

babycakesTM

cake pops



Model # CP-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:

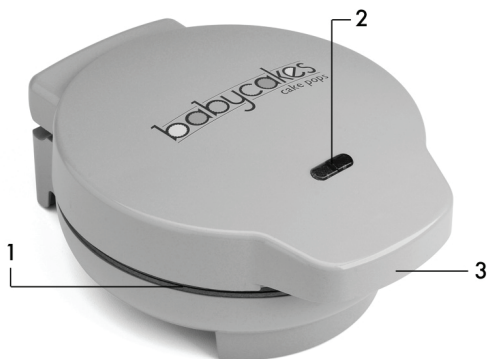
1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use any handles or knobs. Parts become hot during use.
3. To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
4. This appliance should not be used by children. Close supervision is necessary when any 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

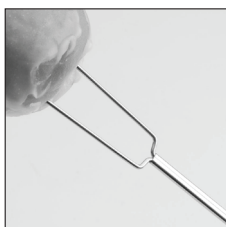
OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS

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



ACCESSORIES:



Fork Tool



**Cooling Rack and
Cake Pops Stand**



Cake Pops Sticks

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

Solid surface countertops can be easily scratched, cracked, scorched, or damaged, especially when exposed to heat. To prevent damage, the following precautions should be observed when using this product:

- Always use a trivet under heat generating sources such as Slow Cookers, Toaster Ovens, Skillets, etc.
- Do not place hot pans, pots, ceramic or stoneware inserts, etc. directly on the countertop surface.
- Slow Cooker stoneware inserts have a rough bottom. To avoid scratching surfaces, always place the stoneware insert on a heat resistant placemat or trivet.

Carefully unpack the cake pop maker and all parts. Remove all packaging materials, including any stickers or labels. Clean the interior and exterior surfaces of the cake pop maker with a damp cloth or sponge. Wipe dry with a soft cloth. **NEVER IMMERSE THE CAKE POP MAKER OR CORD IN WATER OR ANY OTHER LIQUID.** Position the cake pop maker on a dry, level, heat-resistant surface. 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 cake pop 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 cake pop maker to preheat for a few minutes. When ready, the red POWER light will be illuminated.
TIP: Allow plenty of time to prepare ingredients for cake pops and make sure they are ready before starting to preheat.
6. When the cake pop 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 cake pop 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 cake pop maker using an oven mitt or pot holder.
8. Fill each cooking reservoir with approximately 1 tablespoon of batter. Be careful not to

overfill 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 cake pops being prepared. A general guideline is 4 to 6 minutes of cooking time per batch.
11. With oven mitts or a pot holder, release the lid latch and open the cake pop maker lid.
12. Remove the cooked cake pops with the fork tool, using caution not to scratch or damage the nonstick surface. If removing cake pops 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 cake pop 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 CAKE POP 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.

CAKE POP 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.
- Never over mix donut hole batter as this could cause the donut holes to become tough. Blend batter ingredients until large lumps are gone.
- The recommended amount of batter for each cooking reservoir is approximately 1 tablespoon. Use caution not to overfill the cooking reservoirs.
- After pouring batter into the cooking reservoirs, try not to check the food during the first minute. Opening the lid may cause the uncooked batter to separate before it is cooked.
- Use the fork tool to remove finished cake pops or donut holes from the appliance. Use care to only contact the food and not the nonstick cooking surface. If not using the fork tool, use a heat-resistant non-metallic utensil.
- Baked cake pops and donut holes will be darker on the bottom half when compared to the top half. This is a result of the batter rising. The bottom halves of the cake pops and donut holes are in closer contact to the cooking plates compared to the upper halves.
- Use the provided cake pops stand to hold decorated cake pops while they dry. If making more cake pops than the stand will hold, use a foam block to hold extra cake pops.

- For glazing or coating, use a deep, narrow bowl so cake pops and donut holes can be submerged completely in the glaze or coating.
- To coat 1 dozen cake pops, about ½ cup of coating is needed. For thinner glaze on donut holes, ½ cup will coat between 1½ and 2 dozen donut holes.
- Coating should be kept warm and thin enough so that it flows over the entire cake pop. If candy melt coating becomes too thick, thin with 1 to 2 tablespoons of shortening and melt according to package directions. If coatings or glazes begin to thicken or cool while decorating, place coating back in the microwave for 10 to 15 seconds on HIGH power.
- For best decorating results, after cake pops have cooled, place them in the freezer for 15 minutes or until well chilled, then dip quickly in the warm coating or glaze.
- To help keep the cake pop on the paper lollipop stick, dip ½" to 1" of the stick in the melted candy melts and then insert it into a chilled cake pop.
- Dip cake pops in the coating or glaze once and hold over the bowl to allow excess to drip back into the bowl. Work gently so cakes do not break apart or shake off the stick. Repeat dipping will cause the coating to become thick and heavy.
- To help set the coating or glaze, place the decorated cake pop in the freezer for 5 minutes.
- Purchase additional sticks from craft and hobby stores, or stores specializing in cake decorating or candy making. Or purchase them online at www.thebabycakesshop.com
- If coating donut holes with powdered sugar or cinnamon-sugar, coat them while hot. An easy way to do this is to place powdered sugar or cinnamon-sugar in a paper lunch-type bag, add hot donut holes and shake gently to coat.

Decorating cake pops is fun and easy. Use your creativity with the various toppings. Remember, sprinkles and other toppings will adhere best to a freshly dipped cake pop while the coating is still warm and moist.

Here are some topping and decorating suggestions:

- Sprinkles and colored sanding sugars
- For a marbled effect, drizzle and swirl an alternate color of melted candy coating
- Pipe decorations onto the dipped cake pop using melted candy coatings in various colors
- Use edible inks and cake decorating tools to achieve fun colors and finishes
- Cut tiny dots, letters, or other designs from thinly rolled fondant and place on the freshly dipped cake pops

RECIPES

Chocolate Cake Pops

Ingredients:

- ¾ cup all-purpose flour
- ½ cup sugar
- 3 tablespoons cocoa
- ½ teaspoon baking soda
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- ¼ cup buttermilk
- 3 tablespoons vegetable oil
- 1 egg
- ½ teaspoon vanilla
- ¼ cup freshly brewed hot coffee
- Glaze or coating of choice

Directions:

1. Combine flour, sugar, cocoa, baking soda, baking powder and salt in a mixing bowl. Add buttermilk, vegetable oil, egg and vanilla. Using a mixer, blend until smooth.
2. Add coffee and continue mixing until coffee is evenly incorporated into mixture.
3. Fill each cooking reservoir with about 1 tablespoon of batter.
4. Bake 4 to 5 minutes or until a toothpick inserted into a cake pop comes out clean.
5. Allow to cool and glaze or coat, as desired.

Makes about 3½ dozen cake pops

Tip: If you don't have buttermilk on hand, pour ¾ teaspoons lemon juice or vinegar into a glass measuring cup. Add milk to equal ¼ cup. Allow to stand 5 to 10 minutes, then use in place of buttermilk in this recipe.

Vanilla Cake Pops

Ingredients:

- 1½ cups all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ½ cup butter, softened
- 1 cup sugar
- 2 eggs
- 2 teaspoons vanilla
- ½ cup milk
- Glaze or coating of choice

Directions:

1. Combine flour, baking powder and salt. Set aside.
2. In a separate bowl, beat together butter and sugar until light and creamy. Beat in eggs and vanilla.
3. Alternately blend in flour mixture and milk into butter mixture, beginning and ending with the flour mixture.
4. Fill each cooking reservoir with about 1 tablespoon of batter.
5. Bake 4 to 5 minutes or until a toothpick inserted into a cake pop comes out clean.
6. Allow to cool and glaze or coat, as desired.

Makes about 4 dozen cake pops

Red Velvet Cake Pops

Ingredients:

- 1¼ cups all-purpose flour
- ¼ teaspoon salt
- 1 tablespoon cocoa
- ¼ cup butter, softened
- ¾ cup sugar
- 1 egg
- 1 teaspoon vanilla
- 1 tablespoon red food coloring
- ½ cup buttermilk
- ½ teaspoon vinegar
- ½ teaspoon baking soda
- Glaze or coating of choice

Directions:

1. Combine flour, salt and cocoa in small bowl. Blend well and set aside.
2. Using a mixer, beat butter until creamy. Add sugar and beat until light and fluffy. Add egg and vanilla and blend well.
3. In separate bowl, whisk the red food coloring into the buttermilk.
4. Alternately blend flour mixture, then buttermilk mixture into butter mixture, beginning and ending with flour mixture.
5. Combine the vinegar and baking soda in a small bowl and allow to fizz. Fold into the cake batter.
6. Fill each cooking reservoir with about 1 tablespoon of batter.
7. Bake 4 to 5 minutes or until a toothpick inserted into a cake pop comes out clean.
8. Allow to cool and glaze or coat, as desired.

Makes about 3½ dozen cake pops

Tip: If you don't have buttermilk on hand, pour 1½ teaspoons lemon juice or vinegar into a glass measuring cup. Add milk to equal ½ cup. Allow to stand 5 to 10 minutes, then use in place of buttermilk in this recipe.

Maraschino Cherry Cake Pops

Ingredients:

- 1 package (9 ounce) white cake mix - this is a 1 layer, smaller box of cake mix
- 1 egg white
- ½ cup maraschino cherry juice
- ¼ cup finely chopped maraschino cherries, drained well
- Chocolate candy melt coating or white chocolate glaze

Directions:

1. Prepare cake mix according to package directions (which includes the egg white), substituting maraschino cherry juice for water.
2. Fold in chopped maraschino cherries.
3. Fill each cooking reservoir with about 1 tablespoon of batter.
4. Bake 4 to 5 minutes or until a toothpick inserted into a cake pop comes out clean.
5. Allow to cool and glaze or coat, as desired.

Makes about 3 dozen cake pops

Tip: Use the chocolate candy melt coating for a taste similar to a chocolate covered cherry.

Almond Cake Pops

Ingredients:

- 1 package (9 ounce) yellow cake mix - this is a 1 layer, smaller box of cake mix
- ¼ cup all-purpose flour
- ½ cup water
- 1 egg
- ¼ cup sour cream
- 1 teaspoon almond extract
- 2 packages (2 ounces each) slivered almonds
- Almond bark coating (recipe on page 12)

Directions:

1. Combine cake mix and flour in a mixing bowl. Stir to combine.
2. Add water, egg, sour cream and almond extract. Beat 3 to 4 minutes at medium speed.
3. Fill each cooking reservoir with about 1 tablespoon of batter.
4. Bake 4 to 5 minutes or until a toothpick inserted into a cake pop comes out clean.
5. Allow cake pops to cool.
6. To toast almonds, spread in a single layer on a baking sheet. Bake 5 to 7 minutes at 350°F until golden. Pour into a work bowl or food processor and chop finely.
7. Dip cake pops in almond bark coating and sprinkle with toasted chopped almonds.

Makes about 4 dozen cake pops

Lemon Cake Pops

Ingredients:

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|--------------------------------|------------------------------|
| • ¼ cup butter, softened | • ½ teaspoon baking powder |
| • ½ cup sugar | • ¼ teaspoon baking soda |
| • 1 teaspoon grated lemon zest | • Dash salt |
| • 1 egg | • 3 tablespoons milk |
| • ½ teaspoon lemon extract | • 1 tablespoon lemon juice |
| • ¾ cup all-purpose flour | • Glaze or coating of choice |

Directions:

1. Beat together butter and sugar until light and creamy. Beat in lemon zest, egg and lemon extract.
2. Combine flour, baking powder, baking soda and salt. Combine milk and lemon juice.
3. Alternately blend in flour mixture and milk mixture into butter mixture, beginning and ending with the flour mixture.
4. Fill each cooking reservoir with about 1 tablespoon of batter.
5. Bake 4 to 5 minutes or until a toothpick inserted into a cake pop comes out clean.
6. Allow to cool and glaze or coat, as desired.

Makes about 2½ dozen cake pops

Tip: Lemon cake pops taste great when coated with a lemon flavored frosting dip made from lemon frosting and vanilla chips.

Apple Cider Donut Holes

Ingredients:

- 1¼ cups all-purpose flour
- ½ cup plus 1 tablespoon sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- ¼ cup vegetable oil
- 1 egg
- ½ cup apple cider

Cinnamon-Sugar Topping

- ¾ cup sugar
- 1½ teaspoons cinnamon

Directions:

1. Combine flour, sugar, baking powder, salt, cinnamon and nutmeg in a mixing bowl. Add vegetable oil, egg and apple cider. Stir until well blended.
2. Fill each cooking reservoir with about 1 tablespoon of batter.
3. Bake 4 to 5 minutes or until a toothpick inserted into donut holes comes out clean.
4. For cinnamon-sugar topping, combine sugar and cinnamon in a small bowl. Immediately toss hot donut holes in the mixture.
5. Serve warm.

Makes about 3½ dozen donut holes

French Breakfast Puffs

Ingredients:

- ½ cup sugar
- ⅓ cup shortening
- 1 egg
- 1½ cups all-purpose flour
- 1½ teaspoons baking powder
- ½ teaspoon salt
- ¼ teaspoon nutmeg
- ½ cup milk
- 6 tablespoons butter, melted

Cinnamon-Sugar Topping

- ¾ cup sugar
- 1½ teaspoons cinnamon

Directions:

1. Beat together sugar and shortening in mixing bowl until light and fluffy. Beat in egg.
2. Stir together flour, baking powder, salt and nutmeg.
3. Alternately blend in flour mixture and milk into shortening mixture, beginning and ending with the flour mixture.
4. Fill each cooking reservoir with about 1 tablespoon of batter.
5. Bake 4 to 5 minutes or until a toothpick inserted into puffs comes out clean.
6. For cinnamon-sugar topping, combine cinnamon and sugar in small bowl. Immediately roll hot puffs in melted butter, then in cinnamon-sugar mixture.

Makes about 2½ dozen puffs

Tip: If preferred, rather than rolling the puffs in melted butter then the cinnamon-sugar topping, allow to cool then dip in a vanilla glaze (recipe on page 13).

GLAZES AND CANDY COATING RECIPES

Candy Melts

Candy melts are readily available at craft and hobby stores as well as stores specializing in cake decorating or candy making. Melt according to package directions.

Tip: If candy melts are too thick, add 1 to 2 tablespoons of shortening and melt according to package directions.

Almond Bark Coating

Almond Bark, either vanilla or chocolate flavored, is readily available at most grocery stores. Add 1 to 2 tablespoons shortening to each 12 ounces of almond bark to make a dipping consistency. Melt according to package directions.

White Chocolate Glaze

Ingredients:

- 1 package (6 ounces) white chocolate
- 3 tablespoon heavy whipping cream
- 3 tablespoons butter, cut into thirds and softened
- ½ cup confectioners' sugar, sifted
- ½ teaspoon vanilla

Directions:

1. Combine white chocolate and cream in a deep bowl. Microwave on HIGH power (100%) for 1 minute. Stir. Add butter and microwave on HIGH power (100%) for 30 seconds. Stir. Microwave on HIGH power (100%) for an additional 10 to 15 seconds if necessary for white chocolate and butter to melt.
2. Blend in sugar and vanilla. Stir until smooth.
3. Dip cake pops in warm frosting dip. Microwave on HIGH power (100%) for 10 to 15 seconds as needed to keep a glaze consistency.

Makes about 1 cup of glaze

Frosting Dip

Ingredients:

- 1 container (16 ounces) Creamy Chocolate, Vanilla or Lemon Frosting *
- ½ cup semi-sweet chocolate or vanilla chips *

Directions:

1. Spoon frosting into deep microwave safe bowl. Microwave on HIGH power (100%) for 1 minute. Stir well. Blend in chips. Microwave on HIGH power (100%) for 1 minute.
2. Allow to stand 2 to 3 minutes. Stir. Microwave on HIGH power (100%) for an additional 10 to 15 seconds if necessary to melt chips. Stir until smooth.
3. Dip cake pops in warm frosting dip.
4. Microwave on HIGH power (100%) for 10 to 15 seconds as needed to keep a glaze consistency.

Makes about 1½ cups of frosting

**Tip: Choose complimentary flavors of frosting and chips. For example, blend semi-sweet chocolate chips into chocolate frosting or vanilla chips into vanilla or lemon frosting.*

Vanilla Glaze

Ingredients:

- ¼ cup melted butter
- 1¼ cups confectioners' sugar, sifted
- 1 teaspoon vanilla
- 2 to 2½ tablespoons hot water

Directions:

1. Combine melted butter with confectioners sugar, stirring until well blended.
2. Stir in vanilla.
3. Blend in 2 tablespoons hot water and stir until smooth.
4. Add a little of the remaining hot water, if needed, to make a thin glaze consistency.

Makes about ¾ cup of glaze

Tip: Vanilla glaze is perfect to use on donuts and will remind you of glazed donuts from a local donut shop.

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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