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# **Dash DONUT MAKER DDDM700 User Manual**

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**Dash DONUT MAKER DDDM700 User Manual**



The kitchen team at Delish, the fastest growing food media site on the internet, and the appliance experts at Dash have teamed up to create this one-of-a-kind kitchen line. With your beautiful new Delish by Dash, the possibilities are endless. Inside you'll find top-rated recipes from Delish, reimagined for your new donut maker.

## Important Safeguards

**ATTENTION:** It is extremely important to read ALL instructions and safety information before use.

- READ AND SAVE THIS INSTRUCTION MANUAL.
- For Household Use Only.
- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- **Warning:** Hot surfaces! Never touch the Cooking Surface or Cover while appliance is in use. Always lift and lower the Cover by the Cover Handle.
- DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury. Lift from the side.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids. The Donut Maker is NOT dishwasher safe.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Donut Maker and its nonstick Cooking Surface.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- DO NOT use the Donut Maker near water or other liquids, with wet hands, or while standing on a wet surface.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 9AM – 9PM EST Monday – Friday or by email at [support@bydash.com](mailto:support@bydash.com).
- Do not use metal utensils on the Cooking Surface as this will damage the nonstick surface.

- 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 provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Allow Donut Maker to cool completely before putting on or taking off parts, and before moving, cleaning, or storing.
- Close supervision is necessary when any appliance is used by or near children.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Always be sure to unplug the appliance from outlet prior to moving, cleaning, storage, and when not in use.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the Donut Maker can result in property damage or even in personal injury.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in, or tripping over, a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is grounded, the extension cord should be a grounding 3- wire cord. The extension 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.

## Parts & Features



## Before First Use

1. Remove all packaging materials.
2. Check that the Donut Maker has no visible damage and that no parts are missing.
3. Before using the Donut Maker for the first time or after prolonged storage, wash and dry the appliance and any

accompanying accessories.

4. If the appliance is preheated before use, donuts will cook faster. To preheat, plug the polarized power cord into a wall socket. The indicator Light will turn on, showing that the Donut Maker is preheating.

5. Once the Indicator Light has turned off, the Donut Maker is fully heated.

## Using Your Donut Maker

1. Place the Donut Maker on a stable, flat, heat-resistant surface.



**TIP:** Lay a heat-resistant lining, such as a cooking tray, beneath the appliance to shield the countertop from any potential drips (photo A).

2. Plug the Donut Maker into a wall socket. The Indicator Light will illuminate upon being plugged in, indicating the Donut Maker is on.

3. Allow the Donut Maker to fully preheat. The Indicator Light will turn off when fully heated.

4. Prepare batter using any one of the included recipes, or using a store-bought dough. Using store-bought dough can reduce prep time.



**TIP:** To get a more accurate pour for donuts, place the mixture into a pastry bag or a plastic bag with a small hole cut in the corner (photo B).

5. Squeeze the button on the Cover Lid Handle and lift Cover Lid.



**TIP:** The Donut Mold Plate has a nonstick coating that releases food easily, but for best performance you can use a butter, oil, or a cooking spray to lightly grease the cooking surface (photo C).

6. Add batter to Donut Mold Plate until about  $\frac{3}{4}$  full (photo D).



7. Use the Cover Lid Handle to lower the lid and press down (photo E).



8. Allow donuts to cook, following suggested times in the Recipe Guide (Page 23-30) or to your desired doneness.





9. Use a toothpick to remove donuts from the mold, as they will be hot on both sides (photo F).

10. Place donuts on a wire rack to cool and decorate (photo G).



**TIP:** If frosting donuts, do so on a wire rack over wax paper.

## Tips & Tricks

- Be sure not to overfill the Donut Mold Plate, as this may cause batter to spill into neighboring molds or onto the heating plate once the batter expands while cooking. We recommend adding batter until each mold is  $\frac{3}{4}$  full.
- Cooking spray, oil, and butter are not necessary to prevent sticking in the molds, but using them may help the donuts release more easily.
- Plugging in the Donut Maker to preheat for a few minutes before adding batter will speed up the preparation process by eliminating the waiting time.
- Be sure to follow the cleaning guidelines, outlined in “Cleaning & Maintenance,” to avoid scratch-ing or damaging the nonstick coating.
- When filling back cavities with batter, ensure the Cover Lid is fully open and exercise caution to avoid burning fingertips.
- An amount of time as small as 30 seconds can make a big difference in whether donuts are cooked to satisfaction or overcooked, so be sure to keep a timer handy. We recommend baking for 1  $\frac{1}{2}$  minutes on one side, then flipping and baking for another 4 minutes on the other side.
- Use a toothpick to flip the donuts to avoid putting fingertips at risk near the hot Donut Mold Plate.
- To add batter to molds, scoop batter into 1-gallon freezer size plastic bag and seal partway. Snip off  $\frac{1}{8}$  " from corner of the bag and, with the open corner facing the Donut Maker, squeeze bag until each mold is  $\frac{3}{4}$  full. Fold the bag between rounds of baking to avoid leakage or dripping.
- The hottest part of the Donut Mold Plate is directly in the center, so fill the center mold with batter last to reduce the risk of overcooking it.
- Get creative when frosting! Use a spoon to drizzle glaze or toppings for detailed frosting projects.

- Try making the donuts ahead of time! They'll stay fresh in a sealed bag for up to two days.



## **Cleaning & Maintenance**

- Remove the plug from the wall socket and let the Donut Maker cool down completely.
- Make sure the appliance has cooled down completely before cleaning the nonstick Donut Mold Plates.
- Thoroughly clean the appliance after every use.
- Do not clean the Donut Mold Plates with metal kitchen utensils or abrasive cleaning materials, as they may damage the nonstick coating.
- Wipe the outside of the Donut Maker with a moist, soft cloth.
- Alternatively, the Donut Mold Plates can be cleaned with hot water, dish soap, and a non-abrasive sponge.
- Clean the Donut Mold Plates with a soft cleaning brush to remove any batter residue.
- Make sure that the appliance is unplugged and all parts are clean and dry before storing.

## **Troubleshooting**

PROBLEM	POSSIBLE CAUSE	SOLUTION
The Donut Maker does not turn on.	The appliance is not plugged in.	Plug the Donut Maker a grounded wall socket.
The batter is not done after the recommended time.	The batter is clumpy or too dense.	Allow an additional few minutes of cooking.
The plastic bag method of putting batter onto the Donut Mold Plate is not working.	You are using the incorrect size bag.	Ensure that you are using a 1-gallon freezer-size bag.  Make sure nothing is stuck to the Donut Mold Plates that may be blocking the heat from reaching the batter.
Batter is cooked unevenly in the Donut Maker.	Various batters need different amounts of exposure to heat.  Batter is being cooked improperly.	To properly cook the batter in the recipe guide, bake on one side for 1 ½ minutes. Then, using a toothpick, flip donuts and bake for another 4 minutes.
The Donut Maker won't close.	Something may be stuck between the handle and the dough mold plates.	Remove item that is stuck between handle and grill plate and clean any impacted surface.
The Donut Maker's nonstick coating does not work.	The nonstick coating may be blocked by dried grease or crust from a previous donut.	Wipe the nonstick dough molds with a soft, moist towel or another non-abrasive cleaning utensil.

## DELISH BY DASH DONUT MAKER

### RECIPE GUIDE

#### Best-Ever Donuts

Makes 18-20 mini donuts | Cook time: 5 minutes

#### Ingredients:

#### FOR THE DONUTS

- 2 c. all-purpose flour
- 2 tsp. baking powder
- 1 tsp. kosher salt



- ¼ tsp. baking soda Pinch of nutmeg (optional) 2 large eggs
- 1/3 c. packed brown sugar 1/3 c. granulated sugar ½ c. milk
- ½ c. sour cream
- 2 tbsp. melted butter
- 2 tbsp. vegetable oil
- 2 tsp. pure vanilla extract

#### FOR THE CHOCOLATE FROSTING

- ¼ c. milk
- 1 c. semisweet chocolate chips
- Sprinkles, for garnish

#### Directions

1. Plug in Donut Maker and grease with cooking spray. In a large bowl, whisk to combine flour, baking powder, salt, baking soda, and nutmeg if using.
  2. In a medium bowl, whisk to combine eggs, sugars, milk, sour cream, butter, vegetable oil, and vanilla until smooth. Pour wet ingredients into dry ingredients and fold until just combined. (Some lumps are OK!)
  3. Using a piping bag or resealable plastic bag, pipe batter into Donut Maker.
  4. Cook for 5 minutes or until donuts are golden.
  5. Meanwhile, combine chocolate chips and milk in a microwave-safe bowl. Microwave at half power in 30-second increments, stirring after each round, until chocolate is completely melted.
  6. Dip or spread donuts with frosting, then add sprinkles. Let chocolate set 10 minutes before serving..
- 

### Ice Cream Sandwich

#### Ingredients:

- 1 c. chocolate chips
- 6 Best-Ever Donuts
- 6 mini scoops strawberry ice cream

#### Directions

1. In a microwave-safe bowl, melt chocolate chips on low in 30-second intervals. Let cool.
  2. Halve donuts and scoop ice cream onto donut bottom, then sandwich with donut top.
  3. Dip half of donut in melted chocolate and transfer to a parchment-lined baking sheet or dish.
- 

### Donut Shortcakes

Makes 6 shortcakes | Cook Time: 10 minutes

#### Ingredients:

- 6 Best-Ever Donuts
- 1 c. heavy cream
- 2 tbsp. sugar
- ½ tsp. vanilla extract
- 1 c. strawberries, sliced

#### Directions

1. Slice donuts in half and set aside.
2. In the bowl of a Stand Mixer, combine cream, sugar and vanilla. Using the whisk attachment, whip until stiff peaks form. (Alternatively, you can whip the mixture with a hand mixer.)

3. Arrange donuts on a serving platter, open the donuts and set the tops aside. Dollop large spoonfuls of whipped cream onto the bottom half of each donut. Top each with sliced strawberries and cover with the top half of the donut. Dollop more whipped cream into the center of each donut and garnish with more strawberries.



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## Mocha Donut Cake

Serves 8-10 | Cook Time: 15 minutes

### Ingredients:

#### FOR THE CAKE

- 2 c. heavy cream
- 1/3 c. granulated sugar
- 2 tbsp. cocoa powder
- 1 tbsp. espresso powder
- 2 tsp. pure vanilla extract
- 24 Best-Ever Donuts

#### FOR THE GANACHE

- 1 c. semisweet chocolate chips
- 1/2 c. heavy cream
- Rainbow sprinkles, for decorating

### Directions

1. In a large bowl or a Stand Mixer fitted with a whisk attachment, combine heavy cream, sugar, cocoa powder, espresso powder, and vanilla extract and whip until soft peaks form.
2. Spread a thin layer on a cake plate or stand. Top with a ring of five donuts, then break up one and place pieces in the center to make a full even layer.
3. Top with a layer of mocha cream, making sure to get it into the donut holes and slightly spilling over tops, then top with another with donuts. Repeat until you have four layers, ending with whipped cream.
4. Cover with plastic wrap and refrigerate 6 hours.
5. When ready to serve, make ganache topping: In a small heatproof bowl, add chocolate chips. Pour over hot heavy

cream and let stand 2 minutes. Whisk until combined and creamy. Drizzle over cake and top with sprinkles.

6. Slice and serve.



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## Pumpkin Donuts

Makes 21 mini donuts | Cook time: 5 minutes

### Ingredients:

- Cooking spray
- 2 c. all-purpose flour
- 1½ tsp. pumpkin spice mix 1½ tsp. baking powder 1 tsp. kosher salt
- ¼ tsp. baking soda
- 2 large eggs
- ¾ c. pumpkin puree
- ½ c. granulated sugar
- ⅓ c. packed brown sugar ¼ c. melted butter
- 1 tsp. pure vanilla extract 1½ c. powdered sugar
- 5 to 7 tbsp. maple syrup Cinnamon sugar, for dusting

### Directions

1. Plug in Donut Maker and grease with cooking spray. In a medium bowl, whisk to combine flour, pumpkin spice, baking powder, salt, and baking soda.
2. In a large bowl, whisk to combine eggs, pumpkin puree, granulated sugar, brown sugar, butter, and vanilla until smooth. Add dry ingredients into wet ingredients and stir until just combined.
3. Spoon batter into a piping bag or resealable plastic bag. Cut off the tip and pipe batter into Donut Maker molds.
4. Cook 5 minutes in the Donut Maker. Carefully remove donuts and let them cool on a wire rack. Repeat with remaining batter.
5. In a medium bowl, whisk together the powdered sugar and 5 tablespoons of the maple syrup until smooth. If glaze is thick, add remaining maple syrup, a little bit at a time.
6. Dip tops of donuts in glaze; transfer to a baking sheet and sprinkle with cinnamon sugar. Allow glaze to set before serving, about 30 minutes.

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## Everything Keto Bagels

Makes 14 mini everything bagels | Cook Time: 10 minutes

### Ingredients:

- 2 c. almond flour
- 1 tbsp. baking powder
- 3 c. shredded mozzarella cheese
- 2 oz. cream cheese
- 2 large eggs
- 1 tbsp. butter or coconut oil, melted
- 3 tbsp. everything bagel seasoning

### Directions

1. Plug in Donut Maker and grease with cooking spray. In a large bowl, whisk the almond flour with the baking powder. In a medium microwave safe bowl, combine the mozzarella cheese and cream cheese. Microwave, stirring every 30 seconds, until the cheese is melted and combined, about 2 minutes total.
  2. Scrape the cheese mixture into the bowl with the almond flour mixture and add the two eggs. Mix until well combined. Divide the dough into 14 equal portions. Roll each portion into a ball. Press your finger into the center of each ball and stretch to form a bagel shape. Arrange bagels in Donut Maker.
  3. Cook in the Donut Maker for 10 minutes. Brush the tops with butter and sprinkle with everything bagel seasoning. Let cool 10 minutes before serving.
- 

## Keto Cake Donuts

Makes 14 mini donuts | Cook time: 4 minutes

### Ingredients:

#### FOR THE DONUTS

- Cooking spray
- 1 c. almond flour
- ¼ c. keto-friendly granulated sugar (such as Swerve)
- 2 tsp. baking powder
- ¼ tsp. kosher salt
- 4 tbsp. melted butter
- ¼ c. heavy cream
- 2 large eggs
- ½ tsp. pure vanilla extract

#### FOR THE CHOCOLATE GLAZE

- 1½ c. keto-friendly powdered sugar
- ¼ c. cocoa powder
- ½ c. water
- 1 tsp. pure vanilla extract Pinch kosher salt

### Directions

1. Plug in Donut Maker and grease with cooking spray.
2. In a large bowl, whisk to combine almond flour, granulated sugar, baking powder, and salt.
3. In a medium bowl, whisk together melted butter, cream, eggs, and vanilla. Fold wet ingredients into dry ingredients until just combined. Fill each donut mold with batter.
4. Cook for 4 minutes in the Donut Maker and carefully remove donuts to a cooling rack.
5. Make the chocolate glaze: Sift powdered sugar and cocoa powder together into a large bowl. Add water and vanilla

and whisk until smooth.

6. Fit a cooking rack into a medium sheet tray and pour glaze over donuts, Let set 10 minutes



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## Cinnamon Sugar Vegan Donuts

Makes 12 mini donuts | Cook time: 6 minutes

### Ingredients:

#### FOR THE DONUTS

- 1 c. all-purpose flour
- 1 tsp. baking powder
- 1 tsp. ground cinnamon
- ½ tsp. baking soda
- ½ tsp. kosher salt
- ⅔ c. unsweetened almond milk
- ½ c. granulated sugar
- ¼ c. melted vegan butter
- 1 tsp. apple cider vinegar
- 1 tsp. pure vanilla extract

#### FOR THE CINNAMON-SUGAR COATING

- 1 c. granulated sugar
- 4 tsp. ground cinnamon
- Pinch kosher salt

### Directions

1. Plug in Donut Maker and grease with cooking spray. In a large bowl, whisk together flour, baking powder, cinnamon, baking soda, and salt.
2. In a medium bowl, whisk together almond milk, sugar, butter, apple cider vinegar, and vanilla. Pour into dry ingredients and mix until just combined. Transfer batter to a piping bag and pipe into the Donut Maker.
3. Cook 6 minutes. Remove donuts from Donut Maker and let cool slightly on a cooling rack.
4. In a medium bowl combine sugar, cinnamon, and a pinch of kosher salt. Gently toss donuts in cinnamon sugar while still warm.



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## Customer Support

Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit [bydash.com/feelgood](https://bydash.com/feelgood).

Our customer support teams in the US and Canada are at your service Monday – Friday during the times below. Reach us at 1 (800) 898-6970 or [support@bydash.com](mailto:support@bydash.com)



Hey Hawaii! You can reach our customer service team from 3AM to 3PM. And also, Alaska, feel free to reach out from 5AM – 5PM.

## Warranty

### STOREBOUND, LLC – 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.



Send all inquiries to [support@bydash.com](mailto:support@bydash.com).  
There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations 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.

## REPAIRS

**DANGER!** Risk of electric shock! The Dash Delish Donut Maker is an electrical appliance.

Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the device.

## TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz

Power Rating 1000W

Stock# DDDM700\_20210920\_V3

Made in China

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