



MINI CUPCAKE MAKER

WITH NONSTICK INTERIOR

MODEL # DMG-7 INSTRUCTION MANUAL

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 will become hot during use. 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 near children. This appliance is not intended to be used by 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. Extreme caution must be used when moving an appliance containing hot oil, water or other hot liquids.
12. Do not use appliance for other than intended use.
13. Do not operate while unattended.
14. To disconnect remove plug from wall outlet

SAVE THESE INSTRUCTIONS

MINI CUPCAKE MAKER FEATURES



1 Illuminated Power Light

2 Latching Handle

3 Non-stick Cooking Surface

4 Four Mini Cupcakes

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 provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use. If an extension cord is used,

- 1) The marked electrical rating of the 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 undue 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.

THIS PRODUCT IS NOT A TOY. IT IS NOT INTENDED TO BE USED BY CHILDREN. For your safety, always read and understand the Use and Care Manual before attempting to use any electric appliance.

BEFORE USING:

1. Carefully unpack the cupcake maker and all parts. Remove all packaging materials, including those which may be inside the product.
2. Wipe exterior surfaces with a soft, damp cloth to remove dust particles collected during packing and handling. Dry thoroughly. Do not use abrasive cleaners. Clean the interior with a warm, soapy cloth. Rinse with a clean, damp cloth and dry thoroughly. **NEVER IMMERSE THE PRODUCT, CORD OR PLUG IN WATER OR ANY OTHER LIQUID.**

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.

OPERATING INSTRUCTIONS

1. Position the cupcake maker on a dry, level, heat-resistant surface.
2. Release the lid latch and lift the lid to the open position.
3. If not using paper cupcake liners, 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 cupcake maker to preheat for a minimum of 3 minutes. The POWER light will be

illuminated.

TIP: Prepare ingredients while the cupcake maker is preheating.

6. Open the top lid using an oven mitt or pot holder to avoid making contact with hot surfaces.
CAUTION: Surfaces of the cupcake 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 cupcake maker using an oven mitt or pot holder.
7. Fill each cooking reservoir with approximately 1 tablespoons 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.
8. Lower the lid using an oven mitt or pot holder. Press down slightly so the lid latch is secured.
9. Actual cooking time will vary depending on ingredients and type of cupcakes or treats being prepared. A general guideline is 3 to 4 minutes of cooking time per batch or cupcakes.
10. With oven mitts or a pot holder, release the lid latch and open the cupcake maker lid.
11. Remove the cupcakes using caution not to scratch or damage the nonstick surface. Use a wooden or other heat-resistant non-metallic utensil.
12. When finished cooking, remove plug from wall outlet and allow the appliance to cool before moving, cleaning or storing.

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:

Be sure the cupcake maker is unplugged and completely cool before cleaning. Wipe the exterior with a clean, damp cloth. Do not use abrasive cleaners or harsh chemicals. Do not put cord or plug in water or other liquids. Clean the interior with a warm, soapy cloth. Rinse with a clean, damp cloth and dry thoroughly. Do not use abrasive cleaners or harsh chemicals. Do not use sharp or metal objects to clean as they may damage the non-stick or other surfaces.

TIP: Should any batter become baked onto the cooking plates, pour a small amount of cooking oil onto the batter. Allow it to soak for

about 5 minutes so the batter will soften. Wipe away with a damp paper towel or soft cloth.

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.

CUPCAKE MAKER TIPS AND SUGGESTIONS

BAKING TIPS

- Most cupcakes bake in 3 to 4 minutes. 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 to cool. Use a non-metallic heat-resistant tool. Allow the cupcakes or muffins to stand about 5 minutes before serving, even if you wish to serve warm muffins.
- Use mini paper baking cups if desired when baking cupcakes and muffins. They make removing and serving cupcakes and muffins easy.
- Use a disposable pastry bag or zip-top food storage bag to decorate or easily fill the cooking reservoirs of the cupcake 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.

DECORATING TIPS

- Use the tip of a knife or offset spatula to spread the frosting, or fill a decorating bag and pipe the frosting.
- Drizzle swirls of melted dark chocolate over a white frosted cupcake (or melted white chocolate over dark chocolate frosted cupcakes.)
- When filling molds with candy melts, fill half way and shake gently to release any air bubbles that may be trapped in the candy melts. Fill completely and shake again one final time before cooling.

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.

CHOCOLATE CUPCAKES:

Ingredients:

- 1 ounce unsweetened chocolate
- ¼ cup butter, softened
- ½ cup sugar
- ⅓ cup brown sugar
- 2 eggs
- 1 cup plus 2 tablespoons all-purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- 3 tablespoons unsweetened cocoa
- ½ cup plus 2 tablespoons buttermilk
- ½ teaspoon vanilla

Directions:

1. Melt chocolate in microwave bowl 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 separate bowl, stir together flour, baking soda, baking powder, salt and cocoa. In another bowl, stir together 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 cooking reservoir with 1 tablespoon of batter. Bake about 6-8 minutes or until a toothpick inserted into center comes out clean.

Makes about 4 dozen cupcakes

VANILLA CUPCAKES:

Ingredients:

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- Dash salt
- ⅓ cup butter, softened
- ¾ cup sugar
- ¼ cup sour cream
- 3 egg whites
- ⅓ 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 high speed, scraping bowl occasionally.
3. Add half of flour and beat at 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 cooking reservoir with 1 tablespoon of batter. Bake about 3-4 minutes or until a toothpick inserted into center comes out clean.

Makes about 32 cupcakes

RICH VANILLA FROSTING:

Ingredients:

- ½ cup butter, softened
- 3 cups confectioners' sugar
- 3 tablespoons milk
- ½ teaspoon vanilla

Directions: Beat butter until creamy. Add confectioners' sugar and milk and beat until creamy. Beat in vanilla. Beat in an additional 1 to 2 tablespoons of milk if a thinner frosting is desired.

Makes about 1¾ cups of frosting

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

CREAMY CHOCOLATE FROSTING:

Ingredients:

- 3 tablespoons butter, melted
- ¼ cup unsweetened cocoa
- 2 cups confectioners' sugar
- 2 tablespoons milk
- ¼ teaspoon vanilla

Directions: Combine melted butter and cocoa in a mixing bowl. Beat in confectioners' sugar and milk. Beat in vanilla. Beat in an additional 1 to 2 tablespoons of milk if a thinner frosting is desired.

Makes about 1 cup of frosting

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.

