

# Cuisinart®

## INSTRUCTION AND RECIPE BOOKLET



**Power Advantage™ 5-Speed Hand Mixer**

**HM-50C**

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, before putting on or taking off parts, and before cleaning.**
3. To protect against risk of electrical shock, do not put the hand mixer or cord in water or other liquid. If hand mixer or cord falls into liquid, unplug the cord from outlet immediately. Do not reach into the liquid.
4. To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children.
5. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce

risk of injury to persons, and/or damage to the mixer.

6. Remove beaters from the mixer before washing.
7. Do not operate any appliance with a damaged cord or plug after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized Cuisinart service facility for examination, repair, or mechanical or electrical adjustment.
8. The use of attachments not recommended by Cuisinart may cause fire, electrical shock, or risk of injury.
9. Do not use outdoors or anywhere the cord or mixer might come into contact with water while in use.
10. To avoid possibility of mixer being accidentally pulled off work area, which could result in damage to the mixer or in personal injury, do not let cord hang over edge of table or counter.
11. To avoid damage to cord and possible fire or electrocution hazard, do not let cord contact hot surface, including the stove.
12. **CAUTION:** Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing any appliance in an appliance garage always unplug the unit from the electrical outlet.** Be sure the appli-

ance does not touch the interior wall of the appliance garage, and the door does not touch the unit as it closes. Contact could cause the unit to turn ON, creating a risk of fire.

## SAVE THESE INSTRUCTIONS

## FOR HOUSEHOLD USE ONLY

### NOTICE

This appliance has a polarized plug (one prong is wider than the other). As a safety feature, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

### INTRODUCTION

Cuisinart puts the perfect mix in the palm of your hand! Your Power Advantage™ 5-Speed Hand Mixer will handle just about any mixing task a recipe calls for – from the lightest whipped toppings to the heaviest

cookie dough. You'll love the single slide control and a swivel cord that stays out of your way. Best of all, cleanup is easy. We've put some of our favourite recipes in the back of this book, so enjoy using your new mixer!

## FEATURES AND BENEFITS

### 220 Watts of Power

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

### Maximum Comfort

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

### Easy To Clean

The Power Advantage™ Hand Mixer has a smooth, sealed base; it wipes clean instantly.

### 1. Speed Control

Provides fingertip control of all speeds.

### 2. Exclusive Rotating Swivel Cord

Unique swivel cord can be positioned for comfort with right- or left-handed use.

### 3. Beater Release Lever

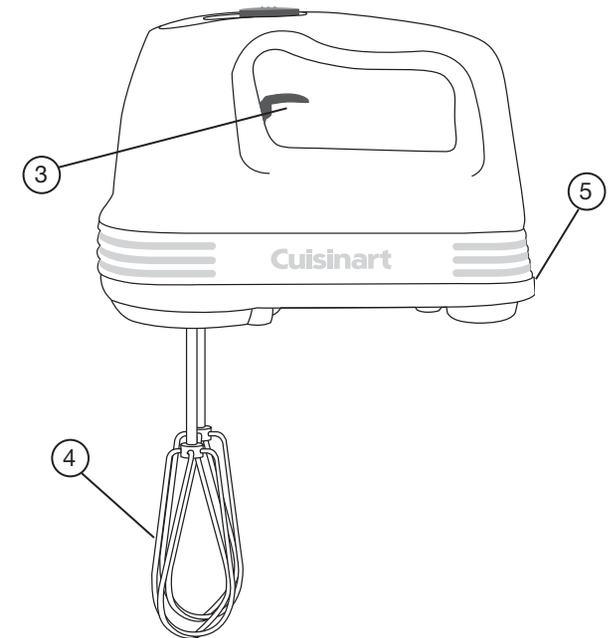
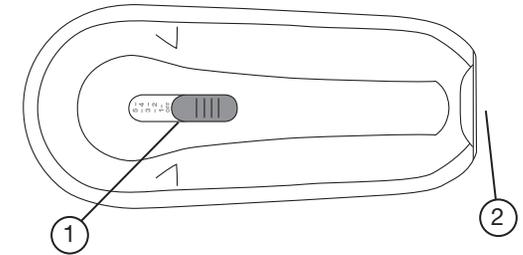
Conveniently located for easy ejection of beaters.

### 4. Extra-Long Beaters

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

### 5. Heel Rest

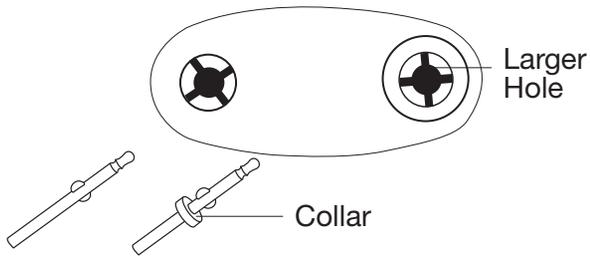
Allows mixer to rest squarely on countertop.



## USE AND CARE

### Inserting Beaters

1. Unplug the mixer and set the speed control to OFF.
2. Insert beater with collar into the larger hole. Push beater in until it clicks into place. Insert the beater without collar into the smaller hole. Push beater in until it clicks into place.



### Turning Mixer On and Changing Speeds

1. To turn mixer on, simply push the slide switch forward to Speed 1.
2. Push the slide switch forward to increase the speed. To turn off your mixer, position the slide switch to Off.

### Cleaning and Removing Beaters

1. Before cleaning the Power Advantage™ Hand Mixer, set the speed control to OFF and unplug it from the wall outlet. Lift the beater release lever and remove beaters from the mixer. Wash the beaters after each use in hot, soapy water or in a dishwasher.

2. **NEVER PUT THE MOTOR HOUSING IN WATER OR OTHER LIQUID TO CLEAN.** Wipe with a damp cloth or sponge. Do not use abrasive cleansers, which could scratch the surface. Any other servicing should be performed by an authorized service representative.  
**NOTE: DO NOT USE NONSTICK COOKWARE WITH THE CUISINART® HAND MIXER.**

## QUICK REFERENCE GUIDE

### Mixing Techniques

The Power Advantage™ Hand Mixer should always be set on the lowest speed when you start mixing.

#### Speed 1

- Start mixing most ingredients together
- Combine dry ingredients
- Cream butter and sugar to mix
- Mix heavy cookie doughs
- Mash potatoes/squash
- Add nuts, chips, dried fruit to doughs and batters
- Add flour to batters, or liquids to dry ingredients
- Start mixing frostings
- Start mixing cake mixes

#### Speed 2

- Add eggs to batters/doughs
- Start to whip potatoes/squash

- Mix pudding batters

#### Speed 3

- Complete beating cake mixes
- Mix scratch cake batters
- Cream butter and sugar until light and fluffy
- Complete mixing frostings
- Whip potatoes/squash
- Beat whole eggs/yolks
- Start whipping cream

#### Speed 4

- Complete whipping cream

#### Speed 5

- Whip egg whites
- Whip butter or cream cheese to light and fluffy consistency for dips and spreads

## RECIPES

### Mixing Tips

- Always read entire recipe and measure all ingredients before beginning the mixing process.
- For best results, do not measure flour directly from the bag. Pour into a container or bowl, scoop out the flour and level with the back of a knife or spatula. For flour stored in a container, stir before measuring.
- Eggs, butter or cream cheese combine more thoroughly at room temperature.
- Remove butter for recipe first and cut into ½-inch (1.25 cm) pieces, then mea-

sure out remaining ingredients for recipe. This will hasten the warming process. Do not warm butter for baking in a microwave unless instructed to do so. Microwaving can melt butter; melted butter will change the final product.

- The best cheesecakes are made when the eggs and cream cheese are a similar room temperature. While the Cuisinart® Power Advantage™ Hand Mixer can easily mix cold cream cheese, the trick is not to add too much air, which can cause cracking.
- For best results, use heavy cream, cold from the refrigerator, for whipped cream.
- For best results, whip egg whites in a spotlessly clean stainless steel or glass mixing bowl. If available, use a copper mixing bowl. Chocolate chips, nuts, raisins, etc. can be added using speeds 1 or 2 of your hand mixer.
- To separate eggs for any recipe, break one at a time into a small bowl, gently remove yolk, then transfer egg white to spotlessly clean mixing bowl. If a yolk breaks into the egg white, reserve that egg for another use. Just a drop of egg yolk will prevent the whites from whipping properly.
- To achieve the highest volume when whipping egg whites, the mixing bowl and beaters must be spotlessly clean and free of any fat, oil, etc. (Plastic bowls are not recommended for whipping egg whites.) The presence of any trace of fat or oil will prevent the egg whites from increasing in volume. Wash bowl

and attachments thoroughly before beginning again.

- Occasionally ingredients may stick to the sides of the mixing bowl. When this occurs, turn mixer off and scrape the sides of the bowl with a rubber spatula.

## SWEETS

### Cinnamon Muffins

*These tasty muffins are just right for a holiday bread basket.*

Makes 12 regular or 24 mini muffins.

	<b>cooking spray</b>
<b>2</b>	<b>cups (500 ml) unbleached, all-purpose flour</b>
<b>3</b>	<b>tablespoons (45 ml) brown sugar, packed</b>
<b>1</b>	<b>tablespoon (15 ml) baking powder</b>
<b>1</b>	<b>teaspoon (5 ml) cinnamon</b>
<b>¼</b>	<b>teaspoon (1 ml) salt</b>
<b>2</b>	<b>large eggs</b>
<b>1</b>	<b>cup (250 ml) evaporated skim milk (not reconstituted), or whole milk</b>
<b>¼</b>	<b>cup (50 ml) unsalted butter, melted and cooled</b>

Preheat the oven to 375°F (190°C). Spray 12 regular or 24 mini muffin cups.

Place the flour, brown sugar, baking powder, cinnamon, and salt in a medium bowl. Mix on Speed 1 for 30 seconds to combine and break up brown sugar; reserve.

Place the eggs in a second bowl. Beat on Speed 2 until slightly foamy, 30 seconds. Then mixing on Speed 3, add the milk and melted butter; mix for 15 seconds. Pour over the dry ingredients, and use Speed 1 to stir in until the ingredients are just moistened. Scoop into the prepared muffin cups. Bake in the preheated oven: 18 to 20 minutes for regular muffins, 14 to 16 minutes for mini muffins, until lightly browned and springy to touch in the center. Serve warm with Maple Orange Butter. (Muffins may be made ahead and frozen. Thaw and warm before serving.)

*Nutritional information per serving (1 regular or 2 mini muffins):*  
Calories 155 (29% from fat) • carb. 22g  
• pro. 5g • fat 5g • sat. fat 2g • chol. 46mg  
• sod. 208mg • calc. 141mg • fiber 1g

### Maple Orange Butter

*Maple Orange Butter also makes a great spread for pancakes, waffles, biscuits or scones.*

Makes ¾ cup (175 ml).

<b>½</b>	<b>cup (125 ml) unsalted butter, room temperature</b>
<b>2</b>	<b>tablespoons (30 ml) maple syrup (not pancake or sugar syrup) zest of 1 orange, finely chopped</b>

Use Speed 3 to beat butter in a mixing bowl until light and fluffy, about 1 minute. Add maple syrup and orange zest; beat on Speed 3 for 1 minute longer until fluffy and completely combined.

*Nutritional information per serving  
[1 tablespoon (15 ml)]:  
Calories 76 (88% from fat) • carb. 2g  
• pro. 0g • fat 8g • sat. fat 5g • chol. 21mg  
• sod. 1mg • calc. 6mg • fiber 0g*

## Double Chocolate Walnut Brownie Drops

*A brownie in a bite!*

Makes 26 brownies.

- 2 ounces (60 g) unsweetened chocolate, chopped**
- 1½ cups (375 ml) unbleached, all-purpose flour**
- ½ teaspoon (2 ml) baking powder**
- ½ teaspoon (2 ml) salt**
- 8 tablespoons (120 ml) unsalted butter, cut into 8 pieces**
- ½ cup (125 ml) granulated sugar**
- ½ cup (125 ml) brown sugar, firmly packed**
- 1 large egg**
- 1½ teaspoons (7 ml) vanilla extract**
- ¾ cup (150 ml) mini chocolate morsels**
- ¾ cup (150 ml) chopped walnuts**
- powdered sugar for garnish**

Melt the chocolate in a double boiler over hot water or in a microwave according to manufacturer's directions. Let cool. Preheat oven to 350°F (180°C). Line baking sheets with parchment or nonstick baking liner sheets.

Place the flour, baking powder and salt in a medium bowl; mix on Speed 1 for 20 seconds to combine. Reserve.

Place the butter and sugars in a medium bowl. Mix on Speed 2 for 30 seconds, then mix on Speed 4 until light and fluffy, 2 minutes. Add the egg and vanilla, mixing on Speed 2 until combined, 20 seconds. Add melted, cooled chocolate; mix 20 seconds on Speed 1. Add flour mixture, mixing on Speed 1 until combined, 30 seconds. Add chocolate morsels and walnuts and mix on Speed 1 to blend, 10 seconds. Scoop dough in 1½ tablespoon (25 ml) amounts onto prepared baking sheets. (For ease, speed and uniformity, you may use a #40 ice cream scoop.) Bake in the preheated oven for 10 to 12 minutes. Let cool on pans 2 minutes, then transfer to a wire rack to cool completely. Just before serving, dust lightly with powdered sugar if desired.

*Nutritional information per cookie:  
Calories 151 (48% from fat) • carb. 18g  
• pro. 2g • fat 8g • sat. fat 4g • chol. 18mg  
• sod. 59mg • calc. 15mg • fiber 1g*

## Oatmeal Monster Cookies

*These yummy cookies may just become your all-time favourites. They're loaded with goodies and sure to wow family and friends.*

Makes 5 dozen cookies.

- 2 cups (500 ml) unbleached, all-purpose flour**
- 1½ teaspoons (7 ml) baking soda**
- 1 teaspoon (5 ml) salt**
- 1½ cups (325 ml) butter**

- 1½ cups (325 ml) light brown sugar**
- 1½ cups (325 ml) sugar**
- 2 large eggs**
- 1½ teaspoons (7 ml) vanilla extract**
- 4 cups (1 L) quick-cooking oats**
- ¾ cup (150 ml) chopped pecans**
- ¾ cup (150 ml) chocolate chips (semisweet or milk)**
- ¾ cup (150 ml) Bits O'Brickle® or shredded coconut**
- ¾ cup (150 ml) M&M's® candies**
- ¾ cup (150 ml) raisins, dried cranberries or dried tart cherries**
- cooking spray**

Preheat oven to 350°F (180°C). Combine flour, baking soda and salt in a small bowl; reserve.

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

Add flour mixture to creamed mixture in 4 additions; beat on Speed 2 after each addition until well blended. Add oats in 4 additions; beat on Speed 2 after each addition until well mixed. Add pecans and continue beating on Speed 2 until just blended. Add chocolate chips and next 3 ingredients; continue mixing on Speed 2 until well blended, about 20 to 30 seconds.

Spray baking sheets with cooking spray or line with parchment paper. Drop dough by rounded tablespoons, 2 inches (5 cm)

apart, onto baking sheet and bake until golden brown, about 10 to 12 minutes. Remove from baking sheet and cool on wire rack.

*Nutritional information per cookie:*  
Calories 165 (40% from fat) • carb. 23g  
• pro. 2g • fat 7g • sat. fat 4g • chol. 18mg  
• sod. 91mg • calc. 25mg • fiber 1g

## Lemon-Lime Sugar Cookies

*Cookies with a little zest!*

Makes 50 cookies.

- 4 cups (1 L) unbleached, all-purpose flour**
- 2 teaspoons (10 ml) baking soda**
- ½ teaspoon (2 ml) salt**
- ½ cup [125 ml (1 stick)] unsalted butter, cut into 8 pieces**
- 2½ cups (625 ml) granulated sugar, divided**
- ½ cup (125 ml) Lyle's Golden Syrup® (may use light corn syrup)**
- 2 large eggs**
- zest of 1 lemon (bitter white pith removed), finely chopped**
- zest of 1 lime (bitter white pith removed), finely chopped**
- 1 teaspoon (5 ml) lemon extract**
- 1 teaspoon (5 ml) lime extract**

Preheat oven to 350°F (175°C). Line baking sheets with parchment.

Place the flour, baking soda, and salt in a medium bowl. Use Speed 1 to blend and aerate, 20 seconds. Reserve.

Place the butter and 2 cups (500 ml) of the sugar in a large bowl. Use Speed 1 to blend, 30 seconds. Cream until light and fluffy using Speed 3, 1½ minutes. Add syrup, eggs, and zests. Mix on Speed 2 for 30 to 40 seconds until smooth. Add extracts; mix on Speed 2 for 30 seconds. Using 1½ tablespoons (25 ml) of dough, shape into round balls and dip in remaining sugar to coat. (For ease, speed and uniformity, use a # 40 ice cream scoop.) Arrange balls on parchment-lined baking sheet 2½ inches (6.25 cm) apart. Press each ball gently with the bottom of a flat glass. Bake in preheated oven for 10 to 12 minutes, until crackled and just beginning to turn golden. Remove from oven, let cool on baking sheet for 2 to 3 minutes, then transfer to a wire rack to cool completely. Store between sheets of waxed paper in an airtight container.

Tip: To chop zest easily, place zest in work bowl of a Cuisinart® MiniPrep® Plus with ¼ cup (50 ml) of the sugar from the recipe. Pulse on chop 10 to 15 times, then process continuously until finely chopped, 30 to 40 seconds.

*Nutritional information per cookie:*  
Calories 116 (31% from fat) • carb. 19g  
• pro. 1g • fat 15g • sat. fat 2g • chol. 13mg  
• sod. 72mg • calc. 5mg • fiber 0g

## Mocha Chocolate Chip Cookies

*Serve these delicious cookies with ice cream for a special dessert or with a glass of milk for a late night snack.*

Makes 3½ dozen cookies.

- 1½ tablespoons (25 ml) instant coffee granules**
- 1 tablespoon (15 ml) hot water**
- 2 cups (500 ml) unbleached, all-purpose flour**
- 1¼ teaspoons (6.25 ml) baking soda**
- ¼ teaspoon (1 ml) salt**
- 1 cup (250 ml) butter, slightly softened**
- ¾ cup (175 ml) firmly packed light brown sugar**
- ¾ cup (175 ml) sugar**
- 1 large egg**
- 1¼ teaspoons (6.25 ml) vanilla extract**
- 2½ cups (625 ml) semisweet chocolate chips**
- 1 cup (250 ml) chopped pecans, toasted**
- cooking spray**

Preheat oven to 350°F (175°C). Combine instant coffee granules and water in a small bowl; reserve. Combine flour, soda and salt in a small bowl; reserve.

In a large mixing bowl, cream butter and sugars on Speed 3 until light and fluffy, about 1 to 2 minutes. Add coffee/water mixture, egg and vanilla; gradually increase to Speed 4 and mix until well blended, about 30 seconds.

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Add flour mixture; mix on Speed 4 until combined, about 30 seconds. Scrape bowl with a spatula and continue mixing until well blended, about 30 seconds. Add chocolate chips and pecans; mix on Speed 1 until just combined, about 20 to 30 seconds.

Spray baking sheets with cooking spray or line with parchment paper. Drop by rounded tablespoons, 2 inches (5 cm) apart, onto baking sheets. Bake until golden, about 10 to 12 minutes. Cool slightly on baking sheet and then transfer to a wire rack.

*Nutrition information per cookie:*

*Calories 155 (50% from fat) • carb. 18g  
• pro. 1g • fat 9g • sat. fat 9g • chol. 22mg  
• sod. 52mg • calc. 8 mg • fiber 2g*

## Meringue Kisses

*Light as a cloud, these sweet little kisses are just the thing when the sweet tooth bites.*

Makes 36 meringue kisses.

- 1**      **tablespoon (15 ml) butter, melted**
- 2**      **tablespoons (30 ml) powdered sugar**
- 4**      **large egg whites**
- $\frac{1}{8}$       **teaspoon (0.5 ml) cream of tartar**
- $\frac{3}{4}$       **cup (175 ml) granulated sugar**  
**(superfine is best)**
- 1**      **teaspoon (5 ml) vanilla or almond**  
**extract**
- 2**      **ounces (60 g) chopped semisweet**  
**or bittersweet chocolate**  
**[ $\frac{1}{8}$ -inch (0.3 cm) chop]**

Preheat oven to 225°F (110°C). Line two baking sheets with parchment paper. Brush the parchment lightly with the melted butter, then dust with powdered sugar, shaking off excess sugar.

Place the egg whites and cream of tartar in a medium mixing bowl. Start mixing the egg whites and cream of tartar on Speed 1, increasing gradually to Speed 5. Whip until soft peaks form,  $1\frac{1}{2}$  to 2 minutes (depending on temperature of egg whites). Sprinkle sugar 1 tablespoon (15 ml) at a time over egg whites and beat on Speed 4 after each addition, until stiff peaks form and mixture is shiny but not dry, about 4 minutes total.

Add the vanilla and beat on Speed 1 to blend in, 10 seconds.

Using a clean rubber spatula, fold in chopped chocolate. Drop meringue mixture by rounded tablespoons onto prepared baking sheets, or gently place it in a large pastry bag fitted with a  $\frac{3}{8}$ -inch (1 cm) plain tip and pipe out “kisses”. Bake in preheated oven for  $1\frac{1}{2}$  hours; do not peek. Turn off oven and let sit in warm oven for an additional  $1\frac{1}{2}$  hours to dry out. Transfer to a wire rack to cool completely. Store in an airtight container.

*Nutritional information per “kiss”:*

*Calories 26 (19 from fat) • carb. 5g  
• pro. 0g • fat 1g • sat. fat. 0g • chol. 0mg  
• sod. 8mg • calc. 1mg • fiber 0g*

**Tip:** Meringues are best when made on a dry day.

### **To make “nests” for mousse:**

Draw 3-inch (6 cm) circles on the underside of parchment sheet. Butter and dust with powdered sugar. Pipe concentric circles of meringue into the 3-inch (6 cm) rounds. Pipe another 2 circles on the outermost edge of the meringues. Bake as directed, but increase the baking and resting time to 2 hours. Makes 4.

## Apple Cranberry Coffee Cake

*This versatile cake can be served as a breakfast or brunch cake, or warmed for dessert and topped with a scoop of vanilla ice cream or softly whipped cream.*

Makes 18–24 servings.

- 3 cups (750 ml) sliced apples\***  
**[peel, core, quarter apples, cut into ½-inch (0.3 cm) slices]**
- juice of 1 lemon**
- ¾ cup (175 ml) brown sugar, firmly packed**
- 1 tablespoon (15 ml) ground cinnamon**
- ½ teaspoon (2 ml) freshly grated nutmeg**
- ½ cup (125 ml) dried cranberries (may substitute dried cherries, blueberries or raisins)**
- 3 cups (750 ml) unbleached, all-purpose flour**
- 1 tablespoon (15 ml) baking powder**
- ¾ teaspoon (3.75 ml) salt**
- 2 cups (500 ml) granulated sugar**
- 1 cup (250 ml) unsalted butter, cut into ½-inch (1.25 cm) pieces**
- 4 large eggs**
- 2 teaspoons (10 ml) vanilla extract**

Preheat oven to 350°F (180°C). Lightly coat a 13x9x2-inch (33x23x5 cm) rectangular baking pan with cooking spray.

Place the apples, lemon juice, brown sugar, cinnamon, nutmeg, and dried cranberries in a medium bowl. Toss

gently to combine; reserve.

Place the flour, baking powder, and salt in a medium bowl. Mix on Speed 1 to blend and aerate, 15 seconds; reserve.

Place the sugar and butter in a large bowl. Mix on Speed 2 to cream until well blended, 1 minute. Add eggs and vanilla; mix on Speed 2 until smooth and creamy, about 50 seconds. Add the flour mixture; mix on Speed 1 until combined and smooth, 1 minute. Batter will be very thick. Spread two thirds of the batter in the prepared pan. Top evenly with the apple and cranberry mixture. Spoon the remaining batter randomly over the top of the apple mixture. Bake in preheated oven for 55 to 60 minutes, until a tester inserted in the centre comes out clean. Cool in pan on a wire rack for at least 30 minutes before cutting.

\* About 1½ pounds (750 g) apples before trimming.

*Nutritional information per serving (based on 24 pieces):*  
*Calories 253 (31% from fat) • carb. 56g*  
*• pro. 3g • fat 9g • sat. fat 5g • chol. 75mg*  
*• sod. 151mg • calc. 31mg • fiber 2g*

## Cappuccino Cheesecake

*Coffee and dessert, all in one!*

Makes 12–16 servings.

- 2 tablespoons (30 ml) instant espresso powder**
- ½ cup (125 ml) half-and-half cooking spray**

- 3 tablespoons (45 ml) unsalted butter, cut into ½-inch (1.25 cm) pieces**
- 2½ cups (625 ml) granulated sugar, divided**
- ¾ cup (175 ml) unbleached, all-purpose flour**
- ¼ cup (50 ml) unsweetened cocoa**
- ½ teaspoon (2 ml) cinnamon**
- ¼ teaspoon (1 ml) baking powder**
- ⅛ teaspoon (0.5 ml) salt**
- 1 large egg yolk**
- 16 ounces (0.45 kg) cream cheese (regular), at room temperature**
- 16 ounces (0.45 kg) lowfat cream cheese, at room temperature**
- 4 large eggs, not cold from refrigerator\***
- 2 tablespoons (30 ml) cornstarch**
- 2 teaspoons (10 ml) vanilla extract**
- chocolate curls for garnish, optional**

In a small bowl dissolve the espresso powder in the half-and-half; reserve. Preheat oven to 350°F (180°C). Lightly coat a 9x3-inch (23x6 cm) springform or cheesecake pan with cooking spray.

Place the butter and ¼ cup (50 ml) of the sugar in a medium bowl. Mix on Speed 2 to cream, 1½ minutes. Add flour, cocoa, cinnamon, baking powder, and salt; mix on Speed 1 until combined, 30 seconds. Add egg yolk and mix on Speed 1 until crumbly, 15 seconds. Press into bottom of prepared pan. Bake in preheated oven for 10 minutes, until slightly puffed (crust may have cracked appearance – that is

normal). Place on a rack to cool. When the pan is cool to touch, wrap a sheet of aluminum foil around the bottom and sides of the pan so that it comes up at least 2 inches (5 cm).

Place cream cheeses and remaining sugar in a large mixing bowl. Beat on Speed 1 until combined and smooth, 2 minutes. Using Speed 1, add eggs, one at a time, mixing for 15 seconds after each addition. Scrape the bowl. Add cornstarch; mix on Speed 1, 20 seconds. Scrape the bowl. Add half-and-half mixture and vanilla; mix on Speed 1 until smooth and completely combined.

Pour the mixture over the cooled crust. Place the pan in a larger aluminum pan and place in the oven; add enough hot water to the outer pan so that it is ½-inch (1.25 cm) deep. Bake in the preheated 350°F (180°C) oven for 60 to 70 minutes, until the cheesecake is pulling away from the sides of the pan; the centre will be jiggly. Remove from the oven, remove the foil and let cool completely on a rack. Refrigerate at least 4 hours before serving. Garnish with chocolate curls if desired.

\* Warm cold eggs safely before using by placing in a bowl of hot (not boiling) water for 10 minutes. They will incorporate more easily into your mixture.

*Nutritional information per serving  
(based on 16 servings):*  
Calories 368 (48% from fat) • carb. 41g  
• pro. 8g • fat 20g • sat. fat 12g • chol. 116mg  
• sod. 290mg • calc. 89mg • fiber 1g

#### **Variation:**

After the cheesecake is mixed, add 3 ounces (85 g) each chopped white and bittersweet chocolate using Speed 1, and mix for 15 seconds to combine.

## **Savories**

### **Herbed Cheese**

*Instead of purchasing expensive herb-flavoured cheeses, you can easily prepare your own.*

Makes about 2 cups (500 ml).

- 8 ounces (225 g) cream cheese (may use regular or lowfat)**
- 5 ounces (145 g) chèvre or other goat cheese (soft type, not aged)**
- 1 clove garlic, peeled and minced**
- 1 tablespoon (15 ml) finely minced shallot or green onion**
- 1 tablespoon (15 ml) finely chopped fresh parsley**
- 1 teaspoon (5 ml) herbs de Provence**
- ½ teaspoon (2 ml) kosher salt**
- ¼ teaspoon (1 ml) white pepper**
- dash hot sauce such as Tabasco®, to taste**

Place all ingredients except hot sauce in a medium bowl. Mix on Speed 3 for 1 minute, then increase speed to Speed 5 to whip for an additional 2 minutes until light and fluffy. Add hot sauce to taste, whip on Speed 5 for 30 seconds longer. Allow to stand at least 30 minutes before serving, to allow flavours to blend. Transfer to a resealable container and refrigerate. Remove from refrigerator 15 minutes before serving to soften. Serve with crackers, pita or bagel chips. It also makes a good topping for a baked potato.

Nutritional information per serving  
[2 tablespoons (30 ml), made with lowfat  
cream cheese]:

Calories 58 (69% from fat) • carb. 1g  
• pro. 3g • fat 4g • sat. fat 3g • chol. 9mg  
• sod. 156mg • calc. 35mg • fiber 0g

## Roasted Red Pepper and Sun-dried Tomato Dip

Serve this dip with crackers, bagel chips or pita chips. Or, try it as a spread on sandwiches, or as a topping for baked potatoes.

Makes 2 cups (500 ml).

- 8 ounces (225 g) cream cheese (lowfat or regular), cut into 8 pieces
- ½ cup (125 ml) sour cream (lowfat or regular)
- 1 roasted red pepper, cut into 1-inch (2.5 cm) pieces
- ⅓ cup (75 ml) chopped sun-dried tomatoes (not oil packed)
- 1 tablespoon (15 ml) chopped fresh parsley
- 1 clove garlic, chopped
- ½ teaspoon (2 ml) basil
- ⅛ teaspoon (0.5 ml) freshly ground black pepper

Combine all ingredients in a medium bowl. Mix on Speed 3 until well blended and smooth, 2 minutes. Mix on Speed 5 to lighten, 1 minute. Transfer to a resealable container and refrigerate for 30 minutes or longer to allow flavours to blend before serving.

Nutritional information per serving  
[2 tablespoons (30 ml),  
made with lowfat products]:

Calories 54 (52% from fat) • carb. 4g  
• pro. 2g • fat 3g • sat. fat 2g • chol. 7mg  
• sod. 111mg • calc. 43mg • fiber 0g

## Basic Vinaigrette

The perfect topping for a crisp green salad, this can be varied by changing the flavour of the oil or vinegar, or by adding herbs.

Makes about 2 cups (500 ml).

- 1 clove garlic, peeled and finely minced
- 2 tablespoons (30 ml) Dijon-style mustard
- ½ cup (125 ml) wine vinegar or lemon juice
- ½ teaspoon (2 ml) kosher salt
- ¼ teaspoon (1 ml) freshly ground pepper
- 1 cup (250 ml) vegetable oil
- ½ cup (125 ml) extra virgin olive oil

Place the garlic, mustard, vinegar, salt, and pepper in a medium bowl. Mix on Speed 3 until well blended, 30 seconds. With the mixer running, add the oils in a slow steady stream, about 1½ minutes; continue to mix until totally blended.

(If vinaigrette is made ahead and separation occurs, remix on Speed 3/medium until blended.)

Nutritional information per serving  
[1 tablespoon (15 ml)]:

Calories 92 (98% from fat) • carb. 1g  
• pro. 0g • fat 10g • sat. fat 1g • chol. 0mg  
• sod. 54mg • calc. 1mg • fiber 0g

## Garlic & Chive Mashed Potatoes

Old-fashioned comfort food at its best.  
For basic mashed potatoes, omit the garlic and chives.

Makes 7 cups [1.75 L (12 servings)].

- 3 pounds (1.5 kg) russet or Yukon Gold potatoes
- 4–6 cloves garlic, peeled and halved
- 2 teaspoons (10 ml) kosher salt, divided
- 1 teaspoon (5 ml) white wine vinegar
- ¾ cup (175 ml) whole milk
- ½ cup (125 ml) half-and-half
- 3 tablespoons (45 ml) unsalted butter
- ½ cup [45 ml (¼ ounce)] chopped fresh chives
- ¼ teaspoon (1 ml) freshly ground white or black pepper

Peel the potatoes and cut into ¾-inch (2 cm)-thick slices. Place the potatoes, garlic, 1 teaspoon (5 ml) kosher salt, and wine vinegar in a 3¾ quart (3.5 L) saucepan\* and cover with cold water by 1 inch (2.5 cm). Cover loosely and bring to the boil over high heat, then reduce heat to medium high and boil gently until potatoes are tender but not falling apart, about 18 to 22 minutes. While potatoes are cooking, combine milk, half-and-half, butter, and ¼ cup (50 ml) of the chives in

a Cuisinart® 1½-quart (1.4 L) saucepan. Simmer over low heat until butter is completely melted. Keep warm.

Drain the cooked potatoes and garlic, return to the saucepan, and place over low heat for 1 minute. Remove from the heat, and use Speed 2 to mash the potatoes and garlic until somewhat smooth, about 60 seconds. While still mixing, add the hot milk and butter mixture, and mix until well blended, about 30 seconds. Mix on Speed 4 until fluffy, about 1 to 2 minutes. Add the remaining salt and pepper, mixing to blend, 15 seconds. Scrape down sides of pan with rubber spatula as necessary. Transfer the potatoes to a warm serving bowl and sprinkle with the remaining chopped chives. Serve immediately.

*Nutritional information per serving:*  
Calories 149 (28% from fat) • carb. 24g  
• pro. 3g • fat 5g • sat. fat 3g • chol. 14mg  
• sod. 185mg • calc. 42mg • fiber 2g

**Tip:** For a lighter, everyday version, use reduced fat or fat-free milk in place of the whole milk and half-and-half.

## Twice-Baked Potatoes with Spinach and Gruyère

*The perfect addition to a baked potato.*

Makes 8 servings.

- 8 large [about 283 g (10 ounces each)] baking potatoes, scrubbed**
- 2 teaspoons (10 ml) olive oil**
- 1 cup (250 ml) evaporated fat-free milk**
- 4 tablespoons (60 ml) unsalted butter, at room temperature, cut in 4 pieces**
- 2 packages [283 g (10 ounces each)] frozen chopped spinach, thawed and squeezed very dry**
- 6 ounces (170 g) Gruyère cheese, shredded (do not use processed Gruyère)**
- 6 green onions, finely chopped (include some of the green)**
- ¾ teaspoon (3.75 ml) kosher salt**
- ½ teaspoon (2 ml) freshly ground white or black pepper**

Preheat the oven to 400°F (200°C). Pierce each potato several times with a fork or knife tip; rub each potato with ¼ teaspoon (1 ml) of the olive oil. Bake the potatoes in the preheated oven until fork-tender, about 1 hour. When cool enough to handle, cut off the top third of each potato and scoop out the flesh, leaving a ¼-inch (0.6 cm) shell. Place potato flesh in large mixing bowl and reserve potato shells.

Add milk and butter to potatoes. Mix on Speed 1 for 1 minute until mashed; mix on Speed 3 for one minute longer. Add spinach, cheese, green onions, salt, and pepper. Mix on Speed 2 until well blended.

Fill the reserved potato shells with the potato-spinach mixture. Potatoes may be made ahead to this point, covered and refrigerated until ready to bake.

Preheat oven to 375°F (190°C). Arrange the potatoes on a jelly-roll type pan that has been lined with parchment. Bake uncovered until potatoes are hot and tops are golden brown, about 25 to 30 minutes (add 5 to 10 minutes for cold potatoes). Serve hot.

*Nutritional information per potato:*  
Calories 418 (30% from fat) • carb. 58g  
• pro. 17g • fat 14g • sat. fat 8g • chol. 40mg  
• sod. 305mg • calc. 417mg • fiber 7g

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# Cuisinart® Power Advantage™ 5-Speed Hand Mixer

## WARRANTY

### LIMITED THREE-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® product that was purchased at retail for personal, family or household use. This warranty is not available to retailers or other commercial purchasers or owners.

We warrant that this Cuisinart® product will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

For warranty purposes, we would like to suggest that you register your product on-line at [www.cuisinart.ca](http://www.cuisinart.ca) to facilitate verification of the date of original purchase. However, should you not wish to register on-line we recommend the consumer to maintain original receipt indicating proof of purchase. 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.

When calling our Authorized Service Centre for in warranty service please make reference to your model number and the manufacturing date code. This information can be found in the rating area on the body or underneath the base of your unit. The model number will follow the word Model: HM-50C. The manufacturing date code is a 4 or 5 digit number. Example, 80630 would designate year, month & day (2008, June 30th).

If your Cuisinart® product should prove to be defective within the warranty period, we will repair it or, if we think it necessary, replace it. To obtain warranty service, please call our Consumer Service Centre toll-free at 1-800-472-7606 or write to:

Cuisinart Canada  
100 Conair Parkway  
Woodbridge, Ontario  
L4H 0L2

To facilitate the speed and accuracy of your return, please also enclose \$10.00 for shipping and handling of the product. Please also be sure to include a return address, description of the product defect, product serial number, and any other information pertinent to the product's return. Please pay by cheque or money order.

**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.

Your Cuisinart product 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.

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

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