

Cuisinart®

Recipe Booklet

Instruction Booklet on reverse side



CORDLESS RECHARGEABLE HAND MIXER

Cuisinart have designed this hand mixer with convenience and portability in mind. No longer bound to wall plug locations, use your mixer in any location - from the kitchen table, to picnics, or wherever mixing is required. Offering five speeds, this versatile professional hand mixer maintains the perfect power for tasks from mixing batter to whipping cream and making biscuit dough.

QUICK TIPS

- Always read entire recipe and measure all ingredients before beginning the mixing process.
- For best results, do not measure flour directly from the bag. Pour into a container or bowl, scoop out the flour and level with the back of a knife or spatula. For flour stored in a container, stir before measuring.
- Eggs, butter or cream cheese combine more thoroughly at room temperature.
- Remove butter for recipe first and cut into 1.5cm pieces, then measure out remaining ingredients for recipe. This will hasten the warming process. Do not warm butter in a microwave unless instructed to do so. Microwaving can melt butter; melted butter will change the final product.
- The best cheesecakes are made when the eggs and cream cheese are at a similar room temperature. While the Cordless Rechargeable Hand Mixer can easily mix cold cream cheese, the trick is not to add too much air, which can cause cracking.
- When whipping cream, ensure you always you a thickened style and is chilled in the refrigerator before use.
- To separate eggs for any recipe, break one at a time into a small bowl, gently remove yolk, then transfer egg white to spotlessly clean mixing bowl. If a yolk breaks into the egg whites, reserve that egg for another use. Just a drop of egg yolk will prevent the whites from whipping properly.
- To achieve the highest volume when whipping egg whites, the mixing bowl and beaters must be spotlessly clean and free of any fat, oil, etc. (plastic bowls are not recommended for whipping egg whites.) The presence of any trace of fat or oil will prevent the egg whites from increasing in volume. Wash bowl and attachments thoroughly before beginning again.

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BREAKFAST

Crêpes with Chocolate-Hazelnut Spread & Bananas

A sweet-tooth breakfast, or a fun dessert, these crêpes can also be filled with savoury items, such as scrambled eggs & vegetables.

Makes approx. 18 filled crêpes

- ¼ cup** **unsalted butter, cut into 3cm pieces**
- 1 cup** **skim milk, room temperature**
- ¾ cup** **unbleached, plain flour**
- ½tsp** **sea salt flakes**
- 1tsp** **white sugar**
- 3** **large eggs, room temperature**
- 1tsp** **pure vanilla extract**
- 1tsp** **unsalted butter, room temperature**

- Filling:**
- ½ cup** **chocolate-hazelnut spread, room temperature**
- 2-3** **bananas, thinly sliced**
- Icing sugar, for serving**

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 the butter/milk is heating, put the flour, salt, and sugar in a medium bowl. Mix on Speed 1 to combine, about 30 seconds. Add the eggs and vanilla extract and mix on Speeds 2 to 3 until the mixture resembles a thick and sticky batter. While mixing on Speed 2, mix in the milk and butter mixture until the batter is smooth, increasing to Speed 3 once all of the liquid has been added. Rest the batter in the refrigerator for a minimum of 30 minutes, or overnight.
3. Cook the crêpes: Mix the crêpe batter briefly on Speeds 2 to 3 to remove any lumps that may have formed. If lumps remain, pour through a fine strainer. Set an 20 - 24cm crêpe pan or nonstick skillet 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, a scant* ¼ cup, 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.

4. To serve, place one crêpe on a clean surface. Put a thin layer of the chocolate-hazelnut spread on half of the crêpe and then top with the sliced banana. Fold in half, and then half again and serve. Dust with the icing sugar. Repeat with remaining crêpes.

*Scant means just a little bit less-than i.e. not quite.

Lemon Ginger Scones

These not-too-sweet scones are a perfect match for a steamy cup of tea in the morning.

Makes 8 scones

2½ cups	cake flour, plus more for shaping
2tsp	white sugar
1½tsp	baking powder
¼tsp	baking soda
1tsp	sea salt flakes
	Grated zest of 1 lemon (approx. 1tbsp)
1 cup	buttermilk
1	large egg
6tsp	unsalted butter, cut into 1.5cm, room temperature (for approx. 5-10mins, be sure the butter is not too soft)
¼ cup	chopped, candied ginger
	Egg wash (1 large egg plus 1 tsp water, whisked well)
1tsp	turbinado sugar

1. Put the flour, sugar, baking powder, baking soda, salt, and zest in a large mixing bowl. 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. Add the butter to the dry ingredients and mix on Speeds 2 to 3, until mixture is shaggy. With the mixer on Speed 2, slowly add the liquid ingredients, and then the ginger, until just combined; do not over-mix.
3. Pour the mixture onto a clean counter/large cutting board lightly dusted with cake flour. Form the dough into a 25cm cylinder. Using a sharp knife, cut into 8 even rounds. Place on a baking paper 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 the turbinado sugar.
5. Bake in preheated oven for about 25 to 30

minutes, or until golden brown. Allow to cool before serving.

Blueberry Muffins

Everyone has a favourite muffin, & this has quickly become ours. The orange zest should not be overlooked as it pairs perfectly with the bright blueberry flavour.

Makes 12 muffins

	Nonstick cooking spray
2 cups	unbleached, plain flour
⅓ cup	white sugar
⅓ cup	packed light brown sugar
1tbsp	baking powder
¼tbsp	baking soda
½tbsp	sea salt flakes
½tbsp	ground cinnamon
½tbsp	grated orange zest
¾ cup	buttermilk, room temperature
½ cup	vegetable oil
1	large egg, room temperature
1tbsp	pure vanilla extract
1 cup	fresh or frozen, thawed, blueberries
1tsp	turbinado sugar

1. Preheat oven to 200°C with the rack in the middle position. Lightly coat a regular 12-cup muffin pan with nonstick cooking spray; reserve.
2. Put the flour, sugars, baking powder and soda, salt, cinnamon, and zest in a large mixing bowl. Using Speed 1, mix until well combined, about 40 seconds. Reserve.
3. In a small bowl, mix the buttermilk, oil, egg, and vanilla extract using Speed 2. Still using Speed 2, gradually add the liquid ingredients to the bowl of dry ingredients. Once almost fully mixed in, add the blueberries and gently mix until just combined. Spoon evenly into prepared muffin cups. Sprinkle the turbinado sugar on the top of each muffin.
4. Bake in the preheated oven for about 18 to 20 minutes, or until a cake tester comes out clean.

Pumpkin Spice Muffins

An obvious choice for the autumn months, the warm spices & toasted nuts complement the pumpkin in these tasty muffins.

Makes 12 muffins

	Nonstick cooking spray
2 cups	unbleached, plain flour
½tbsp	sea salt flakes
1tbsp	baking powder
¼tbsp	baking soda
½tbsp	ground cinnamon
¼tbsp	ground nutmeg
¼tbsp	ground allspice
½ cup	vegetable oil
1½ cups	white sugar
¼ cup	packed light brown sugar
1 cup	pumpkin purée
1tbsp	pure vanilla extract
2	large eggs, room temperature
½ cup	toasted walnuts, chopped

1. Preheat oven to 190°C with the rack in the middle position. Lightly coat a regular 12-cup muffin pan with nonstick cooking spray; reserve.
2. Put the flour, salt, baking powder and soda, cinnamon, nutmeg, and allspice in a medium mixing bowl. Mix on Speed 1 until well combined, about 40 seconds. Reserve.
3. In a large bowl, mix the oil, sugars, pumpkin, and vanilla extract using Speeds 2 to 3. Gradually add the eggs, using Speed 1, until well incorporated.
4. While mixing on Speed 2, gradually add the dry ingredients to the sugar/oil/pumpkin mixture. Once almost fully mixed in, add the walnuts and gently mix until just combined. Spoon evenly into prepared muffin cups.
5. Bake in the preheated oven for about 18 to 20 minutes, or until a cake tester comes out clean.

Gluten-Free Banana Muffins

The plain, gluten-free flour mixes make gluten-free baking easy & convenient. There are a number of different brands on the market to choose from, so taste a few & find your favourite.

Makes 12 muffins

	Nonstick cooking spray
2 cups	gluten-free, plain flour
½ cup	rolled oats, not quick cooking
⅓ cup	white sugar
⅓ cup	packed light brown sugar
1½tbsp	baking powder
¼tbsp	baking soda
½tbsp	sea salt flakes
½tbsp	xanthan gum (optional – only if flour blend does not have it in list of ingredients)
½tbsp	ground cinnamon
½ cup	vegetable oil
2	large eggs, room temperature
½tbsp	pure vanilla extract
1½ cups	mashed, very ripe bananas (about 3 medium bananas)

1. Preheat oven to 190°C with the rack in the middle position. Lightly coat a regular 12-cup muffin pan with nonstick cooking spray; reserve.
2. Put the flour, oats, both sugars, baking powder and soda, salt, xanthan gum (if using), and cinnamon into a mixing bowl. Mix on Speed 1 until fully combined, about 30 seconds.
3. In a separate, large mixing bowl, mix the remaining ingredients on Speeds 2 to 3 until smooth and creamy, about 1 to 2 minutes. Add the dry ingredients and mix on Speed 2 until fully combined.
4. Spoon evenly into prepared muffin cups. Bake in the preheated oven for about 16 to 18 minutes, or until a cake tester comes out clean.

Lemon Loaf Cake

A traditional loaf-style cake with a lemon twist.

Makes one 22cm loaf cake, 16 servings

Cake:

	Unsalted butter, softened, or nonstick cooking spray
2 cups	unbleached, plain flour
1tbsp	baking powder
1tbsp	sea salt flakes
14tbsp	unsalted butter, cut into 3cm, room temperature
1 1/3 cups	white sugar
3tbsp	grated lemon zest
1/4 cup	vegetable oil
4tbsp	fresh lemon juice
2	large eggs, room temperature
1	large egg yolk, room temperature
2/3 cup	sour cream, room temperature

Icing:

1 cup	icing sugar, sifted
3tbsp	thickend cream
2tbsp	fresh lemon juice
	Pinch fine sea salt

1. Preheat oven to 180°C with the rack in the lower third position. Lightly coat a 23 x 13 x 6cm loaf pan with softened butter or nonstick cooking spray; reserve.
2. Put the flour, baking powder, and salt together in a small mixing bowl. Mix on Speed 1 until well sifted, about 30 seconds. Reserve.
3. Put the butter into a large mixing bowl and using Speeds 2 to 4, cream butter until softened. Add the sugar and lemon zest. Mix well, using Speeds 2 to 5, until very light in color, about 2 minutes.
4. Combine the oil, lemon juice, eggs, yolk, and sour cream in a small bowl. Mix on Speed 1 to combine.
5. While mixing on Speeds 1 to 2, gradually add one-third of the dry ingredients to the

butter/sugar mixture, and then half of the wet ingredients, alternating until all of the ingredients are added and well mixed.

6. Transfer the batter to the prepared loaf pan and then place in the preheated oven. Bake until cake is set in the middle and a cake tester comes out clean, about 1 hour and 10 minutes.
7. Allow cake to cool in pan on a cooling rack for about 10 to 15 minutes, and then remove from the pan and immediately wrap in plastic wrap while cooling a bit further.
8. While the cake is cooling, prepare the lemon icing. Put all of the icing ingredients into a small to medium mixing bowl and, using Speeds 1 to 3, mix until completely smooth, adding more sifted sugar or cream to achieve desired consistency.
9. Once the cake is mostly cool, place it on the cooling rack atop a baking pan (or foil or baking paper,, something that will catch excess icing). Drizzle or spread over cake as desired. Allow icing to set and cake to cool completely before cutting and serving.

SAVOURY

Spinach Artichoke Dip

A bit of a twist on the standard spinach artichoke dip, for the more grown-up palate. The combination of Gruyère & Parmesan gives the dip a pleasant nuttiness.

Makes 2 cups

340g	Olive oil or nonstick cooking spray
	cream cheese, room temperature & cut into 3cm pieces
60g	Gruyère cheese, finely grated
30g	Parmesan cheese, finely grated
1	garlic clove, finely chopped
½	small shallot, finely chopped
225g	frozen, chopped spinach, thawed & drained well
1	can (425g) quartered artichoke hearts, drained
2tbsp	thickend cream
½tbsp	crushed red pepper

1. Preheat oven to 180°C with the rack in the middle position. Lightly coat a 22cm pie or cake pan with olive oil or nonstick cooking spray; reserve.
2. Put the cream cheese in a large mixing bowl. Mix on Speeds 2 to 4 until softened, about 30 seconds. Add remaining ingredients and mix on Speed 2 to fully combine, about 20 seconds.
3. Transfer mixture to the prepared pie/cake pan and place in the oven. Bake 20 minutes, and then broil for an additional 6 to 8 minutes, or until top is nicely browned.
4. Serve immediately with pita chips, crusty bread, and crisp vegetables

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 or spring onions, crispy bacon bits, or shredded Cheddar.

Makes about 6 cups

1.2kg	dutch cream potatoes, peeled & cut into 3cm pieces
½ cup	whole milk, room temperature
3tbsp	unsalted butter, cut into 3cm, room temperature
¾tbsp	sea salt flakes
½tbsp	freshly ground black pepper
½ cup	mascarpone cheese or crème fraîche, room temperature

Optional toppings/fillings:

Sour cream
Sliced chives
Crumbled bacon
Chopped tomatoes
Finely chopped jalapeños
Shredded cheese
Steamed, chopped broccoli
Toasted, flavoured breadcrumbs

1. Put the potatoes in a medium to large stockpot; add cold water to cover potatoes by 6cm. 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 pot. Mix on Speeds 1 to 2 to mash as desired, about 30 seconds. Add the remaining ingredients and mix on Speed 2 until fully incorporated.
3. Taste and adjust seasoning according to preference. Serve with desired toppings.

SWEETS

Buckwheat Chocolate Chunk Cookies

The nuttiness of the buckwheat is a perfect match for chunks of bittersweet chocolate.

Makes about 48 cookies

1½ cups	unbleached, plain flour
¾ cup	buckwheat flour (or may substitute whole-wheat flour)
1tbsp	baking soda
1tbsp	sea salt flakes
½tbsp	instant coffee
16tbsp	unsalted butter, cut into 3cm pieces, room temperature
1 cup	packed light brown sugar
½ cup	white sugar
2	large eggs, room temperature
1½tbsp	pure vanilla extract
2 cups	chopped bittersweet chocolate
	Flaked sea salt, for sprinkling

1. Put the flours, baking soda, salt, and espresso powder into a medium mixing bowl. Mix on Speed 1 for about 30 seconds, or until fully combined; reserve.
2. Put the butter into a large mixing bowl. Mix, starting at Speed 1 and increasing to Speed 3, until light and creamy. Add the sugars and mix on Speeds 2 to 4 until very light, scraping down the sides of the bowl as necessary, where it seems that much of the sugar has dissolved into the butter, about 2 minutes. Add the eggs, one at a time, mixing on Speed 2, then the vanilla extract. Add the dry ingredients and mix on Speed 2 until just combined, and then add the chopped chocolate and mix on Speeds 2 to 3 until evenly incorporated.
3. Scoop the dough into even, golf ball-sized rounds and place on a baking tray lined with baking paper. Wrap well and allow to chill for a minimum of 1 hour, or up to overnight.
4. Preheat oven to 180°C with racks in the lower and upper thirds of the oven.

5. Once the oven has preheated, place the chilled dough onto the baking sheets and bake until just browned and set at the edges, about 15 minutes. Remove and immediately sprinkle baked cookies with a pinch of flaked sea salt. Allow pans to cool prior to baking remaining dough.

No-Bake Keto Bites

Packed full of good-for-you fat and protein, just one of these bites will fill you up & keep you energized.

Makes 16 bites

½ cup	almond butter
2tbsp	coconut oil
2tbsp	chia seeds
1 cup	shredded, unsweetened coconut
1tbsp	cocoa powder
1tbsp	pure vanilla extract
½tsp	white stevia
¼tbsp	sea salt flakes
½tbsp	ground cinnamon

1. Put all of the ingredients into a large mixing bowl. Mix on Speeds 1 to 3 until completely incorporated, about 1 minute.
2. Scoop the dough into desired-size pieces and form into balls (gloves are recommended). Chill in the refrigerator for a minimum of 30 minutes, or in the freezer for 10 minutes before enjoying.

Ginger Cookies

We up the zing with chopped, crystalized ginger in these chewy & spicy treats.

Makes about 30 cookies

2¼ cups	unbleached, plain flour
1tbsp	baking soda
1tbsp	ground ginger
1tbsp	ground cinnamon
½tbsp	ground allspice
¾tbsp	sea salt flakes
¼ cup	finely chopped crystalized ginger
12tbsp	unsalted butter, cut into 3cm pieces, room temperature
¼ cup	molasses
¾ cup	packed light brown sugar
¼ cup	white sugar
1	large egg, room temperature
1tbsp	pure vanilla extract
⅓ cup	turbinado sugar, for rolling

1. Preheat oven to 180°C with racks in the lower and upper thirds of the oven. Line two baking trays with baking paper.
2. Put the flour, baking soda, spices, and salt into a medium mixing bowl. 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 on Speeds 2 to 4 until homogenous, about 2 minutes. Scrape down the sides of the bowl and then add the sugars. Mix on Speed 2 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 Speed 2, and then the vanilla extract. Add the dry ingredients and mix on Speed 2 until just combined.
4. Scoop the dough into evenly sized, golf-ball rounds. Roll in the turbinado sugar and then place the sugared dough on a baking tray lined with baking paper. Gently press each round down with the bottom of a clean glass.
5. Bake in the preheated oven until just set at the edges, about 12 to 15 minutes.

Allow pans to cool before baking remaining dough.

Edible Cookie Dough

Eat that dough guilt free (well, egg free!) with one of our edible cookie dough recipes.

Makes 3½ cups

8tbsp	unsalted butter, cut into 4 pieces, room temperature
⅔ cup	packed light brown sugar
⅓ cup	white sugar
2tbsp	milk (any fat variety or nondairy alternative)
1tbsp	pure vanilla extract
1⅓ cups	unbleached, plain flour (you can substitute a gluten-free, plain flour blend)
½tbsp	sea salt flakes
1 cup	semisweet chocolate chips

1. Put the butter and sugars into a large mixing bowl. Mix on Speeds 2 to 4 until very light and creamy, about 2 minutes. Stop to scrape down sides of bowl as needed.
2. While mixing on Speed 2, add the milk and vanilla extract. Add the flour and salt and mix on Speed 2 until completely combined. Add the chips and mix on Speed 2.
3. Scoop the dough into desired-size pieces. While the dough can be eaten right away, it is best eaten chilled.

Variations:

Snickerdoodle: Substitute ½ teaspoon ground cinnamon for the chocolate chips. Scoop into tablespoon-size balls and roll in cinnamon sugar.

Oatmeal Cranberry: Add ½ cup rolled oats and ¼ teaspoon ground cinnamon with the flour. Substitute dried cranberries for the chocolate chips.

Blonde Brownies (Blondies)

Often the sweeter, & obviously lighter, cousin of the brownie, this recipe is rather traditional, but it can easily be altered by changing the type of chips or nuts to make it your own.

Makes 24 blonde brownies

	Unsalted butter, softened, or nonstick cooking spray
2 cups	unbleached, plain flour
1½tbsp	sea salt flakes
½tbsp	ground cinnamon
16tbsp	unsalted butter, cubed, room temperature
½ cup	white sugar
1 cup	packed light brown sugar
3	large eggs, room temperature
1tbsp	pure vanilla extract
1½ cups	bittersweet chocolate, chopped
1 cup	white chocolate chips
1 cup	walnuts

1. Preheat oven to 180°C with the rack in the middle position. Lightly coat a 33 x 22cm baking pan with softened butter or nonstick cooking spray; line with baking paper. Reserve.
2. Put the flour, salt, and cinnamon into a medium bowl. Mix on Speed 1 for about 30 seconds, or until fully combined; reserve.
3. Put the butter into a large mixing bowl. Using Speeds 2 to 4, beat until lightened, about 30 seconds. Gradually add both sugars and beat on Speeds 2 to 4 until lightened, another 30 seconds to 1 minute. While mixing on Speed 3, add the eggs, one at a time, and the vanilla extract; mix until well combined. Reduce to Speed 2 and slowly add the dry ingredients. Once almost fully mixed, add the chopped chocolate, chips, and nuts.
4. Transfer mixture to the prepared pan. Bake in the preheated oven until edges are set and lightly browned, about 30 to 35 minutes. The brownies should be fully cooled before cutting.

Bittersweet Espresso Brownies

Rich & fudgy, these brownies are for the true chocolate lover.

Makes 16 brownies

	Nonstick cooking spray
12tbsp	unsalted butter, cubed
100g	unsweetened chocolate, chopped
100g	bittersweet chocolate, chopped
2tbsp	cocoa powder
2tbsp	espresso powder
½ cup	unbleached, plain flour
¾tbsp	sea salt flakes
3	large eggs, room temperature
1½ cups	white sugar
2	pure vanilla extract
½ cup	fresh cranberries or blueberries

1. Preheat oven to 180°C with the rack in the middle position. Lightly coat a 22cm square baking pan with nonstick cooking spray and line with baking paper; reserve.
2. Put the butter and both chocolates into a heatproof bowl and place over a pot of simmering water. Once the butter/chocolate mixture is almost completely melted, stir in cocoa powder and espresso powder. When chocolate is completely melted, stir in flour and salt; set aside to cool to room temperature.
3. Put the eggs into a large mixing bowl. Using the beaters, beat the eggs, on Speed 2, to break them up slightly, then gradually add the sugar. Increase to Speed 3 and mix until light and thickened, about 2 to 3 minutes. Add the vanilla extract and mix until well combined. Add the cooled chocolate mixture into the egg mixture and gently mix on Speed 2, until the batter is no longer streaky, but be sure not to add too much air. Pour the batter into prepared pan. Tap pan on the counter a few times to remove any air bubbles. Top with the cranberries or blueberries, if using.
4. Bake in the preheated oven for 25 to 30 minutes, or until edges are just dry. Cool completely before cutting and serving.

Deep Chocolate Layer Cake

Frost this chocolate cake with our Cream Cheese Frosting on page 13.

Makes two 22cm cakes (16 servings)

	Unsalted butter, softened, or nonstick cooking spray
170g	bittersweet chocolate, chopped
¾ cup	cocoa powder, Dutch process, sifted
2tbsp	instant coffee
½tbsp	baking soda
1 cup	boiling water
2½ cups	unbleached, plain flour
1 cup	white sugar
½ cup	packed light brown sugar
1tbsp	baking powder
¾tbsp	sea salt flakes
1 cup	vegetable oil
1 cup	buttermilk, room temperature
4	large eggs, lightly beaten, room temperature
2tbsp	pure vanilla extract

1. Preheat oven to 180°C with the rack in the middle position. Grease two 20cm round cake pans with cooking spray or softened butter and line the bottoms with baking paper. Reserve.
2. Put the bittersweet chocolate, cocoa powder, instant coffee and baking soda into a medium bowl and pour the boiling water over the ingredients. Stir until chocolate has melted. Cool to room temperature and reserve.
3. Put the flour, sugars, baking powder, and salt into a large mixing bowl. Mix on Speed 1 for about 30 seconds, or until fully combined; reserve.
4. Using Speeds 1 to 2, mix the oil, buttermilk, eggs, and vanilla extract into the cooled chocolate mixture.
5. While mixing on Speed 2, slowly add the liquid mixture to the dry ingredients. Mix until smooth, about 1 minute, stopping as necessary to scrape entire bowl.

6. Divide the batter evenly between the prepared pans. Bake in preheated oven until a cake tester comes out clean when inserted into the center, about 30 to 35 minutes.
7. Remove from oven and cool in pans on a wire rack until cool to the touch. Cool cakes completely before frosting.

Gluten-Free (& Vegan!) Golden Cupcakes

Unlike our muffin recipe which uses a gluten-free flour blend, here we call for individual ingredients that are now easily found in most grocery stores.

Makes 12 standard cupcakes

	Nonstick cooking spray
2 cups	sorghum flour
1 cup	potato starch
½ cup	arrowroot starch
1	tablespoon baking powder
½tbsp	baking soda
1tbsp	xanthan gum
1tbsp	sea salt flakes
1½ cups	agave nectar
½ cup	olive oil
¾ cup	butternut squash purée, room temperature
2tbsp	pure vanilla extract
1tbsp	white vinegar

1. Preheat oven to 180°C. Lightly coat a standard cupcake pan with cooking spray. Cupcake liners may be used (these may also be sprayed, so that the liners cleanly come off the cupcakes).
2. Put the flour, starches, baking powder, soda, xanthan gum, and salt into a large mixing bowl. Mix on Speed 1 for about 30 seconds, or until fully combined; reserve.
3. With the mixer running on Speed 2, add the remaining ingredients, in the order listed, and mix until all ingredients are incorporated, increasing to Speed 3 as the mixture becomes more homogenous.

FROSTINGS/TOPPINGS

Scrape the entire bowl to ensure all of the ingredients are evenly combined, and mix an additional 20 seconds if necessary.

4. Scoop batter into the prepared cupcake pan. Bake until golden and a cake tester comes out clean, about 20 to 22 minutes. Remove from oven, cool in pans on a wire rack until cool to the touch, and then transfer cupcakes to a wire cooling rack to cool completely before frosting.

Dairy-Free Vanilla Frosting

This frosting pairs really well with the Gluten-Free Golden Cupcakes.

Makes about 2 cups

1 cup	non-hydrogenated coconut oil
2 cups	icing sugar, sifted
1tbsp	pure vanilla extract
¼tbsp	sea salt flakes
1-2tbsp	water, optional

1. Put the shortening into a medium mixing bowl. Mix on Speeds 2 to 3 to make creamy, about 30 seconds. Add the sugar and continue to mix on Speeds 2 to 3, then add the vanilla extract and salt. Mix again, on Speeds 2 to 3, until smooth and fluffy, about 30 seconds.
2. If the frosting is too thick, add enough water to mix to desired consistency.

Cream Cheese Frosting

A classic cream cheese frosting, perfect for a variety of cakes, especially carrot & chocolate.

Makes about 5 cups

5½ cups	icing sugar, sifted
¼tbsp	sea salt flakes
450g	cream cheese, room temperature
8tbsp	unsalted butter, cut into 3cm pieces, room temperature
1tbsp	pure vanilla extract

1. Put the sugar and salt into a large mixing bowl. Mix on Speed 1 for about 30 seconds, or until fully combined; reserve.
2. Put the cream cheese into a separate, large mixing bowl. Mix on Speeds 2 to 4 until smooth, about 1½ to 2 minutes. Add butter and beat until fully incorporated and smooth. Reduce to Speed 2 and, with the hand mixer running, slowly add the sifted icing sugar/salt to the bowl and mix until incorporated, about 2 minutes. Scrape the entire bowl well. Add vanilla extract. Mix on Speeds 2 to 3 until combined. Use immediately.

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.

Makes about 2¼ cups

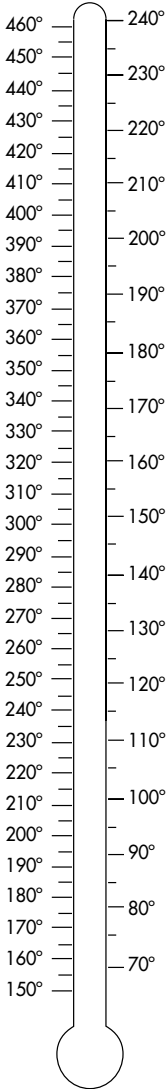
1 cup	thickend cream, well chilled
¼ cup	icing sugar, sifted
1tbsp	pure vanilla extract
	Pinch fine sea salt

1. Put thickend cream into a large mixing bowl.
2. 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 5 until cream holds stiff peaks, about 1½ minutes.

WEIGHTS, MEASURES & CONVERSIONS

Temperature °F / °C

Fahrenheit Celsius



$$^{\circ}\text{F} = \frac{9 \times ^{\circ}\text{C}}{5} + 32$$

$$^{\circ}\text{C} = \frac{5(^{\circ}\text{F} - 32)}{9}$$

Metric cup & spoon sizes

cup	metric
¼ cup	60ml
⅓ cup	80ml
½ cup	125ml
1 cup	250ml
spoon	metric
¼ teaspoon	1.25ml
½ teaspoon	2.5ml
1 teaspoon	5ml
2 teaspoon	10ml
1 tablespoon (equal to 4 teaspoons)	20ml

Liquids

Metric	cup	imperial
30 ml		1 fl oz
60 ml	¼ cup	2 fl oz
80 ml		3 ½ fl oz
100ml	⅓ cup	2 ¾ fl oz
125ml	½ cup	4 fl oz
150ml		5 fl oz
180ml	¾ cup	6 fl oz
200ml		7 fl oz
250ml	1 cup	8 ¾ fl oz
310ml	1 ¼ cups	10 ½ fl oz
375ml	1 ½ cups	13 fl oz
430ml	1 ¾ cups	15 fl oz
475ml		16 fl oz
500ml	2 cups	17 fl oz
625ml	2 ½ cups	21 ½ fl oz
750ml	3 cups	26 fl oz
1L	4 cups	35 fl oz
1.25L	5 cups	44 fl oz
1.5L	6 cups	52 fl oz
2L	8 cups	70 fl oz
2.5L	10 cups	88 fl oz