply to re-manufactured merchandise.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.



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Visit Us Online at  
**[www.nostalgiaelectrics.com](http://www.nostalgiaelectrics.com)**

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Rev. 8/12/09

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