



TASTY[™]
BY **Cuisinart**[®]

HM200T

5-SPEED HAND MIXER

USER GUIDE & RECIPE BOOKLET

For your safety and continued enjoyment of this product, always read the User Guide carefully before using.

OH YES! 🍪

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IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following:

1. **Read all instructions.**
2. To protect against risk of electric shock, do not put the hand mixer or cord in water or other liquids. If hand mixer or cord falls into liquid, unplug the cord from outlet immediately.
Do not reach into the liquid.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary to ensure that they do not play with the appliance.
4. Turn the appliance OFF, then unplug

from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.

5. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce risk of injury to persons, and/or damage to the mixer.
6. Remove beaters from the mixer before washing.
7. Do not operate any appliance with a damaged cord or plug after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized Cuisinart service facility for examination, repair, or mechanical or electrical adjustment.
8. The use of attachments not recommended by Cuisinart may cause fire, electric shock, or risk of injury.
9. Do not use outdoors or anywhere the cord or mixer might come into contact with water while in use.
10. To avoid possibility of mixer being accidentally pulled off work area, which could result in damage to the mixer or in personal injury, do not let cord hang over edge of table or counter.
11. To avoid damage to cord and possible fire or electrocution hazard, do not let cord contact any hot surface, including the stove.

12. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

NOTICE

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

FEATURES AND BENEFITS

200 Watts of Power

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

Maximum Comfort

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

Easy to Clean

The Tasty™ by Cuisinart® Hand Mixer has a smooth, sealed base; it wipes clean instantly.

1. Beater Release Lever

Conveniently located for easy ejection of beaters.

2. 5-Speed Control

Provides fingertip control of all speeds.

3. Burst of Power

A special button conveniently located for instant increase in power.

4. Rotating Swivel Cord (not shown)

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

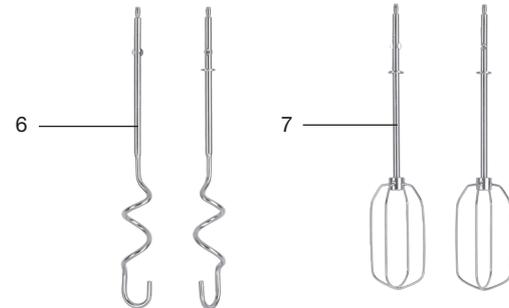
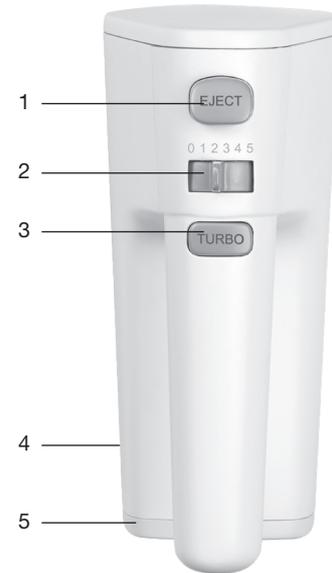
5. Heel Rest

Allows mixer to rest squarely on countertop.

6. Dough Hooks

7. Traditional Beaters

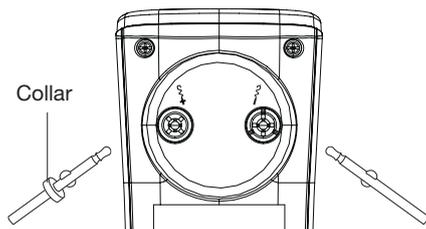
Two extra-long, extra-wide beaters for superior, faster aerating, mixing, and whipping. Designed with no center post to prevent ingredients from clogging up beaters. Beaters are easy to clean and dishwasher safe.



USE, CARE AND MAINTENANCE

Inserting Dough Hooks

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



Inserting Beaters

1. Unplug the mixer and set the speed control to OFF.
2. Insert beaters into the holes. Push beaters in until they click into place.

Turning Mixer On and Changing Speeds

1. To turn mixer on, simply slide switch to Speed 1.
2. Slide switch right to increase the speed. To turn off your mixer, position the slide switch back to the left to Off.

Removing and Cleaning Beaters

1. Before cleaning the Hand Mixer, set the speed control to OFF and unplug it from the wall outlet. Press the beater release button and remove beaters from the mixer. Wash the beaters after each use in hot, soapy water, or in a dishwasher.
2. **NEVER PUT THE MOTOR HOUSING IN WATER OR OTHER LIQUID TO CLEAN.** Wipe with a damp cloth or sponge. Do not use abrasive cleansers, which could scratch the surface.

NOTE: DO NOT USE NONSTICK COOKWARE WITH TASTY™ BY CUISINART® HAND MIXER.

Maintenance

Any other servicing should be performed by an authorized service representative.

QUICK REFERENCE GUIDE

Mixing Techniques

The Tasty™ by Cuisinart® Hand Mixer should always be set on the lowest speed when you start mixing.

Speed 1

- Start mixing most ingredients together
- Combine dry ingredients
- Cream butter and sugar
- Mix heavy cookie doughs

- Mash potatoes/squash
- Add nuts, chips, dried fruit to doughs and batters
- Add flour to batters, or liquids to dry ingredients
- Start mixing frostings
- Start mixing cake mixes

Speed 2

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

Speed 3

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

Speed 4

- Complete whipping cream

Speed 5

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

RECIPES

Mixing Tips

- Always read entire recipe and measure all ingredients before beginning the mixing process.
- For best results, do not measure flour directly from the bag. Pour into a container or bowl, scoop out the flour and level with the back of a knife or spatula. For flour stored in a container, stir before measuring.
- Eggs, butter and cream cheese combine more thoroughly when at room temperature.
- Remove butter for recipe first and cut into ½-inch pieces, then measure out remaining ingredients for recipe. This will hasten the warming process. Do not warm butter for baking in a microwave unless instructed to do so. Microwaving can melt butter; melted butter will change the final product.
- The best cheesecakes are made when the eggs and cream cheese are at similar room temperature. While the Tasty™ by Cuisinart® Hand Mixer can easily mix cold cream cheese, the trick is not to add too much air, which can cause cracking.
- For best results, use heavy cream, cold from the refrigerator, for whipped cream.
- For best results, whip egg whites in a spotlessly clean stainless steel or glass mixing bowl. If available, use a copper mixing bowl.

- To separate eggs for any recipe, break one at a time into a small bowl, gently remove yolk, then transfer egg white to spotlessly clean mixing bowl. If a yolk breaks into the egg white, reserve that egg for another use. Just a drop of egg yolk will prevent the whites from whipping properly.
- To achieve the highest volume when whipping egg whites, the mixing bowl and beaters must be spotlessly clean and free of any fat, oil, etc. (Plastic bowls are not recommended for whipping egg whites.) The presence of any trace of fat or oil will prevent the egg whites from increasing in volume. Wash bowl and attachments thoroughly before beginning again.
- Occasionally ingredients may stick to the sides of the mixing bowl. When this occurs, turn mixer off and scrape the sides of the bowl with a rubber spatula.

SWEETS

Cinnamon Muffins

Makes 12 regular or 24 mini muffins

- 2 cups unbleached, all-purpose flour**
- 3 tablespoons light brown sugar, packed**
- 1 tablespoon baking powder**
- 1 teaspoon ground cinnamon**
- ¼ teaspoon kosher salt**
- 2 large eggs**
- 1 cup whole milk**

¼ cup unsalted butter, melted and cooled to room temperature.

1. Preheat the oven to 375°F. Spray 12 regular or 24 mini muffin cups.
2. Place the flour, brown sugar, baking powder, cinnamon, and salt in a medium bowl. Mix on Speed 1 for 30 seconds to combine and break up brown sugar; reserve.
3. Place the eggs in a second bowl. Beat on Speed 2 until slightly foamy, about 30 seconds. Then mixing on Speed 3, add the milk and melted butter; beat until homogenous, about 30 seconds. Pour over the dry ingredients, and use Speed 1 to mix in, until the ingredients are just moistened. Scoop into the prepared muffin cups. Bake in the preheated oven: 18 to 20 minutes for regular muffins, 14 to 16 minutes for mini muffins, until lightly browned and springy to touch in the center. Serve warm with Maple Orange Butter. (Muffins may be made ahead and frozen. Thaw and warm before serving.)

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

Maple Orange Butter

Makes $\frac{3}{4}$ cup

- 8 tablespoons, $\frac{1}{2}$ cup unsalted butter, room temperature, cut into 8 pieces**
- 2 tablespoons pure maple syrup (not pancake or sugar syrup)**
- Zest of 1 orange, finely chopped**

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

*Nutritional information per serving
(1 tablespoon):*

*Calories 76 (88% from fat) • carb. 2g
pro. 0g • fat 8g • sat. fat 5g • chol. 21mg
sod. 1mg • calc. 6mg • fiber 0g*

Double Chocolate Walnut Brownie Drops

Makes 26

- 2 ounces unsweetened chocolate, chopped, melted and cooled to room temperature**
- $1\frac{1}{2}$ cups unbleached, all-purpose flour**
- $\frac{1}{2}$ teaspoon baking powder**
- $\frac{1}{2}$ teaspoon kosher salt**
- 8 tablespoons ($\frac{1}{2}$ cup) unsalted butter, room temperature, cut into 8 pieces**
- $\frac{1}{2}$ cup granulated sugar**
- $\frac{1}{2}$ cup brown sugar, packed**
- 1 large egg**
- $1\frac{1}{2}$ teaspoons pure vanilla extract**
- $\frac{2}{3}$ cup mini chocolate morsels**
- $\frac{2}{3}$ cup chopped walnuts**

Powdered sugar for garnish

1. Preheat oven to 350°F. Line two baking sheets with parchment paper or nonstick baking liner sheets.
2. Place the flour, baking powder and salt in a medium bowl; mix on Speed 1 to combine. Reserve.
3. Place the butter and sugars in a medium bowl. Mix on Speed 2 to start, and then increase to Speed 4 until light and fluffy, about 2 minutes. Add the egg and vanilla extract, mixing on Speed 2 until combined.
4. Add melted, cooled chocolate; mix on Speed 1. Add flour mixture, mixing on Speed 1 until combined, 30 seconds. Add chocolate morsels and walnuts and mix on Speed 1 until just folded in.
4. Scoop dough in $1\frac{1}{2}$ -tablespoon amounts onto prepared baking sheets. Bake in the preheated oven for 10 to 12 minutes. Let cool in pans for 2 minutes, then transfer to a wire rack to cool completely. Just before serving, dust lightly with powdered sugar if desired.

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

Oatmeal Monster Cookies

Makes 5 dozen cookies

- 2 cups unbleached, all-purpose flour**
 - $1\frac{1}{2}$ teaspoons baking soda**
 - 1 teaspoon kosher salt**
 - $1\frac{1}{3}$ cups unsalted butter, room temperature, cut into pieces**
 - $1\frac{1}{3}$ cups light brown sugar**
 - $1\frac{1}{3}$ cups granulated sugar**
 - 2 large eggs**
 - $1\frac{1}{2}$ teaspoons pure vanilla extract**
 - 4 cups quick-cooking oats**
 - $\frac{2}{3}$ cup chopped pecans**
 - $\frac{2}{3}$ cup chocolate chips (semisweet or milk)**
 - $\frac{2}{3}$ cup crushed toffee bits or shredded coconut**
 - $\frac{2}{3}$ cup candy-coated chocolate pieces**
 - $\frac{2}{3}$ cup raisins, dried cranberries or dried tart cherries**
1. Preheat oven to 350°F. Combine flour, baking soda and salt in a small bowl; reserve.
 2. In a large mixing bowl, cream butter and sugars on Speed 2 until light and fluffy, about 1 to 2 minutes. Add eggs and vanilla extract; beat on Speed 1 until well blended, about 1 minute.
 3. Add flour mixture to creamed mixture in 4 additions; beat on Speed 2 after each addition until well blended. Add oats in 4 additions; beat on Speed 2 after each addition until well mixed. Add pecans and continue beating on Speed 2 until just blended. Add chocolate chips and next 3

ingredients; continue mixing on Speed 2 until well blended and evenly mixed.

4. Line baking pans with parchment paper. Drop dough by rounded tablespoons, 2 inches apart, onto baking sheet and bake until golden brown, about 10 to 12 minutes. Remove from baking sheet and cool on wire rack.

Nutritional information per cookie:

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

Lemon-Lime Sugar Cookies

Makes about 4 dozen cookies

- 4 cups unbleached, all-purpose flour**
- 2 teaspoons baking soda**
- ½ teaspoon kosher salt**
- 4 tablespoons (½ cup) unsalted butter, room temperature, cut into 8 pieces**
- 2½ cups granulated sugar, divided**
- ½ cup light corn syrup**
- 2 large eggs**
- Zest of 1 lemon (bitter white pith removed), finely chopped**
- Zest of 1 lime (bitter white pith removed), finely chopped**
- 1 teaspoon lemon extract**
- 1 teaspoon lime extract**

1. Preheat oven to 350°F. Line baking sheets with parchment paper.

2. Place the flour, baking soda, and salt in a medium bowl. Use Speed 1 to blend for 20 seconds. Reserve.
3. Place the butter and 2 cups of the sugar in a large bowl. Start on Speed 1 to mix for 30 seconds. Then increase to Speed 3, to cream until light and fluffy, about 2 minutes. Gradually add remaining ingredients on Speed 2, mixing until smooth.
4. Scoop dough into 1½ tablespoons (about the size of a golf ball) and dip in remaining sugar to coat. Arrange dough balls on the parchment lined baking sheet 2½ inches apart. Press each ball gently with the bottom of a flat glass. Bake in preheated oven for 10 to 12 minutes, until crackled and just beginning to turn golden.
5. Remove from oven, let cool on baking sheet for 2 to 3 minutes, then transfer to a wire rack to cool completely. Store between sheets of waxed paper in an airtight container.

Nutritional information per cookie:

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

Mocha Chocolate Chip Cookies

Makes 3½ dozen cookies

- 1½ tablespoons instant coffee granules**
- 1 tablespoon hot water**
- 2 cups unbleached, all-purpose flour**
- 1½ teaspoons baking soda**
- ¼ teaspoon kosher salt**
- 1 cup butter, slightly softened**
- ¾ cup light brown sugar, packed**
- ¾ cup granulated sugar**
- 1 large egg**
- 1¼ teaspoons pure vanilla extract**
- 1½ cups semisweet chocolate chips**
- 1 cup chopped pecans, toasted**

1. Preheat oven to 350°F. Combine instant coffee granules and water in a small bowl; reserve. Combine flour, baking soda and kosher salt in a small bowl; reserve.
2. In a large mixing bowl, cream butter and sugars on Speed 3 until light and fluffy, about 1 to 2 minutes. Add coffee/water mixture, egg and vanilla extract; gradually increase to Speed 4 and mix until well blended, about 30 seconds.
3. Add flour mixture; mix on Speed 4 until combined, about 30 seconds. Scrape bowl with a spatula and continue mixing until well blended, about 30 seconds. Add chocolate chips and pecans; mix on Speed 1 until just combined, about 20 to 30 seconds.

4. Line baking sheets with parchment paper. Drop by rounded tablespoons, 2 inches apart, onto baking sheets. Bake until golden, about 10 to 12 minutes. Cool slightly on baking sheet and then transfer to a wire rack.

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

Meringue Kisses

Makes 3 dozen

- 1** **tablespoon unsalted butter, melted**
- 2** **tablespoons powdered sugar**
- 4** **large egg whites**
- 1/8** **teaspoon cream of tartar**
- 3/4** **cup granulated sugar**
(superfine is preferable)
- 1** **teaspoon pure vanilla or**
almond extract
- 2** **ounces finely chopped semisweet or**
bittersweet chocolate

1. Preheat oven to 225°F. Line two baking sheets with parchment paper. Brush the parchment paper lightly with the melted butter, then dust with powdered sugar, shaking off excess sugar.
2. Place the egg whites and cream of tartar in a medium mixing bowl. Start mixing the egg whites and cream of tartar on Speed 1, increasing gradually to Speed 5. Whip until soft peaks form, 1½ to 2 minutes (depending on temperature of egg whites).

Sprinkle sugar, 1 tablespoon at a time, over egg whites and beat on Speed 4 after each addition, until stiff peaks form and mixture is shiny, but not dry, about 4 minutes total.

3. Add the vanilla extract and beat on Speed 1 to blend, about 10 seconds.
4. Using a clean rubber spatula, fold in chopped chocolate. Drop meringue mixture by rounded tablespoons onto prepared baking sheets, or gently place it in a large pastry bag fitted with a ¾-inch plain tip and pipe out “kisses.” Bake in preheated oven for 1½ hours; do not peek. Turn off oven and let sit in warm oven for an additional 1½ hours to dry out. Transfer to a wire rack to cool completely. Store in an airtight container.

Nutritional information per “kiss”:
Calories 26 (19% from fat) • carb. 5g
pro. 0g • fat 1g • sat. fat 0g • chol. 0mg
sod. 8mg • calc. 1mg • fiber 0g

To make “nests” for mousse:

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

Apple Cranberry Coffee Cake

Makes 18 servings

- 1½** **Nonstick cooking spray**
- 1½** **pounds apples, peeled, cored and**
cut in 1/8-inch slices
- 1** **Juice of one lemon**
- ¾** **cup brown sugar, packed**
- 1** **tablespoon ground cinnamon**
- 1/2** **teaspoon freshly grated nutmeg**
- 1/2** **cup dried cranberries**
(may substitute dried cherries,
dried blueberries or raisins)
- 3** **cups unbleached, all-purpose flour**
- 1** **tablespoon baking powder**
- ¾** **teaspoon kosher salt**
- 2** **cups granulated sugar**
- 16** **tablespoons (1 cup) unsalted butter,**
cut into 1/2-inch pieces
- 4** **large eggs**
- 2** **teaspoons pure vanilla extract**

1. Preheat oven to 350°F. Lightly coat a 13 x 9 x 2-inch rectangular baking pan with cooking spray.
2. Place the apples, lemon juice, brown sugar, cinnamon, nutmeg, and dried cranberries in a medium bowl. Toss gently to combine; reserve.
3. Place the flour, baking powder, and salt in a medium bowl. Mix on Speed 1 to blend and aerate, 15 seconds; reserve.
4. Place the sugar and butter in a large bowl. Mix on Speed 2 to cream until well blended, 1 minute. Add eggs and vanilla

extract; mix on Speed 2 until smooth and creamy, about 50 seconds. Add the flour mixture; mix on Speed 1 until combined and smooth, 1 minute. Batter will be very thick.

5. Spread two-thirds of the batter in the prepared pan. Top evenly with the apple and cranberry mixture. Spoon the remaining batter randomly over the top of the apple mixture. Bake in preheated oven for 55 to 60 minutes, until a tester inserted in the center comes out clean. Cool in pan on a wire rack for at least 30 minutes before cutting.

*Nutritional information per serving
(based on 18 pieces):*

*Calories 253 (31% from fat) • carb. 56g
pro. 3g • fat 9g • sat. fat 5g • chol. 75mg
sod. 151mg • calc. 31mg • fiber 2g*

Cappuccino Cheesecake

Makes 12–16 servings

- 2** tablespoons instant espresso powder
- ½** cup half-and-half
- Nonstick cooking spray**
- 3** tablespoons unsalted butter, room temperature, cut into ½-inch pieces
- 2½** cups granulated sugar, divided
- ¾** cup unbleached, all-purpose flour
- ¼** cup unsweetened cocoa
- ½** teaspoon ground cinnamon
- ¼** teaspoon baking powder
- ⅛** teaspoon kosher salt

- 1** large egg yolk
- 16** ounces (2 standard packages) cream cheese (regular), room temperature, and each cut into 8 pieces
- 16** ounces low-fat cream cheese, room temperature, and each cut into 8 pieces
- 4** large eggs, room temperature
- 2** tablespoons cornstarch
- 2** teaspoons vanilla extract
- Chocolate curls for garnish, optional**

1. In a small bowl dissolve the espresso powder in the half-and-half; reserve. Preheat oven to 350°F. Lightly coat a 9 x 3-inch springform pan with cooking spray.
2. Place the butter and ¼ cup of the sugar in a medium bowl. Cream on Speed 2 until light and fluffy, 1½ minutes. Add flour, cocoa, cinnamon, baking powder, and salt; mix on Speed 1 until combined. Add egg yolk and mix on Speed 1 (mixture will be crumbly). Press into bottom of prepared pan. Bake in preheated oven for 10 minutes, until slightly puffed (crust may have cracked appearance – that is normal). Place on a rack to cool. When the pan is cool to touch, wrap a sheet of aluminum foil around the bottom and sides of the pan, so that it comes up at least 2 inches.
3. Place cream cheeses and remaining sugar in a large mixing bowl. Beat on Speed 1 until smooth, 2 minutes. Using Speed 1,

add eggs, one at a time, mixing for 15 seconds after each addition. Scrape the bowl. Add cornstarch; mix on Speed 1, for 20 seconds. Scrape the bowl. Add half-and-half mixture and vanilla extract; mix on Speed 1 until smooth and completely combined.

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

*Nutritional information per serving
(based on 16 servings):*

*Calories 368 (48% from fat) • carb. 41g
pro. 8g • fat 20g • sat. fat 12g • chol. 116mg
sod. 290mg • calc. 89mg • fiber 1g*

Sunshine Chiffon Cake

Makes 16 servings

- 7** large eggs, separated
- 1** teaspoon fresh lemon juice
- 1½** cups granulated sugar, divided
- 2** cups unbleached, all-purpose flour
- 1** tablespoon baking powder
- ¼** teaspoon kosher salt
- 1** tablespoon finely chopped

- 1** **lemon zest**
- 1** **tablespoon finely chopped**
- orange zest**
- ¾** **cup fresh orange juice**
- ½** **cup flavorless vegetable oil (or use**
- a nut oil such as almond or walnut)**
- 1½** **teaspoons pure vanilla extract**
- 1** **teaspoon almond extract**
- Powdered sugar for dusting,**
- and Orange Apricot Glaze (recipe**
- follows)**

1. Preheat oven to 325°F.
2. Place the egg whites in a large, clean, stainless or glass mixing bowl. Using Speed 5, whip egg whites until frothy and foamy, about 30 seconds, then add lemon juice. Continue to whip until thick and opaque, about 3 minutes, adding ½ cup of the sugar gradually to the egg whites. Continue to whip until stiff and glossy, about 5 minutes total. Reserve.
3. Place the remaining 1 cup of the sugar, the flour, baking powder, and salt in a large mixing bowl. Mix on Speed 1 to blend. Place the egg yolks, zests, juice, oil, and extracts in a medium bowl. Mix on Speed 2 for 30 seconds; scrape the bowl. Make a well in the center of the dry ingredients. Add the liquid/yolk mixture and mix using Speed 2 until batter is smooth, about 1 minute.
4. Stir 1 cup of the egg whites into the batter using a spatula, then gently fold the remaining egg whites into the batter, one-

third at a time. Gently spoon into a 10-inch angel food or tube pan and bake in the preheated oven for 60 minutes, or until a cake tester comes out clean when tested. Invert the pan immediately onto a wire rack and let the cake cool completely in the pan, upside down on the rack. This will take about 2½ to 3 hours.

5. Run a long, thin knife around the outer and tube edges of the pan and turn the cake out of the pan onto the rack. Use a long, wooden skewer to loosen the cake from the center tube. Remove cake from pan. Wrap in plastic wrap and store at room temperature for up to 2 days, or refrigerate up to 4 days. Dust with powdered sugar before serving – and drizzle with the Orange Apricot Glaze.

Nutritional information per serving
Calories 194 (37% from fat) • carb. 27g
pro. 3g • fat 10g • sat. fat 1g • chol. 83mg
sod. 282mg • calc. 93mg • fiber 0g

Orange Apricot Glaze

Makes ½ cup of glaze

- ½** **cup apricot preserves, strained**
- (solids discarded)**
- 2** **tablespoons orange-flavored liqueur**
- 1** **teaspoon fresh lemon juice**

Place preserves, liqueur and lemon juice in a small bowl. Mix on Speed 5 for 1 minute. May use as is, or for a smoother glaze, press through a strainer.

Nutritional information per serving
(about 1½ teaspoons):
Calories 28 (1% from fat) • carb. 7g
pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
sod. 4mg • calc. 2mg • fiber 0g

Savories

Herbed Cream Cheese

Makes about 2 cups

- 8** **ounces cream cheese (1 standard**
- package), room temperature**
- 4** **ounces chèvre or other**
- goat cheese (soft type, not aged),**
- room temperature**
- 1** **garlic clove, finely chopped**
- 1** **tablespoon scallion, finely chopped**
- 1** **tablespoon finely chopped fresh**
- parsley**
- 1** **teaspoon herbes de Provence**
- ½** **teaspoon kosher salt**
- ¼** **teaspoon ground white pepper**
- Dash hot sauce to taste**

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

makes a good topping for a baked potato.

Nutritional information per serving (2 tablespoons, made with low-fat cream cheese):
Calories 58 (69% from fat) • carb. 1g • pro. 3g
fat 4g • sat. fat 3g • chol. 9mg
sod. 156mg • calc. 35mg • fiber 0g

Roasted Red Pepper and Sun-Dried Tomato Dip

Makes 2 cups

- 8 ounces cream cheese (one standard package), cut into 8 pieces, room temperature
- ½ cup sour cream (low-fat or regular), room temperature
- 1 roasted red pepper, cut into 1-inch pieces
- ⅓ cup chopped, sun-dried tomatoes (not oil packed)
- 1 tablespoon chopped fresh parsley
- 1 garlic clove, finely chopped
- ½ teaspoon dried basil
- ⅛ teaspoon freshly ground black pepper

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

Nutritional information per serving (2 tablespoons, made with low-fat products):
Calories 54 (52% from fat) • carb. 4g

*pro. 2g • fat 3g • sat. fat 2g • chol. 7mg
sod. 111mg • calc. 43mg • fiber 0g*

Caramelized Onion Dip

Makes 3½ cups

- 4 tablespoons unsalted butter
- 2 tablespoons extra virgin olive oil
- 2 cups finely chopped onions
- ¼ teaspoon cayenne pepper
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 8 ounces (one standard package) low-fat cream cheese, at room temperature, and cut into 1-inch pieces
- ¾ cup low-fat sour cream, room temperature
- ½ cup low-fat mayonnaise, room temperature

1. Heat butter and oil in a large skillet using medium heat. Add onions, cayenne, salt and pepper. Sauté for 10 minutes, stirring occasionally. Cook on medium-low for an additional 20 to 25 minutes, until the onions are browned and caramelized. Cool to room temperature.
2. Place the cream cheese, sour cream, and mayonnaise in a medium bowl. Mix on Speed 3 until light and fluffy, about 2 minutes. Add half the cooled onions, and mix on Speed 5 for 1 minute. Add remaining onions and mix on Speed 1

until blended. Taste and adjust seasonings as desired.

Nutritional information per serving (¼ cup):
Calories 131 (72% from fat) • carb. 6g
pro. 3g • fat 11g • sat. fat 4g • chol. 21mg
sod. 308mg • calc. 53mg • fiber 1g

Basic Vinaigrette

Makes about 2 cups

- 1 garlic clove, finely chopped
- 2 tablespoons Dijon mustard
- ½ cup red wine vinegar or lemon juice
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 1½ cups extra virgin olive oil

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

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

Nutritional information per serving (1 tablespoon):
Calories 92 (98% from fat) • carb. 1g
pro. 0g • fat 10g • sat. fat 1g • chol. 0mg
sod. 54mg • calc. 1mg • fiber 0g

Creamy Blue Cheese Dressing

Makes about 2 cups dressing

- 1** clove garlic, peeled and chopped
- 1/2** ounce shallot, finely chopped
- 1/2** cup low-fat buttermilk
- 1** cup nonfat, plain yogurt
- 1/3** cup low-fat mayonnaise
- 3/4** teaspoon dry mustard
- 1/2** teaspoon Worcestershire sauce
- 1/4** teaspoon ground white pepper
- 3** ounces crumbled blue cheese
- Dash hot sauce — to taste**

Place the garlic, shallot, buttermilk, yogurt, mayonnaise, dry mustard, Worcestershire, and pepper in a medium bowl. Mix using Speed 2 until smooth and creamy, 30 to 40 seconds. Add the crumbled blue cheese and hot sauce. Mix using Speed 2, to combine. Let stand for 30 minutes before serving to allow flavors to develop. Cover and refrigerate up to one week.

*Nutritional information per serving
(4 teaspoons):*

*Calories 27 (54% from fat)
carb. 1g • pro. 1g • fat 1g • sat. fat 0g • chol. 2mg
sod. 47mg • calc. 29mg • fiber 0g*

Garlic & Chive Mashed Potatoes

Makes 7 cups (12 servings)

- 3** pounds russet or Yukon Gold potatoes
- 4–6** garlic cloves, halved
- 2** teaspoons kosher salt, divided
- 1** teaspoon white wine vinegar
- 3/4** cup whole milk
- 1/2** cup half-and-half
- 3** tablespoons unsalted butter, room temperature
- 1/2** cup chopped fresh chives, divided
- 1/4** teaspoon freshly ground white or black pepper

1. Peel the potatoes and cut into 3/4-inch-thick slices. Place the potatoes, garlic, 1 teaspoon kosher salt, and wine vinegar in a 3 3/4-quart saucepan and cover with cold water by 1 inch. Cover loosely and bring to the boil over high heat, then reduce heat to medium-high and boil gently until potatoes are tender, but not falling apart, about 18 to 22 minutes.
2. While potatoes are cooking, combine milk, half-and-half, butter, and 1/4 cup of the chives in a small saucepan. Simmer and keep warm over low heat until butter is completely melted. Keep warm.
3. Drain the cooked potatoes and garlic, return to the saucepan, and place over low heat for 1 minute. Remove from the heat, and use Speed 2 to mash the potatoes and garlic until somewhat

smooth, about 60 seconds. While still mixing, add the hot milk and butter mixture, and mix until well blended, about 30 seconds. Mix on Speed 4 until fluffy, about 1 to 2 minutes. Add the remaining salt and pepper, mixing to blend. Scrape down sides of pan with rubber spatula as necessary. Transfer the potatoes to a warm serving bowl and sprinkle with the remaining chopped chives. Serve immediately.

Nutritional information per serving:

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

Sweet Yam Casserole with Crunchy Pecan Topping

Makes 10 servings

- 1 1/2** pounds sweet potatoes or yams, peeled, cut into 1-inch pieces
- 6** tablespoons (3/4 stick) unsalted butter, room temperature and cut into 6 pieces
- 2** large eggs
- 1/4** cup brown sugar, packed
- 1/2** teaspoon ground cinnamon
- 1/2** teaspoon ground ginger
- 1/2** teaspoon kosher salt
- 1/4** teaspoon freshly ground black pepper
- 1 1/2** cups cornflakes, crushed
- 1/2** cup brown sugar (packed)

½ cup chopped pecans
6 tablespoons (¾ stick) unsalted butter, melted

- 1 If baking immediately after preparing, preheat oven to 400°F. Lightly coat a 2-quart baking dish with cooking spray.
2. Cook sweet potatoes in large pot of boiling water until tender, about 15 minutes. Drain; transfer potatoes to large bowl and add butter. Mix on Speed 1 for one minute, then increase to Speed 2 and beat until smooth. Add eggs, brown sugar, spices, salt and pepper; beat on Speed 1 to blend, about 30 seconds. Transfer mixture to the prepared baking dish. (Can be made 1 day ahead. Cover and refrigerate.) Bake potatoes in the preheated oven until they are slightly puffed and beginning to brown around the edges, about 25 to 30 minutes.
3. While potatoes bake, prepare the topping by mixing the remaining ingredients in a bowl. Sprinkle the topping evenly over the potatoes and bake about 10 minutes longer, until golden brown and crispy.

Nutritional information per serving:
Calories 253 (41% from fat) • carb. 31g
• pro. 4g • fat 12g • sat. fat 5g • chol. 61mg
• sod. 202mg • calc. 26mg • fiber 4g

Twice-Baked Potatoes with Spinach and Gruyère

Makes 8 servings

8 large (about 10 ounces each) baking potatoes
2 teaspoons olive oil
1 cup whole milk
4 tablespoons (½ stick) unsalted butter, room temperature, cut in 4 pieces
2 packages (10 ounces each) frozen chopped spinach, thawed and squeezed very dry
6 ounces Gruyère cheese, shredded
6 scallions, finely chopped (include some of the green)
¾ teaspoon kosher salt
½ teaspoon freshly ground white or black pepper

1. Preheat the oven to 400°F. Pierce each potato several times with a fork or knife tip; rub each potato with ¼ teaspoon of the olive oil. Bake the potatoes in the preheated oven until fork-tender, about 1 hour. When cool enough to handle, cut off the top third of each potato and scoop out the flesh, leaving a ¼-inch shell. Place potato flesh in large mixing bowl and reserve potato shells.
2. Add milk and butter to potato flesh. Mix on Speed 1 until mashed; mix on Speed 3 to lighten. Add spinach, cheese, scallions,

salt, and pepper. Mix on Speed 2 until well blended.

3. Fill the reserved potato shells with the potato-spinach mixture. Potatoes may be made ahead to this point, covered and refrigerated until ready to bake.
4. Preheat oven to 375°F. Arrange the potatoes on a rimmed baking sheet lined with parchment paper. Bake uncovered until potatoes are hot and tops are golden brown, about 25 to 30 minutes (add 5 to 10 minutes for cold potatoes). Serve hot.

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

WARRANTY

LIMITED THREE-YEAR WARRANTY (U.S. AND CANADA ONLY)

This warranty is available to consumers only. You are a consumer if you own a Tasty™ by Cuisinart® 5-Speed Hand Mixer that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Tasty™ by Cuisinart® 5-Speed Hand Mixer will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Tasty™ by Cuisinart® 5-Speed Hand Mixer should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty

service, simply call our toll-free number 1-800-726-0190 for additional information from our Consumer Service Representatives, or send the defective product to Consumer Service at Cuisinart, 7475 North Glen Harbor Blvd., Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order made payable to Cuisinart (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

BEFORE RETURNING YOUR CUISINART® PRODUCT

If you are experiencing problems with your Tasty™ by Cuisinart product, we suggest that you call our Cuisinart® Service Center at 1-800-726-0190 before returning the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Your Tasty™ by Cuisinart® 5-Speed Hand Mixer has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

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