



DASH Express Mini Donut Maker Instruction Manual

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DASH Express Mini Donut Maker



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IMPORTANT SAFEGUARDS

IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

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

- Read all instructions.
- For Household Use Only.
- 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 the appliance as this may damage the Express Mini 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 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](tel:800-898-6970) 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 can be used by persons with reduced physical, sensory or mental capabilities or lack of experience of knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
- 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.
- Save these instructions.

PARTS & FEATURES



Using The 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, at which point the Indicator Light will light up. This indicates that the Maker is heating in preparation to cook.

5. When the Indicator Light turns off, that means that the Maker is ready to begin cooking.



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 and heating.

3. Allow the appliance to fully preheat. The Indicator Light will turn off when fully heated and ready for cooking.
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: For a more precise batter pour, place the mixture into a pastry bag or a plastic bag with a small hole cut in the corner (**photo B**).



5. Carefully lift the Cover Lid.

TIP: The Donut Mold Plate has a nonstick coating that releases food easily, but for best results, grease the cooking surfaces with a light coating of cooking oil or melted butter (**photo C**).



6. Add batter to Donut Molds until each is about $\frac{3}{4}$ full (**photo D**).



Note: Aerosol cooking sprays often contain soy lecithin, an additive that can cause nonstick surfaces to become sticky and hard to clean over time.

To ensure the longevity of your product, avoid aerosols and instead grease cooking surfaces using a silicone basting brush or a non-aerosol spray bottle.

7. Use the Cover Lid Handle to lower the lid until the Maker is closed for cooking **(photo E)**.



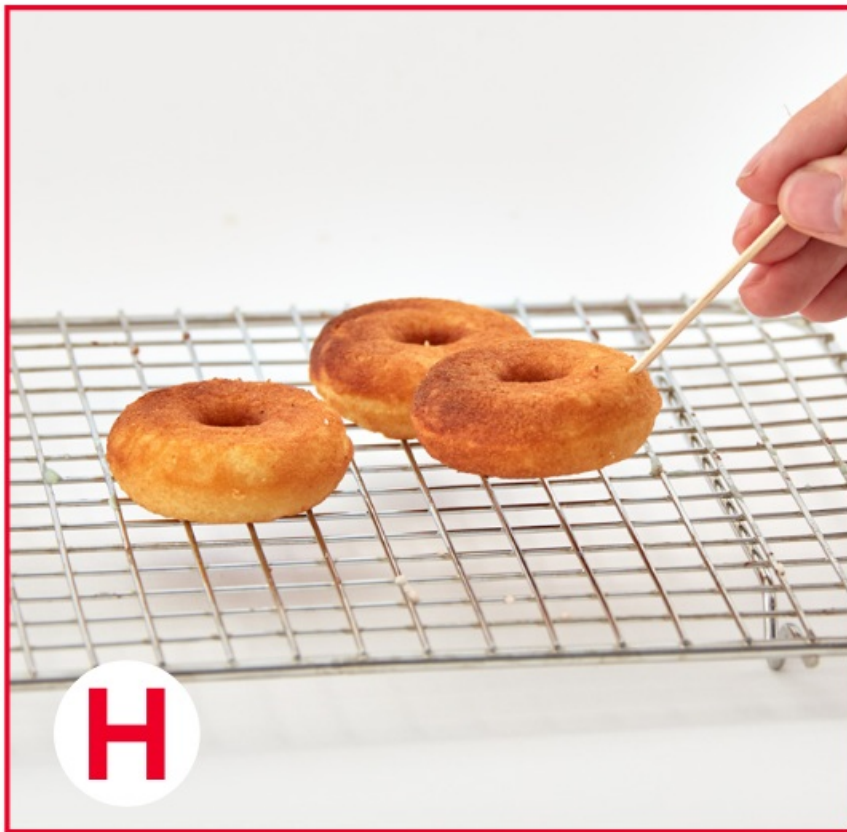
8. Allow donuts to cook following suggested times in the Recipe Guide (Page 19-33) or to your desired doneness **(photo F)**.



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



10. Place donuts on a wire rack to cool. Wait until cooled completely before beginning to decorate. **(photo H)**.



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. It is recommended to add batter until each mold is $\frac{3}{4}$ full.
- 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 waiting time.
- Be sure to follow the cleaning guidelines outlined in “Cleaning & Maintenance” to avoid scratching or damaging the nonstick coating.
- When filling back Molds 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. It is recommended to bake for $1\frac{1}{2}$ minutes on one side then flip and bake for another 4 minutes on the other side.
- Use a toothpick to flip the donuts to avoid burning or damaging fingertips on the hot cooking surfaces.
- For added precision when adding batter to the 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 completely prior to moving or cleaning.
- Once cool, thoroughly clean the appliance after every use.
- The Mini Donut Maker is NOT dishwasher safe and should never be submerged in water; it must be hand washed.
- Do not clean the cooking surfaces with metal kitchen utensils or abrasive cleaning materials as they may damage the nonstick coating.
- To clean, wipe the outside of the Donut Maker with a moist, soft cloth.
- To clean the cooking surfaces, use hot water, dish soap, and a non-abrasive sponge or cloth.
- If there is any remaining batter residue on the cooking surfaces, use a soft cleaning brush.
- Ensure 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.	A larger plastic bag will be more efficient.	Use 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 1½ 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 nonstick coating does not work.	The nonstick coating may be blocked by dried grease or crust from a previous donut.	Wipe the nonstick Donut Mold Plates with a soft, moist towel or another non-abrasive cleaning utensil.

RECIPE GUIDE

CLASSIC MINI DONUTS



Prep Time: 5-7 minutes

- Cook Time: 20-22 minutes
- Serves: 25-28 mini donuts

Ingredients

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

Directions

1. Mix together flour, baking powder, sugar, and salt in a medium bowl.
2. Whisk together egg, milk, vanilla extract, and butter in a separate bowl. Mix dry ingredients with 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 1½ minutes. Using a toothpick, flip donuts and bake for another 2-3 minutes or until desired doneness.



APPLE CIDER MINI DONUTS



Prep Time: 5-7 minutes

- Cook Time: 20-22 minutes
- Serves: 25-28 mini donuts

Ingredients

For the donuts:

- 1¼ cups all-purpose flour
- ¾ teaspoon baking powder
- ¼ teaspoon baking soda
- 1 tablespoon ground cinnamon
- ¼ teaspoon salt
- ½ cup apple cider
- ¼ cup plain Greek yogurt, regular or 2% reduced fat
- 4 tablespoons unsalted butter, softened
- 2 tablespoons vegetable oil
- ½ cup white sugar
- ¼ cup brown sugar
- 1 large egg
- 1 teaspoon vanilla extract

For the topping:

- 2 tablespoons melted butter
- 1/3 cup white sugar
- 1 teaspoon ground cinnamon

Directions

1. In a medium bowl combine flour, baking powder, baking soda, cinnamon, and salt.
2. In a measuring cup mix apple cider and Greek yogurt.
3. In a separate bowl, add butter, oil, and sugars together and mix until light and fluffy.
Then add the egg and vanilla and mix until combined, scraping the sides of the bowl as necessary.
4. Combine all wet ingredients and begin slowly adding in the dry ingredients in increments, 1/3 of the dry mixture at a time. Once all ingredients are fully incorporated, mix thoroughly.
5. Scoop batter into a 1-gallon plastic bag and seal partway. Snip off 1/8" from the corner of the bag. Add batter to Donut Molds until around ¾ full.
6. Bake for 1½ minutes. Using a toothpick, flip donuts and bake for another 2 minutes (or until brown).
7. Once all donuts are finished cooking, melt butter in a small dish. In a separate bowl, mix together some sugar and cinnamon. Dip the donuts in the butter, then dip them in the cinnamon sugar mixture. Serve warm and enjoy!



CHOCOLATE MINI DONUTS



Prep Time: 5-7 minutes

- Cook Time: 20-22 minutes
- Serves: 25-28 mini donuts

Ingredients

- 1½ cups all-purpose flour
- ⅓ cup cocoa powder
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 1 large egg
- ½ cup sugar
- ¼ cup sour cream or Greek yogurt
- 1 teaspoon vanilla extract
- 3 tablespoons butter, melted
- ⅔ 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 1/8" from corner of the bag.
Add batter to donut molds until about 3/4 full.
4. Bake for 1½ minutes. Using a toothpick, flip donuts and bake for another 2-3 minutes or until desired doneness.



BANANA BREAD MINI DONUTS



Prep Time: 5-7 minutes

- Cook Time: 20-22 minutes
- Serves: 18-20 mini donuts

Ingredients

- ¾ cup all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon cinnamon
- ¼ teaspoon salt

- ½ cup brown sugar
- 1 large egg
- ½ cup mashed banana, about 1 small banana
- 1 teaspoon 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 1/8" 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 2-3 minutes or until desired doneness.

VEGAN MINI DONUTS



Prep Time: 5-7 minutes

- Cook Time: 20-22 minutes
- Serves: 25-28 mini donuts

Ingredients

- 1½ cups all-purpose flour
- 2 teaspoons baking powder
- 2/3 cup sugar
- ½ teaspoon cinnamon
- 2/3 cup non-dairy milk of your choice
- 2 tablespoons applesauce
- 1 teaspoon vanilla extract
- 4 tablespoons vegan butter, melted

Directions

1. Mix together flour, baking powder, and sugar in a medium bowl.
2. Whisk together milk, apple sauce, vanilla, and melted 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 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 2-3 minutes or until desired doneness.

CONFETTI MINI DONUTS



Prep Time: 5-7 minutes

- Cook Time: 20-22 minutes
- Serves: 25-28 mini donuts

Ingredients

- 1½ cups all-purpose flour
- ½ cup rainbow sprinkles
- 2 teaspoons baking powder
- ½ cup sugar
- ¼ teaspoon salt
- 1 large egg
- ½ cup whole milk
- 1 teaspoon vanilla extract
- 4 tablespoons 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 $\frac{3}{4}$ full.

4. Bake for $1\frac{1}{2}$ minutes. Using a toothpick, flip donuts and bake for another 2-3 minutes or until desired doneness.

THICK VANILLA GLAZE



Ingredients

- $\frac{3}{4}$ cup confectioners' sugar
- $\frac{1}{2}$ teaspoon vanilla extract
- $2\frac{1}{2}$ tablespoons heavy cream

Directions For Glazes:

1. Whisk together all ingredients in a small bowl until creamy and smooth.
2. Dip top of donuts into the glaze and place on a cooling rack unglazed side down.
3. While coating is wet, sprinkle with desired toppings. Allow to set on cooling rack until coating is firm.

THICK VANILLA GLAZE

Ingredients

- $\frac{3}{4}$ cup confectioners' sugar
- $\frac{1}{2}$ teaspoon vanilla extract
- 2 tablespoons whole milk

CHOCOLATE GLAZE



Ingredients

- $\frac{3}{4}$ cup confectioners' sugar
- 3 tablespoons cocoa powder
- $\frac{1}{2}$ teaspoon vanilla extract

- 2½ tablespoons half and half

LEMON GLAZE



Ingredients

- ¾ cup confectioners' sugar
- 1 tablespoon lemon juice
- 1 teaspoon lemon zest

MAPLE GLAZE



Ingredients

- ¾ cup confectioners' sugar
- 1 tablespoon maple syrup
- 1 tablespoon whole milk

CINNAMON SUGAR



Ingredients

- ½ cup granulated sugar

- 2 teaspoons ground cinnamon
- ¼ cup melted butter, for dipping

NUTELLA® GLAZE



Ingredients

- ½ cup confectioners' sugar
- ¼ cup Nutella®
- 1½ tablespoons whole milk

PEANUT BUTTER GLAZE



Ingredients

- ½ cup confectioners' sugar
- 2 tablespoons peanut powder
- 2 tablespoons whole milk



RECOMMENDED COMBINATIONS

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

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 support@bydash.com 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. StoreBound will not ship 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.

All replacement inquiries are to be submitted to support@bydash.com or contact Customer Support at 1-[800-898-6970](tel:800-898-6970). There are no express warranties except as listed above.

Warranty is voided if used outside of the 50 states of the United States, the District of Columbia or the 10 provinces of

Canada. Warranty is voided if used with an electric adapter/converter or used with any voltage plug other than

120V. 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.

Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

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_20221215_V19

CUSTOMER SUPPORT



We want you to Feel Good about your Dash products! Sign up for our Feel Good Rewards program at bydash.com/feelgood to DOUBLE your warranty, part of our commitment to quality and customer satisfaction.


We're here to help! Our customer support teams in the US and Canada are at your service Monday – Friday.

Contact us at 1 [800-898-6970](tel:800-898-6970) or support@bydash.com.





Documents / Resources

 A teal-colored mini donut maker with a circular top and a small handle. The text "EXPRESS MINI DONUT MAKER" is printed on the front. There are two red circular badges: one on the top left with the Dash logo and "NEW", and one on the top right with "25% OFF".	<p>DASH Express Mini Donut Maker [pdf] Instruction Manual</p> <p>DDM007 Express Mini Donut Maker, DDM007, Express Mini Donut Maker, Mini Donut Maker, Donut Maker</p>
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References

- [Dash](#)
- [Feel Good Rewards – Dash](#)
- [User Manual](#)

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