



*recipes
inside!*

DPE100

MINI **PIE MAKER**

Instruction Manual | Recipe Guide







MINI PIE MAKER

Important Safeguards.....	4-7
Parts & Features.....	8
Before Using Your Mini Pie Maker	9
Using Your Mini Pie Maker	10-17
Cleaning & Maintenance	18
Tips & Tricks	19
Recipes.....	21-33
Customer Support	34
Warranty.....	35

 *the dash team!*

IMPORTANT SAFEGUARDS

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

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

- Please read and save this instruction manual.
- When using electrical appliances, basic safety precautions should be followed including:
 - Read all instructions.
 - Remove all bags and packaging from appliance before use.
 - Do not use appliance outdoors or for commercial purposes.
 - Never leave appliance unattended when in use.
 - Only use the appliance on a stable, dry surface.
 - Make sure the appliance is cleaned thoroughly before using.
 - Do not use appliance for other than its intended use. For household use only. Do not use outdoors.
 - Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
 - 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.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM-7PM PT Monday-Friday or by email at support@storebound.com.
- 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. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet. Do not use appliance for other than intended use.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Do not let the cord touch hot surfaces, or hang over the edges of tables or counters.
- 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.
- Always be sure to unplug the appliance from the outlet prior to moving, cleaning, storage, and when not in use.

IMPORTANT SAFEGUARDS

- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the appliance 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.
- 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.
- 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. 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. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.
- 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 Mini Pie Maker is NOT dishwasher safe.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Pie Maker and its non-stick Cooking Surface.
- DO NOT use the Mini Pie Maker near water or other liquids, with wet hands, or while standing on a wet surface.
- Allow Mini Pie Maker to cool completely before moving, cleaning, or storing.

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

GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN

L'utilisation d'appareils électriques nécessite de prendre des mesures de sécurité de base, y compris:

- Veuillez lire et conserver ce manuel d'utilisation.
- Lors de l'utilisation d'appareils électriques, les mesures de sécurité de base doivent être suivies, notamment:
- Lisez toutes les instructions.
- Retirez tous les sacs et emballages de l'appareil avant utilisation.
- N'utilisez pas cet appareil à l'extérieur ou à des fins commerciales.
- Ne laissez jamais l'appareil sans surveillance lorsqu'il est utilisé.
- Utilisez l'appareil uniquement sur une surface stable et sèche.
- Assurez-vous que l'appareil est nettoyé à fond avant de l'utiliser.
- Ne pas utiliser cet appareil pour un usage autre que celui auquel il est destiné. Pour usage domestique seulement. Ne pas utiliser à l'extérieur.
- Une surveillance étroite est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants. Les enfants doivent être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil.
- Ne pas utiliser cet appareil avec un cordon ou une fiche endommagé, après un dysfonctionnement de l'appareil, une chute ou un dommage quelconque. Renvoyez l'appareil à

un centre de service agréé le plus proche pour un examen, une réparation ou un réglage.

- Pour tout entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 7h à 19h du lundi au vendredi ou par courrier électronique à support@storebound.com.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz chaud, d'un brûleur électrique chaud ou dans un four chauffé. Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds. Attachez toujours d'abord la fiche à l'appareil, puis branchez le cordon dans la prise murale. Pour déconnecter, éteignez toutes les commandes, puis retirez la fiche de la prise murale. N'utilisez pas cet appareil pour un usage autre que celui prévu.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil car cela pourrait provoquer un incendie, un choc électrique ou des blessures.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre des bords de tables ou de comptoirs.
- Cet appareil n'est pas destiné à être utilisé par des personnes (y compris des enfants) ayant des capacités physiques, sensorielles ou mentales réduites, ou manquant d'expérience et de connaissances, à moins qu'une personne

GARANTIES IMPORTANTES

responsable de leur sécurité ne les supervise et ne les instruit.

- Assurez-vous toujours de débrancher l'appareil de la prise avant de le déplacer, de le nettoyer, de le ranger et lorsqu'il n'est pas utilisé.
- StoreBound n'acceptera aucune responsabilité pour les dommages causés par une utilisation incorrecte de l'appareil.
- Une utilisation inappropriée de l'appareil peut entraîner des dommages matériels, voire corporels.
- Cet appareil est doté d'une fiche polarisée (une lame est plus large que l'autre). Pour réduire les risques d'électrocution, cette fiche ne peut être insérée dans une prise polarisée. Si la fiche n'entre pas complètement dans la prise, inversez-la. Si le problème persiste, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque manière que ce soit.
- Éteignez l'appareil, puis débranchez-le de la prise lorsqu'il n'est pas utilisé, avant d'assembler ou de désassembler des pièces et avant de le nettoyer. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
- Un cordon d'alimentation court doit être fourni afin de réduire les risques d'enchevêtrement ou de trébuchement sur un cordon plus long. Une rallonge peut être utilisée si elle est utilisée avec soin. Si une rallonge est utilisée, le calibre électrique indiqué doit être au moins égal à celui

de l'appareil. La rallonge doit être disposée de manière à ne pas se poser sur le comptoir ou la table, où elle pourrait être tirée par des enfants ou faire trébucher dessus par inadvertance. Si l'appareil est du type mis à la terre, le cordon ou la rallonge doit être un cordon à 3 fils.

- **AVERTISSEMENT:** Surfaces chaudes ! Ne touchez jamais la surface de cuisson ou le couvercle pendant l'utilisation de l'appareil. Soulevez et baissez toujours le couvercle à l'aide de sa poignée.
- NE soulevez PAS le couvercle pour que votre bras se trouve au-dessus de la surface de cuisson brûlante, car cela pourrait entraîner des blessures. Soulevez par le côté.
- Afin d'éviter les risques de feux, d'électrocution, ou de dommages corporels, ne mettez pas le cordon, la prise ou l'appareil dans ou à proximité de l'eau ou d'autres liquides. Le Mini Pâtissier n'est PAS lavable en machine.
- N'utilisez jamais des produits d'entretien abrasifs pour nettoyer l'appareil, car cela pourrait endommager Le Mini Pâtissier et sa surface de cuisson anti-adhérente.
- N'utilisez PAS Le Mini Pâtissier à proximité de l'eau ou d'autres liquides, avec des mains mouillées, ou si vous vous tenez sur une surface mouillée.
- Laissez Le Mini Pâtissier refroidir complètement avant tout déplacement, nettoyage ou entreposage.

GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN

PARTS & FEATURES

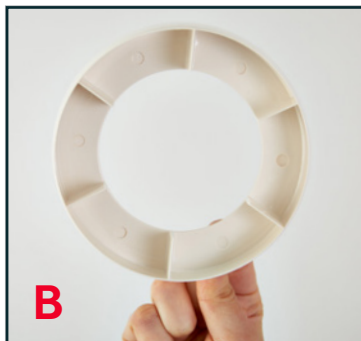


BEFORE USING YOUR MINI PIE MAKER

Before first use, remove all packaging material and thoroughly clean your Mini Pie Maker.

- 1** Carefully unpack your Mini Pie Maker. Remove all packaging materials.
- 2** Clean both Cooking Surfaces of the Mini Pie Maker with a damp cloth or sponge.
- 3** Wipe dry with a soft cloth. **NEVER IMMERSE THE MINI PIE MAKER OR CORD IN WATER OR ANY OTHER LIQUID.**
- 4** Position the Mini Pie Maker on a dry, level, heat-resistant surface.
- 5** It is recommended to operate this appliance on a separate outlet and circuit from other appliances to avoid overloading the circuit.

USING YOUR MINI PIE MAKER



USING YOUR MINI PIE MAKER

- 1** Place the appliance on a stable and dry surface and lift the Cover to open the Mini Pie Maker. Spray both Cooking Surfaces with a small amount of cooking spray (**photo A**).
- 2** Plug the cord into a power outlet. The Indicator Light will illuminate blue, signaling that the Mini Pie Maker is heating up. Do not leave your Mini Pie Maker unattended when plugged in.
- 3** Once the Cooking Surfaces reach the optimal cooking temperature, the Indicator Light will automatically shut off.
NOTE: Always preheat the Mini Pie Maker before adding crusts or the surface will not heat evenly.
- 4** Use your Crust Cutter to shape your dough (**photo B**). Use any pie crust recipe or a refrigerated pre-made pie crust. If using a refrigerated crust, follow the package instructions for preparation, and allow it to soften at room temperature as directed.
- 5** The side of the Crust Cutter labeled Pie Base is for cutting the base of your pie. The side indicating Pie Top is for cutting the top circle of your pie. The top circle will be smaller than the base (**photo C**).
- 6** Place the Pie Base side of the Crust Cutter on one section of your rolled-out dough (**photo D**). Press down to cut the dough.

USING YOUR MINI PIE MAKER



USING YOUR MINI PIE MAKER

- 7** Place the Pie Top side of the Crust Cutter on another section of your rolled-out dough **(photo E)**. Press down to cut the dough.

NOTE: If you ever misplace your Crust Cutter, the bottom diameter is 4.75" and the top diameter is 4.1".

- 8** The Pie Base side of your Crust Cutter will cut out short sections in the edge of your dough. These show where you will overlap the edge of your crust in the lower Cooking Surface. Overlapping or "scalloping" the edge in the lower Cooking Surface will help you mold the base of your pie.

- 9** Place the larger circle of dough in the lower Cooking Surface of your Mini Pie Maker **(photo F)**.

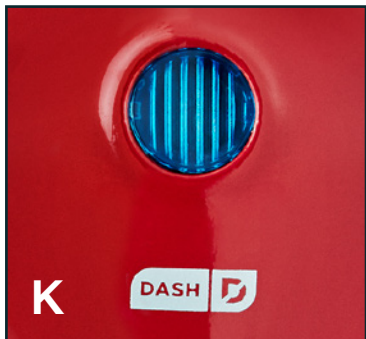
Warning: Move quickly and be careful when placing the pie crust onto the pre-heated Cooking Surface, as the surface will be hot.

- 10** "Scallop" or overlap the cut sections so that the pie base fits neatly in the lower Cooking Surface. Press down gently on the edges of the crust so that they lay against the top of the lower Cooking Surface **(photo G)**.

- 11** Add your desired fillings **(photo H)**.

NOTE: The approximate amount of filling necessary is $\frac{1}{3}$ cup, which will rise above the edge of the Pie Maker to help the pie achieve a rounded top shape. For denser fillings, or meats and fillings that tend to expand during the cooking process, use less than $\frac{1}{3}$ cup to avoid spillage.

USING YOUR MINI PIE MAKER



12 Place the top circle of dough for your pie to enclose the filling **(photo I)**.

13 Close the Cover and press firmly to close the pie **(photo J)**.

TIP: Using a brush to add some egg wash around the edges of your pie before you close the Cover will help the crust remain tight and crisp up while cooking.

NOTE: During the cooking process, the heating element will automatically turn on and off to regulate the temperature and ensure that the Cooking Surface does not get too hot or cold. When this occurs, the Indicator Light turns on and off **(photo K)**.

14 Actual cooking time will vary depending on ingredients and type of pie being prepared. As a general guideline, most recipes require on average 3-5 minutes of cooking time per batch. It is okay to open the Cover to check for doneness.

15 In order to check if your pie is finished cooking, carefully lift the Cover of the Mini Pie Maker using oven mitts or a pot holder. Always lift using the Cover Handle. Check and see if the crust is dry and lightly brown **(photo L)**. If so, your pie is done. If not, carefully close the Cover and allow your pie to cook, checking on it occasionally to avoid burning.



USING YOUR MINI PIE MAKER

- 16 Once the pie is cooked, first unplug your Mini Pie Maker. Allow the appliance and your pie to cool for a few minutes, as the pie and Mini Pie Maker will be very hot.
- 17 Carefully remove your pie with a heat-resistant nylon or silicone cooking utensil. It is easier to remove the pie with 2 heat-resistant nylon or silicone cooking utensils.
- 18 The actual size of your finished pie will be around 4 inches in diameter and about 2 inches deep.

NOTE: Do not use metal utensils to remove or place food on the Cooking Surface as this will damage the non-stick surface. If making more than one pie per use, allow the Mini Pie Maker to cool for at least 5 minutes before making another pie. Use caution as the plates will still be warm.

We recommend using a wooden, nylon, or silicone tool to press the bottom dough into the maker if it is still warm.

CLEANING & MAINTENANCE

Before cleaning, unplug from outlet and allow to cool.

Clean the interior and exterior surfaces of the Mini Pie Maker with a damp cloth or sponge. Wipe dry with a soft cloth. **NEVER IMMERSE THE MINI PIE MAKER OR CORD IN WATER OR ANY OTHER LIQUID.**

To remove fillings or crust baked onto the Cooking Surfaces, pour a small amount of cooking oil onto the hardened food. After 5 minutes, wipe with a paper towel or dry cloth. A clean kitchen brush or even a toothbrush works well to remove stubborn foods.

NEVER USE ABRASIVE CLEANERS OR SCOURING PADS TO CLEAN THE MINI PIE MAKER, AS THOSE MAY DAMAGE THE SURFACES.

To store, be sure all parts are clean and dry. Store appliance in its box or in a clean, dry place.

Never store it while it is hot or wet. Never wrap cord tightly around the appliance; keep it loosely coiled.

- Bring your pie crust up to room temperature before cooking, so that both the crust and filling cook evenly.
- Add filling up to the top edge of the Mini Pie Maker before placing the top crust on your pie. As it cooks, the filling will push the top crust against the upper Cooking Surface for an even finish.
- Use any pie crust recipe or a refrigerated pre-made pie crust. Roll the crust out until it is thinner than a full size pie crust. If using a refrigerated crust, follow the package instructions for preparation, and allow it to soften at room temperature as directed.
- Do not stretch the dough before baking. Stretching will cause the dough to shrink and become misshapen during baking.
- Always pre-heat the Mini Pie Maker before adding pie crust, or the crust will not cook evenly. Be careful when adding pie crust as the Cooking Surface will be hot.
- Pies are very hot when you take them out of the pie maker. Use caution and allow to cool before serving or enjoying them.
- Place the crust circle directly in the center of your Mini Pie Maker's lower Cooking Surface. Once filled, place the top crust directly over the top of the filled pie, centering it carefully and using caution not to touch hot surfaces.
- If you are baking just the base of your pie, place the larger lower crust circle in the lower Cooking Surface of your Mini Pie Maker. Prick the crust evenly all over, then bake until golden brown, about 5 minutes. Remove from Mini Pie Maker and fill. Baked crusts work well for recipes such as Key Lime Pie.
- Use packaged, thawed puff pastry as another crust option. Using puff pastry allows the upper crust to rise more and make contact with the upper Cooking Surface for an even, golden brown finish. **THIS REQUIRES A LITTLE LESS THAN ⅓ CUP OF FILLING TO AVOID SPILLING OR OVERFLOW.**



RECIPE GUIDE



Follow us!

@bydash | recipes, videos, & inspiration

@unprocessyourfood | veg & vegan-friendly meals



PUMPKIN PIE

Ingredients: (Makes 4 pies)

1 sheet premade pie crust or puff pastry dough

1 egg

⅓ cup sugar

½ tsp ground cinnamon

Pinch of freshly grated nutmeg

½ tsp ground ginger

¼ tsp ground cloves

¼ tsp salt

1 cup canned pumpkin purée

1 cup coconut milk or half 'n half

Directions:

Mix egg and sugar together with a hand mixer and add the spices and salt. Fold in pumpkin purée and coconut milk.

Plug in and pre-heat your Mini Pie Maker. Cut 4 circles from your pie crust using the Pie Base side of the Crust Cutter. Set the bottom pie crust into the lower Cooking Surface and gently overlap the edges so that the crust fits neatly in the Mini Pie Maker.

Pour in about ½ cup of pumpkin batter and cook for 8 minutes.

Repeat with remaining mixture. It will make 4 mini pies.





CHERRY PIE

Ingredients: (Makes 4 pies)

2 cups sour or dark sweet cherries

½ cup white granulated sugar

2 tbsp cornstarch or tapioca starch

½ tsp fresh lemon juice

¼ tsp lemon zest or ⅛ tsp almond extract

1 sheet premade pie crust or puff pastry dough (if using homemade dough, roll out thinly)

Directions:

Place cherries in a saucepan over medium heat. Cover the pan. Heat cherries until they release their juice and simmer for 10 minutes. Stir often.

In a bowl, whisk the sugar with cornstarch until smooth; pour the mixture into the hot cherries and juice, and thoroughly combine. Return to low heat, bring to a simmer, and cook until the filling has thickened, about 2 minutes; add lemon, remove from heat, let cool, and use as pie filling.

Plug in and pre-heat your Mini Pie Maker. Cut 2 circles from your pie crust using the Pie Base side of the Crust Cutter. Set the bottom pie crust into the lower Cooking Surface and gently overlap the edges so that the crust fits neatly in the Mini Pie Maker.

Cut 2 circles for the top crust using the Pie Top side of the Crust Cutter. Set the 2 smaller upper crusts aside. Equally fill the lower crust with the cherry filling, spooning about to ⅓ cup of filling into the crust.

Top your pie with one of the smaller circles for the upper pie crust. Bake until brown, checking after around 4 minutes to see if the pie is almost done. Remove and cool completely. Repeat with the other crust circles to make up to 4 Cherry Pies.





RASPBERRY LEMON TARTS

Ingredients: (Makes 4 pies)

½ cup fresh lemon juice

⅔ cup sugar

3 large eggs, at room temperature

⅛ tsp salt

1 tbsp grated lemon zest

4 tbsp (½ stick) unsalted butter

1 sheet premade pie crust or puff pastry dough (if using homemade dough, roll out thinly)

Fresh raspberries

Directions:

In a medium saucepan, whisk the lemon juice, sugar, eggs and salt. Cook over medium heat, whisking constantly, for 1 minute. Add the zest, butter, and continue to cook, whisking constantly, until the lemon curd coats a spoon thickly, about 9 minutes. Immediately transfer the lemon curd to a bowl, and let it sit for 5 minutes.

Press plastic wrap onto the surface of the lemon curd and refrigerate until it is cold. It will thicken further as it cools. Lemon curd keeps in the refrigerator for 5 days.

Plug in and pre-heat your Mini Pie Maker. Cut 4 circles for the tart shell, using the Pie Base side of the Crust Cutter. Set a circle of cut dough into the lower Cooking Surface and gently overlap the edges so that the crust fits neatly in the Mini Pie Maker. With a fork, prick the crust bottom all over.

Close the Pie Maker and bake until the crust is golden brown on the outside and dry looking inside, 6 to 7 minutes. Remove and cool completely. Repeat with the other crust bottoms, making 4 tart shells.

Fill each tart shell with ¼ cup of the lemon curd. Arrange fresh raspberries to cover the lemon curd. Serve immediately.



BLUEBERRY **PIE**

Ingredients: (Makes 4 pies)

2 cups fresh blueberries

⅓ cup granulated sugar

½ tsp lemon zest

1 tsp fresh lemon juice

1 tsp tapioca flour or cornstarch

½ tsp ground cinnamon

⅛ tsp salt

1 sheet premade pie crust or puff pastry dough (if using homemade dough, roll out thinly)

Directions:

In large bowl, mix together the berries and lemon juice. In another bowl, mix the sugar, tapioca starch, cinnamon, and salt. Add the dry ingredients to the berries, and toss gently until evenly distributed.

Plug in and pre-heat your Mini Pie Maker. Cut 4 circles from your pie crust using the Pie Base side of the Crust Cutter. Set the bottom pie crust into the lower Cooking Surface and gently overlap the edges so that the crust fits neatly in the Mini Pie Maker.

Cut 4 circles for the top crust using the Pie Top side of the Crust Cutter. Set the 4 smaller upper crusts aside. Equally fill the lower crust with the blueberry filling, spooning about ⅓ cup of filling into the crust.

Top your pie with one of the smaller circles for the upper pie crust. Bake until brown, checking after around 4 minutes to see if the pie is almost done. Remove and cool completely. Repeat with the other crust circles for 4 mini Blueberry Pies.



APPLE PIE

Ingredients: (Makes 4 pies)

1 lb Honeycrisp apples	1 tsp cinnamon	1 sheet premade pie crust or puff pastry dough (if using homemade dough, roll out thinly)
2 tsp unsalted butter	3 tsp sugar	
½ tsp pumpkin pie spice	4 tsp corn starch	
1 tsp fresh lemon juice	4 tsp water	

Directions:

Peel, halve, and core the apples. Cut each half into 4 wedges. Cut the wedges crosswise into thin slices, making about 3 cups sliced apples.

In a medium skillet over medium-high heat, melt the butter. Add the apples, mixing to coat them with the butter. Mix in the pumpkin pie spice, cinnamon, sugar, corn starch, and water. Cook until the apples are wet, stirring often. Keep cooking, stirring, until the apples are tender and the liquid has evaporated, about 5 minutes in total. Mix in the lemon juice. Set the filling aside to cool.

Plug in and pre-heat your Mini Pie Maker. Cut 4 circles from your pie crust using the Pie Base side of the Crust Cutter. Set the bottom pie crust into the lower Cooking Surface and gently overlap the edges so that the crust fits neatly in the Mini Pie Maker.

Cut 4 circles for the top crust using the Pie Top side of the Crust Cutter. Set the 4 smaller upper crusts aside. Equally fill the lower crust with the apple filling, spooning about ⅓ cup of filling into the crust.

Top your pie with one of the smaller circles for the upper pie crust. Bake until brown, checking after around 4 minutes to see if the pie is almost done. Remove and cool completely. Repeat with the other crust circles for 4 mini Apple Pies.





SPINACH & FETA **PIE**

Ingredients: (Makes 4 pies)

1 10-oz package frozen chopped spinach	black pepper, to taste
1 tbsp olive oil	1 sheet premade or homemade puff pastry dough, rolled out thinly
¼ cup finely chopped onion	1 egg
½ cup feta cheese, crumbled	
⅛ tsp garlic powder (optional)	

Directions:

Cook the spinach according to package directions. When cool enough to handle, squeeze out most of the moisture. In a mixing bowl, pull apart the spinach to fluff it.

In a small skillet, heat the oil over medium-high heat. Sauté the onion until soft, about 4 minutes. Add the contents of the pan to the spinach. Add the feta, garlic powder, if using, and pepper.

Plug in and pre-heat your Mini Pie Maker. Cut 4 circles from your pie crust using the Pie Base side of the Crust Cutter. Set the bottom pie crust into the lower Cooking Surface and gently overlap the edges so that the crust fits neatly in the Mini Pie Maker.

Cut 4 circles for the top crust using the Pie Top side of the Crust Cutter. Set the 4 smaller upper crusts aside. Equally fill the lower crust with the spinach filling, spooning about ⅓ cup of filling into the crust.

Top your pie with one of the smaller circles for the upper pie crust. Whisk together egg and 1 tbsp of water and brush lightly over the upper crust. Bake until brown, checking after around 4 minutes to see if the pie is almost done. Remove and cool completely. Repeat with the other crust circles for 4 mini Spinach & Feta Pies.



CHICKEN POT PIE

Ingredients: (Makes 4 pies)

¾ cup frozen carrots and
peas

1 ½ tbsp butter

¼ cup finely chopped
onion

3 tbsp all-purpose flour

½ tsp dried thyme

¼ tsp salt

Freshly ground pepper,
to taste

1 cup chicken broth

¼ cup milk

¾ cups cooked chicken,
cut in ½ inch pieces

1 sheet premade pie crust
or puff pastry dough (if
using homemade dough,
roll out thinly)

1 egg

Directions:

Cook the carrots and peas according to package directions. Drain and set aside.

In a medium saucepan, melt the butter over medium-high heat. Sauté the onion until soft, about 4 minutes. Mix in the flour, thyme, and salt. Cook, stirring, for 1 minute. While whisking, gradually add the broth and the milk. Continue whisking until the mixture thickens to resemble canned cream soup, about 5 minutes. Season to taste with pepper.

In a mixing bowl, combine the chicken, cooked carrots and peas, and ¾ cup of the sauce.

Plug in and pre-heat your Mini Pie Maker. Cut 4 circles from your pie crust using the Pie Base side of the Crust Cutter. Set the bottom pie crust into the lower Cooking Surface and gently overlap the edges so that the crust fits neatly in the Mini Pie Maker.

Cut 4 circles for the top crust using the Pie Top side of the Crust Cutter. Set the 4 smaller upper crusts aside. Equally fill the lower crust with the chicken filling, spooning about ¼ cup of filling into the crust.

Top your pie with one of the smaller circles for the upper pie crust. Whisk together egg and 1 tbsp of water and brush lightly over the upper crust. Bake until brown, checking after around 4 minutes to see if the pie is almost done. Remove and cool completely. Repeat with the other crust circles for 4 mini Chicken Pot Pies.



BREAKFAST PIE

Ingredients: (Makes 2 pies)

4 slices bacon, finely chopped

4 eggs

1 tbsp cream

1 tbsp shallots, thinly sliced

salt and pepper to taste

1 sheet premade pie crust or puff pastry dough (if using homemade dough, roll out thinly)

Directions:

Place chopped bacon into a heated fry pan and cook until crisp. Separately combine and lightly whisk eggs and cream. Set both aside.

Plug in and pre-heat your Mini Pie Maker. Cut 2 circles from your pie crust using the Pie Base side of the Crust Cutter. Set the bottom pie crust into the lower Cooking Surface and gently overlap the edges so that the crust fits neatly in the Mini Pie Maker.

Cut 2 circles for the top crust using the Pie Top side of the Crust Cutter. Set the 2 smaller upper crusts aside. Fill the lower crust with a sprinkle of chopped bacon and shallots, then add about $\frac{1}{3}$ cup of breakfast filling.

Top your pie with one of the smaller circles for the upper pie crust. Whisk together egg and 1 tbsp of water and brush lightly over the upper crust. Bake until brown, checking after around 4 minutes to see if the pie is almost done. After cooking for 4 minutes, unplug and leave the Mini Pie Maker closed for 2 minutes or until eggs are cooked through. Remove and cool completely. Repeat with the other crust circles for 2 mini Breakfast Pies.

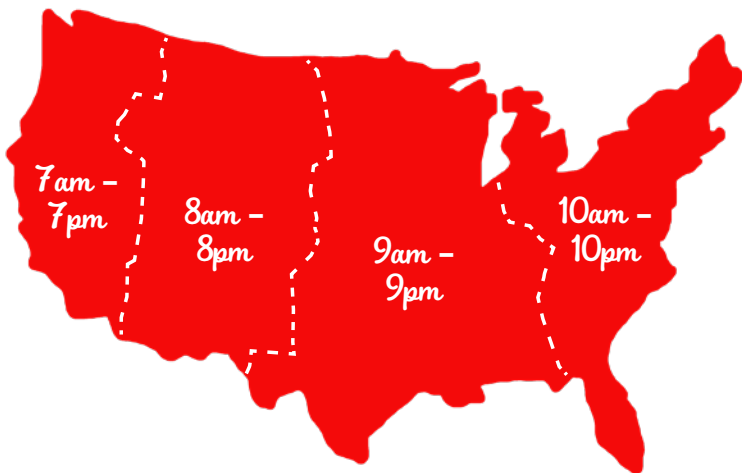


CUSTOMER SUPPORT

**FEEL GOOD
GUARANTEE™**

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**.

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 Mini Pie 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

Voltage 120V ~ 60Hz

Power Rating 350W

Stock#: DPIE100_20190318_V11

Made in China



1-800-898-6970 | @bydash | bydash.com



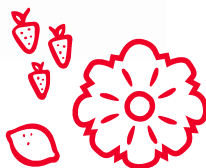
*recipes
inside!*

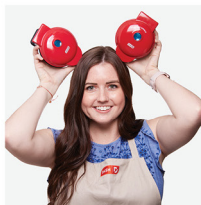
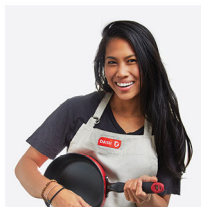


DBCM100

MINI BUNDT[®] MAKER

Instruction Manual | Recipe Guide







MINI BUNDT[®] MAKER

Important Safeguards.....	4-9
Parts & Features	10
Before Using Your Mini Bundt [®] Maker.....	11
Using Your Mini Bundt [®] Maker	12-17
Cleaning & Maintenance	18
Tips & Tricks	19
Recipes	20-41
Customer Support	42
Warranty.....	43



the dash team!

IMPORTANT SAFEGUARDS

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

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

- Please read and save this instruction manual.
- When using electrical appliances, basic safety precautions should be followed including:
 - Read all instructions.
 - Remove all bags and packaging from appliance before use.
 - Do not use appliance outdoors or for commercial purposes.
 - Never leave appliance unattended when in use.
 - Only use the appliance on a stable, dry surface.
 - Make sure the appliance is cleaned thoroughly before using.
 - Do not use appliance for other than its intended use. For household use only. Do not use outdoors.
 - Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- 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.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM-7PM PT Monday-Friday or by email at support@storebound.com.
- 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

IMPORTANT SAFEGUARDS

other hot liquids. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet. Do not use appliance for other than intended use.

- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Do not let the cord touch hot surfaces, or hang over the edges of tables or counters.
- 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.
- Always be sure to unplug the appliance from the 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 appliance 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.
- 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.
- 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. The extension cord should be arranged so that it will

IMPORTANT SAFEGUARDS

not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

- 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 Mini Bundt® Maker is NOT dishwasher safe.

- Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Bundt® Maker and its non-stick Cooking Surface.
- DO NOT use the Mini Bundt® Maker near water or other liquids, with wet hands, or while standing on a wet surface.
- Allow Mini Bundt® Maker to cool completely before moving, cleaning, or storing.

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

GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN

L'utilisation d'appareils électriques nécessite de prendre des mesures de sécurité de base, y compris:

- Veuillez lire et conserver ce manuel d'utilisation.
- Lors de l'utilisation d'appareils électriques, les mesures de sécurité de base doivent être suivies, notamment:
- Lisez toutes les instructions.
- Retirez tous les sacs et emballages de l'appareil avant utilisation.
- N'utilisez pas cet appareil à l'extérieur ou à des fins commerciales.
- Ne laissez jamais l'appareil sans surveillance lorsqu'il est utilisé.
- Utilisez l'appareil uniquement sur une surface stable et sèche.
- Assurez-vous que l'appareil est nettoyé à fond avant de l'utiliser.
- Ne pas utiliser cet appareil pour un usage autre que celui auquel il est destiné. Pour usage domestique seulement. Ne pas utiliser à l'extérieur.
- Une surveillance étroite est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants. Les enfants doivent être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil.
- Ne pas utiliser cet appareil avec un cordon ou une fiche endommagé, après un dysfonctionnement de l'appareil, une chute ou un dommage quelconque. Renvoyez l'appareil à un centre de service agréé le plus proche pour un examen, une réparation ou un réglage.
- Pour tout entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 7h à 19h du lundi au vendredi ou par courrier

GARANTIES IMPORTANTES

électronique à
support@storebound.com.

- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz chaud, d'un brûleur électrique chaud ou dans un four chauffé. Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds. Attachez toujours d'abord la fiche à l'appareil, puis branchez le cordon dans la prise murale. Pour déconnecter, éteignez toutes les commandes, puis retirez la fiche de la prise murale. N'utilisez pas cet appareil pour un usage autre que celui prévu.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil car cela pourrait provoquer un incendie, un choc électrique ou des blessures.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre des bords de tables ou de comptoirs.
- Cet appareil n'est pas destiné à être utilisé par des personnes (y compris des enfants) ayant des capacités physiques, sensorielles ou mentales réduites, ou manquant d'expérience et de connaissances, à moins qu'une

personne responsable de leur sécurité ne les supervise et ne les instruisse.

- Assurez-vous toujours de débrancher l'appareil de la prise avant de le déplacer, de le nettoyer, de le ranger et lorsqu'il n'est pas utilisé.
- StoreBound n'acceptera aucune responsabilité pour les dommages causés par une utilisation incorrecte de l'appareil.
- Une utilisation inappropriée de l'appareil peut entraîner des dommages matériels, voire corporels.
- Cet appareil est doté d'une fiche polarisée (une lame est plus large que l'autre). Pour réduire les risques d'électrocution, cette fiche ne peut être insérée dans une prise polarisée. Si la fiche n'entre pas complètement dans la prise, inversez-la. Si le problème persiste, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque manière que ce soit.
- Éteignez l'appareil, puis débranchez-le de la prise lorsqu'il n'est pas utilisé, avant d'assembler ou de désassembler des pièces et avant

GARANTIES IMPORTANTES

de le nettoyer. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.

- Un cordon d'alimentation court doit être fourni afin de réduire les risques d'enchevêtrement ou de trébuchement sur un cordon plus long. Une rallonge peut être utilisée si elle est utilisée avec soin. Si une rallonge est utilisée, le calibre électrique indiqué doit être au moins égal à celui de l'appareil. La rallonge doit être disposée de manière à ne pas se poser sur le comptoir ou la table, ou elle pourrait être tirée par des enfants ou faire trébucher dessus par inadvertance. Si l'appareil est du type mis à la terre, le cordon ou la rallonge doit être un cordon à 3 fils.
- **AVERTISSEMENT: Surfaces chaudes** ! Ne touchez jamais la surface de cuisson ou le couvercle pendant l'utilisation de l'appareil. Soulevez et baissez toujours le couvercle à l'aide de sa poignée.

- NE soulevez PAS le couvercle pour que votre bras se trouve au-dessus de la surface de cuisson brûlante, car cela pourrait entraîner des blessures. Soulevez par le côté.
- Afin d'éviter les risques de feux, d'électrocution, ou de dommages corporels, ne mettez pas le cordon, la prise ou l'appareil dans ou à proximité de l'eau ou d'autres liquides. Le Mini Pâtissier n'est PAS lavable en machine.
- N'utilisez jamais des produits d'entretien abrasifs pour nettoyer l'appareil, car cela pourrait endommager Le Mini Pâtissier et sa surface de cuisson anti-adhérente.
- N'utilisez PAS Le Mini Pâtissier à proximité de l'eau ou d'autres liquides, avec des mains mouillées, ou si vous vous tenez sur une surface mouillée.
- Laissez Le Mini Pâtissier refroidir complètement avant tout déplacement, nettoyage ou entreposage.

GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN

PARTS & FEATURES



BEFORE USING YOUR MINI BUNDT® MAKER

Before first use, remove all packaging material and thoroughly clean your Mini Bundt® Maker.

- 1** Carefully unpack your Mini Bundt® Maker. Remove all packaging materials.
- 2** Clean both Cooking Surfaces of the Mini Bundt® Maker with a damp cloth or sponge.
- 3** Wipe dry with a soft cloth. **NEVER IMMERSE THE Mini Bundt® MAKER OR CORD IN WATER OR ANY OTHER LIQUID.**
- 4** Position the Mini Bundt® Maker on a dry, level, heat-resistant surface.
- 5** It is recommended to operate this appliance on a separate outlet and circuit from other appliances to avoid overloading the circuit.

USING YOUR MINI BUNDT® MAKER

When using your Mini Bundt® Maker, the Cooking Surface and Cover will become hot. To properly open the Mini Bundt® Maker, lift using the Cover Handle from the side.



Never touch the Cooking Surface or Cover while appliance is in use.



DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury.



Always lift and lower the Cover by the Cover Handle. Lift from the side.



USING YOUR MINI BUNDT® MAKER



- 1 Place the appliance on a stable and dry surface and lift the Cover to open the Mini Bundt® Maker (**photo A**). Spray both Cooking Surfaces with a small amount of cooking spray.
- 2 Plug the cord into a power outlet. The Indicator Light will illuminate blue, signaling that the Mini Bundt® Maker is heating up (**photo B**).

Once the Cooking Surfaces reach the optimal cooking temperature, the Indicator Light will automatically shut off.

NOTE: Always preheat the Mini Bundt® Maker before adding batter or the surface will not heat evenly.

Do not leave your Mini Bundt® Maker unattended when plugged in.

USING YOUR MINI BUNDT® MAKER



- 3** Add the Removal Tool to the base of the Mini Bundt® Maker (photo C).
- 4** Carefully pour batter into the Mini Bundt® Maker, filling so the base is approximately $\frac{3}{4}$ full (photo D). The Mini Bundt® will rise while cooking, so do not overfill the Mini Bundt® Maker.
- 5** Close the Cover. During the cooking process, the heating element will automatically turn on and off to regulate the temperature and ensure that the Cooking Surface does not get too hot or cold. When this occurs, the Indicator Light turns on and off .

USING YOUR MINI BUNDT® MAKER



- 6** Actual cooking time will vary depending on ingredients and type of Bundt® being prepared. As a general guideline, most recipes require on average 9-11 minutes of cooking time. It is okay to open the Cover to check for doneness (photo E). Always lift using the Cover Handle.
- 7** You can use a toothpick to check the cake for doneness: if the toothpick comes out clean, your cake is cooked through!

USING YOUR MINI BUNDT® MAKER

- 8 Once the Bundt® is cooked, first unplug your Mini Bundt® Maker. Allow the appliance to cool for a few minutes, as the cake and Mini Bundt® Maker will be very hot.
- 9 Carefully remove your cake by lifting the Removal Tool (photo F). Be careful, as the sides of the Removal Tool may still be hot.

NOTE: Do not use metal utensils to separate cake from the Removal Tool as this will damage the nonstick surface. Instead, use a wood or silicone spatula if needed.



CLEANING & MAINTENANCE

Before cleaning, unplug from outlet and allow to cool.

Clean the interior and exterior surfaces of the Mini Bundt® Maker with a damp cloth or sponge. Wipe dry with a soft cloth. **NEVER IMMERSE THE MINI BUNDT® MAKER OR CORD IN WATER OR ANY OTHER LIQUID.**

To remove fillings or crust baked onto the Cooking Surfaces, pour a small amount of cooking oil onto the hardened food. After 5 minutes, wipe with a paper towel or dry cloth. A clean kitchen brush or even a toothbrush works well to remove stubborn foods.

NEVER USE ABRASIVE CLEANERS OR SCOURING PADS TO CLEAN THE MINI BUNDT® MAKER, AS THOSE MAY DAMAGE THE SURFACES.

To store, be sure all parts are clean and dry. Store appliance in its box or in a clean, dry place.

Never store it while it is hot or wet. Never wrap cord tightly around the appliance; keep it loosely coiled.



Always pre-heat the Mini Bundt® Maker before adding the batter, or the cake will not cook evenly. Be careful when adding batter as the Cooking Surface will be hot.



Cakes are very hot when you take them out of the Mini Bundt® Maker. Use caution and allow to cool before serving or enjoying them.



Always fill the Mini Bundt® Maker $\frac{3}{4}$ full to ensure the best shape.



In a pinch, pre-made cake mixes work in the Mini Bundt® Maker! Simply create batter according to the given recipe and add to the Mini Bundt® Maker.



Mix and match recipes (page 21) and glazes (page 38) using the included Recipe Guide.



RECIPE GUIDE



Follow us!

@bydash | recipes, videos, & inspiration

@unprocessyourfood | veg & vegan-friendly meals



VANILLA MINI BUNDT® CAKE

Makes 5 cakes

Ingredients:

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

Directions:

1. Plug in your Mini Bundt® Maker and preheat for 10 minutes.
2. In a medium bowl, combine flour, baking powder, baking soda, and salt.
3. In a larger bowl, beat butter and sugar with handheld mixer on medium until they are fluffy and light. Add egg, milk, vanilla, and blend until mixed. Using slow speed, mix dry ingredients into the wet until just combined. Small lumps are okay.
4. Brush Mini Bundt® Maker and Removal Tool lightly with butter or baking spray. Add batter until Mini Bundt Maker is $\frac{3}{4}$ full ($\frac{1}{2}$ cup batter).
5. Bake for 9 minutes, until a toothpick comes out clean when inserted into the cake.
6. Lift out the cake using the Removal Tool. Cool cake completely before glazing. Serve.





ORANGE OLIVE OIL MINI BUNDT® CAKE

Makes 6 cakes

Ingredients:

¾ cup sugar	1 tsp baking powder
1 navel orange	¼ tsp baking soda
3 tbsp buttermilk or plain yogurt	⅛ tsp salt
3 large eggs	½ cup fruity olive oil
1½ cups unbleached all-purpose flour	

Directions:

1. Plug in your Mini Bundt® Maker and preheat for 10 minutes.
2. Place sugar in medium mixing bowl. Grate 2 tsp of orange zest. Add zest to sugar, rubbing them together until sugar is golden. Halve the orange and squeeze 2 tbsp juice into measuring cup. Add buttermilk, then pour mixture into sugar and whisk well. Whisk in eggs.
3. In a small bowl, whisk flour, baking powder, baking soda, and salt together. Add dry ingredients to wet and whisk to combine. Change to a spatula and fold in olive oil in about 6 additions, mixing very well after each addition.
4. Coat Mini Bundt® Maker and Removal Tool lightly with baking spray. Fill the Mini Bundt® Maker ¾ full (⅓ cup batter).
5. Bake for 12 minutes, until a toothpick comes out clean when inserted into the cake.
6. Lift out cake using the Removal Tool. Cool cake completely before glazing. Serve.



KETO ZUCCHINI SPICE MINI BUNDT® CAKE

Makes 6 cakes

Ingredients:

2 medium zucchini
squash, 12 ounces,
coarsely shredded, about
2½ cups

⅓ cup coconut flour

1 tsp baking powder

¼ tsp baking soda

¼ tsp salt

½ tsp ground cinnamon

¼ tsp ground ginger

⅛ tsp ground clove

4 tbsp cream cheese

¼ cup Swerve Brown

3 eggs

4 tbsp chopped walnuts,
or Swerve Confectioners',
for garnish, optional

Directions:

1. Place shredded zucchini in a clean dish towel and squeeze out as much liquid as you can. The drier the squash the better, so really work at this. Loosening the compacted squash, there should be about 1½ cups.
2. In a small bowl, combine the coconut flour, baking soda, salt, cinnamon, ginger, and clove.
3. In a medium mixing bowl, beat the cream cheese and Swerve Brown with a hand mixer on medium until smoothly combined. Add the eggs and zucchini, mixing until blended. Add the dry ingredients, and mix well.
4. Fill the Mini Bundt® Maker ¾ full (⅓ cup batter). If using, sprinkle 1 tbsp walnuts over top of batter. Bake for 12 to 13 minutes, until a toothpick comes out clean when inserted into the cake.
5. Lift out cake using the removal tool and transfer cake to wire rack. Serve warm, dusted with Swerve Confectioners', if desired.



SOUR CREAM CHOCOLATE MINI BUNDT® CAKE

Makes 5 cakes

Ingredients:

1½ cups unbleached all-purpose flour
¼ cup unsweetened Dutch process cocoa powder
1 ½ tsps baking powder

¼ tsp baking soda
¼ tsp salt
1 large egg
¼ cup sour cream
⅔ cup whole milk

1 tsp vanilla extract
4 tbsp unsalted butter, softened
½ cup sugar

Directions:

1. Plug in your Mini Bundt® Maker to preheat for 10 minutes.
2. In medium bowl, sift together flour, cocoa powder, baking powder, baking soda, and salt.
3. In second bowl, whisk together egg, sour cream, milk, and vanilla.
4. In larger bowl, beat butter and sugar with a handheld mixer on medium until they are fluffy and light. Add wet ingredients, blending until mixed. Using slow speed, mix in dry ingredients just until combined. Small lumps are okay.
5. Brush Mini Bundt®t Maker and Removal Tool lightly with butter or baking spray. Fill the Mini Bundt® Maker ¾ full (⅓ cup batter).
6. Bake for 12 minutes, until a toothpick comes out clean when inserted into the cake.
7. Lift out cake using the Removal Tool. Cool cake completely before glazing.





RED VELVET MINI BUNDT® CAKE

Makes 6 cakes

Ingredients:

1 cup plus 2 tbsp,
unbleached
all-purpose flour

2 tbsp unsweetened
natural cocoa powder

1 tsp baking powder

$\frac{3}{4}$ tsp baking soda

$\frac{1}{4}$ tsp salt

$\frac{1}{2}$ cup buttermilk, full or
reduced fat

1 large egg

$1\frac{1}{2}$ tsp white vinegar

$\frac{1}{2}$ tsp vanilla extract

2 tsp red food color

6 tbsp unsalted butter,
softened

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

Directions:

1. Plug in your Mini Bundt® Maker to preheat for 10 minutes.
2. In a small mixing bowl, combine flour, cocoa powder, baking powder, baking soda, and salt.
3. In a measuring cup, whisk buttermilk, egg, vinegar, vanilla, and red food color together.
4. In a medium mixing bowl, beat butter and sugar with handheld mixer on medium until fluffy and light. Add $\frac{1}{3}$ of dry ingredients, blend, then $\frac{1}{2}$ wet ingredients. Repeat until combined.
5. Brush the Mini Bundt® Maker and Removal Tool lightly with butter or baking spray. Fill the Mini Bundt® Maker $\frac{3}{4}$ full ($\frac{1}{2}$ cup batter).
6. Bake for 12 minutes, until a toothpick comes out clean when inserted into the cake.
7. Lift out cake using the Removal Tool. Cool cake completely before glazing. Serve.



GINGERBREAD MINI BUNDT® CAKE

Makes 4 cakes

Ingredients:

¾ cup unbleached all-purpose flour

½ tsp baking powder

½ tsp baking soda

1 tsp ground ginger

½ tsp ground cinnamon

¼ tsp ground clove

¼ tsp salt

4 tbsp unsalted butter, softened

½ cup brown sugar

1 large egg

¼ cup unsulfured molasses

¼ cup buttermilk, full or reduced fat

Directions:

1. Plug in your Mini Bundt Maker to preheat for 10 minutes.
2. In a small mixing bowl, combine flour, baking powder, baking soda, ginger, cinnamon, clove, and salt.
3. In a larger mixing bowl, beat butter and sugar with handheld mixer on medium until fluffy and light. Beat in egg and molasses. Add ½ dry ingredients and mix, using slow speed. Add buttermilk, then remaining dry ingredients, blending until just combined.
4. Brush Mini Bundt Maker lightly with butter or baking spray. Lower the top. Fill the Mini Bundt Maker ¾ full (⅓ cup batter). Bake for 10 to 12 minutes, until a toothpick comes out clean when inserted into the cake.
5. Lift out the cake using the removal tool and transfer cake to wire rack. Cool cake completely before glazing. Serve.



STRAWBERRY MINI BUNDT® CAKE

Makes 3-4 cakes

Ingredients:

1½ cups unbleached all-purpose flour

1½ tsp baking powder

¼ tsp baking soda

¼ tsp salt

4 tbsp unsalted butter, softened

½ cup sugar

1 large egg

¼ cup full fat plain Greek yogurt

6 tbsp whole milk

1 tsp vanilla extract

3-4 drops red food coloring, (optional)

Strawberry Purée

½ pound fresh strawberries, halved

1 tbsp sugar

1 tsp fresh lemon juice

Directions:

1. Plug in your Mini Bundt® Maker to preheat for 10 minutes.
2. Create Strawberry Purée by combining fresh strawberries, sugar, and lemon juice in a blender until smooth.
3. In medium bowl, combine flour, baking powder, baking soda, and salt.
4. In larger bowl, beat butter and sugar with handheld mixer on medium until they are fluffy and light. Add egg, yogurt, strawberry puree, milk, vanilla, red food coloring (if using) and blend until mixed. Using slow speed, mix dry ingredients into the wet until just combined.
5. Brush Mini Bundt® Maker and Removal Tool with butter or baking spray. Fill the Mini Bundt Maker $\frac{3}{4}$ full ($\frac{1}{3}$ cup batter). Bake for 10-12 minutes, until a toothpick comes out clean when inserted into the cake.
6. Lift out cake on the Removal Tool and transfer it to a wire rack. Cool completely before glazing. Serve.





CORN BREAD MINI BUNDT® CAKE WITH JALAPEÑO LIME GLAZE

Makes 6 cakes

Ingredients:

1 cup medium stoneground yellow cornmeal, such as Indian Head

1 cup unbleached all-purpose flour

2 tbsp sugar

1 tbsp baking powder

½ tsp salt

1 cup buttermilk, whole or reduced-fat

2 large eggs

⅓ cup unsalted butter, melted

¾ cup sugar

¾ cup water

2 tbsp finely chopped jalapeño pepper

1 cup confectioners' sugar

1 tbsp whole milk

Directions:

1. Plug in your Mini Bundt® Maker to preheat for 10 minutes.
2. In medium bowl, combine cornmeal, flour, baking powder, and salt. In large measuring cup, whisk buttermilk, eggs, and melted butter until well combined. Add wet ingredients to dry and stir until just combined.
3. Brush Mini Bundt® Maker lightly with softened butter or coat lightly with baking spray. Lower the top. Fill the Mini Bundt® Maker ¾ full (⅓ cup batter). Bake for 10 minutes, until a toothpick comes out clean when inserted into the cake.
4. Lift out cake using the Removal Tool and transfer the cake to wire rack. If using Jalapeño Syrup, soak cake while warm. If using Jalapeño Glaze, let cool.

5. For Jalapeño Syrup, in small saucepan over medium heat, combine sugar, water, jalapeños, and bring to simmer. Cook until syrup is clear. Set syrup aside for 5 minutes.

6. Soak cornbread cakes in the hot syrup for 20 seconds, turning it over after 10 seconds. With slotted pancake turner, transfer cake to wire rack and cool completely. Repeat with remaining cakes.

7. For Jalapeño Glaze, in small bowl, whisk confectioners' sugar with 2 tablespoons of Jalapeño Syrup and the milk. Thin the glaze with lime juice as desired, starting with 1 teaspoon juice. Strain the syrup and add the jalapeño bits to the glaze. Dip the tops of the cooled cornbread cakes in the glaze. Place on a wire rack until the glaze sets.





BLUEBERRY LEMON KETO MINI BUNDT® CAKE

Makes 6 cakes

Ingredients:

4 large eggs, cold

4 ounces cream cheese, at room temperature

¼ cup coconut flour

¼ cup erythritol, preferably Swerve

1½ tsp baking powder

1 tsp grated lemon zest

1 tsp vanilla extract

½ tsp lemon extract

2 tbsp butter, softened

5 tbsp wild blueberries, frozen

Directions:

1. Plug in your Mini Bundt® Maker to preheat for 10 minutes.
2. In blender, combine eggs, cream cheese, coconut flour, erythritol, baking powder, lemon zest, vanilla and lemon extracts. Whirl to combine well. Let batter sit for 15 minutes to thicken. Pour batter into measuring cup.
3. Brush Mini Bundt® Maker lightly with butter. Pour in ⅓ cup batter. Sprinkle on 1 tablespoon frozen blueberries.
4. Bake for 8 to 9 minutes, until, until a toothpick comes out clean when inserted into the cake. Serve warm, sprinkled with Swerve confectioners' sugar just before serving.





GLUTEN-FREE DARK CHOCOLATE MINI BUNDT® CAKE

Makes 6 cakes

Ingredients:

1 cup gluten-free flour,
such as King Arthur

½ tsp. xanthan gum

⅓ cup unsweetened Dutch
process cocoa powder

1 tsp. baking soda

¼ tsp. salt

1 large egg

½ cup buttermilk, full or
reduced-fat

½ tsp vanilla extract

6 tbsp unsalted butter, at
room temperature

⅔ cup sugar

Directions:

1. Plug in your Mini Bundt® Maker to preheat for 10 minutes.
2. In a small mixing bowl, whisk together gluten-free flour, xanthan gum, cocoa, baking soda, and salt. In large measuring cup, whisk buttermilk, vanilla, eggs, and melted butter together until well mixed.
3. In a medium mixing bowl, beat butter and sugar with handheld mixer on medium until fluffy and light, 1 minute. Add ⅓ of dry ingredients, blend, then mix in ½ wet ingredients. Continue, alternating until fully combined.
4. Brush Mini Bundt® Maker lightly with butter or baking spray. Fill Mini Bundt Maker ¾ full (⅓ cup batter). Bake for 12 minutes, until a toothpick comes out clean when inserted into the cake.
5. Lift out cake using the removal tool and transfer cake to wire rack. Cool cake completely before glazing. Serve.



BANANA BREAD MINI BUNDT® CAKE

Makes 6 cakes

Ingredients:

¾ cup unbleached all-purpose flour
1 tsp baking powder
¼ tsp baking soda
½ tsp cinnamon
¼ tsp salt
4 tbsp unsalted butter, softened

½ cup brown sugar, lightly packed
1 large egg
½ cup mashed ripe banana, about 1 medium
½ tsp vanilla extract

Directions:

1. Plug in your Mini Bundt® Maker to preheat for 10 minutes.
2. In a small bowl, combine flour, baking powder, baking soda, cinnamon, and salt.]
3. In a medium bowl, beat butter and sugar with a handheld mixer on medium until they are fluffy and light. Thoroughly mix in the egg, banana, and vanilla. Add the dry ingredients, mixing until well blended.
4. Lightly spray Mini Bundt® Maker with baking spray. Fill the Mini Bundt® Maker ¾ full (⅓ cup batter).
5. Bake for 12 minutes, until a toothpick comes out clean when inserted into the cake.
6. Lift out cake using the removal tool and transfer cake to wire rack. Cool cake completely before glazing. Serve.

GET GLAZY!

Cream Cheese Glaze

½ cup cream cheese, room
temperature
1 cup confectioners sugar
3 tbsp whole milk, room temperature

Place cream cheese in mixing bowl.
Sift in the sugar. Add the milk and
stir vigorously until the glaze is
smooth and creamy.

Vanilla Glaze

1 cup confectioners' sugar
1 tsp vanilla
2 tbsp whole milk,
room temperature

In small bowl, mix all
ingredients together until
well combined.



Peanut Butter Glaze

½ cup confectioners' sugar
2 tbsp peanut powder
4 tsp whole milk

In a mixing bowl, combine the sugar, peanut powder and milk, stirring vigorously until the glaze is smooth and creamy.



Chocolate Glaze

½ cup confectioners' sugar
3 tbsp unsweetened Dutch process
cocoa powder
½ tsp vanilla
5 tsp whole milk, room temperature

Sift sugar and cocoa powder into a mixing bowl. Mix in the vanilla and milk. Stir vigorously until the glaze is smooth and creamy.

Nutella Glaze

½ cup confectioners' sugar
¼ cup Nutella
2 tbsp whole milk

Sift the sugar into a mixing bowl. Add the Nutella, milk, and stir until the glaze is smooth and creamy.



RECOMMENDED COMBINATIONS

BUNDT®	GLAZE	TOPPING
Vanilla	Vanilla Half Vanilla, Half Chocolate Lemon	Sprinkles Fresh Berries Raspberry Jam Lemon Zest
Chocolate	Nutella Peanut Butter	Sprinkles Shredded Coconut Fresh Berries Chopped Peanuts
Red Velvet	Cream Cheese Vanilla	Sprinkles Mini Chocolate Chips Confectioner's Sugar
Banana Bread	Peanut Butter Vanilla	Mini Chocolate Chips Confectioner's Sugar Chopped Walnuts
Strawberry	Nutella Vanilla	Fresh Berries Confectioner's Sugar

CUSTOMER SUPPORT

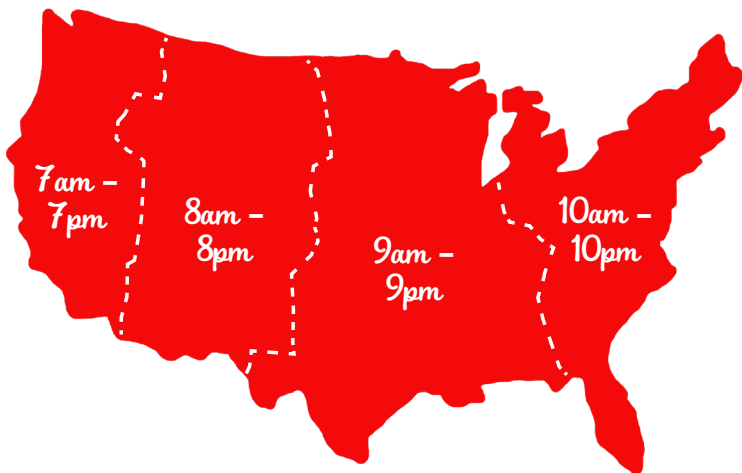
**FEEL GOOD
GUARANTEE™**

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 US-based customer support team is at your service

Monday - Friday during the times below.

Reach 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**.

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.

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

TRADEMARK INFORMATION

Bundt is a registered trademark of Northland Aluminum Products, Inc., Minneapolis, MN.

Bundt® is used with permission by StoreBound LLC.

REPAIRS

DANGER! Risk of electric shock! The Dash Mini Bundt® 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

Voltage 120V~60Hz

Power Rating 350W

Stock#: DBCM100_20200218_V7

Made in China



This product has passed food safety testing in accordance with FDA guidelines.





1-800-898-6970 | @bydash | bydash.com