

Cuisinart®

INSTRUCTION/ RECIPE BOOKLET



SMARTPOWER™ CHROME 5-SPEED ELECTRONIC HAND MIXER

HTM-5CH

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

U IB-8005

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CONTENTS

| | |
|-----------------------------|----|
| Important Safeguards..... | 2 |
| Introduction | 2 |
| Features and Benefits | 3 |
| Use and Care | 4 |
| Quick Reference Chart..... | 4 |
| Recipes..... | 5 |
| Warranty | 16 |

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed including the following:

1. **READ ALL INSTRUCTIONS.**
2. To protect against risk of electrical shock, do not put the hand mixer or cord in water or other liquid. If hand mixer or cord falls into liquid, unplug the cord from outlet immediately. Do not reach into the liquid.
3. This appliance should not be used by or near children or individuals with certain disabilities.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce risk of injury to persons, and/or damage to the mixer.
6. Remove beaters from the mixer before washing them.
7. Do not operate any appliance with a damaged cord or plug after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to Customer Service (see Warranty for details) for examination, repair, mechanical or electrical adjustment.
8. The use of attachments not recommended by Cuisinart may cause fire, electrical shock, or risk of injury.
9. Do not use outdoors or anywhere the cord or mixer might come into contact with water while in use.
10. To avoid possibility of mixer being accidentally pulled off work area, which could result in damage to the mixer or personal injury, do not let cord hang over edge of table or counter.
11. To avoid damage to cord and possible fire or electrocution hazard, do not let cord contact hot surface, including the stove.

SAVE THESE INSTRUCTIONS

INTRODUCTION

Whether you're making a quick cake mix for an after-school party or treating friends to decadent chocolate mousse brownies, the ® SmartPower™ Mixer will serve you well. Its superior mixing performance and state-of-the-art features spoil you for any other mixer. Super-sized beaters power through heavy cookie dough and vegetable purées. They also produce smooth, fine-textured egg whites for light desserts. The SmartPower™ Hand Mixer is built with the same commitment to the home cook as all other fine Cuisinart® kitchen products.

FEATURES AND BENEFITS

220 Watts of Power

Powerful enough to easily cut through a double batch of cookie dough or butter right out of the refrigerator.

Maximum Comfort

Balanced to do more work for you. The shape of the unit allows maximum possible power and balance. Stress-free grip provides unparalleled comfort and control, even during extended mixing.

Automatic Feedback

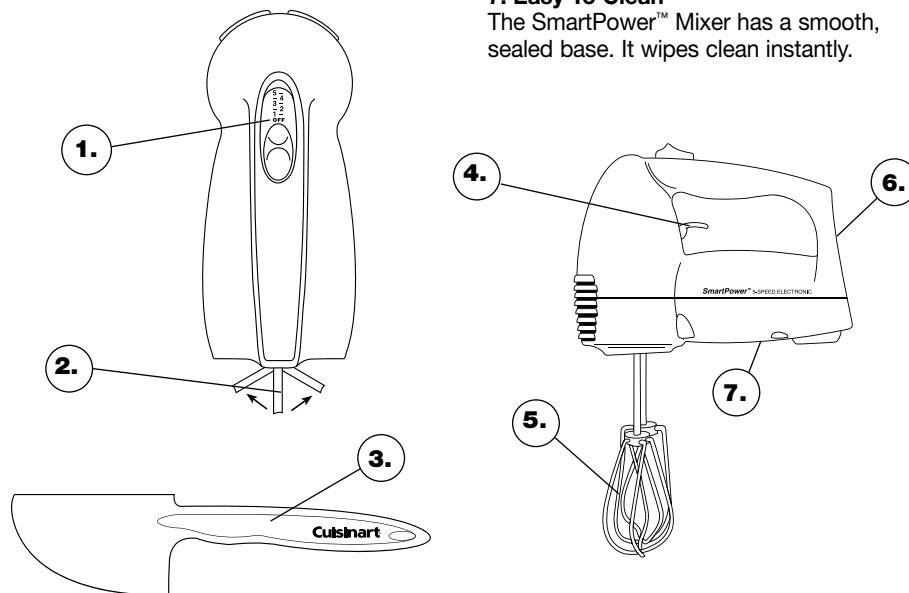
No need for a power boost. An electronic feedback mechanism automatically feeds in extra power when needed. It assures that the mixer will not bog down, even when mixing heavy loads.

- 1. Speed Control**
Provides fingertip control of all speeds.
- 2. Exclusive Rotating Swivel Cord**
Unique swivel cord can be positioned for comfort with right- or left-handed use.
- 3. Spatula Included**
- 4. Beater Release Trigger**
Conveniently located trigger for easy ejection of beaters.

- 5. Super-Sized Beaters**
Extra-long, extra-wide beaters for superior, faster aerating, mixing, and whipping. Designed with no center post to prevent ingredients from clogging up beaters. Beaters are easy to clean and dishwasher safe.

- 6. Heel Rest**
Allows mixer to rest squarely on countertop.

- 7. Easy To Clean**
The SmartPower™ Mixer has a smooth, sealed base. It wipes clean instantly.



RECIPES

The nutritional information is per serving unless otherwise indicated.

Lemon Poppy Tea Cakes

Surprisingly lowfat cookies! Serve with lemon sorbet for a light summer dessert.

Makes 40 tea cakes

- cooking spray**
- 6 tablespoons margarine, slightly softened**
- ¾ cup sugar**
- 1 tablespoon grated lemon rind**
- 1 teaspoon poppy seeds**
- 1 teaspoon vanilla extract**
- 1 whole egg**
- 1 egg white**
- 2¼ cups unbleached, all-purpose flour**
- ¾ teaspoon baking powder**

Preheat oven to 350°F. Coat 2 baking sheets with cooking spray.

In a medium mixing bowl, cream margarine and sugar on Speed 1/Low until light and fluffy, about 1 minute. Add lemon rind, poppy seeds, vanilla, whole egg and egg white. Beat on Speed 3/Medium until well blended, about 1 minute.

Combine flour and baking powder in a small mixing bowl. Add to creamed mixture in 3 to 4 additions, and beat on Speed 1/Low until well blended, about 20 seconds.

Press dough into a ball and wrap in waxed paper or plastic wrap. Chill in freezer for 30 to 45 minutes.

Shape dough into 40 balls (¾-inch) and place 2 inches apart on baking sheets. Bake for 10 to 12 minutes or until firm when touched. Tea cakes (and bottoms) should be only lightly browned.

Nutritional information per cake:

*Calories 52 (35% from fat) • carb. 7g • pro. 1g
• fat 2g • sat. fat 0g • chol. 5mg • sod. 30mg*

SmartPower™ Tip:

*Always read the **entire** recipe (ingredients and instructions) before beginning to bake. Make sure you have all the necessary ingredients and utensils/appliances on your work surface. This will save time and make your cooking experience more pleasant.*

SmartPower™ Tip:

Creaming butter or margarine: For best results, remove butter or margarine from refrigerator and set aside while assembling other ingredients. This will allow butter or margarine to soften slightly before use and will make the creamed product creamier. Do not use frozen butter or margarine.

Vanilla Chip Biscotti

Delicious with coffee or espresso, these Italian dipping cookies make a unique gift.

Makes 2 dozen biscotti

- 1½ cups unbleached, all-purpose flour**
- ¼ cup cornstarch**
- ½ teaspoon baking powder**
- 2 eggs**
- ¾ cup sugar**
- 1 tablespoon vanilla extract**
- 1 teaspoon fresh lemon juice**
- ⅛ teaspoon salt**
- ½ cup vanilla chips**
- cooking spray**

Combine first 3 ingredients in small bowl; reserve.

Place eggs, sugar, vanilla, lemon juice, and salt in large mixing bowl. Start at Speed 1/Low and gradually increase to Speed 3/Medium. Mix until thick and smooth, about 3 minutes.

Add dry ingredients to egg mixture in 3 additions, mixing on Speed 1/Low for 30 seconds after each addition.

Add chips and continue mixing on Speed 1/Low until just incorporated, 15 to 20 seconds.

Preheat oven to 350°F. Coat two baking sheets with cooking spray. Divide dough in

half; place each half on a baking sheet and shape into a 10 x 3-inch rectangle.

Bake for 12 to 14 minutes or until toothpick inserted in center comes out clean. Top should not be brown. Do not overbake or biscotti will be too dry. Cool on baking sheet 10 minutes.

Cut each rectangle crosswise into 10 to 12 slices (about 3/4-inch wide). Place cut side down on baking sheet. Bake for 11 to 13 minutes or until crisp*. Remove from baking sheet and cool on wire rack.

*If chips brown too much near the end of the baking period, turn oven off and leave biscotti in oven to cool for remaining 3 to 5 minutes, or until crisp.

Note: For best results, store biscotti in an air-tight container. Biscotti may also be frozen; defrost before serving.

Nutritional information per biscotti:

*Calories 89 (18% from fat) • carb. 17g • pro. 1g
• fat 2g • sat. fat 1g • chol. 18mg • sod. 30mg*

SmartPower™ Tip:

Add chocolate chips, nuts, raisins, etc. to doughs and batters using Speed 1/Low. It is not necessary to mix them in by hand.

Oatmeal Monster Cookies

These yummy cookies may just become your all-time favorites. They're loaded with add-ins that are sure to wow family and friends.

Makes 60 cookies (1 ounce each)

- 2 cups unbleached, all-purpose flour**
- 1½ teaspoons baking soda**
- 1 teaspoon salt**
- 1½ cups butter**
- 1½ cups light brown sugar**
- 1½ cups granulated sugar**
- 2 eggs**
- 1½ teaspoons vanilla extract**
- 4 cups quick cooking oats**
- 2/3 cup coarsely chopped pecans**
- 2/3 cup chocolate chips**
- 2/3 cup shredded coconut**
- 2/3 cup M&Ms®**
- 2/3 cup raisins**
- vegetable oil cooking spray**

Combine flour, baking soda and salt in a small mixing bowl; reserve. Preheat oven to 350°F.

In large mixing bowl, cream butter and sugars on Speed 1/Low until light and fluffy, about 1 to 2 minutes. Add eggs and vanilla and beat on Speed 2/Low until well blended, about 1 minute.

Add flour mixture to creamed mixture in 4 additions; beat on Speed 1/Low after each addition until well blended. Add pecans and continue beating on Speed 1/Low until just blended. Add chocolate chips and next 3 ingredients; continue beating on Speed 1/Low until blended, about 20 to 30 seconds.

Grease baking sheets with cooking spray. Drop dough by rounded tablespoons onto baking sheet and bake until golden brown, about 10 to 12 minutes. Remove from baking sheet and cool on wire rack.

Nutritional information per cookie:

*Calories 147 (44% from fat) • carb. 19g • pro. 2g
• fat 7g • sat. fat 3g • chol. 18mg • sod. 111mg*

Carrot-Apple Bundt Cake

This cake makes a satisfying treat for breakfast or brunch. Served with Rum Sauce (recipe follows), it becomes a delicious dessert.

Makes 16 servings

- cooking spray**
- ¼ cup unsweetened applesauce**
- 1 cup milk (whole may be used)**
- 3 cups unbleached, all-purpose flour**
- 2 teaspoons baking powder**
- 1 teaspoon baking soda**
- 1½ teaspoons cinnamon**

- ¼ **teaspoon ground cloves**
- 1 cup firmly packed brown sugar**
- ½ **cup vegetable oil**
- 2 eggs**
- 2 teaspoons vanilla extract**
- 1 cup shredded carrot (about 2 medium or 1 large)**
- ½ **cup chopped apple (about ½ medium apple)**

Preheat oven to 350°F. Coat 12-cup bundt pan with cooking spray.

Combine applesauce and milk in a small mixing bowl; reserve. Combine flour and next 4 ingredients in small bowl; reserve.

In a large mixing bowl, beat brown sugar and oil on Speed 1/Low until well blended, about 1 minute. Add eggs and vanilla and beat on Speed 3/Medium until well blended, about 20 seconds.

Add flour mixture to brown sugar mixture (in 4 additions) alternately with applesauce mixture, beginning and ending with flour mixture. Mix on Speed 1/Low after each addition until well blended, about 2 minutes.

Add shredded carrot and chopped apple. Mix on Speed 1/Low until just blended.

Add batter to pan and bake until toothpick inserted in center comes out clean, about 45 to 50 minutes.

Cool in pan 15 minutes. Remove from pan and cool completely on wire rack.

Nutritional information for cake made with whole milk and served with Rum Sauce:

Calories 332 (40% from fat) • carb. 43g • pro. 4g • fat 15g • sat. fat 5g • chol. 47mg • sod. 187mg

Nutritional information for cake served without Rum Sauce:

Calories 202 (37% from fat) • carb. 28g • pro. 4g • fat 8g • sat. fat 1g • chol. 29mg • sod. 116mg

Rum Sauce

Makes 2 cups

- 1 cup firmly packed brown sugar**
- ½ **cup dark corn syrup**
- ½ **cup half-and-half**
- ½ **stick butter**
- ¼ **cup light rum**
- 1 teaspoon vanilla extract**

In a medium saucepan over low heat, stir brown sugar, corn syrup, half-and-half, and butter until boiling, about 9 to 10 minutes.

Remove from heat and stir in rum and vanilla.

Note: Sauce may be made ahead and stored in the refrigerator up to 5 days. Serve hot or cold.

Serving suggestion: Spread 2 tablespoons Rum Sauce on dessert plate. Place slice of cake over sauce. Drizzle

additional sauce over cake, if desired.

For a lower calorie dessert, sprinkle confectioners' sugar over cake instead of rum sauce and serve.

Nutritional information per serving (2 tablespoons):

Calories 130 (46% from fat) • carb. 15g • pro. 0g • fat 7g • sat. fat 4g • chol. 18mg • sod. 71mg

Chocolate Kahlúa Cake

You'll be proud to serve this appealing cake to family and friends. Its mild chocolate flavor and delicate crumb make it a winner.

Makes two 9-inch layers (10 servings)

- cooking spray**
- 2 cups sifted cake flour**
- 1 teaspoon baking soda**
- ½ **teaspoon salt**
- 3 eggs, separated**
- 1½ **cups sugar, divided**
- ½ **cup butter or margarine slightly softened**
- 2 tablespoons Kahlúa or other coffee liqueur**
- 3 1-ounce squares unsweetened chocolate, melted**
- 6 tablespoons evaporated milk**
- 1 cup sour cream (lowfat works well)**

Preheat oven to 350°F. Coat two 9-inch round layer cake pans with cooking spray, then flour them.

Combine flour, baking soda and salt in small bowl; reserve.

In a medium bowl, beat egg whites on Speed 5/High until soft peaks form, about 1 minute. Gradually add ½ cup sugar (1 tablespoon at a time); beat on Speed 5/High for 10 seconds after each addition until stiff peaks form; reserve.

In a large bowl, cream butter and remaining sugar on Speed 1/Low for 1 minute or until light and fluffy. Add egg yolks and beat on Speed 3/Medium until well blended, about 20 seconds. Add Kahlúa, chocolate, and evaporated milk and continue mixing on Speed 3/Medium until well blended, about 1 minute.

Add flour mixture to creamed mixture alternately with sour cream, beginning and ending with flour mixture. Begin on Speed 1/Low and increase to Speed 3/Medium as flour is mixed in; mixing time should be about 4 minutes.

Using a rubber spatula, fold egg whites into batter until just blended; do not overmix.

Add batter to pan and tap pans gently on counter to remove air bubbles.

Bake until a toothpick inserted in the center comes out clean, about 35 to 40 minutes. Cool in pans 15 minutes. Remove from pans and cool completely on wire rack before frosting.

SmartPower™ Tip:

Whipping Cream: The bowl and beaters/chef's whisk do not have to be chilled prior to whipping. Cream should be refrigerated until use. Heavy cream may give slightly better results (i.e. firmer, thicker whipped cream) due to its higher fat content. If spattering occurs, hold the hand mixer steady and do not allow the beaters/chef's whisk to move around in the bowl. Once the cream begins to thicken, any spatter should be reduced.

Whipping Egg Whites: Egg whites may be used directly from the refrigerator and do not have to be at room temperature prior to whipping.

Kahlúa Fudge Icing

Makes 1¾ cups, enough to frost a 9-inch layer cake

- 3 1-ounce squares semisweet chocolate**
- ¼ cup butter, softened**
- 3 cups sifted confectioners' sugar**
- 2 tablespoons evaporated milk**
- 2 tablespoons Kahlúa**
- 1 teaspoon vanilla extract**
- ⅛ teaspoon salt**

In a small saucepan over low heat, melt chocolate, stirring constantly. Allow to cool.

In a medium mixing bowl, combine butter and remaining ingredients. Beat on Speed 1/Low for 30 seconds. Increase to Speed 3/Medium and beat until smooth, about 20 seconds. Add melted chocolate and continue beating on Speed 3/Medium until mixture is thick enough to spread, about 1 minute.

If icing becomes too thick, gradually add more evaporated milk, 1 teaspoon at a time, to reach desired consistency.

*Nutritional information for
Chocolate Kahlúa Cake with Icing per serving:
Calories 662 (35% from fat) • carb. 98g • pro. 8g
• fat 26g • sat. fat 8g • chol. 71mg • sod. 452mg*

Banana Walnut Torte

This cake is deceptively low in fat. Bananas and walnuts are good partners in this moist, elegant torte.

Makes two 8-inch layers (10 servings)

- cooking spray**
- 2¼ cups unbleached, all-purpose flour**
- ¾ teaspoon baking soda**
- ½ teaspoon baking powder**
- ½ teaspoon salt**
- ¼ cup margarine, slightly softened**
- 1¼ cups sugar**
- 1/2 cup lowfat vanilla yogurt**
- 1 egg, separated**

- 1 cup mashed ripe banana (about 2 medium)**
- ½ cup skim milk**
- 1 teaspoon almond extract**
- ¼ cup coarsely chopped walnuts**
- 2 egg whites**
- Creamy Cheese Filling**
(recipe follows)
- ⅓ cup finely chopped walnuts**

Preheat oven to 350°F. Coat two 8-inch round layer cake pans with cooking spray, then flour them.

Combine flour and next three ingredients in a small bowl; reserve.

In a large mixing bowl, cream margarine and sugar on Speed 1/Low until light and fluffy, about 1 minute. Add yogurt and egg yolk and mix on Speed 3/Medium until smooth and creamy, about 1 minute.

Combine mashed banana, milk, and almond extract in a small bowl or two-cup measure.

Add flour mixture to creamed mixture alternately with banana mixture, beginning and ending with flour mixture. Beat on Speed 1/Low after each addition until well blended, about 20 seconds. Increase to Speed 3/Medium and beat and additional 20 seconds. Add walnuts and mix on Speed 1/Low until blended, about 20 seconds.

In a medium bowl, beat all 3 egg whites on Speed 5/High until stiff peaks form,

about 1½ minutes. Using a rubber spatula, fold beaten egg whites into batter.

Add batter to pan and tap pans gently on counter to remove air bubbles.

Bake until toothpick inserted in center comes out clean and tops are golden brown, about 30 to 35 minutes. Cool 15 minutes in pans. Remove from pans and cool completely on wire rack before frosting.

Nutritional information for Banana Walnut Torte with Creamy Cheese Filling per serving:

Calories 433 (32% from fat) • carb. 63g • pro. 10g • fat 16g • sat. fat 6g • chol. 48mg • sod. 296mg

Nutritional information for Banana Walnut Torte without Creamy Cheese Filling per serving:

Calories 312 (22% from fat) • carb. 55g • pro. 6g • fat 8g • sat. fat 1g • chol. 22mg • sod. 282mg

Creamy Cheese Filling

This reduced fat and calorie filling complements the banana torte deliciously.

Makes 2 cups

- 12 ounces lowfat cream cheese**
- ½ cup lowfat sour cream**
- ½ cup confectioners' sugar**
- 1 teaspoon almond extract**

Place all ingredients in a medium mixing bowl. Mix on Speed 3/Medium until well blended and smooth, about 2 to 3 minutes.

To assemble torte: Spread half of filling on top of 1 cake layer. Place second layer on

top of first. Spread remaining filling over top of cake; sprinkle with walnuts.

Nutritional information for Cream Cheese Filling per serving:

Calories 120 (60% from fat) • carb. 8g • pro. 4g • fat 8g • sat. fat 5g • chol. 26mg • sod. 14mg

Chocolate Mousse and Almond Brownies

For chocolate lovers only!

Makes 16 brownies

- 1½ cups chocolate wafer crumbs (about 30 wafer cookies)**
- 6 tablespoons butter, melted**
- ¾ cup whipping cream**
- 4 1-ounce squares unsweetened chocolate**
- 3 eggs**
- ⅔ cup sugar**
- 2 teaspoons almond extract**
- ⅛ teaspoon salt**
- 1 cup semisweet chocolate chips**
- ¾ cup chopped almonds**

Place 8 to 10 wafer cookies between two layers of waxed paper. Flatten with rolling pin to produce crumbs, or crumb in food processor fitted with metal blade. Repeat with remaining cookies.

In a small bowl, mix wafer crumbs with melted butter. Press into an ungreased 8-inch square pan.

Preheat oven to 350°F. Bake until set, about 10 minutes. Remove from oven; reserve.

Combine cream and chocolate in medium saucepan over low heat. Stir frequently with wooden spoon until chocolate is melted, about 10 minutes. Remove from heat and allow to cool 5 minutes.

Place eggs, sugar, almond extract, and salt in large mixing bowl. Beat on Speed 3/Medium until mixture is thick and foamy, about 2 minutes. Add chocolate mixture to egg mixture and mix on Speed 1/Low until just blended. Add chocolate chips and almonds and continue mixing on Speed 1/Low until just blended.

Pour batter over baked chocolate wafers. Bake in oven until toothpick inserted in center comes out clean, about 40 to 45 minutes. Cool in pan 20 minutes; refrigerate (in pan) for 2 hours.

Cut into 16 brownies and carefully remove from pan.

Tip: To appreciate the soft mousse and firm crust textures, chill before serving.

Nutritional information per brownie:

*Calories 444 (53% from fat) • carb. 45g • pro. 7g
• fat 26g • sat. fat 12g • chol. 81mg • sod. 131mg*

Orange Ginger Squares

Try this lowfat, low-cholesterol cake as a light dessert or snack. Great for lunch boxes too!

Makes 18 servings

- 2** **tablespoons firmly packed brown sugar**
- 2** **tablespoons margarine, slightly softened**
- 2** **teaspoons grated orange rind**
- ½** **teaspoon grated gingerroot**
- 1** **egg white**
- ½** **cup molasses**
- ½** **cup orange juice**
- 1½** **cups unbleached, all-purpose flour**
- ½** **teaspoon baking soda**
- ¼** **teaspoon ground nutmeg**
- ¼** **teaspoon salt**
- cooking spray**
- 1-2** **tablespoons powdered sugar**

Preheat oven to 350°F. Coat an 8-inch square baking pan with cooking spray.

In a medium mixing bowl, cream brown sugar and margarine on Speed 1/Low until light and fluffy, about 1 minute. Add orange rind, ginger, and egg white; beat on Speed 3/Medium until well blended, about 30 seconds. Creamed mixture may look curdled; this is normal.

Combine molasses and orange juice in a small bowl or two-cup measure; reserve.

Combine flour, baking soda, nutmeg, and salt. Add to creamed mixture alternately with liquid, beginning and ending with flour mixture. Beat on Speed 1/Low after each addition until well blended, about 1 to 2 minutes.

Add batter to pan and bake until a toothpick inserted in the center comes out clean, about 25 minutes. Cool completely in pan on wire rack. Sprinkle with confectioners' sugar.

Cut into 9 squares. Remove squares from pan and cut into triangles.

Nutritional information per serving:

*Calories 80 (16% from fat) • carb. 15g • pro. 1g
• fat 1g • sat. fat 0g • chol. 0mg • sod. 83mg*

Mini Chip Clouds

A light and airy cookie that melts in your mouth.

Makes 4 dozen cookies

- cooking spray**
- 4** **egg whites**
- ⅓** **teaspoon cream of tartar**
- ¾** **cup sugar**
- ⅓** **cup mini chocolate chips**

Preheat oven to 275°F. Coat baking sheets with cooking spray.

Place egg whites and cream of tartar in a medium mixing bowl. Start at Speed 1/Low, then gradually increase to Speed

5/High. Whip until soft peaks form, about 1½ minutes.

Sprinkle sugar, 1 tablespoon at a time, over egg whites and beat on Speed 5/High until stiff peaks form and mixture is shiny but not dry, about 3 minutes.

Using a rubber spatula, gently fold mini chocolate chips into egg whites.

Drop mixture by rounded teaspoonfuls (1 inch apart) onto baking sheets. Bake until set and just lightly browned, about 40 minutes.

Coconut Cloud Variation: Substitute ⅓ cup shredded sweetened coconut for the mini chips.

Colorful Candy Variation: Substitute ⅓ cup mini M&M® candies for the mini chips.

Nutritional information per cookie:

*Calories 22 (0% from fat) • carb. 4g • pro. 0g
• fat 0g • sat. fat 0g • chol. 0mg • sod. 5mg*

Cherry Chocolate Chunk Cookies

Cherries and chocolate are a tried and true combination. These not-too-sweet treats are also a good choice for gift-giving.

Makes 5½ dozen cookies

- 2½ cups bleached, all-purpose flour**
- 1 teaspoon baking soda**
- ½ teaspoon salt**

- 1 cup butter or margarine, slightly softened**
- 1¼ cups sugar**
- 2 eggs**
- 1 teaspoon almond extract**
- 1 cup cherry pie filling***
- 1 cup semisweet chocolate chips**
- 1 cup coarsely chopped walnuts**

Preheat oven to 375°F.

Combine flour, baking soda, and salt in small mixing bowl; reserve.

In a large mixing bowl, cream butter and sugar on Speed 1/Low until light and fluffy, about 1 minute. Add eggs one at a time and beat on Speed 2/Low for 30 seconds after each addition. Add almond extract and continue beating on Speed 2/Low until well blended, about 20 seconds.

Add flour mixture to creamed mixture in 4 additions; beat on Speed 1/Low after each addition until well mixed, about 40 seconds.

Add cherry pie filling, chocolate chips, and nuts. Gently mix into batter on Speed 1/Low until just blended.

Drop dough by rounded teaspoonfuls onto ungreased baking sheets. Bake until lightly browned, 9 to 11 minutes.

Cool 2 minutes on baking sheet; remove from baking sheet and cool completely on wire rack.

*Canned, unsweetened cherries may be substituted for the cherry pie filling.

Nutritional information per cookie:

*Calories 91 (50% from fat) • carb. 10g • pro. 1g
• fat 5g • sat. fat 2g • chol. 14mg • sod. 61mg*

Zucchini, Chive, and Gruyère Soufflé

Making a soufflé is easy. This recipe combines delicious flavors for a satisfying yet light dinner or brunch.

Makes 6 servings

- cooking spray**
- ¼ cup butter or margarine**
- ¼ cup unbleached, all-purpose flour**
- 1⅓ cups milk**
- ½ teaspoon salt**
- ⅛ teaspoon ground black pepper**
- 2 tablespoons chopped fresh chives**
- ¼ cup grated Gruyère cheese**
- 1 cup finely grated zucchini**
- 4 eggs, separated**
- ¼ teaspoon cream of tartar**

Preheat oven to 375°F.

In a 1½ quart saucepan, melt butter over medium heat (2 to 3 minutes). Remove from heat and blend in flour; stir until smooth. Gradually add milk (in 4 to 5 additions); stir after each addition until

smooth. Cook over low heat, stirring frequently, until thick and smooth, about 10 to 12 minutes.

Add salt, pepper, chives, and cheese; stir until blended. Remove from heat and allow to cool 5 minutes. Add zucchini to cooled sauce; stir until blended.

Place egg whites and cream of tartar in a large mixing bowl and beat on Speed 5/High until stiff peaks form, about 1½ minutes; reserve.

Place yolks in a medium bowl and beat on Speed 3/Medium until blended. Add zucchini sauce and mix on Speed 1/Low until blended, about 15 to 20 seconds.

Using a rubber spatula, fold zucchini mixture into beaten egg whites. Coat a 1½ quart (6-cup) soufflé dish (straight-sided) with cooking spray.

Transfer soufflé mixture to dish and bake until metal knife inserted in center comes out clean, about 35 minutes. Serve immediately.

Nutritional information per serving:

Calories 215 (68% from fat) • carb. 8g • pro. 10g
• fat 16g • sat. fat 9g • chol. 180mg • sod. 375mg

SmartPower™ Tip:

Separating eggs: Break eggs one at a time into two small bowls (one for whites and one for yolks) and transfer the whites to a mixing bowl. Repeat with remaining eggs. This will prevent a yolk from ruining the entire bowl of egg whites.

South of the Border Mashed Potatoes

Our tasters raved about this hot and spicy potato casserole.

Makes 4¼ cups (8 servings)

- ¾ **teaspoon salt, divided**
- 2½ **pounds potatoes, (about 7-8 medium)**
- ¼ **cup margarine, cut into 4-5 pieces**
- 1 **cup buttermilk**
- ½ **teaspoon cumin**
- ¼ **teaspoon red pepper flakes**
- ¼ **cup frozen corn kernels, defrosted and dried on paper towels**
- ¼ **cup finely chopped jalapeño peppers,* drained and dried on paper towels**
- ¼ **cup chopped pimento, drained and dried on paper towels**

Fill a 2-quart saucepan with 4 cups water and ½ teaspoon salt. Peel and quarter potatoes; place in covered saucepan over high heat. Bring to a boil, remove cover and cook until tender, about 20 minutes. Drain well and return to saucepan.

Mash potatoes on Speed 1/Low until smooth, about 30 seconds. Add margarine and mix on Speed 1/Low until well blended, about 45 seconds. Add buttermilk, cumin, red pepper and

remaining salt; mix on Speed 3/Medium until fluffy, about 45 seconds. Scrape down sides of pan with rubber spatula as necessary.

Add corn, jalapeño peppers, and pimento; mix on Speed 1/Low until just blended.

Place potato mixture in a 1½ quart (6-cup) casserole dish and refrigerate until ready to use. Preheat oven to 350°F. Place casserole in oven and bake until heated through, about 30 minutes.

*Mild, medium, or hot jalapeño peppers may be used.

Serving Suggestions: Serve with London Broil or chicken marinated in salsa and garlic.

Chili Bake: Place chili in a casserole dish. Top with South of the Border Mashed Potatoes and bake.

Nutritional information per serving:

Calories 225 (25% from fat) • carb. 38g • pro. 5g
• fat 6g • sat. fat 1g • chol. 2mg • sod. 186mg

SmartPower™ Tip:

Occasionally ingredients may cling to the side of the mixing bowl. If this happens, use a rubber spatula to scrape down the side of the bowl.

Turnip-Apple Casserole

An easy-to-prepare side dish you can make ahead, this casserole has a pleasant rich flavor.

Makes 3 cups (6 servings)

- 2 pounds fresh turnip (about 1 medium)**
- ¼ cup margarine or butter, cut into 4-5 pieces**
- ½ teaspoon salt**
- ¼ teaspoon allspice**
- ¼ teaspoon fresh lemon juice**
- dash black pepper**
- ½ cup unsweetened applesauce**
- paprika**

Fill a 2-quart saucepan with 4 cups water and ½ teaspoon salt.

With a sharp knife, cut turnip into quarters. Peel each quarter and cut into 1-inch cubes. Place turnip in covered saucepan over high heat. Bring to a boil, remove cover and cook until tender, about 20 to 25 minutes. Drain well and return to saucepan.

Mash turnip on Speed 1/Low until well blended, about 1 minute. (Mixture will be lumpy; this is normal.) Add margarine and next 4 ingredients; mix on Speed 3/Medium until well blended, about 2 minutes. Add applesauce and continue mixing for 15 seconds.

Place in a 1-quart (4-cup) casserole or six 6-ounce ceramic ramekins. Sprinkle with

paprika and refrigerate until ready to use. Preheat oven to 350°F. Bake until heated through, about 20 minutes.

Serving suggestion: Serve with pork roast or roasted turkey.

Nutritional information per serving:

Calories 125 (56% from fat) • carb. 12g • pro. 2g • fat 8g • sat. fat 1g • chol. 0mg • sod. 387mg

Autumn Harvest Vegetable Bake

A delicious blend of fall vegetables!

Makes 3 cups (6 servings)

- 1 package (20 ounces) frozen, uncooked butternut squash in pieces (about 4 cups)***
- 1 cup unsweetened, canned pumpkin**
- 2 tablespoons margarine or butter, cut into 2-3 pieces**
- 1 tablespoon brown sugar**
- ½ teaspoon ground nutmeg**
- ½ teaspoon salt**
- ¼ teaspoon ginger**
- dash black pepper**

Fill a 2-quart saucepan with 4 cups water and ½ teaspoon salt. Bring to a boil over high heat. Add squash (do not defrost) and cook until tender, about 5 to 7 minutes. Drain well and return to saucepan.

Mash squash on Speed 1/Low until blended, about 1 minute. Add pumpkin

and remaining ingredients and mix on Speed 3/Medium until well blended, about 2 minutes.

Place in a 1-quart (4-cup) casserole dish and refrigerate until ready to use. Preheat oven to 350°F. Bake until heated through, about 20 minutes.

Serving suggestion: Serve with beef or poultry.

*Fresh butternut squash may be used. Peel and cut into 1-inch cubes. Cook in boiling water until tender.

Nutritional information per serving:

Calories 83 (17% from fat) • carb. 16g • pro. 1g • fat 2g • sat. fat 0g • chol. 0mg • sod. 217mg

Caesar Crostini

This delicious, lowfat hors d'oeuvre is reminiscent of the popular Caesar Salad.

Makes 2 cups of spread, enough for 20 crostini

- 1 cup lowfat cottage cheese**
- ½ cup lowfat mayonnaise**
- ½ cup crushed croutons**
- ¼ cup grated fresh Parmesan**
- 1 tablespoon chopped anchovies (drained well)**
- 1 tablespoon chopped garlic**
- 2 teaspoons anchovy paste**
- ½ teaspoon fresh lemon juice**
- ¼ teaspoon ground black pepper**
- 20 ¾-inch slices French bread**

Preheat oven to 350°F.

In a medium mixing bowl, beat cottage cheese until almost smooth; begin on Speed 1/Low and gradually increase to Speed 3/Medium. (Cottage cheese will have some lumps; this is normal.) Add mayonnaise and mix on Speed 3/Medium until well blended, about 1 minute.

Add next 7 ingredients and mix on Speed 1/Low until well blended, about 1 minute.

Spread mixture evenly over French bread slices. Place on ungreased baking sheet and bake until warm but not browned, about 5 minutes. Serve immediately.

Note: Spread may be made ahead and stored in refrigerator. Add to bread only when ready to use to prevent them from becoming soggy.

Nutritional information per serving (2 tablespoons):

*Calories 108 (23% from fat) • carb. 16g • pro. 5g
• fat 3g • sat. fat 1g • chol. 4mg • sod. 259mg*

Chive and Bacon Dip

Serve this creamy, delicious dip with your favorite crackers or raw vegetables.

Makes 1¼ cups (20 one-tablespoon servings)

- 1 cup lowfat sour cream**
- ¼ cup lowfat mayonnaise**
- 5 tablespoons crumbled bacon (about 8 strips)**

- 2 tablespoons chopped fresh chives**
- ⅛ teaspoon Dijon mustard**
- ⅛ teaspoon ground white pepper**

In a medium bowl, mix sour cream and mayonnaise on Speed 3/Medium until blended, about 20 seconds. Add bacon and next three ingredients; mix on Speed 1/Low until well blended, about 20 seconds.

Nutritional information per serving:

*Calories 36 (65% from fat) • carb. 2g • pro. 1g
• fat 3g • sat. fat 1g • chol. 4mg • sod. 45mg*

Spicy Crabmeat Dip

A tangy dip with excellent consistency and flavor.

Makes 1¼ cups (20 one-tablespoon servings)

- 1 cup lowfat sour cream**
- ¼ cup lowfat mayonnaise**
- 1 can (6 ounces) crabmeat, drained (about ¾ cup)***
- 1 tablespoon chopped fresh chives**
- 1½ teaspoons prepared horseradish**
- ¼ teaspoon ground white pepper**

In a medium bowl, mix sour cream and mayonnaise on Speed 3/Medium until blended, about 20 seconds. Add

crabmeat, chives, horseradish, and pepper; mix on Speed 1/Low until well blended, about 20 seconds.

*Note: Fresh crabmeat (¾ cup, drained and chopped) may be used.

Nutritional information per serving (2 tablespoons):

*Calories 36 (50% from fat) • carb. 2g • pro. 2g
• fat 2g • sat. fat 1g • chol. 15mg • sod. 91mg*

Baked Cinnamon Raisin French Toast

A delicious lowfat, low-cholesterol weekend treat!

Makes 10 servings

- cooking spray**
- 1 loaf French bread**
- 2½ cups skim milk**
- 2 cups egg substitute**
- ¼ cup sugar**
- 2 teaspoons almond extract**
- ½ cup brown sugar**
- 2 tablespoons margarine, melted**
- 1 tablespoon cinnamon**
- ½ teaspoon ginger**
- ½ cup golden raisins**
- confectioners' sugar (optional)**

Preheat oven to 350°F.

Coat a 9 x 13-inch baking dish with cooking spray.

Cut bread into 15 slices (3/4-inch) and place in a single layer in the baking dish. In a large mixing bowl, combine the milk, egg substitute, sugar, and almond extract. Start at Speed 1/Low then gradually increase to Speed 3/Medium and beat until foamy, about 1 minute. Pour over bread in baking pan.

In a medium bowl, combine brown sugar, margarine, cinnamon, and ginger. Mix on Speed 1/Low until well combined, about 20 seconds. Add raisins and continue mixing until just blended. Sprinkle evenly over egg and bread. Allow brown sugar mixture to settle into liquid.

Bake until knife inserted in center comes out clean, about 50 minutes. Sprinkle with confectioners' sugar, if desired. Serve immediately.

Nutritional information per serving:

Calories 194 (37% from fat) • carb. 23g • pro. 8g
• fat 8g • sat. fat 1g • chol. 2mg • sod. 158mg

Honey Wheat Waffles

Top with fresh berries or fruit syrup for a special breakfast treat.

Makes 10 cups batter (20 waffles)

- 2 large eggs, separated**
- 3 cups buttermilk**
- 1 3/4 cups unbleached, all-purpose flour**
- 3/4 cup whole-wheat flour**

- 1 stick butter, melted**
- 1/4 cup honey**
- 2 teaspoons baking powder**
- 2 teaspoons vanilla extract**
- 1 teaspoon salt**
- 1/2 teaspoon baking soda**

In a medium bowl, beat egg whites on Speed 5/High until soft peaks form, about 1 1/2 minutes; reserve.

In a large bowl, beat yolks on Speed 3/Medium until mixed, about 10 to 15 seconds. Add remaining ingredients and continue beating until smooth, about 2 minutes.

Using a rubber spatula, fold egg whites into batter until just mixed.

Follow manufacturer's instructions for waffle maker.

Nutritional information per waffle:

Calories 127 (40% from fat) • carb. 15g • pro. 4g
• fat 6g • sat. fat 3g • chol. 35mg • sod. 286mg

Old-Fashioned Buttermilk Waffles

A family favorite. Serve with warm maple syrup.

Makes 10 cups batter (20 waffles)

- 2 eggs, separated**
- 3 cups buttermilk**
- 2 1/2 cups all-purpose flour**

- 1 stick butter, melted**
- 1/4 cup sugar**
- 2 teaspoons baking powder**
- 2 teaspoons vanilla extract**
- 1 teaspoon salt**
- 1/2 teaspoon baking soda**

In a medium bowl, beat egg whites on Speed 5/High until soft peaks form, about 1 1/2 minutes; reserve.

In a large bowl, beat yolks on Speed 3/Medium until mixed, about 10 to 15 seconds. Add remaining ingredients and continue beating until smooth, about 2 minutes.

Using a rubber spatula, fold egg whites into batter until just mixed.

Follow manufacturer's instructions for waffle maker.

Nutritional information per waffle:

Calories 130 (39% from fat) • carb. 16g • pro. 3g
• fat 6g • sat. fat 3g • chol. 35mg • sod. 265mg

SmartPower™ Tip:

Beating Egg Whites: To achieve the best volume of egg whites, the bowl and beaters must be completely clean and free of any fat, oil, etc. The presence of fat, oil or egg yolk will prevent the whites from increasing in volume. If this occurs, discard the egg whites and wash the bowl and beaters completely.

WARRANTY

LIMITED THREE-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® SmartPower™ Chrome 5-Speed Electronic Hand Mixer that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® SmartPower™ Chrome 5-Speed Electronic Hand Mixer will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We suggest you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration card does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® SmartPower™ Chrome 5-Speed Electronic Hand Mixer should prove to be defective within the warranty period, we will repair it, or if we think necessary,

replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Cuisinart, 150 Milford Road, East Windsor, NJ 08520.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart® SmartPower™ Chrome 5-Speed Electronic Hand Mixer has been manufactured to the strictest specifications and has been designed for use with the authorized accessories and replacement parts.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other ordinary household use.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so they may not apply to you.

CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

BEFORE RETURNING YOUR CUISINART® PRODUCT

If you are experiencing problems with your Cuisinart® product, we suggest that you call our Cuisinart® Service Center at 1-800-726-0190 before returning the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

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

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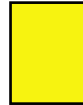
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