

babycakes™

cupcake maker



Model # CC-12 Instruction Manual

For more information, visit us online at 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. Metal parts can become hot. Use any handles or knobs.
3. To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool completely before moving, putting on or taking off parts, or before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. To disconnect remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Extreme caution must be used when moving an appliance containing hot food, water or other hot liquids.
14. Do not operate appliance while unattended.

SAVE THESE INSTRUCTIONS

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.

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

A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. 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.

POLARIZED PLUG

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 fully 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

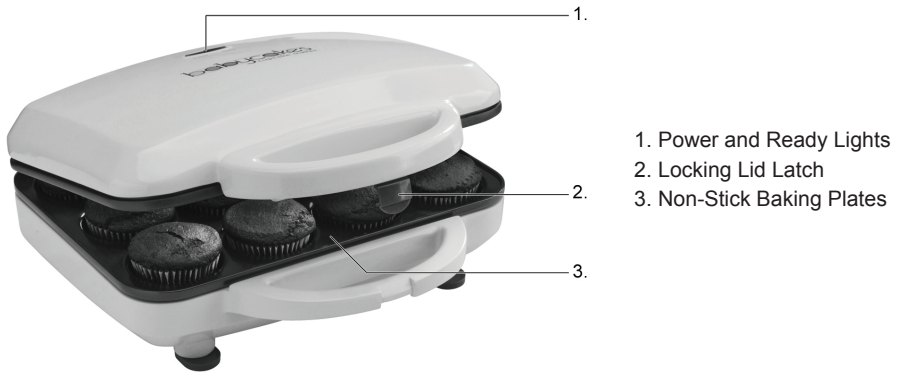
1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance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

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.

For your safety, always read and understand the Use and Care Manual before attempting to use any electric appliance.

CUPCAKE MAKER PARTS



BEFORE USING:

1. Carefully unpack the cupcake maker. Remove all packaging materials and labels.
2. Open the top cover by releasing the locking latch.
3. Wipe exterior surfaces with a soft, moist cloth to remove dust particles collected during packing and handling. Dry thoroughly. Do not use abrasive cleaners. NEVER IMMERSE THE APPLIANCE, CORD OR PLUG IN WATER OR ANY OTHER LIQUID.
4. Wipe the top and bottom cooking plates with a damp cloth and then towel dry.

USING THE CUPCAKE MAKER

1. Prepare ingredients in advance and fill the 12 reservoirs in the lower cooking plate. If using paper baking cups, insert 1 baking cup into each reservoir.

NOTE: Do not overfill the reservoirs (or paper baking cups). Each reservoir will hold about 3 tablespoons of batter.

2. Insert plug firmly into wall outlet. The red POWER light will illuminate.
3. Close the cover until the locking latch clicks in the closed position.
4. The green READY light will illuminate. This is a good time to check the progress of the cupcakes, brownie bites, etc. Total baking time for one full batch (12 cupcakes) will be about 10 minutes.
5. Slowly open the top cover by releasing the locking latch. **CAUTION:** Avoid touching the cooking surfaces. **SURFACES ARE HOT.**

TIP: Cupcakes are done when a toothpick is inserted into the middle of the cupcake and comes out clean and dry. BE SURE TO CHECK ALL CUPCAKES AS DIFFERENT SPOTS IN THE CUPCAKE MAKER MAY HEAT DIFFERENTLY.

CAUTION: Allow treats with fillings to cool before enjoying, as the fillings will be very hot.

6. Remove the prepared foods from the cooking plates with a plastic (non-metallic) and heat-resistant utensil.
7. Add another batch of ingredients, or unplug the power supply cord after cooking and allow the cupcake maker to cool completely before moving or storing.

TIPS AND DECORATING SUGGESTIONS

BAKING TIPS:

- Use your favorite recipes and mixes - or try the recipes in this booklet. Regular cake mixes work perfectly in about 10 minutes.
- The cupcake maker does not need to be preheated for cupcakes - just spoon the batter into the reservoirs or paper baking cups and bake. It works just as well to spoon the batter into the cupcake maker after it has preheated. This makes it easy to bake several batches in succession without heating up your oven. Always use caution as the cupcake maker is hot.
- Most cupcakes baked in the full-size BABYCAKES, will bake in about 10 minutes per batch. To determine if cupcakes are done, insert a toothpick into the center of the cupcake; if it comes out clean the cupcakes are done.
- Cupcakes or muffins are very fragile and hot when just baked. Carefully remove them from the cupcake maker and place on a wire rack. Use caution as the cupcakes and any steam are very hot. Allow cupcakes or muffins to stand for about 5 minutes before serving - even if you wish to serve hot muffins.
- Use paper baking cups if desired when baking cupcakes and muffins. They make removing and serving cupcakes and muffins easy. Paper baking cups are required for brownies or cheesecake as the baked brownies or cheesecakes are so hot and delicate and must cool before they are firm enough to hold their shape.

DECORATING TIPS:

- Try making a variety of cupcake flavors and set out various frostings. Let family or guests select their favorite cake flavor and decorate as they prefer.
- Leave cupcakes unfrosted for easy packing in a lunch box or when transporting in the car.
- Split cupcakes or muffins horizontally and fill with frosting, jam, preserves, lemon curd or cream cheese.
- Tint frostings into complimentary colors, holiday colors, the color of your favorite princess dress. Frost cupcakes with one color - or frost some cupcakes in different colors and group them on serving platters.
- Use the tip of a knife or offset spatula to spread the frosting, or fill a decorating bag and pipe the frosting. Try the different styles of decorating tips for different looks and finishes.
- Drizzle swirls of melted dark chocolate over a white frosted cupcake (or melted white chocolate over dark chocolate frosted cupcakes).

CANDY TOPPINGS AND ADDITIONS:

Sprinkle tops of frosted cupcakes with sprinkles. Other candy toppings might include:

Crushed peppermints
Gummy candies or jelly beans
Candy-coated chocolates
Toasted coconut
Conversation hearts

Toasted chopped nuts
Mini chocolate chips
Chocolate stars
Decorating or dusting sugar
Candy corn

Cake decorating shops or craft stores sell many cupcake picks or premade sugar decorations that are fun, colorful, easy and perfect for a variety of themes.

FONDANT:

Roll packaged, prepared fondant on a board lightly coated with cornstarch. Cut fondant into rounds to cover the cupcakes or be creative and cut a variety of shapes using small cookie cutters. For example:

- Cut flower petals or a flower by cutting a ruffled round. Add green stems or leaves, as desired.
- Frost cupcakes pink. Cut fondant in the shape of hearts and tiaras.
- Cut fondant with small alphabet cutters to decorate with initials or names.

CLEANING AND STORAGE

This appliance requires little maintenance. It contains no user-serviceable parts. Do not attempt to repair it yourself. Any servicing that requires disassembly, other than cleaning, must be performed by a qualified appliance repair technician.

TO CLEAN:

Always unplug the appliance from the power source and wait until it cools down before cleaning. Dry with a paper towel to absorb excess oils on the cooking plates. Brush any crumbs or dried batter off and wipe with a damp cloth and mild soap. NEVER immerse in water or any other liquid. Avoid using metal or sharp utensils as they will scratch the cooking surface. DO NOT use abrasive cleaners or harsh chemicals on any part of the appliance. To clean the handle and exterior, wipe down with a damp cloth and towel dry.

TO STORE:

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot. Never wrap cord tightly around the appliance; keep it loosely coiled around the feet of the cupcake maker.

RECIPES

CUPCAKES USING CAKE MIX

Prepare your favorite cake mix according to the package directions. Fill each baking reservoir with approximately 3 to 4 tablespoons of batter. Close in the lid and bake for 8 to 10 minutes or until toothpick inserted in the center comes out clean. Check each cupcake as they may bake at different rates.

One (18.25 ounce) cake mix makes about 18 to 22 cupcakes

CHOCOLATE CUPCAKES

Ingredients:

- 1 ounce (1 square) unsweetened chocolate
- 1/4 cup butter, softened
- 1/2 cup sugar
- 1/3 cup brown sugar
- 2 eggs
- 1 cup plus 2 tablespoons all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 3 tablespoons unsweetened cocoa
- 1/2 cup plus 2 tablespoons buttermilk
- 1/2 teaspoon vanilla

Directions (for chocolate cupcakes):

1. Melt unsweetened chocolate in microwave according to package directions - let cool to room temperature.
2. Beat together butter, sugar and brown sugar until creamy. Add eggs, one at a time, beating well after each addition. Stir in the cooled chocolate.
3. In a separate bowl, stir together the flour, baking soda, baking powder, salt and cocoa. In another bowl, stir together the buttermilk and vanilla.
4. Add a quarter of the flour mixture to the egg and sugar mixture and blend. Add one third of the buttermilk and blend. Continue adding flour and buttermilk, ending with flour. Do not over beat.
5. Fill each baking reservoir with 3 to 4 tablespoons batter. Bake in cupcake maker about 10 minutes or until toothpick inserted comes out clean.

Makes 12 to 18 cupcakes

VANILLA CUPCAKES

Ingredients:

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- Dash of salt
- 1/3 cup butter, softened
- 3/4 cup sugar
- 1/4 cup sour cream
- 3 egg whites
- 1/3 cup milk
- 2 teaspoons vanilla

Directions:

1. Combine flour, baking powder and salt. Set aside.
2. Beat together butter and sugar until creamy. Beat in sour cream. Add egg whites and beat 2 minutes at a high speed, scraping bowl occasionally.
3. Add half of flour and beat at a low speed until blended. Add milk and blend well. Add remaining flour and beat at low speed until blended. Stir in vanilla.
4. Fill each baking reservoir with about 3 to 4 tablespoons of batter. Bake in cupcake maker about 8 to 10 minutes or until toothpick inserted in center comes out clean.

Makes approximately 12 cupcakes

Fun Tip: For confetti cupcakes, stir in 3 tablespoons of confetti sprinkles with the vanilla and bake as directed.

RED VELVET CUPCAKES

Ingredients:

- 1 cup all-purpose flour
- 1 tablespoon unsweetened cocoa
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- Dash salt
- 1/4 cup butter, softened
- 2/3 cup sugar
- 2 eggs
- 1/2 cup sour cream
- 1 1/2 teaspoons red food coloring
- 1 teaspoon vanilla

Directions (for Red Velvet Cupcakes):

1. Combine flour, cocoa, baking powder, baking soda and salt. Set aside.
2. Beat together butter and sugar until creamy. Beat in eggs until well blended. Beat in sour cream. Blend in dry ingredients. Blend in red food coloring and vanilla.
3. Fill each baking reservoir with about 3 to 4 tablespoons batter. Bake in cupcake maker about 9 minutes or until toothpick inserted in center comes out clean.

Makes approximately 12 cupcakes

Frosting Suggestion: Red Velvet Cupcakes are especially good frosted with Cream Cheese Frosting.

GINGERBREAD CUPCAKES

Ingredients:

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon ground ginger
- 1/2 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ground cloves
- 1/8 teaspoon salt
- 1/4 cup butter
- 1/4 cup brown sugar
- 2 tablespoons light corn syrup
- 2 tablespoons molasses
- 1/3 cup milk
- 1 egg, lightly beaten

Directions:

1. Combine flour, baking powder, ginger, baking soda, cinnamon, cloves and salt in a mixing bowl. Set aside.
2. Combine butter, brown sugar, corn syrup, and molasses in a small saucepan. Heat over low heat, stirring occasionally until melted and sugar has dissolved. Pour melted mixture over flour. Add milk and egg. Stir until blended.
3. Fill each baking reservoir with about 3 to 4 tablespoons batter. Bake in cupcake maker about 6 to 9 minutes or until toothpick inserted in center comes out clean.

Makes approximately 12 cupcakes

Frosting Suggestion: Gingerbread Cupcakes taste great with Lemon Frosting.

STRAWBERRY CUPCAKES

Ingredients:

- 1 package (9 ounces) white cake mix
- 1 egg white
- 1/2 cup frozen halved strawberries in syrup, thawed

Directions:

1. Prepare cake mix according to package directions, omitting water and substituting strawberries. Mix with mixer for 2 minutes.
2. Fill each baking reservoir with approximately 3 to 4 tablespoons batter. Bake in cupcake maker about 8 minutes or until toothpick inserted in center comes out clean.

Makes 12 to 18 cupcakes

RICH VANILLA FROSTING

Ingredients:

- 1/2 cup butter, softened
- 3 cups confectioners sugar
- 3 tablespoons milk
- 1/2 teaspoon vanilla

Directions:

1. Beat butter until creamy.
2. Add confectioners sugar and milk and beat until creamy.
3. Beat in vanilla. Beat in an additional 1 to 2 teaspoons milk if a thinner frosting is desired.

Fun Tip: Tint frosting by adding drops of liquid food coloring. For a more intense color, use paste food colors.

CREAMY CHOCOLATE FROSTING

Ingredients:

- 3 tablespoons butter, melted
- 1/4 cup unsweetened cocoa
- 2 cups confectioners sugar
- 2 tablespoons milk
- 1/4 teaspoon vanilla

Directions:

1. Combine melted butter and cocoa in a mixing bowl.
2. Beat in confectioners sugar and milk.
3. Beat in vanilla. Beat in an additional 1 to 2 teaspoons milk if a thinner frosting is desired.

CREAM CHEESE FROSTING

Ingredients:

- 1 pkg (3 oz) cream cheese, softened
- 1/4 cup butter, softened
- 2 1/4 cup confectioners sugar
- 1/2 teaspoon vanilla

Directions:

Beat all ingredients together until smooth.

LEMON FROSTING

Ingredients:

- 1/4 cup butter, softened
- 2 1/2 cups confectioners sugar
- 2 tablespoons grated lemon zest
- 2 1/2 tablespoons lemon juice

Directions:

Beat all ingredients together until smooth.

Beat in an additional 1 to 2 teaspoons lemon juice if a thinner frosting is desired.

STRAWBERRY FROSTING

Ingredients:

- 1/4 cup butter or margarine, softened
- 1/4 cup frozen halved strawberries, in syrup
- 2 1/2 cups confectioners sugar

Directions:

Combine all ingredients in mixing bowl and beat until smooth and creamy.

If necessary to reach a good spreading consistency, add a little additional confectioners sugar.

BROWNIE BITES

Ingredients:

- 1 package (17.6 ounces) brownie mix
- Ingredients listed on package for cake brownies
- Chocolate Glaze (see recipe)

Directions:

1. Prepare brownie mix as directed on package for cake brownies.
2. Place a paper bake cup in each baking reservoir of the cupcake maker. Fill each cup with 3 to 4 tablespoons of batter. Bake in cupcake maker for 12 to 16 minutes or until brownies are set.
3. Carefully remove brownie bites from reservoirs (use caution as they are very hot).

Makes approximately 12 brownie bites

Frosting Suggestion: Drizzle chocolate glaze over brownie bites.

Baking Tip: Brownie Bites are hot and soft. To avoid burning fingers when removing and to hold brownie together, always bake with paper baking cups.

CHOCOLATE GLAZE

Ingredients:

- 1/2 cup semisweet chocolate chips
- 2 tablespoons butter
- 1 tablespoon light corn syrup

Directions:

1. Combine chocolate and butter in a 4-cup glass measuring cup. Cook in microwave on HIGH power (100%) for 1 minute.
2. Remove to stir and continue to microwave on HIGH 30 to 60 seconds or until melted.
3. Stir in corn syrup.
4. Spoon 1 tablespoon glaze over each brownie bite or cupcake.

SCONES

Ingredients:

- 1 cup all-purpose flour
- 1 tablespoon sugar
- 1/2 to 2/3 cup heavy cream or whipping cream

Directions:

1. Stir flour or sugar together in medium bowl. Add cream until dough forms a ball. Turn dough out onto surface dusted with additional flour. Fold dough in half about 5 to 7 times to knead (do not overwork dough or it will become tough).
2. Gently roll dough to 1/2 inch thick. Cut dough into circles using a 2 inch round cookie cutter.
3. Place dough in baking reservoirs. Bake in cupcake maker for 10 to 12 minutes or until brown and done.

Makes approximately 6 to 8 scones

BLUEBERRY MUFFINS

Ingredients:

- | | |
|----------------------------------|-----------------------------------|
| • 3 tablespoons butter, softened | • 1/2 teaspoon baking powder |
| • 6 tablespoons sugar | • Dash salt |
| • 1 egg | • 1/2 teaspoon cinnamon, optional |
| • 3 tablespoons milk | • 1/3 cup small blueberries |
| • 2/3 cup all-purpose flour | |

Directions:

1. Beat together butter and sugar until creamy. Beat in egg. Stir in milk.
2. Add dry ingredients and blend until just combined. Stir in blueberries.
3. Fill each baking reservoir with approximately 3 to 4 tablespoons batter. Bake in cupcake maker about 8 to 10 minutes or until toothpick inserted in center comes out clean.

Makes 6 muffins

Makes approximately 12 to 16 muffins

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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