



Dash Express Mini Donut Maker DDM007 User Manual

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DDM007

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IMPORTANT SAFEGUARDS

PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

When using electrical appliances, basic safety precautions should be followed, including:

- 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 Express Mini Donut Maker is NOT dishwasher safe.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Express Mini Donut Maker and its non-stick 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 Express Mini 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 7AM – 7PM PST Monday – Friday or by email at support@bydash.com.
- Do not use metal utensils on the Cooking Surface as this will damage the non-stick 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 Express Mini 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 Express Mini 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



Using Your Express Mini Donut Maker

BEFORE USING YOUR EXPRESS MINI DONUT MAKER

1. Remove all packaging materials.
2. Check that the Express Mini Donut Maker has no visible damage and that no parts are missing.
3. Before using the Express Mini 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 and allow red light to turn on.
5. Once the Indicator Light has turned off, the Express Mini Donut Maker is fully heated.





Using Your Express Mini Donut Maker

1. Place the appliance 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).

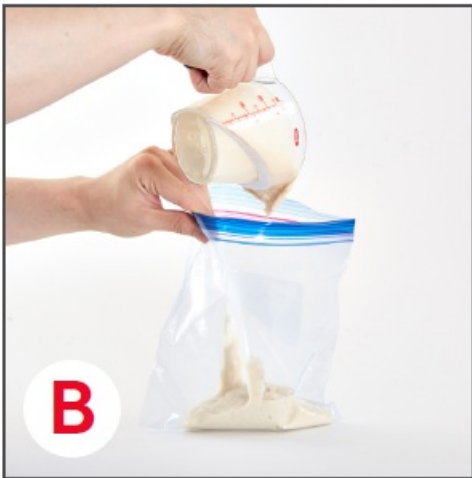


2. Plug the appliance into a wall socket. The Indicator Light will illuminate upon being plugged in, indicating the Donut Maker is on.

3. Allow the appliance 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 non-stick 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 23-37) or to your desired doneness (photo F).



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



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



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

TIPS & TRICKS

1. 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.
2. Cooking spray, oil, and butter are not necessary to prevent sticking in the molds, but using them may help the donuts release more easily.
3. 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.
4. Be sure to follow the cleaning guidelines, outlined in "Cleaning & Maintenance," to avoid scratching or damaging the non-stick coating.
5. When filling back cavities with batter, ensure the Cover Lid is fully open and exercise caution to avoid burning fingertips.
6. 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.
7. Use a toothpick to flip the donuts to avoid putting fingertips at risk near the hot Donut Mold Plate.
8. To add batter to molds, scoop batter into 1-gallon freezer size plastic bag and seal partway.

Snip off 1" 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.

9. 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.
10. Get creative when frosting! Use a spoon to drizzle glaze or toppings for detailed frosting projects.
11. 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 non-stick 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 non-stick 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 into 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.
Batter is cooked unevenly in the Donut Maker.	Various batters need different amounts of exposure to heat. Batter is being cooked improperly.	Make sure nothing is stuck to the Donut Mold Plates that may be blocking the heat from reaching the batter. 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 Cover Lid won't close.	Something may be stuck between the handle and the Donut Mold Plates.	Remove item that is stuck between handle and Donut Mold Plate and clean any impacted surface.
The Donut Maker's non-stick coating does not work.	The non-stick coating may be blocked by dried grease or crust from a previous donut.	Wipe the non-stick Donut Mold Plates with a soft, moist towel or another non-abrasive cleaning utensil.

RECIPE GUIDE

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Classic Mini Donuts

Yield: 28 mini donuts

Ingredients:

1½ cups all-purpose flour
2 tsp baking powder
½ cup sugar
¼ tsp salt
1 large egg
½ cup whole milk
1 tsp vanilla extract
4 tbsp unsalted butter, melted

Directions:

1. Mix together flour, baking powder, sugar and salt in a medium bowl.
2. Whisk together the egg, milk, vanilla extract and butter in a separate bowl.
Mix dry ingredients into the wet ingredients until well combined.
3. Scoop batter into 1-gallon plastic bag and seal partway. Snip off " from corner of the bag. Add batter to donut molds until about ¾ full.
4. Bake for 1½ minutes. Using a toothpick, flip donuts and bake for another 4 minutes



Apple Cider Mini Donuts

Yield: 28 mini donuts

Ingredients:

1 cup apple cider
1½ cups all-purpose flour
1½ tsp baking powder
½ tsp cinnamon
¼ tsp nutmeg
¼ tsp salt
¼ cup Greek yogurt
½ cup brown sugar
1 large egg
1 tsp vanilla extract
4 tbsp unsalted butter, melted

Directions:

1. In small saucepan, boil the cider until reduced to ½ cup. Cool to room temperature.
 2. Mix together flour, baking powder, cinnamon, nutmeg and salt in a medium bowl.
 3. Whisk together Greek yogurt, sugar, egg, vanilla extract and butter in a separate bowl. Mix the dry ingredients into the wet until well combined.
 4. Scoop batter into 1-gallon plastic bag and seal partway. Snip off " from corner of the bag. Add batter to donut molds until about ¾ full.
 5. Bake for 1 ½ minutes. Using a toothpick, flip donuts and bake for another 4 minutes.
-



Chocolet Mini Donuts

Yield: 28 mini donuts

Ingredients:

1½ cups all-purpose flour
cup Dutch process cocoa powder
2 tsp baking powder
¼ tsp salt
1 large egg
½ cup sugar
¼ cup sour cream or Greek yogurt
1 tsp vanilla extract
3 tbsp butter, melted
2/3 cup whole milk

Directions:

1. Mix together flour, cocoa powder, baking powder and salt in a medium bowl.
2. Whisk together the egg, sugar, vanilla extract, milk and melted butter in a separate bowl. Mix in half the flour mixture, then half the Greek yogurt. Repeat until batter is just blended.
3. Scoop batter into 1-gallon plastic bag and seal partway. Snip off " from corner of the bag. Add batter to donut molds until about ¾ full.
4. Bake for 1½ minutes. Using a toothpick, flip donuts and bake for another 4 minutes.



Banana Bread Mini Donuts

Yield: 21 mini donuts

Ingredients:

¾ cup all-purpose flour
1 tsp baking powder
½ tsp cinnamon
¼ tsp salt
½ cup brown sugar
1 large egg
½ cup mashed banana
1 tsp vanilla extract
¼ cup vegetable oil

Directions:

1. Mix together flour, baking powder, cinnamon and salt in a medium bowl.
 2. Whisk together the sugar and egg in a separate bowl. Thoroughly mix in mashed banana, vanilla extract and oil. Add the dry ingredients, mixing until well combined.
 3. Scoop batter into 1-gallon plastic bag and seal partway. Snip off " from corner of the bag. Add batter to donut molds until about ¾ full.
 4. Bake for 1 ½ minutes. Using a toothpick, flip donuts and bake for another 4 minutes.
-



Vegan Mini Donuts

Yield: 28 mini donuts

Ingredients:

1½ cups all-purpose flour
2 tsp baking powder
⅔ cup sugar
½ tsp cinnamon
⅔ cup almond milk
2 tbsp applesauce
1 tsp vanilla extract
4 tbsp vegan butter, melted

Directions:

1. Mix together flour, baking powder, and sugar in a medium bowl.
 2. Whisk together vegan or almond milk, apple sauce, vanilla and melted vegan butter in a separate bowl. Add the dry ingredients, mixing until well combined.
 3. Scoop batter into 1-gallon plastic bag and seal partway. Snip off " from corner of the bag. Add batter to donut molds until about ¾ full.
 4. Bake for 1 ½ minutes. Using a toothpick, flip donuts and bake for another 4 minutes.
-



Funfetti Mini Donuts

Yield: 28 mini donuts

Ingredients:

1½ cups all-purpose flour
½ cup rainbow sprinkles
2 tsp baking powder
½ cup sugar
¼ tsp salt
1 large egg
½ cup whole milk
1 tsp vanilla extract
4 tbsp unsalted butter, melted

Directions:

1. Mix together flour, baking powder, sugar, sprinkles and salt in a medium bowl.
 2. Whisk together the egg, milk, vanilla extract and butter in a separate bowl. Mix dry ingredients into the wet ingredients until well combined.
 3. Scoop batter into 1-gallon plastic bag and seal partway. Snip off 1 8 " from corner of the bag. Add batter to donut molds until about ¾ full.
 4. Bake for 1 ½ minutes. Using a toothpick, flip donuts and bake for another 4 minutes.
-



Thick Vanilla Glaze

Ingredients:

¾ cup confectioners sugar
½ tsp vanilla extract
2½ tbsp heavy cream

Thin Vanilla Glaze

Ingredients:

¾ cup confectioners sugar
½ tsp vanilla extract
2 tbsp whole milk



CHOCOLATE GLAZE

Ingredients:

¾ cup confectioners sugar
3 tbsp Dutch process cocoa powder
½ tsp vanilla extract
2 ½ tbsp half and half



PEANUT BUTTER GLAZE

Ingredients:

½ cup confectioners sugar
2 tbsp peanut powder
2 tbsp whole milk



LEMON GLAZE

Ingredients:

¾ cup confectioners sugar
1 tbsp lemon juice
1 tsp lemon zest



NUTELLA GLAZE

Ingredients:

½ cup confectioners sugar
¼ cup Nutella
1 ½ tbsp whole milk



MAPLE GLAZE

Ingredients:

¾ cup confectioners sugar
1 tbsp maple syrup
1 tbsp whole milk



CINNAMON SUGAR

Ingredients:

½ cup granulated sugar
2 tsp ground cinnamon
¼ cup melted butter, for dipping





RECOMMENDED COMBINATIONS

DONUT	GLAZE	TOPPING
Classic & Vegan	Vanilla	Sprinkles
	Half Vanilla, Half Chocolate	
	Vanilla, Tinted for Unicorn	
	Vanilla, Tinted for Cookie Monster	
Chocolate	Lemon	Fresh berries
	Peanut	Raspberry jam
	Cinnamon Sugar	
Chocolate	Chocolate	Sprinkles
		Shredded coconut
	Peanut Butter	Chocolate s sprinkles
		Chopped peanuts
Apple Cider	Vanilla	Pecans
	Maple	Dried cranberries
		Crumbled bacon bits
Banana	Chocolate	Chocolate
		Peanuts
	Peanut	Chocolate sprinkles
		Chopped peanuts

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.

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



Hey Hawaii! You can reach our customer service team from 5AM to 5PM. And also, Alaska, feel free to reach out from 6AM – 6PM.

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.

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 Express Mini Donut Maker is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances. Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Model: DDM007
Voltage: 120V ~ 60Hz
Power Rating: 760W
Stock#: DDM007_20210311_V8

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