

babycakes™

triple delight



Model # MT-6 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



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

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.

A short power supply cord is provided to reduce the hazards resulting from entanglement 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.

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, Treat Makers, etc.

Carefully unpack the treat maker and all parts. Remove all packaging materials, including any stickers or labels. Clean the interior and exterior surfaces of the treat maker with a damp cloth or sponge. Wipe dry with a soft cloth. **NEVER IMMERSE THE TREAT MAKER OR CORD IN WATER OR ANY OTHER LIQUID.** Position the treat 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.

CHANGING COOKING PLATES

WARNING: Always unplug the unit and allow the unit to cool before removing or replacing Cooking Plates.

TO REMOVE COOKING PLATES:

Locate the Cooking Plate Release Latches on both the lower and upper sections of the treat maker. Remove either the lower or upper cooking plate first by firmly pushing on the release latch. The Cooking Plate will release and pop up slightly. Using both hands, remove the Cooking Plate. The second Cooking Plate should be removed in the same manner.

TO INSERT COOKING PLATES:

Align both Cooking Plates with the openings under the back hinges of the treat maker. Push down on the Cooking Plate. This will snap the Cooking Plate into place. Ensure Cooking Plates are securely attached before using.

HOW TO USE AS A CAKE POP MAKER

1. Position the treat maker on a dry, level, heat-resistant surface.
2. Release the lid latch and lift the lid to the open position.
3. Insert the cake pop plates according to instructions.
4. 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.
5. Plug the power cord into a 120V outlet, preferably on a separate outlet from other appliances to prevent the circuit from being overloaded.
6. Lower the lid to the closed position and allow the treat 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.

7. When the treat maker has preheated to the proper cooking temperature, the green READY light will illuminate.
8. Open the top lid using an oven mitt or pot holder to avoid making contact with hot surfaces. **CAUTION: Surfaces of the treat 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 treat maker using an oven mitt or pot holder.**
9. 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.**
10. Lower the lid using an oven mitt or pot holder. Press down slightly so the lid latch is secured.
11. 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.
12. With oven mitts or a pot holder, release the lid latch and open the treat maker lid.
13. Remove the cooked cake pops with a wooden or other heat-resistant non-metallic utensil using caution not to scratch or damage the nonstick surface.
14. When finished cooking, remove plug from wall outlet and allow the appliance to cool before moving, cleaning or storing.

HOW TO USE AS A DONUT MAKER

1. Position the treat maker on a dry, level, heat-resistant surface.
2. Release the lid latch and lift the lid to the open position.
3. Insert the donut plates according to instructions.
4. 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.
5. Plug the power cord into a 120V outlet, preferably on a separate outlet from other appliances to prevent the circuit from being overloaded.
6. Lower the lid to the closed position and allow the treat maker to preheat for a few minutes. The red POWER light will be illuminated.
TIP: Prepare ingredients while the donut maker is preheating.
7. When the treat maker has preheated to the proper cooking temperature, the green READY light will illuminate.
8. Open the top lid using an oven mitt or pot holder to avoid making contact with hot surfaces. **CAUTION: Surfaces of the treat 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 treat maker using an oven mitt or pot holder.**
9. Fill each cooking reservoir with approximately 2 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.**
10. Lower the lid using an oven mitt or pot holder. Press down slightly so the lid latch is secured.
11. Actual cooking time will vary depending on ingredients and type of donuts being prepared. A general guideline is 3 to 5 minutes of cooking time per batch.
12. With oven mitts or a pot holder, release the lid latch and open the treat maker lid.
13. Remove the cooked donuts with a wooden or other heat-resistant non-metallic utensil using caution not to scratch or damage the nonstick surface.
14. When finished cooking, remove plug from wall outlet and allow the appliance to cool before moving, cleaning or storing.

HOW TO USE AS A CUPCAKE MAKER

1. Position the treat maker on a dry, level, heat-resistant surface.
2. Release the lid latch and lift the lid to the open position.
3. Insert the cupcake plates according to instructions.
4. 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.
5. Plug the power cord into a 120V outlet, preferably on a separate outlet from other appliances to prevent the circuit from being overloaded.
6. Lower the lid to the closed position and allow the treat maker to preheat for a few minutes. The red POWER light will be illuminated.
TIP: Prepare ingredients while the treat maker is preheating.
7. When the treat maker has preheated to the proper cooking temperature, the green READY light will illuminate.
8. Open the top lid using an oven mitt or pot holder to avoid making contact with hot surfaces.
CAUTION: Surfaces of the treat 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 treat maker using an oven mitt or pot holder.
9. If baking cupcakes, brownie bites or mini cheesecakes, place a paper baking cup in each cooking reservoir. Paper baking cups may be purchased online at www.thebabycakesshop.com
NOTE: For brownie bites or mini cheesecakes, a paper baking cup MUST be used, since they are delicate and VERY HOT.
10. Fill each cooking reservoir with approximately 2 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.**
11. Lower the lid using an oven mitt or pot holder. Press down slightly so the lid latch is secured.
12. Actual cooking time will vary depending on ingredients and type of cupcakes or treats being prepared. A general guideline is 5 to 8 minutes of cooking time per batch or cupcakes or muffins and 10 to 12 minutes of cooking time per batch of scones.
13. With oven mitts or a pot holder, release the lid latch and open the treat maker lid.
14. Remove the cupcakes with a wooden or other heat-resistant non-metallic utensil using caution not to scratch or damage the nonstick surface.
15. 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 treat maker with a damp cloth or sponge. Wipe dry with a soft cloth. **NEVER IMMERS THE TREAT 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.

TREAT MAKER HINTS AND SUGGESTIONS

- Use a disposable pastry bag or zip-top food storage bag to easily fill the cooking reservoirs of the treat 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.
- 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.
- Baked treats 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 treats are in closer contact to the cooking plates compared to the upper halves.
- For glazing or coating, use a deep, narrow bowl so treats can be submerged completely in the glaze or coating.
- To coat 1 dozen cake pops, about ½ cup of coating is needed.
- 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.thebabycakeshop.com
- If coating donuts 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 donuts 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

Vanilla Cupcakes

Why is it that some folks consider vanilla to be a plain and simple flavor? To some of us (like Kathy), vanilla is anything but bland.

Tips

Did you forget to set out the butter so that it will soften? Cut it into slices, place on a microwave-safe glass plate and microwave on Medium-Low (20%) for 10 to 15 seconds or until starting to soften. Let butter stand for about 10 minutes, then proceed with the recipe. Separating an egg couldn't be easier. The recommended method is to pour the egg through an inexpensive egg separator, but if you don't have one, simply pour it into your hand, allowing the white to flow through your fingers and keeping the yolk in your hand.

Makes 16 to 20 cupcakes

Paper liners (optional)

1 cup	all-purpose flour	250 mL
1 tsp	baking powder	5 mL
Pinch	salt	Pinch
¾ cup	granulated sugar	175 mL
⅓ cup	butter, softened	75 mL
¼ cup	sour cream	60 mL
3	egg whites, at room temperature	3
⅓ cup	milk	75 mL
2 tsp	vanilla extract	10 mL

1. In a small bowl, whisk together flour, baking powder and salt. Set aside.
2. In a medium bowl, using an electric mixer on medium-high speed, beat sugar and butter for 1 to 2 minutes or until fluffy. Beat in sour cream. Add egg whites and beat for 2 minutes, scraping the bowl.
3. Add half of flour mixture and beat at low speed until blended. Add milk and blend well. Add remaining flour mixture and beat at low speed until blended. Stir in vanilla.
4. Fill each cooking reservoir with about 2 tablespoons of batter.
5. Bake about 5 to 6 minutes or until a toothpick inserted into center comes out clean.

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Lemon Cupcakes

Lemon tastes refreshing no matter what time of year. We know it takes a minute to freshly squeeze the juice, but the flavor of the cupcakes will be so much better — you will be glad you did.

Tips

Top with Lemon Glaze or frost with Lemon Buttercream Frosting or Cream Cheese Frosting. Garnish with tiny curls of lemon zest, if desired.

For ease, zest the lemon first, then juice it. One lemon will yield about 3 tbsp (45 mL) juice and 2 to 3 tsp (10 to 15 mL) zest. Zest only the colored portion of the peel, avoiding the bitter white pith underneath. If you have leftover lemon juice, cover and refrigerate it for up to 5 days, or freeze it for up to 6 months.

Makes 26 to 28 cupcakes

Paper liners (optional)

1 cup	all-purpose flour	250 mL
1 tsp	baking powder	5 mL
1/2 tsp	baking soda	2 mL
Pinch	salt	Pinch
3/4 cup	granulated sugar	175 mL
1/3 cup	butter, softened	75 mL
2	eggs, at room temperature	2
1/4 cup	sour cream	60 mL
	Grated zest of 1 lemon	
3 tbsp	freshly squeezed lemon juice	45 mL
3 tbsp	milk	45 mL
1/2 tsp	lemon extract (optional)	2 mL

1. In a small bowl, whisk together flour, baking powder, baking soda and salt. Set aside.
2. In a medium bowl, using an electric mixer on medium-high speed, beat sugar and butter for 1 to 2 minutes or until fluffy. Add eggs, one at a time, beating well after each addition. Beat in sour cream and lemon zest. Reduce mixer speed to low and beat in one-third of the flour mixture. Beat in lemon juice, then another third of the flour mixture, then milk. Beat in the remaining flour mixture. Stir in lemon extract (if using).
3. If desired, place paper liners in wells. Fill each well with about 1 1/2 tbsp (22 mL) batter. Bake for 6 to 8 minutes or until a tester inserted in the center of a cupcake comes out clean. Transfer cupcakes to a wire rack to cool. Repeat with the remaining batter.

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Spice Cupcakes

While some may think of spices such as ginger and cloves as flavors for fall or for holidays, this cupcake really is a year-round favorite. The enticing aroma will remind you of being in Grandma's kitchen.

Tip

Spice cupcakes are excellent with Cream Cheese Frosting or Caramel Frosting. We were both born in Missouri, where fried apples are a favorite, so we love to spoon fried apples on top of the frosted cupcakes. (To make fried apples, sauté apple slices in a little butter, then stir in some granulated sugar and ground cinnamon and cook until apples are tender.) You could also use a dollop of apple butter.

Makes 22 to 24 cupcakes

Paper liners (optional)

1 3/4 cups	all-purpose flour	25 mL
1 tsp	baking powder	5 mL
1 tsp	ground cinnamon	5 mL
1/4 tsp	baking soda	1 mL
1/4 tsp	salt	1 mL
1/4 tsp	ground cloves	1 mL
1/4 tsp	ground ginger	1 mL
3/4 cup	granulated sugar	175 mL
1/3 cup	packed brown sugar	75 mL
6 tbsp	butter, softened	90 mL
2	eggs, at room temperature	2
1 tsp	vanilla extract	5 mL
3/4 cup	milk	175 mL

1. In a medium bowl, whisk together flour, baking powder, cinnamon, baking soda, salt, cloves and ginger. Set aside.
2. In a large bowl, using an electric mixer on medium-high speed, beat granulated sugar, brown sugar and butter for 1 to 2 minutes or until fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Add flour mixture alternately with milk, making three additions of flour and two of milk and beating on low speed until smooth.
3. If desired, place paper liners in wells. Fill each well with about 1 1/2 tbsp (22 mL) batter. Bake for 6 to 8 minutes or until a tester inserted in the center of a cupcake comes out clean. Transfer cupcakes to a wire rack to cool. Repeat with the remaining batter.

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White Chocolate Cake Pops

These elegant white chocolate cake pops taste moist and rich. Kathy's daughter Amanda is a huge fan of white chocolate, so this flavor is a popular request at Kathy's house.

Tip

Be sure to check the baking progress at the minimum time, then continue baking until a tester inserted in the center comes out clean.

Makes 42 to 44 cake pops

3 oz	white chocolate, chopped	90 g
1/4 cup	unsalted butter	60 mL
2 cups	white cake mix	500 mL
2	large eggs, at room temperature	2
1/3 cup	water	75 mL
1 tsp	vanilla extract	5 mL
	Nonstick baking spray	

1. Place white chocolate and butter in a small microwave-safe glass bowl. Microwave on High in 30-second intervals, stirring after each, until melted. Set aside to cool for 2 minutes.
2. In a large bowl, using an electric mixer on low speed, beat cake mix, eggs, water, vanilla and melted white chocolate mixture for 30 seconds or until moistened. Beat on medium speed for 2 minutes.
3. Spray cake pop wells with nonstick baking spray. Fill each well with about 1 tbsp (15 mL) batter. Bake for 3 to 5 minutes or until a tester inserted in the center comes out clean. Transfer cake pops to a wire rack to cool. Repeat with the remaining batter.
4. If desired, attach sticks to cake pops.

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Cherry Cake Pops

Dip these pretty pink cake pops, packed with cherries, in chocolate and you will be reminded of a chocolate-covered cherry.

Tips

Have you ever noticed that many cherry desserts include just a tiny amount of almond extract? That's because almond extract seems to intensify the cherry flavor.

Makes 34 to 36 cake pops

1 cup	all-purpose flour	250 mL
1 tsp	baking powder	5 mL
1/4 tsp	salt	1 mL
1/4 cup	milk	60 mL
2 tbsp	maraschino cherry juice	30 mL
2/3 cup	granulated sugar	150 mL
1/3 cup	shortening	75 mL
2	large eggs, at room temperature	2
2 tbsp	finely chopped drained maraschino cherries	30 mL
1/2 tsp	almond extract	2 mL
4 to 6	drops red food coloring	4 to 6
	Nonstick baking spray	

1. In a small bowl, whisk together flour, baking powder and salt. Set aside.
2. In another small bowl, combine milk and cherry juice. Set aside.
3. In a medium bowl, using an electric mixer on medium-high speed, beat sugar and shortening for 1 to 2 minutes or until fluffy. Add eggs, one at a time, beating well after each addition. Add flour mixture alternately with milk mixture, making three additions of flour and two of milk and beating on low speed until smooth. Beat in cherries, almond extract and 4 drops of food coloring until combined. Add more food coloring, if desired.
4. Spray cake pop wells with nonstick baking spray. Fill each well with about 1 tbsp (15 mL) batter. Bake for 4 to 6 minutes or until a tester inserted in the center comes out clean. Transfer cake pops to a wire rack to cool. Repeat with the remaining batter.
5. If desired, attach sticks to cake pops.

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Chocolate Doughnuts

While these doughnuts taste oh-so-good even plain, they are especially delicious if coated in confectioners' (icing) sugar.

Tip

To coat doughnuts with confectioners' (icing) sugar, place 1 to 1½ cups (250 to 375 mL) confectioners' sugar in a paper bag. As you remove the doughnuts from the cake pop maker, add them to the bag and toss gently to coat. Transfer to a wire rack to cool.

Makes 29 to 31 doughnuts

1 cup	all-purpose flour	250 mL
¼ cup	unsweetened cocoa powder	60 mL
1 tsp	baking powder	5 mL
¼ tsp	baking soda	1 mL
¼ tsp	salt	1 mL
⅔ cup	granulated sugar	150 mL
2 tbsp	cold unsalted butter, cut into small pieces	30 mL
1	large egg, at room temperature	1
½ cup	sour cream, at room temperature	125 mL
2 tbsp	cold strong brewed coffee	30 mL
	Nonstick baking spray	

1. In a large bowl, whisk together flour, cocoa, baking powder, baking soda and salt. Stir in sugar. Using a pastry blender or two knives, cut in butter until mixture resembles coarse crumbs. Set aside.
2. In a small bowl, whisk together egg, sour cream and coffee. Stir into flour mixture just until moistened.
3. Spray cake pop wells with nonstick baking spray. Fill each well with about 1 tbsp (15 mL) batter. Bake for 4 to 6 minutes or until a tester inserted in the center comes out clean. Transfer doughnuts to a wire rack to cool. Repeat with the remaining batter.

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Blueberry Doughnuts

Kathy made these one Sunday morning and took them to church. Everyone loved them!

Tips

If your preserves are chunky, pour the warm preserves through a sieve to remove larger pieces of fruit. Sugar-coated doughnuts are best served within a day of baking and coating. If you plan to serve them the next day, store doughnuts in an airtight container to keep them fresh. The lemon-sugar mixture will dissolve over time, so generously sprinkle the doughnuts with additional lemon sugar just before serving.

Makes 34 to 36 doughnuts

Food processor

Pastry bag or squeeze bottle, fitted with a fine tip

Doughnuts

1¼ cups	all-purpose flour	300 mL
1 tsp	baking powder	5 mL
½ tsp	ground nutmeg	2 mL
¼ tsp	salt	1 mL
⅓ cup	blueberries	75 mL
¼ cup	granulated sugar	60 mL
2 tbsp	packed brown sugar	30 mL
¼ cup	unsalted butter, softened	60 mL
1	large egg, at room temperature	1
⅔ cup	milk	150 mL
½ tsp	vanilla extract	2 mL
	Nonstick baking spray	

Topping

½ cup	granulated sugar	125 mL
1 tsp	grated lemon zest	5 mL

Filling

¼ cup	blueberry all-fruit spread or preserves	60 mL
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1. Doughnuts: In food processor, pulse flour, baking powder, nutmeg and salt to combine. Add blueberries and pulse to coarsely chop. Set aside.
2. In a large bowl, using an electric mixer on medium-high speed, beat granulated sugar, brown sugar and butter for 1 to 2 minutes or until fluffy. Beat in egg, milk and vanilla. Stir in flour mixture just until moistened.
3. Topping: In a small bowl, combine sugar and lemon zest. Set aside.
4. Spray cake pop wells with nonstick baking spray. Fill each well with about 1 tbsp (15 mL) batter. Bake for 4 to 6 minutes or until a tester inserted in the center comes out clean.
5. Immediately roll each doughnut in lemon-sugar topping. Set on a wire rack to cool.
6. Repeat steps 4 and 5 with the remaining batter.

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Raspberry Lemonade Cupcakes

If a perfect summer day was captured in a cupcake, it might just taste like these treats. They make a delightful dessert to serve after a cookout on a beautiful summer evening — but you might find they're so good you'll serve them year-round.

Tips

This batter may appear a little thin at first, but it thickens to a nice consistency as you finish adding all of the ingredients. If desired, garnish with fresh raspberries and lime zest curls.

Makes 28 to 30 cupcakes

Paper liners (optional)

1½ cups	all-purpose flour	375 mL
1 tsp	baking soda	5 mL
½ tsp	baking powder	2 mL
¼ tsp	salt	1 mL
¾ cup	granulated sugar	175 mL
⅓ cup	vegetable oil	75 mL
3	large egg whites, at room temperature	3
½ cup	thawed frozen raspberry lemonade concentrate	125 mL
⅓ cup	buttermilk	75 mL
2 to 3	drops red food coloring	2 to 3
	Raspberry Lemonade Frosting	

1. In a small bowl, whisk together flour, baking soda, baking powder and salt. Set aside.
2. In a large bowl, using an electric mixer on medium-high speed, beat sugar and oil for 2 minutes or until fluffy. Add egg whites, one at a time, beating well after each addition. Beat in raspberry lemonade concentrate. Add flour mixture alternately with buttermilk, making three additions of flour and two of buttermilk and beating on low speed until smooth. Beat in food coloring.
3. If desired, place paper liners in wells. Fill each well with about 1½ tbsp (22 mL) batter. Bake for 6 to 8 minutes or until a tester inserted in the center of a cupcake comes out clean. Transfer cupcakes to a wire rack to cool. Repeat with the remaining batter.
4. Frost with Raspberry Lemonade Frosting (recipe on page 21).

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Praline Cupcakes

Kathy and Roxanne do not always share the same food tastes; in fact, they usually prefer opposite flavors! The exception to this rule is pralines, which they both adore. When they attend culinary conferences in New Orleans, their idea of a fun afternoon is “praline tasting” in the French Quarter.

Tips

No buttermilk on hand? Stir 2 tsp (10 mL) lemon juice or white vinegar into 2/3 cup (150 mL) milk. Let stand for 5 to 10 minutes or until thickened. Proceed with the recipe.

Garnish each cupcake with a pecan half.

Makes 34 to 36 cupcakes

Paper liners (optional)

1½ cups	all-purpose flour	375 mL
1 tsp	baking powder	5 mL
¼ tsp	baking soda	1 mL
¼ tsp	salt	1 mL
½ cup	unsalted butter, softened	125 mL
¾ cup	granulated sugar	175 mL
½ cup	packed brown sugar	125 mL
2	large eggs, at room temperature	2
2 tsp	vanilla extract	10 mL
2/3 cup	buttermilk	150 mL
	Southern Praline Frosting	

1. In a small bowl, whisk together flour, baking powder, baking soda and salt. Set aside.
2. In a medium bowl, using an electric mixer on medium-high speed, beat butter for about 2 minutes or until fluffy. Add granulated sugar and brown sugar; beat for 1 to 2 minutes or until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Add flour mixture alternately with buttermilk, making three additions of flour and two of buttermilk and beating on low speed until blended.
3. If desired, place paper liners in wells. Fill each well with about 1½ tbsp (22 mL) batter. Bake for 6 to 8 minutes or until a tester inserted in the center of a cupcake comes out clean. Transfer cupcakes to a wire rack to cool completely. Repeat with the remaining batter.
4. Frost with Southern Praline Frosting (recipe on page 21).

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German Chocolate Cake Pops

German chocolate cake is Roxanne's top pick for favorite birthday cake treats. Now she enjoys the flavor burst all year long with these "just a bite" cake pops.

Tips

Toasting pecans intensifies their flavor. Spread chopped pecans in a single layer on a baking sheet. Bake at 350°F (180°C) for 5 to 7 minutes or until lightly browned. Let cool.

Makes 24 to 26 cake pops

1 oz	sweet chocolate (such as Baker's German's or Baker's),chopped	30 g
1/2 cup	all-purpose flour	125 mL
2 tsp	unsweetened cocoa powder	10 mL
1/2 tsp	baking soda	2 mL
1/4 tsp	baking powder	1 mL
1/4 tsp	salt	1 mL
1/2 cup	granulated sugar	125 mL
1/4 cup	unsalted butter, softened	60 mL
1	large egg, at room temperature	1
1/4 cup	sour cream	60 mL
1/2 tsp	vanilla extract	2 mL
2 tbsp	buttermilk	30 mL
	Nonstick baking spray	
	Chocolate Glaze	
1/2 cup	sweetened flaked coconut	125 mL
1/2 cup	chopped pecans, toasted	125 mL

1. Place chocolate in a small microwave-safe glass bowl. Microwave on High in 30-second intervals, stirring after each, until melted. Let cool to room temperature.
2. In a small bowl, whisk together flour, cocoa powder, baking soda, baking powder and salt. Set aside.
3. In a medium bowl, using an electric mixer on medium-high speed, beat sugar and butter for 1 minute or until fluffy. Beat in egg. Beat in sour cream and vanilla. Add flour mixture alternately with buttermilk, making three additions of flour and two of buttermilk and beating on low speed until smooth. Beat in melted chocolate.
4. Spray cake pop wells with baking spray. Fill each well with about 1 tbsp (15 mL) batter.
5. Bake for 4 to 6 minutes or until a tester inserted in the center comes out clean. Transfer cake pops to a wire rack set over a sheet of foil or waxed paper to cool.
6. Repeat steps 4 and 5 with the remaining batter.
7. Using the fork tool, dip each cake pop in Chocolate Glaze, allowing excess glaze to drip back into the bowl.
8. In a small bowl, combine coconut and pecans. Using the fork tool, dip cake pops into coconut pecan mixture. Return to the rack to set for 30 minutes.

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Minted Brownie Cake Pops

Laura Secord, a Canadian chocolate store, sells wonderful chocolate mint candies. These cake pops are a tribute to that favorite combo.

Decorating Tip

To accent the peppermint flavor, coat the cake pops in chocolate mint candy coating. Pipe on a swirl of green candy coating.

Makes 12 to 14 cake pops

1 cup	fudge brownie mix	250 mL
1	large egg, at room temperature, lightly beaten	1
2 tbsp	unsalted butter, melted	30 mL
1 tbsp	water	15 mL
1 tsp	peppermint extract	5 mL
	Nonstick baking spray	

1. In a medium bowl, stir together brownie mix, egg, butter, water and peppermint extract until blended.
2. Spray cake pop wells with baking spray. Fill each well with about 1 tbsp (15 mL) batter.
3. Bake for 4 to 6 minutes or until a tester inserted in the center comes out clean. Transfer cake pops to a wire rack to cool.
4. Repeat steps 2 and 3 with the remaining batter.
5. If desired, attach sticks to cake pops.

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Apple Cider Doughnuts

Every fall, Roxanne's family heads to a local cider mill to enjoy fresh cider and warm apple cider doughnuts. They always purchase cider to take home so they can make these round replicas and relive the warm memories of the day.

Tip

To coat the hot doughnuts, place the topping in a brown paper bag, add the doughnuts and gently shake to coat. Alternatively, place the topping in a shallow bowl, add the doughnuts and roll to coat evenly. Be sure to coat the doughnuts immediately after baking.

Makes 20 to 22 doughnuts

1 cup	all-purpose flour	250 mL
1/3 cup	packed brown sugar	75 mL
1 tsp	baking soda	5 mL
3/4 tsp	baking powder	3 mL
1/2 tsp	ground cinnamon	2 mL
1/4 tsp	ground nutmeg	1 mL
1/4 tsp	salt	1 mL
1	large egg, at room temperature	1
1/4 cup	unsweetened applesauce	60 mL
3 tbsp	liquid honey	45 mL
3 tbsp	unsweetened apple cider	45 mL
3 tbsp	sour cream	45 mL
1 tbsp	vegetable oil	15 mL
1/2 tsp	vanilla extract	2 mL
	Nonstick baking spray	
	Cinnamon Sugar Topping	

1. In a large bowl, whisk together flour, brown sugar, baking soda, baking powder, cinnamon, nutmeg and salt. Set aside.
2. In a medium bowl, whisk together egg, applesauce, honey, apple cider, sour cream, oil and vanilla. Pour into flour mixture and stir to blend. Do not overmix.
3. Spray cake pop wells with baking spray. Fill each well with about 1 tbsp (15 mL) batter.
4. Bake for 4 to 6 minutes or until a tester inserted in the center comes out clean.
5. Immediately coat hot doughnuts in cinnamon sugar (see Tip). Place on a wire rack to cool slightly.
6. Repeat steps 3 to 5 with the remaining batter. Serve warm.

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Raspberry Lemonade Frosting

Tart and sweet flavors make such a fabulous combination — especially when the balance between the two is perfect. You will enjoy this frosting on Raspberry Lemonade Cupcakes (page 16), but it is great on any yellow or vanilla cupcake.

Tip: Remember that any frosting — especially one made with butter — will soften and melt easily. Keep frosted cupcakes in a cool spot until serving time.

Makes about 1 cup (250 mL)

1/3 cup	unsalted butter, softened	75 mL
1 3/4 cups	confectioners' (icing) sugar	425 mL
3 to 4 tbsp	frozen raspberry lemonade concentrate, thawed	45 to 60 mL
2 to 3	drops red food coloring	2 to 3 drops

1. In a small bowl, using an electric mixer on medium-high speed, beat butter for 1 minute or until creamy. Gradually beat in sugar until blended. Beat in 3 tbsp (45 mL) raspberry lemonade concentrate and food coloring until light and fluffy.
2. If a thinner frosting is desired, beat in an additional 1 tbsp (15 mL) raspberry lemonade concentrate.

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Southern Praline Frosting

This recipe is perfect for Praline Cupcakes (page 17). You might enjoy the praline flavor of this frosting on a favorite chocolate cupcake, too.

Tip: Toasting pecans intensifies their flavor. Spread chopped pecans in a single layer on a baking sheet. Bake at 350°F (180°C) for 5 to 7 minutes or until lightly browned. Let cool, then measure. If desired, garnish frosted cupcakes with toasted pecan halves or chopped pecans.

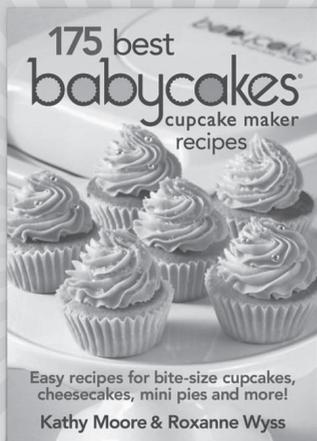
Makes about 1 cup (250 mL)

1/3 cup	packed brown sugar	75 mL
1/4 cup	unsalted butter	60 mL
3 tbsp	milk	45 mL
1/2 tsp	vanilla extract	2 mL
1 cup	confectioners' (icing) sugar	250 mL
1/4 cup	chopped pecans, toasted (see Tip)	60 mL

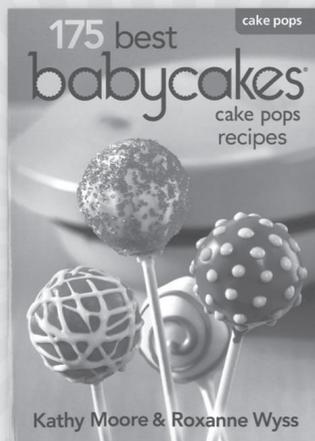
1. In a small saucepan, combine brown sugar and butter. Bring to a boil over medium-high heat, stirring constantly. Boil for 2 minutes. Stir in milk and vanilla. Return to a boil, then remove from heat. Let cool slightly, for 3 to 5 minutes.
2. Transfer milk mixture to a medium bowl and, using an electric mixer on medium-high speed, beat in confectioners' sugar for 30 seconds or until thickened. Stir in pecans.

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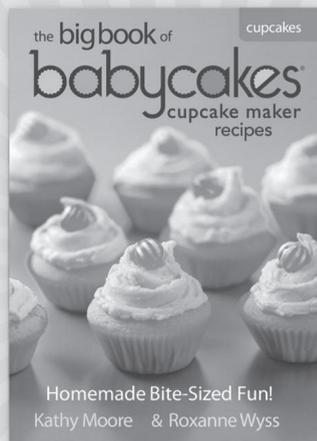
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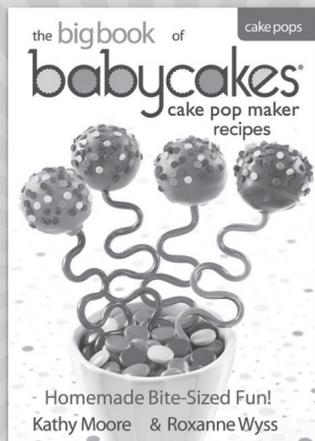
175 Best Cupcake Recipes



175 Best Cake Pop Recipes



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