

# babycakes™

donut maker



## Model # DN-6 Instruction Manual

For more information, visit us online at [www.thebabycakesshop.com](http://www.thebabycakesshop.com)

# IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use any handles or knobs. Parts become hot during use.
3. To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
4. This appliance should not be used by children. Close supervision is necessary when any appliance is operated near children.
5. Do not leave appliance unattended while in use.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning and putting on or taking off parts.
7. 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.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not use the appliance for other than its intended use.
14. To disconnect remove plug from wall outlet.

# SAVE THESE INSTRUCTIONS

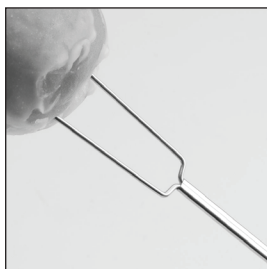
# OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS

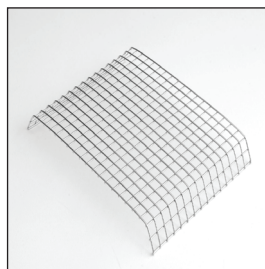
1. Nonstick Cooking Surface
2. Power and Ready Lights
3. Locking Lid Latch



## ACCESSORIES:



Fork Tool



Cooling Rack

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

## CORD PLUG

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit into the outlet, reverse the plug and try again. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used:

- 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and
- 2) The 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.

**DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**

### **IMPORTANT**

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

## **BEFORE USING**

1. Carefully unpack the donut maker and all parts. Remove all packaging materials, including any stickers or labels.
2. Clean the interior and exterior surfaces of the donut maker with a damp cloth or sponge. Wipe dry with a soft cloth. **NEVER IMMERSE THE DONUT MAKER OR CORD IN WATER OR ANY OTHER LIQUID.**
3. Position the donut maker on a dry, level, heat-resistant surface.
4. It is recommended to operate this appliance on a separate outlet and circuit from other appliances to avoid overloading the circuit.

## **HOW TO USE**

1. Position the donut maker on a dry, level, heat-resistant surface.
2. Release the lid latch and lift the lid to the open position.
3. To maintain the quality of the nonstick it is recommended to periodically coat the nonstick surface with a small amount of vegetable oil. This can be done with a paper towel or with a nonstick oil spray. Wipe off any excess oil.
4. Plug the power cord into a 120V outlet, preferably on a separate outlet from other appliances to prevent the circuit from being overloaded.
5. Lower the lid to the closed position and allow the donut maker to preheat for a minimum of 3 minutes. The red POWER light will be illuminated.  
**TIP: Prepare ingredients while the donut maker is preheating.**
6. When the donut maker has preheated to the proper cooking temperature, the green READY light will illuminate.
7. Open the top lid using an oven mitt or pot holder to avoid making contact with hot surfaces.  
**CAUTION: Surfaces of the donut maker are hot. To avoid accidental burns or contact with the hot surfaces or steam being released while cooking, always open and close the lid of the donut maker using an oven mitt or pot holder.**
8. Fill each cooking reservoir with approximately 2 tablespoons of batter. Be careful not to overflow the cooking reservoirs as the batter will expand during the cooking process.  
**TIP: To easily fill the cooking reservoirs, use a disposable pastry bag or a zip-top plastic food storage bag with the corner clipped.**
9. Lower the lid using an oven mitt or pot holder. Press down slightly so the lid latch is secured.

10. Actual cooking time will vary depending on ingredients and type of donuts being prepared. A general guideline is 3 to 5 minutes of cooking time per batch.
11. With oven mitts or a pot holder, release the lid latch and open the donut maker lid.
12. Remove the cooked donuts with the fork tool, using caution not to scratch or damage the nonstick surface. If removing donuts with a utensil not provided, use a wooden or other heat-resistant non-metallic utensil.
13. When finished cooking, remove plug from wall outlet and allow the appliance to cool before moving, cleaning or storing.

## **CLEANING AND MAINTENANCE**

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself.

1. Before cleaning, unplug from outlet and allow to cool.
2. Clean the interior and exterior surfaces of the donut maker with a damp cloth or sponge. Wipe dry with a soft cloth. **NEVER IMMERSE THE DONUT MAKER OR CORD IN WATER OR ANY OTHER LIQUID.**
3. To remove batter baked onto the cooking surface, pour a small amount of cooking oil onto the hardened batter. After 5 minutes, wipe with a paper towel or dry cloth. A clean kitchen brush or even a toothbrush works well to remove stubborn batter.
4. **NEVER USE ABRASIVE CLEANERS OR SCOURING PADS TO CLEAN THE DONUT MAKER, AS THOSE MAY DAMAGE THE SURFACES.**

To store, be sure all parts are clean and dry. Store appliance in its box or in a clean, dry place. Never store it while it is hot or wet. Never wrap cord tightly around the appliance; keep it loosely coiled.

## DONUT MAKER HINTS AND SUGGESTIONS

- Use a disposable pastry bag or zip-top food storage bag to easily fill the cooking reservoirs of the donut maker. Fill the bag with the prepared batter and clip one of the corners off the bag. Squeeze gently to push batter from the corner of the bag.
- For jelly donuts, bake donuts as directed and allow to cool. Split each donut horizontally and spread jelly or jam between the donut layers.
- To enjoy the fresh and crisp taste of each donut, place baked donuts on a wire cooling rack. Cooked donuts may be kept warm before serving and before glazing in an oven-safe dish. Place the oven-safe dish with donuts in the oven at 200°F to keep warm.
- If coating donuts with powdered sugar or cinnamon-sugar, coat donuts while hot. An easy way to do this is to place powdered sugar or cinnamon-sugar in a paper lunch-type bag, add hot donuts and shake gently to coat.
- After pouring batter into the cooking reservoirs, try not to check the donuts during the first few minutes. Opening the lid, may cause the donut to separate before it is cooked.
- Never over mix the donut batter as this could cause the donuts to become tough. Blend batter ingredients until large lumps are gone.
- The recommended amount of donut batter for each cooking reservoir is approximately 2 tablespoons. Use caution not to overfill the cooking reservoirs.
- Use the fork tool to remove finished donuts from the donut maker. Use care to only contact the donut and not the nonstick cooking surface. If not using the fork tool, use a heat-resistant non-metallic utensil.

Donuts can be finished off with a colorful array of sweets and toppings. Use your creativity with the various toppings. Remember, sprinkle donuts while the glaze or frosting is still moist.

Here are some topping suggestions:

- Sprinkles and colored sanding sugars
- Sweetened cereal (crushed if cereal is larger)
- Miniature chocolate chips
- Crushed or chopped candy
- Toasted, chopped nuts
- Toasted sweetened coconut
- Crushed cookies

# RECIPES

## Sour Cream Donuts

### Ingredients:

- 1½ cups all-purpose flour
- ⅓ cup sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- ½ cup milk
- ¼ cup vegetable oil
- ¼ cup sour cream
- 1 egg
- 1 teaspoon vanilla

### Directions:

1. Combine dry ingredients in a mixing bowl.
2. In separate bowl whisk together remaining ingredients, except glaze or topping. Pour liquid ingredients into dry ingredients. Using a mixer on medium speed, blend until smooth.
3. Fill each cooking reservoir with about 2 tablespoons of batter.
4. Bake about 4 to 5 minutes or until a toothpick inserted into donut comes out clean.
5. Glaze or coat with powdered sugar or cinnamon-sugar, as desired.

**Makes about 2 dozen donuts**

## Chocolate Donuts

### Ingredients:

- 1¼ cups all-purpose flour
- ½ cup cocoa
- ½ cup sugar
- 1 tablespoon baking powder
- 1 egg
- ¾ cup buttermilk
- ¼ cup vegetable oil
- 1 teaspoon vanilla

### Directions:

1. Stir dry ingredients together in mixing bowl. Add egg, buttermilk, vegetable oil and vanilla. Using a mixer on medium speed, blend until smooth.
2. Fill each cooking reservoir with about 2 tablespoons of batter.
3. Bake about 4 to 5 minutes or until a toothpick inserted into donut comes out clean.
4. Glaze or coat with powdered sugar, as desired.

**Makes approximately 28 donuts**

*Tip: If you don't have buttermilk on hand, pour 2¼ teaspoons lemon juice or vinegar into a glass measuring cup. Add milk to equal ¾ cup. Allow to stand 5 to 10 minutes, then use in place of buttermilk in this recipe.*

## Buttermilk Spice Donuts

### Ingredients:

- ½ cup vegetable oil
- 1 cup sugar
- 2 eggs
- 1¼ cups buttermilk
- ½ teaspoon vanilla
- 2 cups all-purpose flour
- 4 teaspoons baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 teaspoon nutmeg

### Cinnamon-Sugar Topping

- 1 cup sugar
- 2 tablespoons cinnamon

### Directions:

1. Beat together oil and sugar. Beat in eggs. Stir in buttermilk. Add vanilla and mix well.
2. Stir together dry ingredients. Blend flour mixture into batter, blending well.
3. Fill each cooking reservoir with about 2 tablespoons of batter.
4. Bake about 4 to 5 minutes or until a toothpick inserted into donut comes out clean.
5. For cinnamon sugar topping, combine sugar and cinnamon in a paper lunch-type bag. Add hot donuts to bag and shake gently until coated. Serve warm.

**Makes about 3 dozen donuts**

*Tip: If you don't have buttermilk on hand, pour 2¼ teaspoons lemon juice or vinegar into a glass measuring cup. Add milk to equal ¾ cup. Allow to stand 5 to 10 minutes, then use in place of buttermilk in this recipe.*

## Maple Glazed Applesauce Donuts

### Ingredients:

- 1/3 cup butter, softened
- 1/2 cup brown sugar
- 1/2 cup sugar
- 2 eggs
- 1 1/4 cups applesauce
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/4 teaspoon salt

### Directions:

1. Beat together butter, brown sugar and sugar. Beat in eggs. Beat in applesauce.
2. Combine flour, baking powder, baking soda, cinnamon and salt. Stir dry ingredients into butter mixture. Blend well.
3. Fill each cooking reservoir with about 2 tablespoons of batter.
4. Bake about 4 to 5 minutes or until a toothpick inserted into donut comes out clean.
5. Place donuts on wire rack to cool.

**Makes about 2 1/2 dozen donuts**

## Maple Glaze

### Ingredients:

- 1 1/4 cups sifted powdered sugar
- 1/2 teaspoon maple extract
- 2 to 2 1/2 tablespoons milk

### Directions:

1. Blend together powdered sugar, maple extract and 2 tablespoons milk.
2. Blend in enough remaining milk, if necessary, to make a glaze consistency.
3. Dip donuts halfway in glaze; place on wire rack and allow glaze to set up.

## Chocolate Glaze for Donuts

### Ingredients:

- 3/4 cup powdered sugar
- 2 tablespoons cocoa
- 2 tablespoons half and half
- 1 teaspoon vanilla

### Directions:

1. Whisk all ingredients together adding more half and half if necessary for glaze consistency.
2. Dip donuts halfway in glaze; place on wire rack and allow glaze to set up.

**Makes about 2/3 cup**

## Powdered Sugar Coating

Place 1 to 1½ cups powdered sugar in paper lunch-type bag. Add hot donuts to bag and shake gently until coated.

## Vanilla Frosting or Glaze for Donuts

### Ingredients:

- ¼ cup melted butter
- 1⅓ cups powdered sugar, sifted
- 1 teaspoon vanilla
- 1 to 1½ tablespoons hot water

### Directions:

1. Combine melted butter with powdered sugar, stirring until well blended. Stir in vanilla. Blend in 1 tablespoon of hot water and stir until smooth.
2. Add a little of the remaining hot water, if needed, to make a frosting consistency.

**Makes about ⅔ cup**

*For Glaze Style: Increase hot water to 2 to 2½ tablespoons.*

## Quick and Easy Frosting

1. Spoon 1 container (16 ounces) creamy frosting into a microwave safe bowl.
2. Microwave on HIGH power (100%) for 30 to 40 seconds or until just warm.
3. Dip donuts in warm frosting.

# ONE YEAR LIMITED WARRANTY

SELECT BRANDS, INC. warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of one (1) year. SELECT BRANDS, INC., at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, Select Brands, Inc. will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

**CONDITIONS:** This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on Select Brands, Inc. products. Save your proof of purchase receipt.

**ABOUT YOUR PRODUCT WARRANTY:** Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

**NORMAL WEAR:** This warranty does not cover normal wear of parts or damage resulting from any of the following: Negligent use or misuse of the product; Improper voltage or current; Use contrary to the operation instructions; Deviation from instructions regarding storage and transportation; Repair or alteration by anyone other than SELECT BRANDS, INC. or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes.

SELECT BRANDS, INC. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

**HOW TO OBTAIN WARRANTY SERVICE:** You must contact SELECT BRANDS, INC. Customer Service at 1-913-663-4500. A Customer Service representative will attempt to resolve warranty issues over the phone. If telephone resolution is not possible, the Customer Service representative will require your assistance in performing routine diagnostic procedures. This warranty is effective for the time periods listed above and subject to the conditions provided for in this policy.

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