

# Cuisinart®

INSTRUCTION AND  
RECIPE BOOKLET



**EasyPop Plus™ Popcorn Maker**

**CPM-950 Series**

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

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

1. **READ ALL INSTRUCTIONS.**
2. **Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.**
3. Do not touch hot surfaces. Use handles.
4. To protect against electric shock, do not immerse cord, plugs, or this appliance in water or other liquids.
5. Close supervision is necessary when any appliance is used by or near children.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.

11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn control to off, then remove plug from wall outlet.
13. Do not use appliance for other than intended household use.
14. Never steam food in the popping plate.
15. A popper that is plugged into an outlet should not be left unattended.
16. **CAUTION** – burns can result from misuse of this product. Read instruction manual for proper operating procedure.
17. Extreme caution must be used when unloading popcorn. Always turn the unit over a countertop so that residual hot oil or water running out will not cause burns.
18. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

### SPECIAL CORDSET INSTRUCTIONS

### NOTICE

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 fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

# PARTS AND FEATURES

- 1. Lid**
- 2. Measuring Cup/2-Sided Flavor Chute**  
Measure kernels and dispense flavors
- 3. Serving Bowl**  
Plastic serving bowl with built-in ventilation, bowl lid and handles
- 4. Mixing Paddle**  
Mixes popped corn with selected toppings/seasonings
- 5. Mixing Paddle Connection**  
Place where the mixing paddle connects to the popping plate
- 6. Handles with Safety Interlocks for Plate**  
Cool-touch handles for popping plate
- 7. Removable Popping Plate Assembly**  
Dishwasher-safe popping plate
- 8. Rotation Shaft**  
Turns mixing paddle
- 9. Handles**  
Side handles in base
- 10. Base**  
Elegant stainless steel base
- 11. Off/Pop/Mix**  
Power activation
- 12. BPA Free**  
All materials that come in contact with food are BPA free.



## BEFORE THE FIRST USE

Remove all packaging and any promotional labels or stickers from your popcorn maker. Be sure that all parts (listed above) of your popcorn maker have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date. Keep all plastic bags away from children.

Before using your Cuisinart® EasyPop Plus™ Popcorn Maker for the first time, remove all protective paper and wrapping. Wipe housing and internal chamber with a damp cloth to remove any dust from the warehouse or shipping.

## CORD INSTRUCTIONS

1. A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a long cord.
2. Extension cords may be used if care is exercised in their use.
3. If an extension cord is used;
  - A) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
  - B) the longer 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.

# OPERATING INSTRUCTIONS

1. Place the base of the appliance on a clean, flat surface. **Caution: Do not let water or any other liquid drip into the base.**
2. Attach mixing paddle. The mixing paddle must be attached before the popping plate is connected to the base. To do so, hold the stirring rod in place. Fit the mixing paddle on top of the center hub by aligning the embossed lines on both the mixing paddle and center hub. You then turn the mixing paddle clockwise to secure. You will hear a click to know that it is locked in place. (see fig. 1)



Fig. 1

3. Popping plate must lock securely to base before unit will operate. Grip the locking levers up toward the handles of popping plate, which will open the lock. Once locking levers are released, the popping plate should be locked to the base.

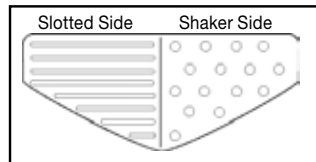
**NOTE: The unit will not operate unless the popping plate is positioned correctly. Align the plate until it clicks into place with the tips of the arrows lining up. Place the plate on the base (handles of popping plate should be centered just above the side handles on base, see Fig. 2).**



Fig. 2

4. Add approximately 2 teaspoons of cooking oil to popping plate (see Tips & Hints, next page, for recommended measurements). We recommend using vegetable or canola oil.
5. Add kernels to popping plate. **We recommend 1/3 cup of kernels, especially if using premium popcorn.** The measuring cup provided is 1/3-cup capacity, and also clearly marked for 1/4 cup (see Tips & Hints, next page).
6. Place the inverted bowl on top of the popping plate.
7. Plug the power cord into a standard electrical outlet.
8. Slide the power switch to Pop.
9. The mixing paddle will rotate and plate will begin to heat up.

10. If you are not adding flavoring (see step 11), when the popcorn has finished popping, turn the switch to Off, which turns the heater off, and proceed to step 12.
11. To add flavoring, slide the power button to Mix. Add butter and thin liquid toppings, such as olive oil and soy sauce, through the shaker side; add thicker liquids, like caramel and chocolate through the slotted side. Wait 30 to 60 seconds before adding heated or melted material. After your topping has been mixed in (approx. 30 to 45 seconds), slide the switch to Off and proceed to step 12.



12. Press the cover on the bowl, grasp the locking levers underneath the bowl handles and squeeze them together (see Fig. 3). Lift the popping plate off the bowl by its handles, and immediately return the plate to the base to cool (see Fig. 4).



Fig. 3

**CAUTION: After popping, the plate is EXTREMELY HOT. Do not put fingers near the plate. After turning the bowl over to serve, simply return popping plate directly to the base.**

**A slight odor or smoke may be evident as materials used in manufacturing are burned off internal parts. This is normal.**

13. Rotation shaft continues turning until unit is switched off manually.

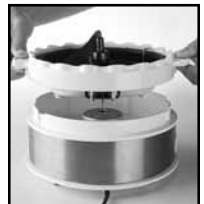


Fig. 4

## CLEANING AND MAINTENANCE

Clean your popcorn maker after every use.

**Never immerse the base of the unit in water or let water drip inside.** Do not use benzene, scrubbing brushes or chemical cleaners, as these will damage the unit. Use only a damp cloth to clean exterior of the base.

**Serving bowl** – The serving bowl is fully immersible and dishwasher safe. Do not clean plastic serving bowl with the scouring side of a sponge.

**Popping plate** – Popping plate is fully immersible and dishwasher safe. Do not use metal utensils, as these will damage the surface. The popping plate and stirring rod stay assembled for cleaning. Do not put the popping plate in the dishwasher until it's cool.

**Measuring Cup/2-Sided Flavor Chute** – are fully immersible and dishwasher safe. Do not use scouring side of sponge to clean either cup or chute.

**Mixing Paddle** – is fully immersible and dishwasher safe.

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

## TIPS & HINTS

### POPCORN AMOUNTS

Kernels	Vegetable Oil	Popped Popcorn
¼ cup	1½ teaspoons	Approximately 6 cups popped popcorn
⅓ cup	2 teaspoons	Approximately 8 cups popped popcorn
½ cup (¼ cup x 2)	1 tablespoon	Approximately 10 cups popped popcorn

**Note:** Premium popcorns have larger kernels, resulting in a higher yield of popcorn. If using premium popcorn, the yield of popped popcorn will be about 1 cup greater than stated above.

**Note: DO NOT use more than ⅓ cup of unpopped kernels when using premium popcorn.**

The seasoning possibilities for popcorn are endless. Just add your favorite seasoning combined with melted butter and pour through flavor chute as the finished popcorn is mixing.

**Note: Serving bowl should not be put into oven.**

**It is very important to use fresh popcorn. If your popcorn is old, the kernels will not fully pop and/or it may take a long time for them to pop.**

**The Cuisinart® EasyPop Plus™ makes delicious caramel popcorn for you and your family. We provide two great recipes for you to try. Due to the high temperature of caramel, there are certain guidelines that need to be followed:**

- Always use caution when making caramel and then pouring into your popper.
- Always use a candy thermometer to ensure your caramel is at the proper temperature.
- Caramel should not exceed 300°F when pouring into the flavor dispenser of the EasyPop Plus™.
- We recommend adding liquid such as cream to the caramel to slightly cool to the proper pouring temperature.
- Do not exceed ⅔ cup of caramel for pouring into your popcorn maker.
- Always use the slotted side of the flavor dispenser for pouring caramel.

### Butter/seasoning ratios for popcorn

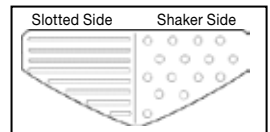
2 tablespoons melted butter for ¼ cup unpopped kernels, and a minimum of 1 teaspoon of seasoning

3 tablespoons melted butter for ⅓ cup unpopped kernels, and a minimum of 2 teaspoons of seasoning

4 tablespoons melted butter for ½ cup unpopped kernels, and a minimum of 2½ teaspoons to a tablespoon of seasoning

**Note:** The amount of seasoning depends on the intensity of the ingredients you are using – it is important to let your taste and our recipes be your guide.

When adding ingredients through the flavor dispenser, we recommend adding thin liquids like oils and melted butter through the shaker side, and thicker liquids like caramel through the slotted side. Some larger items, such as nuts, grated cheese and thick sauces like pesto, should be added directly through the top of the bowl with the flavor chute removed. (Add dry ingredients, like salt and spices, last, through the unused side.) On caramel and other items requiring melting or heating, allow 30 to 60 seconds before adding.



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## RECIPES

### Traditional Popcorn

The perfect balance between butter and salt. For those who are salt-sensitive, adjust the amount of salt to taste.

Makes about 8 cups

- 2**            **teaspoons vegetable oil**
- 1/3**         **cup popcorn kernels**
- 3**            **tablespoons unsalted butter**
- 1/2 to 3/4**   **teaspoons kosher or sea salt**

1. Pour the vegetable oil onto the heating plate with the measured popcorn kernels.
2. Place the bowl on the popping plate and switch the slide selector to Pop.
3. Once the unit has been turned on, put the butter into a small saucepan over medium heat to melt. Once melted, remove from heat.
4. When the last kernel has popped, move the slide selector from Pop to Mix. Drizzle the melted butter and sprinkle the salt through the flavor dispenser. Allow to mix for about 30 to 45 seconds so flavors completely coat the popcorn.
5. Place cover on popper and invert. Serve immediately.

*Nutritional information per 1-cup serving:*  
Calories 84 (61% from fat) • carb. 7g • pro. 1g  
• fat 6g • sat. fat 3g • chol. 11mg • sod. 136mg  
• calc. 1mg • fiber 1g

### Olive Oil Popcorn

Use olive oil as a healthy alternative to butter – plus it gives the popcorn that delicious olive oil flavor.

Makes about 8 cups

- 2**            **teaspoons plus 1 tablespoon extra**  
              **virgin olive oil, divided**
- 1/3**         **cup popcorn kernels**
- 1/2 to 3/4**   **teaspoon kosher/sea salt**

1. Pour 2 teaspoons of olive oil onto the heating plate with the measured popcorn kernels.
2. Place the bowl on the popping plate and switch the slide selector to Pop.
3. When the last kernel has popped, move the slide selector from Pop to Mix. Drizzle the remaining olive oil and sprinkle the salt through the flavor dispenser. Allow to mix for about 30 to 45 seconds so flavors completely coat the popcorn.
4. Place cover on popper and invert. Serve immediately.

*Nutritional information per 1-cup serving:*  
Calories 61 (48% from fat) • carb. 7g • pro. 1g  
• fat 3g • sat. fat 0g • chol. 0mg • sod. 148mg  
• calc. 1mg • fiber 1g

### Popcorn Snack Mix

Perfect snack for your next party!

Makes about 10 cups

- 1**            **tablespoon granulated sugar**
- 1/2**         **teaspoon paprika**
- 1/2**         **teaspoon kosher salt**
- pinch cayenne pepper**
- 1**            **cup mini pretzels**
- 3/4**         **cup mixed roasted nuts**
- 3/4**         **cup shelled roasted peanuts**
- 2**            **teaspoons vegetable oil**
- 1/3**         **cup popcorn kernels**
- 1/4**         **cup unsalted butter**
- 1/2**         **teaspoon Worcestershire sauce**

1. Mix the sugar, paprika, salt and cayenne together in a small bowl. Mix the pretzels and nuts together in a separate small bowl.
2. Pour the vegetable oil onto the heating plate with the measured popcorn kernels.
3. Place the bowl on the popping plate and switch the slide selector to Pop.
4. Once the unit has been turned on, put the butter and the Worcestershire sauce into a small saucepan over medium heat to melt. Once butter is melted, remove from heat.
5. When the last kernel has popped, move the slide selector from Pop to Mix.
7. Remove the flavor dispenser and add the pretzels and nuts. Allow to mix in.

8. Drizzle in the butter and then sprinkle in the spice mixture. Allow to mix for about 30 to 45 seconds so flavors completely coat the popcorn.
9. Place lid on popper and invert.  
Serve immediately.

**Note:** For an extra crispy snack mix, pour onto a baking sheet and place in a 325°F oven for 20 minutes. Allow to cool and serve.

*Nutritional information per 1-cup serving:*  
 Calories 304 (53% from fat) • carb. 29g • pro. 8g  
 • fat 18g • sat. fat 4g • chol. 12mg • sod. 722mg  
 • calc. 23mg • fiber 4g

## Parmesan Popcorn

Parmesan gives this popcorn a great cheesy and tangy flavor.

Makes about 6 cups

- 2**      **teaspoons vegetable oil**
- 1/3**     **cup popcorn kernels**
- 2**      **tablespoons unsalted butter**
- 1/3**     **cup grated Parmesan**
- pinch kosher salt**

1. Pour the vegetable oil onto the heating plate with the measured popcorn kernels.
2. Place the bowl on the popping plate and switch the slide selector to Pop.
3. Once the unit has been turned on, put the butter into a small saucepan over medium heat to melt. Once melted, remove from heat.
4. Once the last kernel has popped, move the slide selector from Pop to Mix. **Remove the flavor dispenser** and add the melted butter, Parmesan and salt. Allow to mix for about 30 to 45 seconds so flavors completely coat the popcorn.
5. Place lid on popper and invert.  
Serve immediately.

*Nutritional information per 1-cup serving:*  
 Calories 131 (61% from fat) • carb. 10g • pro. 3g  
 • fat 9g • sat. fat 4g • chol. 19mg • sod. 68mg  
 • calc. 51mg • fiber 2g

## Chocolate Popcorn

Mmmmm... what could be better than chocolate covered popcorn?

Makes about 10 cups

- 3/4**      **cup chocolate chips**
- 2**      **tablespoons unsalted butter**
- 1**      **tablespoon light corn syrup**
- 1/4**     **teaspoon kosher/sea salt**
- 2**      **teaspoons vegetable oil**
- 1/3**     **cup popcorn kernels**

1. Put the chocolate chips, butter, corn syrup and sea salt into a heavy-bottom saucepan and place over medium low heat until melted. Once melted, whisk together to incorporate ingredients well. Leave over very low heat to keep warm.
2. Pour the vegetable oil onto the heating plate with the measured popcorn kernels.
3. Place the bowl on the popping plate and switch the slide selector to Pop.
4. Once the last kernel has popped, move the slide selector from Pop to Mix. Drizzle the melted chocolate mixture through the flavor dispenser using a spatula to scrape all ingredients out of the pan. Allow to mix for about 30 to 45 seconds so flavors completely coat the popcorn.
5. Place lid on popper and invert.  
Serve immediately.

*Nutritional information per 1-cup serving:*  
 Calories 144 (50% from fat) • carb. 17g • pro. 2g  
 • fat 8g • sat. fat 5g • chol. 6mg • sod. 60mg  
 • calc. 1mg • fiber 2g

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## Cinnamon Sugar Popcorn

This classic combination of butter paired with cinnamon sugar makes a delicious popcorn treat!

Makes about 8 cups

- 2**        **tablespoons granulated sugar**
- 1/4**       **teaspoon ground cinnamon (add an extra pinch if you are a big cinnamon lover!)**
- 2**        **teaspoons vegetable oil**
- 1/3**       **cup popcorn kernels**
- 3**        **tablespoons unsalted butter**  
**pinch kosher/sea salt**

1. Stir the sugar and cinnamon together in a small bowl.
2. Pour the vegetable oil onto the heating plate with the measured popcorn kernels.
3. Place the bowl on the popping plate and switch the slide selector to Pop.
4. Once the unit has been turned on, put the butter into a small saucepan over medium heat to melt. Once melted, stir in the cinnamon sugar until well incorporated. Remove from heat.
5. Once the last kernel has popped, move the slide selector from Pop to Mix. Drizzle the melted butter through the flavor dispenser, scraping the sides of the saucepan with a spatula. Sprinkle in the salt. Allow to mix for about 30 to 45 seconds so flavors completely coat the popcorn.
6. Place lid on popper and invert.  
Serve immediately.

*Nutritional information per 1-cup serving:*  
Calories 96 (53% from fat) • carb. 10g • pro. 1g  
• fat 6g • sat. fat 3g • chol. 11mg • sod. 1mg  
• calc. 2mg • fiber 1g

## Kettle Corn

Classic kettle corn right at home!

Makes about 8 cups

- 1/4**       **cup granulated sugar**
- 1/4**       **cup unsalted butter, cut into small cubes**
- 2**        **teaspoons vegetable oil**
- 1/3**       **cup popcorn kernels**
- 1/2**       **teaspoon kosher/sea salt**

1. Put the sugar into a heavy-bottom saucepan, even out to a level layer, and place over medium heat. Leave the sugar over the heat for about 10 to 15 minutes, shaking the pan every few minutes. The sugar should still be white but will smell of caramel.
2. Put the butter into the saucepan a little at a time. The butter should begin to melt instantly once it hits the pan. Whisk in all of the butter. The mixture should be smooth and glossy. Leave on very low heat until ready to use.
3. Pour the vegetable oil onto the heating plate with the measured popcorn kernels.
4. Place the bowl on the popping plate and switch the slide selector to Pop.
5. Once the last kernel has popped, move the slide selector from Pop to Mix.
6. Pour the sugar/butter mixture through the flavor dispenser, using a spatula to scrape all ingredients out of the pan. Sprinkle in the salt. Allow to mix for about 30 to 45 seconds so flavors completely coat the popcorn.
7. Place lid on popper and invert.  
Serve immediately.

*Nutritional information per 1-cup serving:*  
Calories 120 (52% from fat) • carb. 13g • pro. 1g  
• fat 7g • sat. fat 4g • chol. 15mg • sod. 148mg  
• calc. 1mg • fiber 1g



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## Asian Style Popcorn

The flavors of soy and sesame give this popcorn a different yet delicious flavor.

Makes about 8 cups

- 2**        **teaspoons vegetable oil**
- 1/3**      **cup popcorn kernels**
- 3**        **tablespoons unsalted butter**
- 2**        **tablespoons soy sauce**
- 1/2**      **teaspoon hot sauce**
- 1/2**      **teaspoon sesame oil**

1. Pour the vegetable oil onto the heating plate with the measured popcorn kernels.
2. Place the bowl on the popping plate and switch the slide selector to Pop.
3. Once the unit has been turned on, put the butter into a small saucepan over medium heat to melt. Once melted, stir in the soy sauce, hot sauce and sesame oil. Remove from heat.
4. Once the last kernel has popped, move the slide selector from Pop to Mix. Drizzle the melted butter through the flavor dispenser. Allow to mix for about 30 to 45 seconds so flavors completely coat the popcorn.
5. Place lid on popper and invert. Serve immediately.

*Nutritional information per 1-cup serving:  
Calories 90 (59% from fat) • carb. 8g • pro. 2g  
• fat 6g • sat. fat 3g • chol. 11mg • sod. 275mg  
• calc. 1mg • fiber 1g*

## Buffalo Style Popcorn

Spice up your popcorn with a little hot sauce!

Make about 6 cups

- 2**        **teaspoons vegetable oil**
- 1/3**      **cup popcorn kernels**
- 3**        **tablespoons unsalted butter**
- 2**        **tablespoons hot sauce**
- 1/4**      **teaspoon cider vinegar**
- pinch kosher/sea salt**

1. Pour the vegetable oil onto the heating plate with the measured popcorn kernels.
2. Place the bowl on the popping plate and switch

the slide selector to Pop.

3. Once the unit has been turned on, put the butter into a small saucepan over medium heat to melt. Once melted, stir hot sauce and vinegar into butter to incorporate well. Remove from heat.
4. Once the last kernel has popped, move the slide selector from Pop to Mix. Drizzle the melted butter through the flavor dispenser. Sprinkle in the salt. Allow to mix for about 30 to 45 seconds so flavors completely coat the popcorn.
5. Place lid on popper and invert. Serve immediately.

*Nutritional information per 1-cup serving:  
Calories 112 (61% from fat) • carb. 10g • pro. 2g  
• fat 8g • sat. fat 4g • chol. 15mg • sod. 240mg  
• calc. 1mg • fiber 2g*

## Pesto Popcorn

A fun and delicious way to use up some leftover pesto.

Makes about 8 cups

- 2**        **teaspoons vegetable oil**
- 1/3**      **cup popcorn kernels**
- 2**        **tablespoons prepared pesto**
- 3**        **tablespoons extra virgin olive oil**

1. Pour the vegetable oil onto the heating plate with the measured popcorn kernels.
2. Place the bowl on the popping plate and switch the slide selector to Pop.
3. Once the unit has been turned on, stir the pesto and olive oil together well.
4. Once the last kernel has popped, move the slide selector from Pop to Mix. Remove the flavor dispenser and drizzle the pesto and oil mixture onto the popcorn. Allow to mix for about 30 to 45 seconds so flavors completely coat the popcorn.
5. Place lid on popper and invert. Serve immediately.

*Nutritional information per 1-cup serving:  
Calories 110 (68% from fat) • carb. 8g • pro. 2g  
• fat 9g • sat. fat 1g • chol. 1mg • sod. 34mg  
• calc. 10mg • fiber 2g*

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## Caramel Popcorn

Delicious caramel-coated popcorn anytime!

Makes about 10 to 12 cups

- 2/3 cup granulated sugar**
- water (enough to just cover the sugar)**
- 2 teaspoons vegetable oil**
- 1/3 cup popping kernels**
- 2 tablespoons heavy cream**
- pinch sea salt**

1. Put the sugar in a heavy-bottomed saucepan and even out so it is a level layer. Add enough water just to cover the sugar. Place over medium heat. Bring to a boil.
2. Once the caramel mixture starts to boil, pour the vegetable oil onto the heating plate with the measured popcorn kernels.
3. Place the bowl on the popping plate and switch the slide selector to Pop.
4. Once the unit has been turned on, watch the caramel mixture on the stove closely. Using a candy thermometer, monitor the temperature of the caramel. Once it starts to turn golden brown, about 5 to 7 minutes after it has come to a slight boil the temperature should be no more than 340°F. Very carefully whisk in the heavy cream and leave over very low heat to keep warm until popcorn is ready. The temperature at this point should read about 240°F.
5. Once the last kernel has popped, move the slide selector from Pop to Mix. Drizzle the caramel sauce through the flavor dispenser. Allow to mix for about 30 to 45 seconds so it completely coats the popcorn.
6. Place lid on popper and invert. Serve immediately.

*Nutritional information per 1-cup serving:*  
Calories 178 (51% from fat) • carb. 21g • pro. 3g  
• fat 11g • sat. fat 4g • chol. 12mg • sod. 25mg  
• calc. 28mg • fiber 1g

## Toffee Caramel Popcorn

Another variation of caramel corn, this recipe has a buttery toffee flavor.

Makes about 10 to 12 cups

- 3 tablespoons unsalted butter**
- 1/3 cup packed light brown sugar**
- 2 tablespoons light corn syrup**
- 1 tablespoon water**
- 1/4 teaspoon salt**
- 1/4 teaspoon baking soda**
- 2 teaspoons vegetable oil**
- 1/3 cup popping kernels**

1. Put the butter, brown sugar, corn syrup, water and salt into a heavy bottomed small saucepan. Set over medium-high heat and bring mixture to a boil.
2. While the caramel mixture is heating, pour the vegetable oil onto the heating plate with the measured popcorn kernels.
3. Place the bowl on the popping plate and switch the slide selector to Pop.
4. Once the unit has been turned on, watch the caramel mixture on the stove closely. Using a candy thermometer, monitor the temperature of the caramel. It should be between 240°F and 260°F, not exceeding 260°F. Once it is boiling, and turning golden brown, about 6 to 8 minutes, it should start to thicken slightly. Take it off of the heat and whisk in the baking soda.
5. Once the last kernel has popped, move the slide selector from Pop to Mix. Drizzle the caramel sauce through the flavor dispenser. Allow to mix for about 30 to 45 seconds so it completely coats the popcorn.
6. Place lid on popper and invert. Allow to cool slightly and then serve.

*Nutritional information per 1-cup serving:*  
Calories 81 (41% from fat) • carb. 12g • pro. 1g  
• fat 4g • sat. fat 2g • chol. 8mg • sod. 20mg  
• calc. 1mg • fiber 1g

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# WARRANTY

## LIMITED THREE-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® EasyPop Plus™ Popcorn Maker 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® EasyPop Plus™ Popcorn Maker will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, [www.cuisinart.com](http://www.cuisinart.com) for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® EasyPop Plus™ Popcorn Maker 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, 7811 North Glen Harbor Blvd, Glendale, AZ, 85307. 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. 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.

### 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 that 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 to be serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Your Cuisinart® EasyPop Plus™ Popcorn Maker has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

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.

# Cuisinart®

SAVOR THE GOOD LIFE®



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Processors



Fondue  
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Griddlers



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Makers

Cuisinart offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances and cookware, and Savor the Good Life®.

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