

Cuisinart®

Power Advantage® 7-Speed Hand Mixer with Storage Case

HM7U



Instruction
& Recipe
Booklet

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

Congratulations on your purchase of the Hand Mixer.

For over 50 years Cuisinart's aim has been to produce the very finest kitchen equipment. All Cuisinart products are engineered for exceptionally long-life, and designed to be easy to use as well as to give excellent performance day after day.

To learn more about our products and for recipe ideas visit our website www.cuisinart.co.uk

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be taken, including the following:

1. **Read all instructions.**
2. **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.**
3. To protect against risk of electric shock, do not put the hand mixer motor housing or cord in water or other liquids. If hand mixer motor housing or cord falls into liquid, unplug the cord from outlet immediately. **Do not reach into the liquid.**
4. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
5. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters and other accessories/attachments during operation to reduce risk of injury to persons, and/or damage to the mixer.
6. Remove all accessories/attachments from the mixer before washing.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact the manufacturer at their customer service telephone number for information on examination, repair, or 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. Do not let cord hang over edge of table or counter which could result in damage to the mixer or in personal injury.

11. To avoid damage to cord and possible fire or electrocution hazard, do not let cord contact hot surfaces, including the stove.
12. Use storage case to specifically store hand mixer unit and attachments.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

NOTICE

The maximum rating is based on the attachment that draws the greatest load (power or current); other recommended attachments may draw significantly less power or current.

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FEATURES AND BENEFITS

200 Watt DC Motor

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

Maximum Comfort

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

Automatic Feedback

No need for a power boost. An electronic feedback mechanism automatically feeds in extra power when needed. It assures that the mixer will not bog down, even when mixing heavy loads.

SmoothStart®

When the mixer is turned on, the beaters start spinning very slowly to prevent ingredients from splattering.

Easy to Clean

The Power Advantage® 7-Speed Hand Mixer has a smooth, sealed base; wipes clean instantly.

1. Speed Control

Fingertip control for all speeds.

2. Rotating Cord

Unique center cord will freely rotate with comfort for right- or left-handed use.

3. Beater Release Lever

Conveniently located for easy ejection of beaters, whisk, or dough hooks.

4. Heel Rest

Allows mixer to rest upright on countertop.

5. Easy-Clean Beaters

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

6. Balloon Whisk

Great for whipping double cream or egg whites. May also be used for anything that you would normally whisk by hand, like crêpe batters or eggs for omelets.

7. Dough Hooks

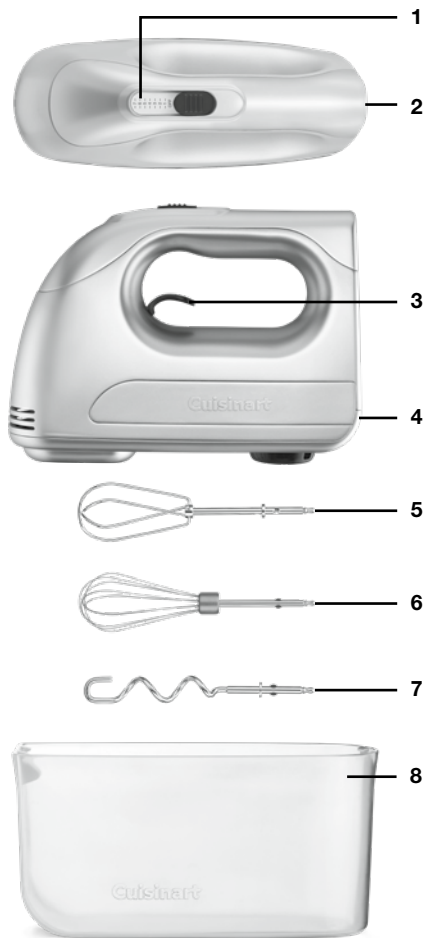
For preparing and kneading yeast doughs such as pizza and bread doughs. Easy to clean and dishwasher safe.

8. Storage Case

Safely stores hand mixer and accessories.

9. BPA Free (not shown)

All materials that come in contact with food are BPA free.



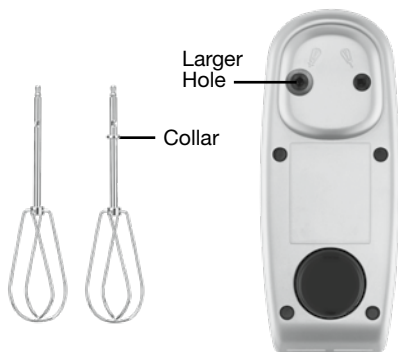
USE, CARE AND MAINTENANCE

USING THE MIXER

Inserting Beaters and Dough Hooks

With the mixer off and unplugged, insert beater or dough hook with collar into the larger hole. Push beater or dough hook in until it clicks into place. Insert the beater or dough hook without collar into the smaller hole.

Push beater or dough hook in until it clicks into place.



Inserting Balloon Whisk

With the mixer off and unplugged, hold balloon whisk at stem end, and insert into either hole. Push whisk in until it clicks into place. **DO NOT PUSH WHISK IN FROM WIRE END, AS YOU MAY DAMAGE WIRES.**

Turning Mixer ON/OFF

Plug mixer into outlet. Slide switch to turn mixer on. Mixer will immediately begin to mix on Speed 1. To turn mixer off, slide switch to OFF.

Changing Speeds

Slide switch amongst the 7 speed controls to increase or decrease the speed.

Attaching and Removing Storage Case from Mixer

1. Place accessories in case, then tuck in the mixer cord.
2. Align the tab on the back of the case with the bottom air vent in the back of the mixer. Gently push down the front of the mixer onto the case to secure.
3. To remove the mixer from the case, hold case firmly with a gentle squeeze, slightly push toward the back of the mixer while lifting mixer up from the front. Pull out the mixer from tab in the back of the case.

Removing All Accessories

With the unit turned off, unplug from wall outlet. Lift the beater release lever and remove the accessories from the mixer.

CLEANING

1. Wash beaters, dough hooks and whisk after each use in hot, soapy water or in a dishwasher.
2. **NEVER PUT THE MOTOR HOUSING IN WATER OR OTHER LIQUIDS TO CLEAN.** Wipe it with a damp cloth or sponge. Do not use abrasive cleansers, which could scratch the surface.
3. When not in use, your hand mixer should be disconnected, wiped down and stored in a safe, dry location out of reach of children. Use the storage case provided with hand mixer.

MAINTENANCE

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

NOTE: DO NOT USE THE CUISINART® HAND MIXER WITH NONSTICK COOKWARE.

QUICK REFERENCE GUIDE

MIXING TECHNIQUES

For mixing attachments only.

NOTE: The balloon whisk attachment is used only for light whipping. For all other mixing tasks, use the beaters or dough hooks.

Speed 1

- Start mixing most ingredients together
- Start whipping cream
- Start whipping egg whites
- Fold delicate creams and egg whites into batters
- Mix muffin and pancake batters

Speed 2

- Add nuts, chips, and dried fruit to doughs and batters
- Sift and aerate dry ingredients
- Add dry ingredients to batters/doughs
- Mix heavy cookie doughs
- Start kneading yeast doughs

Speed 3

- Cut cold butter into dry ingredients (for pie doughs, biscuits, and pastries)
- Mix cake batters
- Whip potatoes/squash
- Finish kneading yeast doughs

Speed 4

- Mix cookie dough
- Cream butter and sugar until light and fluffy
- Add eggs to batters/doughs

Speed 5

- Finish mixing frostings
- Beat whole eggs/yolks

Speed 6

- Whip egg whites

Speed 7

- Finish whipping cream
- Finish whipping meringues and egg whites

UK GUARANTEE

Limited Three-Year Guarantee

This appliance is guaranteed for consumer use for 3 years and is only valid within the United Kingdom.

This guarantee covers consumer use only i.e. defects occurring under normal use within the home from date of purchase or date of delivery, whichever is later.

If the product develops a fault due to defects in materials or manufacture **within 12 months** from the date of purchase, to avoid delays and unnecessary inconvenience, where possible please return the product to the point of purchase for an exchange.

If the product develops a fault due to defects in materials or manufacture **after 12 months** from the date of purchase, and within the guarantee period, Conair UK After Sales Service will repair or replace the product.

Exclusions

This guarantee will no longer be valid meaning that The Conair Group Ltd will not be liable to repair or replace your product where:

1. The appliance has been used on a voltage supply other than that which is marked on the product, or advised within this instruction booklet

2. The appliance has been purchased from an unauthorised stockist*
3. The appliance is used for professional / non domestic usage
4. Repairs or alterations have been attempted by unauthorised persons
5. The failure of the appliance is a direct result of misuse
6. The failure is a result of not following the instructions for use

This guarantee does not cover any cosmetic damage due to misuse of the product nor any damage to persons or property that occurs because of product misuse.

*unauthorised stockists include, but are not limited to online auction sites, private sellers and those selling second hand goods, refurbished products etc.

Please contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email support@cuisinart.co.uk for further information on authorised stockists.

Even where a refund may be applicable, no refund will be provided without a valid receipt or proof of purchase, we will only be able to offer a repair or replacement service. Please note this does not apply if the product was purchased directly from The Conair Group Ltd.

Guarantees on replacement products run from the original purchase date or date of delivery, whichever is later, and **not** from the date of replacement.

This guarantee is an additional benefit and does not affect your statutory rights as a consumer.

If you have any queries regarding this guarantee please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

UK AFTER SALES SERVICE

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

Return address:

Customer Care Centre

Conair Logistics

Unit 4, Revolution Park

Buckshaw Avenue

Buckshaw Village

Chorley

PR7 7DW

Please enclose your returns number, name and address details, together with a copy of proof of purchase and details of the fault.

Please note this Instruction Booklet is not the guarantee.

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Crêpes with Lemon Cream and Fresh Fruit

The lemon cream is delicious for either breakfast or dessert, but the crêpes can also be filled with savory items, such as scrambled eggs and vegetables.

Makes about 18 filled crêpes

Crêpe Batter:

4	tablespoons unsalted butter, cut into tablespoons
235ml	skimmed milk, room temperature
90g	plain flour
½	teaspoon salt
1	tablespoon granulated sugar
3	large eggs, room temperature
1	teaspoon vanilla extract
1	teaspoon unsalted butter, room temperature

Lemon Cream Filling:

120ml	double cream, cold
1½	teaspoons vanilla extract
60ml	maple syrup
	Pinch fine sea salt
120ml	plain, yoghurt
1	teaspoon grated lemon zest
1	teaspoon fresh lemon juice
2	medium bananas, thinly sliced
450g	fresh strawberries, hulled and thinly sliced

Icing sugar, for serving (optional)

1. Prepare the crêpes: Put the butter with the milk in a small saucepan over low heat. When the butter is melted, remove from heat and cool slightly.
2. While butter/milk is heating, put the flour, salt, and sugar in a medium bowl. Using the beaters, mix on Speeds 1 to 2 to combine, about 30 seconds. Add the eggs and vanilla extract and beat until mixture resembles a thick and sticky batter. While mixing on Speed 2, mix in the milk and butter mixture until the batter is smooth. Rest the batter in the refrigerator for a minimum of 30 minutes, or up to overnight.
3. While batter is resting, just before cooking crêpes, prepare the filling. Put the double cream into a medium mixing bowl. Starting on Speed 1 and very gradually increasing to Speed 7, whip cream to medium-stiff peaks, about 1 minute. Add the vanilla extract, maple syrup, and salt and mix on Speeds 1 to 3 until fully combined. Add the remaining ingredients, except for the fruit, and mix on Speed 1 until combined. Reserve.
4. Cook the crêpes. Mix the crêpe batter briefly, using the beaters on Speed 2 to remove any lumps that may have formed. If lumps remain, pour through a

fine strainer. Set an 8- to 10-inch crêpe pan or nonstick frying pan over medium/medium-high heat. Once pan is hot, add the 1 teaspoon of butter. Tilt pan to evenly distribute the butter; let pan rest on heat for an additional 30 seconds. Add a small amount of batter, and with the pan in hand, quickly and evenly rotate it so the crêpe batter thinly coats the entire bottom surface. Allow to cook until set, about 2 minutes (traditionally, the crêpe should not brown). Flip and cook on the second side for no more than 30 seconds. Remove and repeat with remaining batter.

5. To serve, put 2 tablespoons of the lemon cream in the center of each crêpe and then top with a portion of the bananas and strawberries. Fold sides of crêpes over. Dust with icing sugar, if using, and serve.

Lemon Poppy Scones

Not too sweet, these scones are a perfect match for a steamy cup of tea in the morning.

Makes 8 scones

280g plain flour, plus more for shaping
2 tablespoons granulated sugar
1½ teaspoons baking powder
¼ teaspoon baking soda
1 teaspoon salt
Grated zest of 1 lemon (about 1 tablespoon)
2 tablespoons poppy seeds
237ml buttermilk
1 large egg
6 tablespoons unsalted butter, cut into ½-inch cubes, room temperature (for about 5 to 10 minutes, be sure the butter is not too soft)
Egg wash (1 large egg plus 1 teaspoon water, whisked well)

1. Put the flour, sugar, baking powder, baking soda, salt, zest, and poppy seeds in a large mixing bowl. Using the beaters, mix the dry ingredients on Speed 1 to fully combine. Reserve.
2. Put the buttermilk and egg in a small bowl. Mix on Speed 1 to combine; reserve. Add the butter to the dry ingredients and mix on Speed 3 until mixture is shaggy. Reduce to Speed 1. With the mixer running, slowly add the liquid ingredients and mix until just combined (it should not be a complete dough); do not over-mix.
3. Pour the mixture onto a clean counter/ large cutting board. Gently fold the dough over a few times and then form into a 10-inch cylinder. Using a sharp knife, cut into 8 even rounds. Place on a parchment-lined baking sheet. Cover lightly and transfer to a refrigerator to chill for a minimum of 1 hour, or up to overnight.

4. Once chilled, preheat oven to 200°C with the rack in the middle position. Brush each scone with egg wash and sprinkle with sugar.
5. Bake in preheated oven for about 25 to 30 minutes, or until golden brown. Allow to cool before serving.

Guacamole

Our fresh guacamole is perfect served alongside quesadillas for a festive dinner.

1 garlic clove, peeled
½ jalapeño, seeded and cut into 1 cm pieces
½ small onion, cut into 1 cm pieces
1 tablespoon fresh coriander leaves
3 ripe avocados, halved, pitted, flesh scooped from skin and roughly chopped
1 tablespoon fresh lime juice
½ to 1 teaspoon salt

1. Put all the ingredients, in the order listed, into a medium mixing bowl. Using the beaters, mix on Speeds 1 to 2 until mixture begins to soften, about 15 to 20 seconds. Continue mixing until desired texture is reached, about 20 to 30 seconds longer.
2. Taste and adjust seasoning as desired. Serve immediately.

Creamy Mashed Potatoes

This recipe is a bit of a blank canvas. We keep it simple, but it can easily be changed by adding mix-ins or toppings, such as chopped chives, crispy bacon bits, or grated Cheddar.

1kg White potatoes, peeled and cut into 1-inch pieces
118ml whole milk, room temperature
2 tablespoons unsalted butter, cut into 1-inch pieces, room temperature
¾ teaspoon salt
½ teaspoon freshly ground black pepper
80g mascarpone cheese or crème fraîche, room temperature

1. Put the potatoes into a medium to large saucepan; add cold water to cover potatoes by 2 cm. Set over medium-high heat to bring to a boil, and then reduce to simmer until the potatoes are very soft.
2. Drain the potatoes and return to the pan. Using the beaters, mix on Speeds 1 to 2 to mash to desired consistency, about 30 seconds. Add the remaining ingredients and mix on Speeds 2 to 3 until fully incorporated.
3. Taste and adjust seasoning according to preference.

Classic Shortbread

This recipe is based on the traditional style of shortbread cookie that is not too sweet, and just a bit salty, and cut into bars or wedges. It is perfect with a cup of tea for a little afternoon pick-me-up.

Makes 16 shortbread cookies

220g all-purpose flour
1 teaspoon salt
220g good quality, butter (this can actually be unsalted or salted, depending on personal preference), room temperature and cubed
75g icing sugar, sifted
½ teaspoon pure vanilla extract

1. Preheat oven to 150°C with the rack in the middle position. Heavily butter a 9-inch square or round cake pan or a 9-inch pie plate with butter (if using a cake pan, you may line the bottom with a parchment round if desired).
2. Put the flour and salt into a medium mixing bowl. Mix on Speed 1 to fully combine, about 30 seconds.
3. Put the butter and sugar in a large mixing bowl. Mix on Speeds 1 to 4 until creamy. Add the vanilla extract, mix on Speeds 2 to 3 until combined and then, while mixing on Speed 2, add the dry ingredients in 2 to 3 additions. The dough should not fully come together, but rather be in pieces – you do not want to over-mix at this stage.
4. Transfer the dough to the prepared baking pan/dish and press to fully cover the bottom. The dough will be very sticky, so in order to smooth out the top so it's nice and even, place a piece of parchment paper on top of the dough (that way your hands won't stick to the dough) and then smooth it out. Once it's smooth, using the tines of a fork, prick all over the top of the dough to make small indentations.
5. Bake for about 40 to 45 minutes, or until lightly golden at the edges, but still soft.
6. Immediately score and cut the shortbread into desired pieces (bars or wedges are traditional).
7. Cool before serving.

Ginger Cookies

Not your ordinary ginger cookie. We up the zing with chopped, crystallised ginger in these chewy and spicy treats.

Makes about 24 cookies

250g plain flour
1 teaspoon baking soda
1 tablespoon ground ginger
1 teaspoon ground cinnamon
½ teaspoon ground mixed spice
¾ teaspoon salt
30g finely chopped, crystallised ginger
170g unsalted butter, cut into 1-inch pieces, room temperature
60ml treacle
135g light brown sugar
50g granulated sugar
1 large egg, room temperature
1 teaspoon pure vanilla extract
⅓ cup demerara sugar

1. Preheat oven to 175°C with racks in the lower and upper thirds of the oven. Line two baking sheets with parchment paper.
2. Put the flour, baking soda, spices, and salt into a medium mixing bowl. Using the beaters, mix on Speed 1 to fully combine, at least 30 seconds. Add the chopped ginger and mix on Speed 1 to coat; reserve.
3. Put the butter and molasses into a large mixing bowl. Mix, starting at Speed 2 and increasing to Speed 4, until homogenous, about 2 minutes. Scrape down the sides of the bowl and then add the sugars.
4. Mix on Speeds 2 to 4 until very light, where it seems that much of the sugar has dissolved into the butter/molasses, about 2 minutes. Add the egg, mixing on Speeds 2 to 3, and then the vanilla extract. Add the dry ingredients and mix on Speed 2 until just combined.
5. Put the demerara sugar into a shallow bowl or baking pan.
6. Scoop the dough into evenly sized, golf-ball rounds. Roll in the demerara sugar and then place the sugared dough on a parchment-lined tray or baking sheet. Gently press each round down with the bottom of a clean glass.
7. Bake in the preheated oven until just set at the edges, about 12 to 15 minutes. Allow pans to cool before baking remaining dough.

Blueberry Cheesecake Bars

Cheesecake bars are a great alternative to making a full cheesecake. They are less fussy to prepare (no springform pan needed) and are easier to serve to a crowd. The blueberries and jam can be substituted with other berries, such as raspberries or strawberries, or you can do a mixture of the three.

Crust:

120g **biscuit crumbs**
2 **tablespoons granulated sugar**
½ **teaspoon ground cinnamon**
 Pinch salt
80g **unsalted butter, melted and cooled to room temperature**

Filling:

450g **cream cheese**
200g **granulated sugar**
¼ **teaspoon salt**
4 **large eggs, at room temperature**
120ml **sour cream, room temperature**
2 **teaspoons vanilla extract**

Topping:

blueberry preserves
fresh blueberries

1. Preheat oven to 175°C with the rack in the middle position. Coat the inside of a 9-inch square baking pan with the softened butter or nonstick cooking spray. Line with parchment paper, leaving a 1- to 2-inch overhang (this will assist in removing the bars after they have baked and chilled). Reserve.
2. Prepare the crust. Put biscuit crumbs, sugar, cinnamon, salt, and melted butter in a small mixing bowl. With the beaters, mix on Speed 1 until the mixture comes together. Pat crumb crust evenly into the bottom of the prepared pan, using the bottom of a glass, if necessary, to make it even. Put in the preheated oven and bake for about 8 to 10 minutes, until the crust is just set. Allow to cool while preparing the filling. Reduce oven temperature to 140°C.
3. Wipe the beaters of crumbs. Put the cream cheese into a large mixing bowl. Starting on Speed 1 and increasing to Speed 3, mix until very smooth – you want to be sure there are no lumps. Scrape the mixing bowl and beaters. While mixing on Speed 3, gradually add the sugar, about ¼ cup at a time, and the salt, mixing until very smooth. Add the eggs, one at a time, mixing on Speeds 2 to 3, being sure each is fully incorporated into batter before adding the next. Scrape down the bowl and beaters and then add the sour cream and vanilla extract, mix on Speeds 2 to 3 until combined.
4. Transfer the cream cheese filling to the pan, on top of the cooled crust, and then dollop the blueberry

preserves on top. Using the tip of a knife, or a toothpick or skewer, swirl in the preserves to make an attractive design. Top with the blueberries, pressing in slightly.

5. Put the filled pan into the preheated oven and bake until just set, about 60 to 65 minutes.
6. Remove and cool to room temperature. Cover with plastic wrap and chill overnight prior to removing from the pan, cutting, and serving.

Classic Whipped Cream

Whether for topping ice cream and pie, or as a dip for fruit, everyone should have a foolproof formula for a basic, sweetened whipped cream.

235ml **double cream, well chilled**
30g **icing sugar, sifted**
1 **teaspoon vanilla extract**
 Pinch fine sea salt

1. Put double cream into a large mixing bowl.
2. Using the whisk, start whipping cream on Speed 1, gradually increasing to Speed 3, for about one minute so that the cream has some body. Add the sifted sugar and vanilla extract and continue to whip to Speed 7, until cream holds stiff peaks, about 1½ minutes.

Simple Chocolate Mousse

A decadent treat that is so easy, it will be your new go-to dessert. This can also be flavored using a number of different liqueurs, such as coffee or fruit-based.

Makes about 950ml

340g **dark chocolate (or a mixture of the two), finely chopped**
590ml **double cream**
2 **teaspoons vanilla extract**

1. Put the chocolate into a large, heatproof mixing bowl. Pour half of the double cream into a small saucepan and bring just to a boil. Pour the scalded cream over the chocolate and stir, so that chocolate is completely melted and smooth. Let chocolate cool to room temperature.
2. Put the remaining double cream and vanilla extract into a separate, large mixing bowl. Using the whisk, start whipping the cream on Speed 1, gradually increasing to Speed 7 until cream holds medium peaks, about 3 minutes in total.
3. Carefully fold the whipped cream into the cooled chocolate mixture in three additions by using a large rubber spatula until mixture is homogenous. Transfer to individual serving dishes, cover with plastic wrap and chill for about 30 minutes prior to serving.

Pizza/Focaccia Dough

One of the simplest doughs to prepare at home to take your pizza night to the next level. And if shaping pizza is not your thing, we give instructions on how to turn this into a delicious, herby focaccia.

Enough for two 10-inch pizzas

315ml warm (30-40°C) water
2¼ teaspoons active dry yeast
1 teaspoon granulated sugar
400g plain flour
2 teaspoons salt
2 tablespoons extra virgin olive oil

For Focaccia:

1 tablespoon extra virgin olive oil
2 tablespoons chopped fresh rosemary
½ teaspoon salt

1. Put the warm water, yeast, and sugar into a large mixing bowl. Stir to dissolve the yeast and let stand for 5 to 10 minutes. Mixture will foam and bubble – this means the yeast is active and alive. In a separate bowl, combine flour and salt. Using the beaters, mix on Speed 1 for 20 to 30 seconds; reserve.
2. Add the 2 tablespoons of olive oil and 50g flour to the yeast mixture. Using the dough hooks, mix on Speed 1 until smooth, about 30 to 40 seconds. Running on Speed 2, continue to add the remaining flour mixture, 50g at a time, mixing completely, about 30 to 40 seconds, until no flour is visible after each addition. The dough at first will be a batter, and slowly, as the flour is added, it will become a dough ball. After all the flour mixture has been incorporated, and the dough has formed a dough ball that cleans the sides of the mixing bowl, knead at Speed 3 for an additional minute.
3. Lightly dust the dough with flour and place it in a large mixing bowl covered with either a damp towel or plastic wrap. Allow to rise in a warm place for about 45 minutes, or until the dough has doubled in size.
4. Put the dough on a lightly floured surface and gently punch down. Shape into desired size(s) for pizza, or use for preparing calzones (see Cuisinart.co.uk for recipe ideas).
5. For focaccia, press dough into an oiled 13 x 9-inch baking pan, or a rimmed baking pan. Lightly cover with plastic wrap and allow to rise for an additional 45 minutes – dough will be nice and puffy. Preheat oven to 220°C with the rack in the middle position. Brush the remaining 1 tablespoon of olive oil on top of the dough and, using your fingers, make indentations all over the dough. Sprinkle with the rosemary and salt. Bake for about 18 to 20 minutes, or until nicely golden.

Cuisinart Classic White Bread

Spoil your family with homemade bread.

Makes 1 loaf (10 servings)

235ml warm water (30-40°C)
2¼ teaspoons active dry yeast
1½ teaspoons granulated sugar
220g plain flour
1 teaspoon salt
2 tablespoons unsalted butter, cut into 1-inch pieces, room temperature
Nonstick cooking spray or unsalted butter, softened, for greasing the loaf pan

1. Put the warm water, yeast, and sugar into a large mixing bowl. Stir to dissolve the yeast and let stand for 5 to 10 minutes. Mixture will foam and bubble – this means the yeast is active and alive.
2. Put the flour and salt into a separate mixing bowl. Using the beaters, mix on Speed 1 for 20 to 30 seconds; reserve.
3. Using the dough hooks, mix the yeast mixture on Speeds 1 to 2 while adding the flour/salt, 50g at a time. Mix in each addition of flour well, before adding the next, so that no flour is visible in between. The dough at first will be a batter, and slowly, as the flour is added, the batter will form a dough ball and clean the sides of the mixing bowl.
4. Once all of the flour has been incorporated, add the butter and knead on Speed 3 for about 2 minutes. Dust the dough ball lightly with flour and place it in a resealable food storage bag, pressing out any air before sealing. Let rise in a warm, draft-free place until doubled in size, about 1 hour.
5. Lightly coat one standard loaf pan with cooking spray or unsalted butter. Punch dough to deflate. Shape into loaf and place in prepared pan. Cover and let rise until nearly doubled, about 1 hour.
6. About 15 minutes before baking, preheat oven to 200°C. Place loaf in preheated oven and bake for 30 to 35 minutes, until bread is browned and sounds hollow when tapped. Remove from loaf pan and cool on a wire rack. Bread slices best when allowed to cool completely before cutting. If top of bread is too crispy for your taste, brush with butter for a softer crust.

www.cuisinart.co.uk