



ALL-METAL STAND MIXER

RECIPES AND USER GUIDE



USA: 1-800-851-8900

Canada: 1-800-267-2826

840127800

Dear Stand Mixer Owner,

Congratulations on your purchase. The Hamilton Beach® Eclectrics™ Collection adds a modern twist to those dependable, all-metal appliances you remember from yesteryear.

Owning a Hamilton Beach® is like owning a piece of history. In 1904, Louis Hamilton and Chester Beach teamed up to bring motorized appliances like vacuums, sewing machines, and mixers into American households. In honor of their 100-year legacy, we've combined the "built to last" metal construction of the past with the styling of today to bring lasting quality and style to your kitchen.

As you use your all-metal appliance, think about the history that came before it. Enjoy the confidence you have in a product backed by years of experience and a 3-year warranty. But most of all, fill your home with the delicious aroma of homemade recipes that your appliance helps you create!

I hope you enjoy your Hamilton Beach® Eclectrics™ appliance for many years to come.

Sincerely,



Michael J. Morecroft
President and Chief Executive Officer
Hamilton Beach/Proctor-Silex, Inc.

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Warranty Information

Standard Three Year Warranty

Congratulations! You now own one of the finest stand mixers. We're so confident in the quality and craftsmanship of your new stand mixer that we're backing your purchase with a No-Hassle 3-Year Replacement Warranty. If your stand mixer malfunctions within 3 years of purchase, we will deliver a brand new replacement mixer to your door and remove the old unit at no cost to you. Here's how it works:

Warranty Term	To fulfill the warranty:	Hamilton Beach® will	Hamilton Beach® will not pay for
<p>Three years from date of original purchase for stand mixers operated in the continental United States, Alaska, Hawaii and Canada.</p> <p>This warranty applies only to the original consumer purchaser.</p>	<ol style="list-style-type: none"> Follow the instructions in this Manual. Refer to Tips & Troubleshooting sections if you have any problems operating the unit. If you have any questions, call one of the Customer Service numbers on page 5. Keep your proof of purchase. If the unit malfunctions within 3 years of purchase, call one of the Customer Service numbers on page 5. 	<ol style="list-style-type: none"> Send a pre-paid shipping label so you can send us the unit. Ship a brand new replacement unit to your address. 	<p>Product failures arising from abuse, misuse, neglect, use for commercial purposes, or use contrary to this Manual.</p> <p>THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, EXPRESS OR IMPLIED, WRITTEN OR ORAL, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO THE PURCHASE PRICE PAID. ALL CLAIMS FOR SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARE EXPRESSLY EXCLUDED.</p>

IMPORTANT SAFEGUARDS

When using electric appliances, 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 cord, plug, or any portion of the mixer in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from beater during operation to reduce risk of injury to persons, and/or damage to mixer.
6. Remove beaters from mixer before washing.
7. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
8. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or electrical or mechanical adjustment.
9. The use of attachments not recommended or sold by Hamilton Beach/Proctor-Silex, Inc. for use with this model may cause fire, electric shock or injury.
10. Do not use outdoors.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Check that control is off before plugging cord into wall outlet. To disconnect, turn control to OFF, then remove plug from wall outlet.
13. Do not use appliance for other than intended purpose.

SAVE THESE INSTRUCTIONS

Consumer Safety Information

This appliance is intended for household use only.

This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This type of plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature intended to help reduce the risk of electrical shock. If the plug should fail to fit contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the grounding pin by modifying the plug in any way.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating

of the mixer. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

An extension cord should be connected to the appliance first, before it is plugged into the outlet.

To avoid an electrical circuit overload do not use another high wattage appliance on the same circuit with the mixer.

WARNING: To reduce risk of personal injury, always unplug mixer before inserting or removing beaters.

BEFORE FIRST USE: Wash the bowl, two-piece pouring shield, and all mixing attachments in hot, soapy water. Rinse and dry.

Assistance and Service Information

Before Calling for Assistance

Please read before calling:

- The mixer may warm up during use. Under heavy loads with extended mixing time periods, the top of the unit may feel warm to the touch. This is normal.
- The mixer may emit an odor, especially when new. This is common with electric motors.
- If the flat beater hits the bowl, stop the mixer. See page 3 for more information.

If your mixer should malfunction or fail to operate, please check the following:

- Is the mixer plugged in?
- Is the fuse in the circuit to the mixer in working order? If you have a circuit breaker box, be sure the circuit is closed.
- Turn the mixer off for 10 to 15 seconds, then turn the mixer back on.
- If the problem is not due to one of the items mentioned above, see Customer Service Information.
- DO NOT return the mixer to the retailer as they do not provide service.

Customer Service Information

If you have a question about your mixer, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your mixer. This information will help us answer your question much more quickly.

MODEL: _____ **TYPE :** _____ **SERIES:** _____

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

hamiltonbeach.com

KEEP THESE NUMBERS FOR FUTURE REFERENCE!

Parts and Features

1. Mixer Head

2. Attachment Shaft

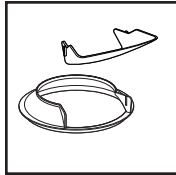
3. Bowl

4. Attachments

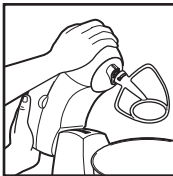
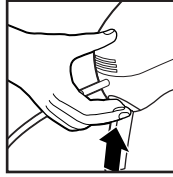
Mixer attachments include a flat beater, a wire whisk, and a dough hook.

5. Bowl Lock

6. Pouring Shield (see page 8 for more information).

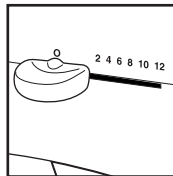


7. Mixer Release Button

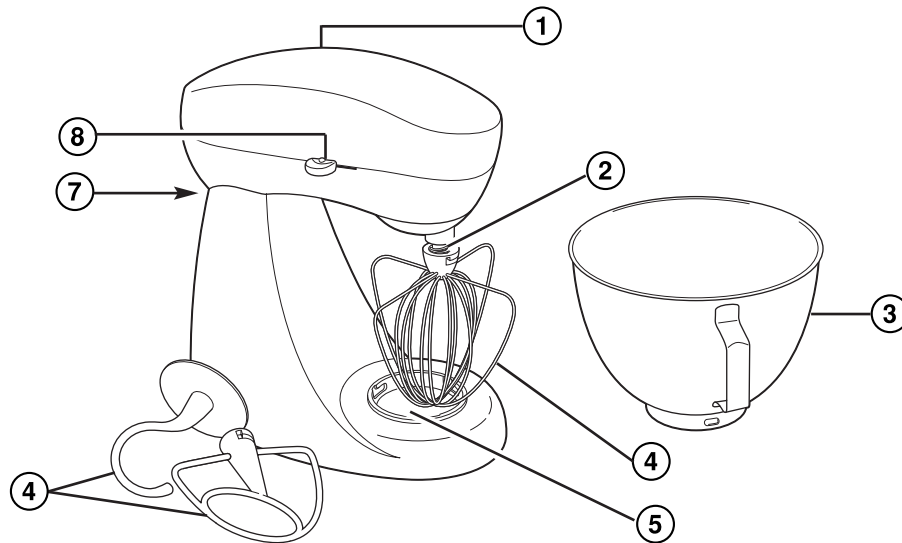


This button locks the Mixer Head down to ensure thorough mixing. When the Mixer Head is raised, it locks in the upright position. Hold the Mixer Head when lowering it into the bowl. Press up on the button to release the Mixer Head.

8. Setting Control

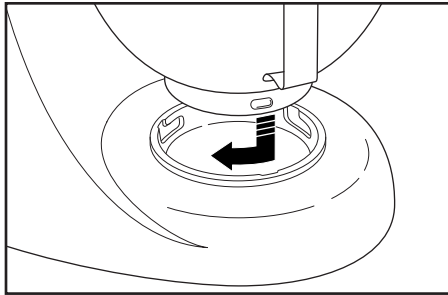


Select a setting from 2 to 12. The setting of the mixer increases with the numbers.



How to Assemble Your Mixer

To Attach the Bowl



1. Make sure Setting Control is set to **O** and Mixer is unplugged.
2. Press up on Mixer Release Button and tilt Mixer Head up.
3. Place Bowl in bowl lock and turn clockwise until Bowl locks into place.
4. Press up on Mixer Release Button and tilt Mixer Head down.
5. Plug Mixer into electrical outlet.

To Remove:

1. Make sure Setting Control is set to **O** and Mixer is unplugged.
2. Press up on Mixer Release Button and tilt Mixer Head up.
3. Turn Bowl counterclockwise to unlock.

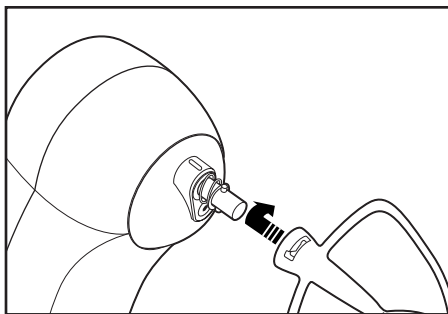
To Attach the Beater, Wire Whisk, or Dough Hook

⚠ WARNING

Injury Hazard

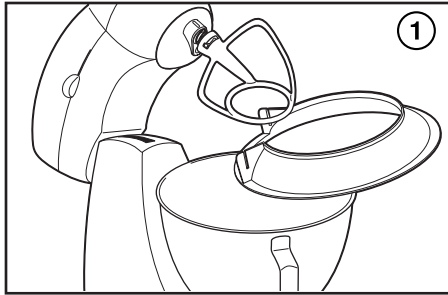
Unplug mixer before inserting or removing beaters.

Unplug mixer before cleaning. Failure to do so can result in broken bones or cuts.

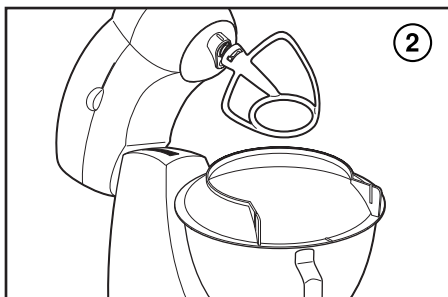


1. Make sure Setting Control is set to **O** and Mixer is unplugged.
2. Press up on the Mixer Release Button and tilt the Mixer Head up.
3. Insert Attachment onto Beater Shaft and press upward as far as possible.
4. Turn the Attachment to the right, hooking beater over pin on shaft.
5. Press up on Mixer Release Button and tilt the Mixer Head down.
6. Plug Mixer into electrical outlet.

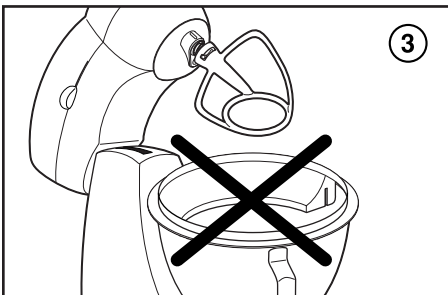
To Attach the Pouring Shield



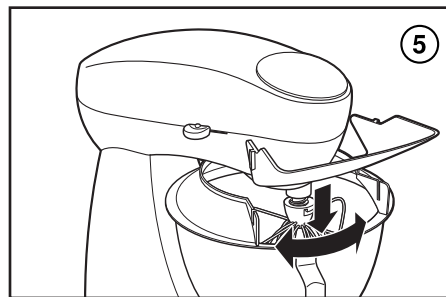
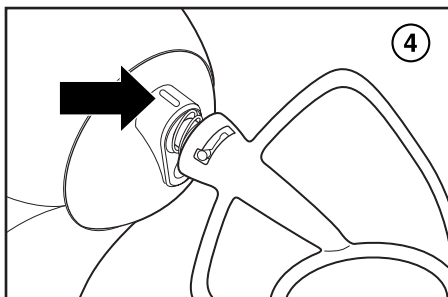
1. Make sure Setting Control is set to **O** and Mixer is unplugged.
2. Press up on Mixer Release Button and tilt Mixer Head up.
3. Attach Bowl and desired Mixer attachment. See page 7 for more information.



4. Slide the narrow section of Pouring Shield under Mixer attachment. **See Illustration 1.**
5. Place Pouring Shield on bowl. **See Illustrations 2 and 3.**
6. Align the narrow section of collar on Pouring Shield with indent on beater shaft. **See Illustration 4.**



7. Press up on Mixer Release Button and tilt Mixer Head down.
8. Turn opening of Pouring Shield to desired position.
9. Insert Pouring Shield tabs in slots on collar. **See Illustration 5.**
10. To remove the Pouring Shield, reverse the order of directions.

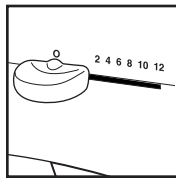


How to Use Your Mixer

1. Before first use, wash the Bowl, two-piece Pouring Shield and attachments in hot, soapy water. Rinse and dry.
2. Make sure Setting Control is set to **O** and Mixer is unplugged.
3. Press up on Mixer Release Button and tilt Mixer Head up. Insert an attachment.
4. Lock Bowl onto base using the "Bowl Lock" feature.
5. Press up on Mixer Release Button and tilt Mixer Head down.
6. Plug Mixer into electrical outlet. Select desired setting. Prepare recipe according to instructions.
7. When finished, turn Setting Control to **O**. Unplug from outlet.
8. Press up on Mixer Release Button and tilt Mixer Head up.
9. Remove Attachment.

How to Set the Speed Control

Plug mixer into a properly-grounded electrical outlet. Speed Control should always be set on lowest speed for starting, then gradually moved to desired higher speed to avoid



splashing ingredients out of bowl. See the chart below for suggested speed control settings.

Electronic Speed Sensor Control

The Mixer has an Electronic Speed Sensor Control that is designed to maintain the same speed under different load conditions (such as when flour is added to a batter). You might hear slight speed variations as the Mixer electronically adjusts to the speed at which it is set.

Using Your Stand Mixer Attachments

The following mixing guide is a suggestion for selecting mixing settings. Begin on setting 2 and increase to desired setting depending on the recipe consistency.

FOOD	ATTACHMENT	SETTING
Cakes (mixes and from scratch)	Flat Beater	4-6
Cookie Dough	Flat Beater	4-6
Mashed Potatoes	Flat Beater	6-8
Frosting	Flat Beater	6-8
Egg Whites (for meringues, etc.)	Whisk	10-12
Whipped Cream	Whisk	12
Instant Pudding	Whisk	2
Bread	Dough Hook	2-4

Stand Mixer Tips

General Mixing Tips

Place **liquid ingredients** in bowl first and then add dry ingredients.

Always **stay near Mixer** during use.

To begin mixing, use the low setting until the ingredients are thoroughly combined. This will reduce spattering.

Adding Ingredients

Always add ingredients as close to the sides of the bowl as possible, not directly into the moving beater. The Pouring Shield can be used to help add ingredients.

Cake Mixes

When preparing package cake mixes, use Speed 2 for low speed, Speed 4 for medium speed, and Speed 6 for high speed. For best results, mix for the time stated on the package directions.

Liquid Mixtures

Mixtures containing large amounts of liquid ingredients should be mixed at lower speeds to avoid splashing. Increase speed only after the mixture has thickened.

Thin Batters

When mixing thin batters use medium speeds and frequently stop the mixer to scrape the sides of bowl with a spatula.



Flat Beater Tips

- Use the flat beater attachment to mix:
 - CAKES**
 - COOKIE DOUGH**
 - FUDGE**
 - POTATOES**
- Cookie dough is one of the thickest doughs to mix. Make it easier by following these tips:
 - ✓ Have butter or margarine at room temperature.
 - ✓ Add ingredients one at a time, thoroughly mixing after each addition.
 - ✓ Add flour one cup at a time.
 - ✓ If the mixer seems to struggle, increase the speed setting.



Dough Hook Tips

- The Mixer Head locks down for thorough mixing.
- When mixing thin batters use medium speeds and frequently stop the mixer to scrape the sides of the bowl with a spatula. Place liquid ingredients in the bowl first and then add dry ingredients.
- Always stay near Mixer during use.
- If a spoon is accidentally caught in an attachment or the motor stalls, slide the Setting Control to **O** then unplug. Clear the obstruction or reduce the amount of mixture in the bowl. Let the motor cool for 5 minutes before continuing.



Wire Whisk Tips

- A whisk is designed to whip liquids, such as egg whites and cream. Do not use the whisk for mixing thick mixtures such as dough, fudge, or mashed potatoes
- Your mixer is designed to whisk a minimum of 2 large egg whites or 1 cup of cream. Mixer performance is enhanced as the tip of the whisk is immersed into the liquid. If smaller quantities are needed, a hand mixer is recommended.

Egg Whites

Place egg whites in clean, dry mixing bowl. Attach bowl and wire whisk. To avoid splashing, gradually turn Speed Control to desired speed. See chart below.

AMOUNT	SPEED
2 to 4 egg whites	to 10
6 or more egg whites	to 8

Your Hamilton Beach® Stand Mixer whips egg whites quickly. Watch carefully to avoid overwhipping. Here's what to expect:

Frothy

Large, uneven air bubbles.

Begins to Hold Shape

Air bubbles are fine and compact; product is white.

Soft Peak

Tips of peaks fall over when whisk is removed.

Almost Stiff

Sharp peaks form when whisk is removed, but whites are still soft.

Stiff but not Dry

Sharp, stiff peaks form when whisk is removed. Whites are uniform in color and glisten.

Stiff and Dry

Sharp, stiff peaks form when whisk is removed. Whites are speckled and dull in appearance.

Whipped Cream

Pour cold whipping cream into chilled bowl. Attach bowl and wire whip. To avoid splashing, gradually turn to designated speed and whip to desired stage. See chart below.

AMOUNT	SPEED
1 cup	to 10
1 pint	to 8

Your Hamilton Beach® Stand Mixer whips cream very quickly. Watch cream closely during whipping because there are just a few seconds between whipping stages. Look for these characteristics:

Begins to Thicken

Cream is thick and custard-like.

Holds its Shape

Cream forms soft peaks when whisk is removed. Can be folded into other ingredients when making desserts and sauces.

Stiff

Cream stands in stiff, sharp peaks when whisk is removed. Use for topping on cakes or desserts, or filling for cream puffs.

How to Clean Your Mixer

1. Turn Setting Control to **O**. Unplug cord from outlet.
2. Press up on Mixer Release Button and tilt Mixer Head up.
3. To remove Attachment, press the Attachment up as far as possible and then turn to the left. Pull the Attachment off shaft.
4. The Bowl, Pouring Shield, and Attachments can be washed in hot, soapy water or in a dishwasher.
5. Wipe Mixer Head and Base with a damp cloth.

Troubleshooting

PROBLEM	Things TO CHECK
Food is not mixed.	<ul style="list-style-type: none"> • Place liquid ingredients in bowl before adding dry ingredients. • Stop Mixer and scrape sides of bowl. • Increase Control Setting speed.
Food splatters during mixing.	<ul style="list-style-type: none"> • Use the Pouring Shield to reduce splatters during mixing.
Mixer “walks” on counter during mixing.	<ul style="list-style-type: none"> • Reduce Control Setting speed. • Reduce quantity of ingredients in bowl. • Make sure countertop is clean. This allows mixer feet to grip countertop and reduce mixer movement.

Appetizers

Check our Web site for more recipes.

Cheddar Rounds

½ cup (125 ml) butter	¼ teaspoon (1.25 ml) paprika
2 cups (225 g) Cheddar cheese, grated	½ teaspoon (2.5 ml) chili powder
½ cup (125 ml) flour	⅓ teaspoon (.60 ml) salt

Preheat oven to 350°F (180°C). Using the flat beater attachment, beat butter and cheese on setting 4 until mixed. Reduce speed to setting 2; add flour and seasonings. Mix for 1 minute. Turn off mixer and scrape sides and bottom of bowl. Continue mixing on setting 4 until mixture blends and leaves sides of bowl. Shape into balls the size of large marbles and place on baking sheet. Bake 15 to 20 minutes. Serve warm or at room temperature. **Makes about 48 rounds.**

Parmesan Puffs

4 ounces (115 g) cream cheese	⅓ teaspoon (.60 ml) cayenne pepper
1 cup (250 ml) mayonnaise	⅓ teaspoon (.60 ml) chili powder
⅔ cup (150 ml) Parmesan cheese, grated	Crackers

Preheat oven to 325°F (160°C). Using the flat beater attachment, beat cream cheese and mayonnaise on setting 4 until mixed. Turn off mixer and scrape sides and bottom of bowl. Add cheese and seasonings and continue to mix on setting 6 until blended. Spoon mixture into a plastic storage bag then snip off a corner to make a pastry bag. Fill a baking sheet with crackers then squeeze the cheese mixture onto crackers. Bake 8 to 10 minutes until cheese mixture is slightly browned. Best served hot. **Makes 1½ cups (375 ml).**

Classic Cheese Ball

2 8-ounce (225 g) packages cream cheese, softened	1 teaspoon (5 ml) Worcestershire sauce
1 8-ounce (225 g) package shredded sharp cheddar cheese	1 teaspoon (5 ml) lemon juice
1 tablespoon (15 ml) finely chopped onion	Dash ground red pepper (optional)
	Dash salt
	1 cup (250 ml) chopped pecans

Using wire whisk attachment beat cream cheese and Cheddar cheese on medium speed until well blended. Mix in all remaining ingredients except for pecans and place in a covered container. Refrigerate several hours or overnight. Just before serving, shape into ball and roll in pecans. **Makes 24 servings.**

Hot Crab Dip

1 8-ounce (225 g) package cream cheese, softened	2 6-ounce (170 g) cans crabmeat, drained and flaked
1 small onion, finely chopped	¼ teaspoon (1.25 ml) garlic powder
5 tablespoons (75 ml) mayonnaise	Salt and pepper to taste

Preheat oven to 350°F (180°C). Using flat paddle attachment, beat cream cheese, onion, mayonnaise, crabmeat, garlic powder, salt, and pepper. On medium speed until well blended. Spread mixture into a 1-quart (1 L) baking dish. Bake for 20 minutes in the preheated oven. Best serve warm with bread or crackers. **Makes 16 servings.**

Appetizers

Check our Web site for more recipes.

Italian Butter

1 cup (250 ml) unsalted butter, softened	1 teaspoon (5 ml) Italian seasoning
1 tablespoon (15 ml) garlic, minced	½ teaspoon (2.5 ml) pepper
¼ cup (60 ml) Parmesan cheese, grated	¼ teaspoon (1.25 ml) paprika
1 teaspoon (5 ml) garlic salt	

Using wire whisk attachment beat softened butter on medium speed until light and fluffy. Combine garlic, Parmesan cheese, garlic salt, Italian seasoning, pepper and paprika. Mix on low setting until smooth. Spread on bread or crackers. Store covered in the refrigerator. **Makes 8 servings.**

Pizza Butter

1 cup (250 ml) unsalted butter, softened	1½ teaspoon (7.5 ml) garlic salt
1 6 ounce (170 g) can tomato paste	½ teaspoon (2.5 ml) oregano
1 cup (250 ml) Parmesan cheese, grated	1 tablespoon (15 ml) parsley

Using wire whisk attachment beat butter until light and fluffy. Add tomato paste, Parmesan cheese, garlic salt, oregano, and parsley; mix on medium speed until smooth. Spread on bread or crackers. Store covered in the refrigerator. **Makes 8 servings.**

Baked Southern Mex Dip

8 ounces (225 g) cream cheese	½ cup (125 ml) green pepper, finely minced
2 cups (225 ml) pepper jack cheese, shredded	2.25-ounce (64 g) jar dried, chipped beef, finely chopped
1 cup (250 ml) sour cream	1 cup (250 ml) chopped pecans
¼ cup (60 ml) onion, finely minced	

Preheat oven to 350°F (180°C). Using the flat beater attachment, beat cream cheese and pepper jack cheese on setting 4 until blended. Add sour cream and continue to mix. Turn off mixer and scrape sides and bottom of bowl. Add onion, green pepper, chipped beef and half of the pecans. Mix on setting 4 until blended. Pour into greased 1½-quart (1½ L) casserole dish and sprinkle remaining pecans on top. Bake 20 minutes. Serve with crackers. **Makes 4 cups (1 L).**

Artichoke Cheese Dip

12-ounce (350 g) jar marinated artichoke hearts, drained	½ cup (125 ml) Monterey Jack cheese, shredded
¾ cup (175 ml) mayonnaise	1 teaspoon (5 ml) garlic salt
½ cup (125 ml) Parmesan cheese, grated	1 teaspoon (5 ml) soy sauce
	½ teaspoon (2.5 ml) hot pepper sauce

Place all ingredients in mixing bowl. Using flat beater attachment, mix on speed 4 until blended. Refrigerate for at least 2 hours to let flavors blend. Serve with crackers. **Makes about 3 cups (750 ml).**

Entrees Check our Web site for more recipes.

Italian Noodle Casserole

1 pound (450 g) lean ground beef	1 egg
½ cup (125 ml) onion, chopped	1 cup (250 ml) sour cream
½ cup (125 ml) green pepper, chopped	⅔ cup (150 ml) mozzarella cheese, shredded
1 teaspoon (5 ml) vegetable oil	2 tablespoons (30 ml) Parmesan cheese, grated
26-ounce (650 g) jar spaghetti sauce	
8-ounces (225 g) egg noodles	

Preheat oven to 375°F (190°C). In a large skillet over medium-high heat, cook ground beef, onions, and green pepper in oil, until ground beef is done. Stir in spaghetti sauce and set aside. Cook egg noodles according to package directions. Drain noodles. Using flat beater attachment, mix egg, sour cream and mozzarella cheese on speed 4 until blended. Add noodles and mix on speed 2 until noodles are coated. In a 4-quart (1 L) casserole dish, spoon one-half of the meat sauce over bottom. Pour noodle mixture onto meat sauce and spread out evenly. Then top with remaining meat sauce. Sprinkle with the Parmesan cheese and bake for 35 to 40 minutes or until bubbling around edges. **Makes 6 servings**

Classic Meatloaf

1 tablespoon (15 ml) vegetable oil	2 tablespoons (30 ml) prepared mustard
1 cup (250 ml) chopped onion	1 teaspoon (5 ml) salt
20 saltine crackers	½ teaspoon (2.5 ml) pepper
½ cup (125 ml) milk	½ teaspoon (2.5 ml) basil
2 eggs	½ teaspoon (2.5 ml) thyme
2 tablespoons (30 ml) Worcestershire	2 pounds (900 g) lean ground beef

Preheat oven to 350°F (180°C). Place oil and onion in a microwave-safe bowl. Microwave on High about 5 minutes or until onion is soft. Place onion in the mixing bowl. Crumble the crackers into the bowl. Add remaining ingredients in the order listed. Using the dough hook attachment, mix on setting 4 until well mixed, about 1 minute. Remove mixture from the bowl and place in a 9x13-inch (33x23x5 cm) casserole dish. Shape into a flattened oval or egg shape. Bake 50 to 60 minutes or until internal temperature is 160°F (71°C). **Makes 6 to 8 servings.**

Parmesan Shrimp Puff

1 tablespoon (15 ml) butter	1 egg yolk
¼ cup (60 ml) finely chopped onion	1 pound (450 g) small to medium shrimp, peeled and cooked
1 teaspoon (5 ml) garlic	3 egg whites
1 tablespoon (15 ml) flour	¼ cup (60 ml) grated Parmesan cheese
½ cup (125 ml) beer or chicken broth	

Preheat oven to 400°F (200°C). In a skillet over medium-high heat, sauté onion in butter until soft, about 5 minutes. Add garlic and cook another minute. Sprinkle with flour then cook and stir another minute. Stir egg yolk into beer or broth. Add to skillet and cook and stir until slightly thickened, about 2 minutes. Remove from heat. Stir shrimp into cooked onion mixture. Set aside. Using whisk attachment, beat egg whites on setting 12 until stiff, about 3 minutes. Remove bowl from stand. Add Parmesan cheese and shrimp mixture to beaten egg whites. Stir gently to mix. Spoon into greased 2-quart (2 L) casserole dish. Bake 15 minutes. **Makes 4 servings.**

Entrees Check our Web site for more recipes.

South Of The Border Tamale Casserole

1 cup (250 ml) onion, chopped	¼ teaspoon (1.25 ml) salt
1 cup (250 ml) green pepper, chopped	2 tablespoons (30 ml) flour
1 pound (450 g) lean ground beef	1 egg
1 teaspoon (5 ml) vegetable oil	½ cup (125 ml) milk
15-ounce (425 g) can corn, drained	8-ounce (225 g) package corn muffin mix
8-ounce (225 ml) can tomato sauce	2 tablespoons (30 ml) canned diced green chili peppers
1 teaspoon (5 ml) chili powder	
1 teaspoon (5 ml) cumin	

Preheat oven to 375°F (190°C). In a large skillet over medium-high heat, cook onion, green pepper and ground beef in oil until done. Add corn, tomato sauce, chili powder, cumin and salt. Stir to mix then reduce heat to low. Place egg, milk, muffin mix and green chili peppers in mixing bowl. Using whisk attachment, mix at setting 2 until combined. Stop mixer and scrape sides and bottom of bowl. Continue to mix on setting 4 until well blended. Remove ground beef mixture from heat and pour into a greased 2½ quart (2½ L) casserole dish. Pour muffin mixture evenly over top. Bake 25 to 30 minutes until top is slightly browned around edges. **Makes 6 servings.**

Chicken and Vegetable Cobbler

3 tablespoons (45 ml) butter	3 cups (750 ml) cooked cubed chicken
⅓ cup (80 ml) onion, chopped	15-ounce (425 g) can green peas, drained
⅓ cup (80 ml) celery, finely chopped	15-ounce (425 g) can sliced carrots, drained
⅓ cup (80 ml) flour	¾ cup (175 ml) buttermilk
3 cups (750 ml) chicken broth	3 eggs
½ teaspoon (2.5 ml) salt	1¼ cup (310 ml) self-rising flour
½ teaspoon (2.5 ml) dried basil	
¼ teaspoon (1.25 ml) pepper	

Preheat oven to 400°F (200°C). In a large skillet over medium-high heat, sauté onion and celery in butter until soft, about 5 minutes. Sprinkle flour over onion and celery in the skillet. Stir and cook about 1 minute. Add chicken broth to the skillet and stir to mix. Add sugar, salt, basil, and pepper. Cook and stir occasionally until thickened, about 5 to 8 minutes. Remove from heat. In a greased 9x13-inch (33x23x5 cm) casserole dish layer chicken, peas, and carrots. Pour thickened sauce over all. Using the whisk attachment, mix buttermilk and eggs on setting 8 for about 1 minute. Add self-rising flour and mix on setting 6. Turn off mixer and scrape the sides and bottom of the bowl. Continue to mix on setting 6 about 30 seconds. Pour mixture evenly over the top of the layered chicken and vegetables. Bake 35 minutes or until top is lightly browned and casserole is bubbling. **Makes 6 to 8 servings.**

Cakes and Frostings

Check our Web site
for more recipes.

Pound Layer Cake

4 eggs, separated	¼ teaspoon (1.25 ml) baking powder
1 cup (250 ml) butter	⅔ cup (150 ml) sour cream
2 cups (500 ml) sugar	2 teaspoons (10 ml) vanilla
2 cups (500 ml) cake flour	

Preheat oven to 325°F (160°C). Using the whisk attachment beat egg whites on setting 12 until stiff, about 3 minutes. Remove beaten egg whites and set aside. In same bowl (no need to wash) using flat beater attachment, cream together butter and sugar on setting 4. Increase speed to setting 6 and add egg yolks one at a time, beating well after each addition. Add vanilla. In a small bowl stir together cake flour and baking soda. Reduce speed to setting 2 then add half of the flour mixture. Add the sour cream, then the remaining flour and continue mixing until well blended. Add the beaten egg whites and continue to mix on setting 2 about 1 minute. Stop mixer and scrape sides and bottom of bowl. Then continue to mix another 15 seconds. Divide batter between 2 greased and wax paper lined 9-inch (23x3 cm) round cake pans. Bake 40 to 45 minutes or until tests done with a toothpick. Cool in pan 5 minutes then remove from pans and cool on racks. Frost or serve plain with fruit and whipped topping. **Makes 2 layers.**

Hawaiian Pineapple-Coconut Cake

½ cup (125 ml) butter	¼ teaspoon (1.25 ml) salt
2 cups (500 ml) sugar	⅔ cup (150 ml) buttermilk
2 eggs	1 cup (250 ml) coconut
1 teaspoon (5 ml) vanilla	8-ounce (225 ml) can crushed pineapple, drained
2⅓ cups (580 ml) cake flour	
1 teaspoon (5 ml) baking soda	

Preheat oven to 350°F (180°C). Using the flat beater attachment, beat together the butter, sugar, and eggs on setting 4 until blended. In a small bowl stir to mix the cake flour, baking soda, and salt. On setting 2 add half of the flour mixture then slowly add the buttermilk. Add the remaining flour mixture. Add the coconut and pineapple and mix until just blended. Pour batter into 2 greased and wax paper lined 9-inch (23x3 cm) round cake pans. Bake 40 minutes or until tests done with a toothpick. Cool in pans 5 minutes then remove from pans and cool on racks. Frost with Coconut Cream Cheese Frosting.

Makes one 2-layer cake.

Coconut Cream Cheese Frosting

8-ounces (225 g) cream cheese
¼ cup (60 ml) butter, room temperature
3 cups (750 ml) confectioners sugar
1 teaspoon (5 ml) vanilla
¾ cup (175 ml) coconut

Using flat beater attachment, mix cream cheese and butter on setting 4 until smooth. Add confectioners sugar and vanilla and beat until smooth and fluffy. Add coconut and beat until mixed.

Cakes and Frostings

Check our Web site
for more recipes.

Chocolate Velvet Layer Cake

2 cups (500 ml) cake flour	2 cups (500 ml) light brown sugar, packed
½ cup (125 ml) unsweetened baking cocoa	2 eggs
2 teaspoons (10 ml) baking soda	1 teaspoon (5 ml) vanilla
¼ teaspoon (1.25 ml) salt	¾ cup (175 ml) sour cream
10 tablespoons (185 ml) butter, room temperature	¾ cup (175 ml) cold brewed coffee

Preheat oven to 350°F (180°C). In a small bowl stir together flour, cocoa, baking soda, and salt. Set aside. Using flat beater attachment, cream butter and sugar on setting 4. Add eggs 1 at a time beating well after each addition. Add vanilla. Reduce speed to setting 2. Add half of flour mixture, then all of sour cream. Add remaining flour mixture. Then slowly pour in coffee. Mix on setting 2 about 30 seconds. Turn off mixer and scrape sides and bottom of bowl. Turn mixer on to setting 4 and mix until thoroughly blended. Divide batter between 2 greased and wax paper lined 9-inch (23x3 cm) round cake pans. Bake 30 to 35 minutes or until tests done. Cool in pan for 5 minutes then remove from pans and cool on racks. Frost with Bittersweet Chocolate Frosting. **Makes one 2-layer cake.**

Bittersweet Chocolate Frosting

½ cup (80 ml) butter, room temperature	¼ cup (60 ml) milk
2½ cups (625 ml) confectioners sugar	1 to 2 tablespoons (15 to 30 ml) cold brewed coffee
¾ cup (175 ml) unsweetened baking cocoa	1 teaspoon (5 ml) vanilla

Using flat beater attachment, beat butter on setting 4 until smooth. Add confectioners sugar and cocoa alternately with milk and continue beating until smooth. Add vanilla and beat until smooth and blended.

Danish Apple Cake

2 eggs, separated	1 cup (250 ml) flour
¼ cup (60 ml) butter, room temperature	2 teaspoons (10 ml) baking powder
½ cup (125 ml) sugar	½ teaspoon (2.5 ml) cinnamon
½ cup (125 ml) light brown sugar, packed	2 cups (750 ml) apple, peeled and finely chopped
1 teaspoon (5 ml) vanilla	

Preheat oven to 325°F (160°C). Using whisk attachment, beat 2 egg whites on setting 12 until stiff. Remove from bowl and set aside. Using same bowl (not necessary to wash) and flat beater, beat egg yolks, sugars, and vanilla on setting 4 until mixed. Add flour, baking powder, and cinnamon. Mix on setting 2 until blended. Add apples and beaten egg whites and stir on setting 2 just until mixed. Pour into a greased 9-inch (23 cm) pie plate and bake for 45 minutes or until browned. Serve topped with vanilla ice cream. **Makes 6 to 8 servings.**

Cakes and Frostings

Check our Web site
for more recipes.

Lemon Cake

2½ cups (580 ml) all-purpose flour	4 eggs
1½ teaspoons (7.5 ml) baking powder	1 cup (250 ml) buttermilk
½ teaspoon (2.5 ml) baking soda	2 teaspoon (10 ml) finely shredded lemon peel
¼ teaspoon (1.25 ml) salt	2 tablespoons (30 ml) lemon juice
1 cup (250 ml) butter, softened	
2 cups (500 ml) sugar	

Preheat oven to 350°F (180°C). Grease and flour three 9x1½-inch (23x3 cm) round cake pans; set aside.

In a medium bowl, combine flour, baking powder, baking soda, and salt. Set aside. Using flat paddle attachment, cream together the butter and sugar on medium speed until light and fluffy. Reduce speed to low and beat in the eggs one at a time. Add flour mixture and buttermilk alternately mixing on low just until combined. Add lemon peel and lemon juice and mix until well combined.

Pour batter into prepared pans. Bake for 25 to 30 minutes or a toothpick inserted into the center of the cake comes out clean. Cool in pans on wire racks for 10 minutes. Invert onto wire racks to cool completely. When cool frost with Lemon Butter Frosting. **Makes one 3-layer cake.**

Lemon Butter Frosting

6 cups (1,500 ml) confectioners sugar	2 teaspoon (10 ml) grated lemon zest
1 cup (250 ml) butter, softened	¼ cup (60 ml) milk
¼ cup (60 ml) fresh lemon juice	

Using flat paddle attachment, cream sugar and butter on low setting until combined. Add lemon juice and lemon zest, beat until smooth. Beat in milk then increase speed and continue to beat until light and fluffy. Spread frosting over cooled cake.

Cakes and Frostings

Check our Web site
for more recipes.

Italian Cream Cake

1 cup (250 ml) buttermilk	5 eggs
1 teaspoon (5 ml) baking soda	1 teaspoon (5 ml) vanilla extract
½ cup (125 ml) butter	1 cup (250 ml) flaked coconut
½ cup (125 ml) shortening	1 teaspoon (5 ml) baking powder
2 cups (500 ml) sugar	2 cups (500 ml) all-purpose flour

Preheat oven to 350°F (180°C). Grease and flour three 9x1½-inch (23x3 cm) round cake pans; set aside.

In a small bowl, dissolve the baking soda in the buttermilk; set aside.

Using flat paddle attachment, cream together butter, shortening, and sugar on medium speed until light and fluffy. Mix in eggs one at a time. Add buttermilk mixture, vanilla extract, coconut, and baking powder. Reduce speed to low and gradually add flour. Mix until just combined.

Bake in the preheated oven for 30 to 35 minutes or a toothpick inserted into the center of the cake comes out clean. Cool in pans on wire racks for 10 minutes. Invert onto wire racks to cool completely. When cool frost with Cream Cheese Frosting. **Makes one 3-layer cake.**

Cream Cheese Frosting

2 8-ounce (225 g) packages cream cheese, softened	1 tablespoon (15 ml) vanilla extract
½ cup (125 ml) butter, softened	2 pounds (900 g) confectioners sugar

Using flat paddle, beat cream cheese, butter, and vanilla on medium speed until light and fluffy. On the lowest speed, gradually add confectioners sugar until well blended. Turn mixer on high and beat until frosting is light and fluffy. Spread frosting over the cooled cake.

Country Carrot Cake

2 teaspoons (10 ml) baking powder	3 eggs
2 teaspoons (10 ml) baking soda	1 cup (250 ml) crushed pineapple with juice
½ teaspoon (2.5 ml) salt	1½ cups (375 ml) chopped toasted pecans or English walnuts
2 teaspoons (10 ml) ground cinnamon	½ (125 ml) cup shredded coconut
1 teaspoon (5 ml) ground nutmeg	2 cups (500 ml) shredded carrots
½ teaspoon (2.5 ml) ground cloves	1 cup (250 ml) raisins
¼ cup (60 ml) vegetable oil	3 cups (750 ml) flour
1½ (375 ml) cups sugar	
½ cup (125 ml) brown sugar	
2 teaspoons (10 ml) vanilla	

Preheat oven 350°F (180°C). Grease and flour a 13x9x2-inch (33x25x5 cm) pan; set aside.

In a medium bowl, mix together flour, baking powder, baking soda, salt, cinnamon, nutmeg, and cloves; set aside. Using flat paddle, mix oil, sugar, brown sugar, vanilla, and eggs on medium speed until smooth. Reduce speed to low, add pineapple, walnuts, coconut, carrots, and raisins until well blended. Gradually add flour mixture. Mix until well combined. Pour batter into prepared pan and bake for about 40 to 50 minutes or a toothpick inserted into the center of the cake comes out clean. Cool on wire rack until completely cool. Frost with Cream Cheese Frosting (see recipe above). **Makes one 13 x 9-inch sheet cake.**

Pies and Other Desserts

Check our Web site for more recipes.

White Chocolate Cheesecake

1½ cups (375 ml) graham cracker crumbs	1 cup (250 ml) sugar
1 tablespoon (15 ml) sugar	3 eggs
⅓ cup (80 ml) butter, melted	1 tablespoon (15 ml) lemon juice
4 8-ounce (900 g) packages cream cheese	1 teaspoon (5 ml) vanilla
	6-ounces (170 g) white chocolate, melted

Preheat oven to 325°F (160°C). In a medium bowl mix graham cracker crumbs, 1 tablespoon sugar, and butter. Butter a 9-inch (23 cm) spring form pan. Press crumbs onto bottom and ½-inch (1 cm) up the sides. Set aside. Using flat beater attachment, beat cream cheese on setting 4 until smooth. Add 1 cup sugar and continue to beat. Add one egg and beat until mixed. Turn off mixer and scrape sides and bottom of bowl. Add remaining eggs one at a time beating after each addition. Reduce speed to setting 2 then add lemon and vanilla. With mixer running on setting 2 slowly pour in melted white chocolate. Mix just until blended. Pour mixture into prepared crust and bake 1 hour and 15 minutes or until cheesecake is slightly browned around the edges. The center may still look “wet.” Let cool completely before serving. **Makes 16 servings.**

Fluffy Sweet Potato Pie

2 eggs, separated	¼ teaspoon (1.25 ml) cinnamon
15-ounce (425 g) can sweet potatoes, drained OR 1 cup (250 ml) mashed	½ teaspoon (2.5 ml) nutmeg
¾ cup (175 ml) light brown sugar, packed	¾ cup (175 ml) evaporated milk or whipping cream
1 tablespoon (15 ml) flour	1 teaspoon vanilla
¼ teaspoon (1.25 ml) salt	9-inch (23 cm) deep dish unbaked pie shell

Preheat oven to 375°F (190°C). Using whisk attachment on setting 12, beat egg whites until stiff but not dry. Set aside. Using flat beater and the same bowl (not necessary to wash) beat egg yolks and sweet potatoes on setting 6. Blend until smooth. Add brown sugar, flour, salt, cinnamon, and nutmeg. Blend until mixed. Reduce speed to setting 2 and add milk and vanilla. Stir. Turn off mixer and scrape sides and bottom of bowl. Add the beaten whites and mix on setting 4 until incorporated. Pour into pie shell. Bake 40 minutes or until filling is set. **Makes 6 to 8 servings.**

Pies and Other Desserts

Check our Web site for more recipes.

Cool Cappuccino Pie

1 cup (250 ml) whipping cream	9-inch (23 cm) chocolate graham cracker or cookie crumb crust
4 ounces (115 mg) cream cheese	1-ounce (25 g) semi-sweet baking chocolate, grated
3 tablespoons (45 ml) instant coffee	
1 cup (250 ml) milk	
3.5-ounce (100 g) box instant vanilla pudding	

Using whisk attachment, whip cream on setting 12 until stiff. Remove from bowl and set aside. Using same whisk and bowl (not necessary to wash) beat cream cheese, instant coffee, and 2 tablespoons (30 ml) of the milk on setting 6 until smooth. Add pudding and remaining milk and beat on setting 6 about 1 minute. Turn off mixer and scrape sides and bottom of bowl. Add whipped cream and mix on speed 4 until blended. Pour into pie shell and sprinkle grated chocolate on top. Refrigerate at least 4 hours before serving. **Makes 6 to 8 servings.**

Tiramisu

1½ cups (375 ml) whipping cream, divided	10-ounce prepared pound cake, bakery or freezer section
1 cup (250 ml) sugar	⅓ cup (80 ml) coffee liqueur*
2 eggs	⅓ cup (80 ml) brewed coffee, room temperature
8-ounces (225 g) cream cheese, room temperature	6-ounces (170 g) semi-sweet baking chocolate, finely chopped
1 teaspoon (5 ml) vanilla	

*If you do not want to use the liqueur, substitute ⅓ cup (150 ml) brewed coffee with 2 tablespoons (30 ml) sugar for the liqueur and coffee.

Best if made a day before serving.

In a medium saucepan combine ½ cup (125 ml) whipping cream, ½ cup (125 ml) sugar, and eggs. Cook and whisk constantly over medium-high heat until thickened, about 6 minutes. Pour custard into a small bowl and set in freezer to cool. Using whisk attachment, beat 1 cup (250 ml) whipping cream on setting 12 until stiff. Set aside. Using same whisk and bowl (not necessary to wash) beat cream cheese and ½ cup (125 ml) sugar on setting 6 until blended. Add cooled custard and beat on setting 6 until smooth. Turn off mixer and scrape sides and bottom of bowl. Add vanilla and the whipped cream and mix on setting 4 until smooth and incorporated. Cut pound cake into ½-inch (1 cm) slices. Mix coffee liqueur with coffee. Reserve 2 tablespoons (30 ml) chopped chocolate. Assemble in a deep bowl. Make a layer of pound cake then drizzle with liqueur-coffee mixture. Sprinkle with chopped chocolate. Spoon on cream mixture. Repeat layering cake, coffee, chocolate then cream mixture. Sprinkle reserved chocolate on top. Cover and refrigerate. **Makes 8 to 10 servings.**

Pies and Other Desserts

Check our Web site for more recipes.

Best Ever Sugar Cookies

2½ cups (625 ml) all purpose flour	¾ cup (175 ml) butter, softened
1 teaspoon (5 ml) baking powder	¾ cup (175 ml) sugar
½ teaspoon (2.5 ml) baking soda	1 egg
¼ teaspoon (1.25 ml) salt	1 teaspoon (5 ml) vanilla
¼ teaspoon (1.25 ml) nutmeg	¼ cup (60 ml) milk

Preheat oven to 375°F (190°C).

Mix together flour, baking powder, baking soda, salt, and nutmeg and set aside. Using flat paddle, cream butter on high speed until light and fluffy. Reduce speed to lowest setting. Add sugar, egg, and vanilla, mixing thoroughly. Gradually add dry ingredients and milk; continue mixing until thoroughly mixed. Form cookie dough into 1½-inch (2.5 cm) diameter balls and arrange balls on ungreased baking sheets. Flatten balls slightly with the bottom of a drinking glass.

Bake in oven for 6 to 7 minutes or until lightly golden around edges. Cool on wire racks. **Makes about 4 dozen.**

Quick 'n Easy Banana Pudding

1 8-ounce (225 g) package cream cheese, softened	1 teaspoon (5 ml) vanilla
1 14-ounce (400 g) can sweetened condensed milk	1 8-ounce (225 g) container frozen whipped topping, thawed
1 3.4-ounce (95 g) package instant vanilla pudding mix	½ of a 12-ounce (350 g) package vanilla wafers
2 cups (500 ml) cold milk	3 medium ripe bananas, sliced

Using wire whisk attachment beat cream cheese on high setting until light and fluffy. Reduce speed to low setting. Add condensed milk, pudding mix, milk, and vanilla. Continue to mix until smooth. Turn off mixer and fold in ½ of the whipped topping.

Line the bottom of a 13x9x2-inch (33x25x5 cm) dish with vanilla wafers. Arrange sliced bananas evenly over wafers. Spread with pudding mixture. Top with remaining whipped topping. Chill. **Makes 8 servings.**

Light and Tart Lemon Pie

2 eggs separated	½ cup (125 ml) milk
3 tablespoons (45 ml) butter	½ cup (60 ml) lemon juice
1 cup (250 ml) sugar	Grated zest of 1 lemon (yellow part only)
3 tablespoons (45 ml) flour	9-inch (23 cm) unbaked pie shell

Preheat oven to 350°F (180°C). Using whisk attachment on setting 12 beat egg whites until stiff but not dry. Set aside. Using flat beater and the same bowl (not necessary to wash) beat butter, sugar, and flour on setting 4. Add egg yolks and mix until blended. Add milk, lemon juice, and zest. Mix until blended. Reduce speed to setting 2 and add beaten egg whites. Mix until whites are incorporated. Pour into pie shell and bake 45 to 50 minutes or until top is browned and filling is set. Let pie cool completely before serving. **Makes 6 to 8 servings.**

Pies and Other Desserts

Check our Web site for more recipes.

Magic Cookies

1 cup (250 ml) butter	½ teaspoon (2.5 ml) baking powder
1 cup (250 ml) sugar	½ teaspoon (2.5 ml) salt
1 cup (250 ml) light brown sugar	2 cups (500 ml) oatmeal
2 eggs	1 tablespoon (15 ml) vanilla
2 cups (500 ml) flour	12 ounces (350 g) chocolate chips
1 teaspoon (5 ml) baking soda	1½ cups (375 ml) coconut

Preheat oven to 350°F (180°C). With flat beater attachment, cream together butter, sugar, and brown sugar at a medium setting until well blended. Mix in vanilla and eggs. Reduce speed and gradually add flour, baking soda, baking powder, and salt mix until smooth. On a low setting, mix in oatmeal, chocolate chips, and coconut until well mixed. Drop rounded spoon full onto ungreased cookie sheet. Bake on middle rack of oven for 12 to 14 minutes.

Makes 3 dozen cookies.

Brownie Cookies

⅔ cup (160 ml) shortening	⅓ cup (80 ml) unsweetened baking cocoa
1½ cups (375 ml) brown sugar, packed	¼ teaspoon (1.25 ml) baking soda
1 tablespoon (15 ml) water	½ teaspoon (2.5 ml) salt
1 teaspoon (5 ml) vanilla	12 ounces (350 g) semi-sweet chocolate chips
2 eggs	
1½ cups (375 ml) flour	

Preheat oven to 375°F (190°C). With flat beater, cream shortening and brown sugar on medium setting until blended. Add water, vanilla, and eggs and mix. Add flour, cocoa, baking soda, and salt and beat at a medium setting until thoroughly mixed. Stir in chocolate chips on low setting. Drop tablespoons of dough on ungreased baking sheets. Bake 7 to 9 minutes. Do not overcook.

Makes 36 cookies.

“Soft” Peanut Butter Cookies

½ cup (125 ml) vegetable shortening	1 teaspoon (5 ml) vanilla
½ cup (125 ml) peanut butter	¾ teaspoon (3.75 ml) salt
1¼ cup (310 ml) light brown sugar	1½ cups (375 ml) flour
1 egg	1 teaspoon (5 ml) baking soda

Preheat oven to 275°F (140°C). Using the flat beater attachment, beat shortening, peanut butter, brown sugar, egg, and vanilla at a medium setting until well blended. Reduce speed to low and gradually add dry ingredients until blended. Dough will be crumbly. Roll 3 tablespoon-size portions of the dough into a ball. Place on ungreased cookie sheet. Press to ½-inch (1 cm) thick. Bake 18 to 20 minutes. Do not overcook. **Makes 16 cookies.**

Breakfast Favorites

Check our Web site for more recipes.

Sour Cream Coffee Cake

Crumb topping

1½ cups (375 ml) all-purpose flour
 1½ sticks (¾ cup) [175 ml] unsalted
 butter, softened
 ⅓ cup (80 ml) packed light
 brown sugar
 ⅓ cup (80 ml) sugar
 1¼ teaspoon (6.25 ml) ground
 cinnamon
 1 cup (250 ml) pecans, chopped

Streusel

⅓ cup (80 ml) all-purpose flour
 ½ cup (125 ml) packed light brown
 sugar, divided
 ¾ teaspoon (3.75 ml) ground cinnamon
 3 tablespoons (45 ml) cold butter

Crumb topping: In a small bowl, combine flour, butter, brown sugar, graduated sugar and cinnamon mix with fork until large crumbs are formed. Add pecans and mix to incorporate.

Streusel: In another small bowl, combine flour, brown sugar, cinnamon and butter. Mix with fork until large crumbs are formed.

Cake: Lower oven rack to lowest position. Preheat oven 350°F (180°C). Grease 10-inch bundt pan with butter.

Using the flat paddle attachment, cream butter on medium speed until smooth. Add sugar, baking powder, baking soda and salt. Beat on medium speed for 3 minutes. With mixer on low speed, add in eggs 1 at a time until well-blended, mix in vanilla and sour cream. Gradually add flour. Continue to mix until well blended.

Spread about 2 cups (500 ml) of batter into the bottom of prepared pan, Sprinkle evenly with ½ of streusel mixture. Repeat. Spread remaining batter over and top with crumb topping.

Bake 50 to 60 minutes or a toothpick inserted into the center of the cake comes out clean. Cool on wire rack 30 minutes. Invert cake onto plate and then flip on wire rack with topping side up. Cool completely. **Makes one cake.**

Breakfast Favorites

Check our Web site for more recipes.

Cinnamon Butter

1 cup (250ml) unsalted butter, softened 1 teaspoon (5ml) ground cinnamon
2 tablespoons (30 ml) confectioners sugar 1 dash ground nutmeg

Using whisk attachment beat butter on high speed until light and fluffy. Reduce mixer to low speed, add sugar, cinnamon, and nutmeg and whip until smooth and creamy. The perfect addition to pancakes, toast, or biscuits. Store covered in the refrigerator. **Makes 8 servings.**

Honey Butter

1 cup (250 ml) unsalted butter, softened
½ cup (125 ml) honey

Using whisk attachment beat butter on high speed until light and fluffy. Reduce mixer to low speed, add honey and whip until smooth. The perfect addition to pancakes, toast, or biscuits. Store covered in the refrigerator. **Makes 8 servings.**

Candies Check our Web site for more recipes.

No Cook Fudge Truffles

8-ounce (225 g) package cream cheese, room temperature ⅔ cup (150 ml) unsweetened baking cocoa
¼ cup (60 ml) butter, room temperature 3½ cups (875 ml) confectioners sugar
1 teaspoon (5 ml) vanilla ½ cup (125 ml) finely chopped pecans or walnuts
⅔ teaspoon (1.25 ml) salt

Using the flat beater attachment, beat cream cheese and butter on setting 6 until smooth. Add vanilla, salt and cocoa and mix on setting 4. Add confectioners sugar 1 cup (250 ml) at a time and beat until smooth. Shape into 1-inch (2.5 cm) balls then place in freezer for 1 hour. Remove from freezer and roll in nuts. Refrigerate. **Makes about 3 dozen.**

Mini Meringue Morsels

2 egg whites
⅔ teaspoon (1.25 ml) cream of tartar
½ cup (125 ml) sugar
2 tablespoons (30 ml) unsweetened baking cocoa

Preheat oven to 275°F (140°C). Using the whisk attachment, beat egg whites and cream of tartar on setting 12 until soft peaks form. Reduce speed to setting 10 and slowly add sugar. Beat until stiff peaks form. Remove from stand and fold in cocoa. Place mixture in pastry bag. (Or spoon into a plastic storage bag with a small corner snipped off.) Place parchment paper on cookie sheet. Pipe out small mounds of meringue (slightly less than one tablespoon). Place in oven and bake for 15 minutes. Turn off oven but leave meringues in oven another hour. Remove and let cool. **Makes about 6 dozen meringues.**

Dinner Rolls

Check our Web site for more recipes.

90 Minute Pan Bread

½ cup (125 ml) warm water, 100 to 110°F (38 to 43°C)	¼ cup (60 ml) butter, room temperature
2 .25-ounce (8 g each) packages active dry yeast	1 teaspoon (5 ml) salt
⅔ cup (150 ml) warm milk	1 egg
¼ cup (60 ml) sugar	3½ to 4 cups (875 ml to 1 L) flour
	1 tablespoon (15 ml) butter, melted

Pour water into mixing bowl. Add yeast and let dissolve for 5 minutes. Add milk, sugar, butter salt, and egg. Using dough hook attachment mix ingredients on setting 2, then add 3 cups (750 ml) flour. Add additional flour if necessary to make a sticky soft dough. Knead on setting 4 for 3 minutes. Cover and let rise in a warm place for 30 minutes.

Preheat oven to 400°F (200°C). Stir dough then place in a greased 9x13-inch (33x23x5 cm) baking pan. Push dough to edges of pan. Let rise in warm place 30 minutes. Bake for 15 to 20 minutes until golden brown. Remove from oven and brush top with melted butter. **Makes 20 servings.**

Simple Yeast Rolls

1 cup (250 ml) warm water, 100 to 110°F (38 to 43°C)	3 tablespoon (45 ml) sugar
.25-ounce (8 g) package active dry yeast	1 teaspoon (5 ml) salt
¼ cup (60 ml) butter, melted and cooled	1 egg
	3 to 3½ cups (750 to 875 ml) flour

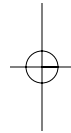
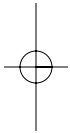
Pour water into mixing bowl. Add yeast and let dissolve for 5 minutes. Add butter, sugar, salt and egg. Using dough hook mix on speed 2 for about 30 seconds. Add 3 cups (750 ml) of the flour and mix on speed 4 about 2 minutes. Add additional flour if necessary to make a soft dough. Cover and let rise in warm place about 1 hour.

Preheat the oven to 350°F (180°C). Stir down the dough and dump onto lightly floured surface. Divide the dough into 4 equal portions, then divide each portion into 4 golf ball sized balls. Place the 16 balls in a greased 9x13-inch (33x23x5 cm) baking pan. Let rise in a warm place about 30 minutes. Bake 25 to 30 minutes. **Makes 16 rolls.**

Soft Yeast Biscuit Rolls

.25-ounce (8 g) package active dry yeast	2 teaspoons (10 ml) baking powder
¼ cup (60 ml) warm water, 100 to 110°F (38 to 43°C)	1 teaspoon (5 ml) baking soda
4 cups (1 L) flour	1 teaspoon (5 ml) salt
3 tablespoons (45 ml) sugar	⅔ cup (150 ml) vegetable shortening
	1¼ cups (310 ml) buttermilk

Preheat oven to 400°F (200°C). Dissolve yeast in water and set aside. Place flour, sugar, baking powder, baking soda and salt in mixing bowl. Using dough hook attachment, stir dry ingredients on setting 2. Add shortening and increase speed to setting 4. Mix about 1 minute. Add dissolved yeast and continue to mix. Slowly add buttermilk. Mix on setting 4 about 1 minute. Dump the dough onto lightly floured surface and sprinkle dough with additional flour. Gently roll dough to ½-inch (1 cm) thickness. Cut with round biscuit cutter. Place dough with sides touching on baking sheet. Bake 15 to 20 minutes. **Makes 16 to 20 biscuits.**



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