

Cuisinart®

5-Speed Hand Mixer

HM-150 SERIES



Instruction
& Recipe
Booklet

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

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Important Safeguards

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

1. Read all instructions.
2. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
3. To protect against risk of electric shock, do not put the hand mixer motor housing or cord in water or other liquids. If hand mixer motor housing or cord falls into liquid, unplug the cord from outlet immediately. Do not reach into the liquid.
4. To avoid accidental injury, close supervision is necessary when any appliance is used by or near children.
5. Avoid contact with moving parts. Keep hands, hair, clothing, and spatulas and other utensils away from beaters/whisk during operation to reduce risk of injury to persons and/or damage to the mixer.
6. Remove beaters or whisk from the mixer before washing.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized Cuisinart® service facility for examination, repair, or mechanical or electrical adjustment.
8. The use of attachments not recommended by Cuisinart may cause fire, electric shock, or risk of injury.
9. Do not use outdoors or anywhere the cord or mixer might come into contact with water while in use.

10. To avoid possibility of mixer being accidentally pulled off work area, which could result in damage to the mixer or in personal injury, do not let cord hang over edge of table or counter.
11. To avoid damage to cord and possible fire or electrocution hazard, do not let cord come in contact with hot surfaces, including the stove.
12. The chef's whisk should be used without any other attachment; leave second attachment port empty.
13. 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 closely supervised and instructed concerning use of the appliance by a person responsible for their safety. 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.
14. Do not use this appliance for other than intended use.

Save These Instructions For Household Use Only

Notice

This appliance has a polarized plug (one prong is wider than the other). As a safety feature, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

Features and Benefits

Strong and Comfortable to Use:

- **Innovative handle design:** Ergonomically designed body for unparalleled comfort and control at any angle.
- **SmoothStart®:** When the mixer is turned on, the beaters/whisk start spinning very slowly to prevent ingredients from splattering.
- **Easy to Clean:** Smooth, sealed housing wipes clean easily. Mixing beaters, chef's whisk, and storage case are dishwasher safe.
- **Heel Rest:** Allows mixer to rest on countertop vertically.



Chef's Whisk

Parts

- **Lighted LED Speed Display:** Digital speed settings are easy to read.
- **5-Speed Control Dial:** Allows you to change speeds quickly while you are mixing.
- **Integrated Cord Wrap:** Saves space for easy storage.
- **Beater Release Button:** Conveniently located for easy ejection of mixing beaters or chef's whisk.
- **Mixing Beaters:** Extra-wide beaters allow for superior mixing with faster aeration. Designed without center post to prevent ingredients from clogging beaters. Beaters are easy to clean and dishwasher safe.
- **Chef's Whisk:** 1.75-inch-diameter whisk adds volume to whipped cream and creates stiff, fine-textured egg whites. Provides superior whipping and aerating, is easy to clean and is dishwasher safe.



Mixing Beaters

Use, Care, and Maintenance

To Turn Hand Mixer On/Off

Ensure the dial is all the way to the left and the mixer is off. Plug mixer into outlet. Scroll the dial to the right to the desired speed. Mixer will immediately begin with the SmoothStart® feature at any speed selected. To turn mixer off, scroll the dial all the way back to the left.

To Insert Beaters:

1. Ensure unit is turned off and unplugged.
2. Insert beater with collar into the larger hole. Push beater in until it clicks into place. Insert the beater without collar into the smaller hole. Push beater in until it clicks into place.

To Insert Chef's Whisk:

1. Ensure unit is turned off and unplugged.
2. Holding chef's whisk by its hub, insert it into either hole and push in until it clicks. **DO NOT HOLD OR PUSH WHISK FROM WIRE END AS IT MAY DAMAGE WIRES.**
3. To release attachment: simply push the release button at handle front.

Cord Wrap

Slide the cord cover off the mixer to expose the cord storage area. Push cord in to wrap, making sure to insert plug in as well. Slide cord cover back to cover cord.



To Remove Attachments

Ensure the hand mixer is off by turning the dial to the left, and then unplug from wall outlet. Press the beater release button and remove the attachments from the mixer.

Cleaning

1. Wash all attachments after each use in hot, soapy water or in a dishwasher.
2. **NEVER PUT THE MOTOR HOUSING IN WATER OR OTHER LIQUIDS TO CLEAN.** Wipe it with a damp cloth or sponge. Do not use abrasive cleansers, which could scratch the surface.
3. To clean the hand mixer body, first remove block cover. The slide the cord cover off the mixer, and wash separately by hand or top shelf dishwasher.
NOTE: DO NOT USE THE CUISINART® HAND MIXER WITH NONSTICK COOKWARE.

Maintenance

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

Hand Grips



Quick Reference Guide

Mixing Techniques

The hand mixer should always be set on the lowest speed when you start mixing.

NOTE: Use the chef's whisk only for light whipping, as with heavy cream or egg whites. For all other mixing tasks, use the beaters.

Speed 1

- Start mixing most ingredients together
- Combine dry ingredients
- Start creaming butter and sugar
- Start whipping cream
- Start whipping egg whites. Add flour to batters, or liquids to dry ingredients

Speed 2

- Sift and aerate dry ingredients
- Mash potatoes/squash
- Mix heavy cookie doughs
- Add nuts, chips, and dried fruit to doughs and batters
- Add eggs to batters/doughs
- Mix pudding ingredients
- Cut cold butter into dry ingredients (for pie doughs, biscuits, and pastries)

Speed 3

- Complete beating cake mixes and batters
- Complete mixing frostings
- Whip potatoes/squash
- Beat whole eggs/yolks
- Cream butter and sugar until light and fluffy

Speed 4

- Whip butter or cream cheese to light and fluffy consistency for dips and spreads

Speed 5

- Complete whipping cream
- Complete whipping egg whites/meringues

Mixing Tips

Measure 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, more thoroughly at room temperature.

Remove butter for recipe from refrigerator first and cut into $\frac{1}{2}$ -inch pieces, then measure out remaining ingredients for recipe. This will hasten the warming process. Do not warm butter for baking 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 Cuisinart® 5-Speed Hand Mixer can easily mix cold cream cheese, the trick is not to add too much air, which can cause cracking. For best results, use heavy cream, cold from the refrigerator, for whipped cream.

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 white, reserve that egg for another use.** Just a drop of egg yolk will prevent the whites from whipping properly.

To achieve the highest volume of egg whites, the mixing bowl and chef's whisk attachment or beaters must be spotlessly clean and free of any fat, oil, etc. For best results, use a spotlessly clean stainless steel or glass mixing bowl. If available, use a copper mixing bowl. (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.

Occasionally ingredients may stick to the sides of the mixing bowl. When this occurs, turn mixer off and scrape the sides of the bowl with a rubber spatula.

LIMITED WARRANTY

Subject to the exclusions and limitations contained herein, Conair LLC dba Cuisinart ("Cuisinart") warrants that the Cuisinart® 5-Speed Hand Mixer ("Product") will be free from material defects in materials and workmanship under normal home use conditions for a period of THREE (3) years beginning on the date the Product was purchased in its original, sealed packaging, unless otherwise specified in this Limited Warranty. This Limited Warranty is only for U.S. consumers (defined herein as purchasers at retail for personal, family, or household use) who originally purchase the Product from Cuisinart or an authorized Cuisinart® reseller (if you are unsure whether a retailer or other point of sale is an authorized or unauthorized Cuisinart reseller, contact Cuisinart).

This Limited Warranty does NOT cover:

- Normal wear and tear;
- Any Product purchased by commercial purchasers or for commercial or nonhousehold uses;
- Accessories, parts, or software added to the Product after the system is shipped from Cuisinart;
- Any costs associated with the replacement or repair of the Product, including labor, installation, or other costs incurred by you without prior Cuisinart approval;
- Damage to the Product, defective conditions, or nonconformities due to: (1) external causes, including shipping, accidents, problems with electrical power (Product designed only for use with 120-volt outlets), abnormal conditions (such as mechanical or environmental); (2) usage not in accordance with Product instructions; (3) misuse, neglect, unauthorized alteration, unauthorized repair; and (4) acts of God or other events beyond Cuisinart's control;
- Damage caused by you or any unauthorized third party, even though necessary repairs and maintenance might be performed by any company.
- Damage caused by accessories or replacement parts not specifically authorized by Cuisinart; and
- Any Product where the original Product identification markings (trademark or serial number) have been removed, altered, or obliterated.

It is recommended that you visit the website, <https://www.cuisinart.com/register-your-product.html>, for a fast, efficient way to complete your Product registration. However, Product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty

benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this Limited Warranty will be the date of manufacture.

HASSLE-FREE WARRANTY

If the Product that is the subject of this Limited Warranty fails during the warranty period for reasons covered by this Limited Warranty, Cuisinart will, at its option, repair the Product, replace the Product with another identical or reasonably equivalent product, or if Cuisinart is unable to repair or replace the Product, refund the purchase price, less the amount directly attributable to the consumer's prior usage of the Product. To obtain a return shipping label, email us at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry/>, or call our Consumer Service Center toll-free at 1-800-726-0190 to speak with a representative.

Upon receipt of the Product, Cuisinart will inspect the Product and, if required under this Limited Warranty, attempt to repair, replace, or refund the Product within thirty (30) days. However, there may be delays beyond Cuisinart's control, in which case that time period may be extended as reasonably necessary.

IMPORTANT: If the nonconforming Product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the Product is serviced with the correct parts, and the Product is still under warranty.

CALIFORNIA RESIDENTS ONLY

The THREE (3) year Limited Warranty period begins on the date the Product was delivered, which may be different than the date the Product was purchased. California residents also have the option of obtaining the benefits of this Limited Warranty by bringing the Product to (A) the store where it was purchased or (B) another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the Product, refer the consumer to an independent repair facility, replace the Product with another identical or reasonably equivalent product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the Product. California residents may also, according to their preference, return nonconforming Products directly to Cuisinart for repair or, if necessary, replacement with another identical or reasonably equivalent Product by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for

the cost of such repair, replacement, and/or shipping and handling for such nonconforming Products under warranty.

THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE OR BY JURISDICTION. IN THE EVENT THIS LIMITED WARRANTY IS BREACHED, YOU MAY HAVE CLAIMS FOR REPLACEMENT, DAMAGES, OR OTHER PENALTIES

LIMITATIONS OF LIABILITY/ADDITIONAL LIMITATIONS AND EXCLUSIONS

ALL EXPRESS AND IMPLIED WARRANTIES ARE LIMITED IN DURATION TO THE LIMITED WARRANTY PERIOD. NO WARRANTIES APPLY AFTER THAT PERIOD. SOME STATES (OR JURISDICTIONS) DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THIS LIMITATION MAY NOT APPLY TO YOU. CUISINART'S RESPONSIBILITY UNDER THIS OR ANY OTHER WARRANTY, IMPLIED OR EXPRESS, IS LIMITED TO REPAIR, REPLACEMENT, OR REFUND, AS SET FORTH ABOVE. THESE REMEDIES ARE THE SOLE AND EXCLUSIVE REMEDIES FOR ANY BREACH OF WARRANTY, TO THE MAXIMUM EXTENT PERMITTED BY LAW, CUISINART IS NOT RESPONSIBLE FOR ANY DIRECT, INDIRECT, SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES RESULTING FROM ANY BREACH OF WARRANTY, OR UNDER ANY OTHER LEGAL THEORY (INCLUDING, BUT NOT LIMITED TO, LOST PROFITS, DOWNTIME, LOSS OF GOODWILL, DAMAGE TO OR REPLACEMENT OF EQUIPMENT AND PROPERTY, AND ANY COSTS OF RECOVERING, REPROGRAMMING, OR REPRODUCING ANY PROGRAM OR DATA STORED IN OR USED WITH A SYSTEM CONTAINING THE PRODUCT), EVEN IF CUISINART HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. SOME STATES (OR JURISDICTIONS) DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. ALL EXPRESS AND IMPLIED WARRANTIES ARE LIMITED IN DURATION TO THE LIMITED WARRANTY PERIOD. NO WARRANTIES APPLY AFTER THAT PERIOD. SOME STATES (OR JURISDICTIONS) DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THIS LIMITATION MAY NOT APPLY TO YOU.

This Limited Warranty is issued by:

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Gluten-Free Banana Muffins

Gluten-free, all-purpose flour blends make gluten-free baking easy and convenient. There are a number of different brands on the market, so try a few and find your favorite.

Makes 12 muffins

Nonstick cooking spray

- 2 cups gluten-free, all-purpose flour**
- $\frac{1}{2}$ cup whole rolled oats (not quick cooking)**
- $\frac{1}{8}$ cup granulated sugar**
- $\frac{1}{8}$ cup packed light brown sugar**
- $\frac{1}{2}$ teaspoons baking powder**
- $\frac{1}{4}$ teaspoon baking soda**
- $\frac{1}{2}$ teaspoon kosher salt**
- $\frac{1}{2}$ teaspoon xanthan gum (optional; use only if flour blend does not include it)**
- $\frac{1}{2}$ teaspoon ground cinnamon**
- $\frac{1}{2}$ cups mashed, very ripe bananas (about 3 medium bananas)**
- $\frac{1}{2}$ cup vegetable oil**
- 2 large eggs, room temperature**
- $\frac{1}{2}$ teaspoon pure vanilla extract**

1. Preheat the oven to 375°F 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, sugars, baking powder, baking soda, salt, xanthan gum (if using), and cinnamon into a mixing bowl. Using the beaters, mix on Speeds 1 to 2 until fully combined, about 30 seconds.
3. In a separate, large mixing bowl, combine the bananas, oil, eggs, and vanilla extract on Speed 3 until smooth and creamy, 1 to 2 minutes. Add the dry ingredients and mix on Speed 2 until fully combined.
4. Divide evenly among the prepared muffin cups. Bake until the tops of the muffins spring back to the touch, about 16 to 18 minutes. Transfer pan to a wire rack. Enjoy muffins warm or at room temperature.

Lemon-Thyme Shortbread

While thyme may seem like an unlikely ingredient for a sweet cookie, you will quickly learn why these are so popular.

Makes about 3 dozen cookies

Cookie Dough:

1 1/4 cups unbleached, all-purpose flour

1/2 teaspoon kosher salt

16 tablespoons (2 sticks; 1/2 pound) European-style, unsalted butter, cut into 8 pieces, room temperature

1 1/8 cup granulated sugar

1 1/8 cup confectioners' sugar, sifted

2 large egg yolks, room temperature

1 to 2 tablespoons fresh thyme leaves

2 tablespoons grated lemon zest

Lemon Icing:

1/2 cup confectioners' sugar, sifted

2 tablespoons heavy cream

2 teaspoons fresh lemon juice

Pinch fine sea salt

1. Put the flour and salt into a medium mixing bowl. Using the beaters, mix on Speed 1 to fully combine, about 30 seconds. Reserve.
2. Put the butter into a large mixing bowl. Mix on Speeds 2 to 3 until creamy, then add the sugars. Mix on Speeds 2 to 3 until light, then add the egg yolks, and beat until combined. Add the dry ingredients, and mix on Speed 2 until evenly combined. Add the thyme and lemon zest, and gently mix into dough.
3. Divide dough into two disks. Place each piece of dough between two separate pieces of parchment. Roll each out to 1/4-inch thickness. Transfer the dough to a baking sheet and cover tightly with plastic wrap. Refrigerate overnight.
4. Preheat the oven to 350°F with racks in the lower and upper thirds of the oven. Line two rimmed baking sheets with parchment paper.

5. Take the dough out of the refrigerator. Use a 1 1/2-inch round cutter to form small disks. Transfer to the prepared baking sheets. Chill for about 10 minutes. Repeat with remaining dough, reforming and rerolling the scraps as necessary.

6. Bake the chilled dough until just browned around the edges, about 12 minutes, rotating the pans if

necessary. Cool the cookies completely.

7. While cookies are cooling, prepare the icing. Put the sugar, cream, lemon juice, and salt into a medium mixing bowl, and then mix on Speed 1 until very smooth and spreadable. If the icing seems too thick, add more cream, 1 teaspoon at a time. If it seems too thin, add more confectioners' sugar, 1 teaspoon at a time. Spread on top of the cooled cookies.

Edible Cookie Dough

Enjoy that dough guilt-free (well, egg-free!) with this edible cookie dough. Eat by the scoop, or even crumble into vanilla ice cream; there are so many possibilities.

Makes about 3 1/2 cups

8 tablespoons (1 stick) unsalted butter, cut into 4 pieces, room temperature

2 2/3 cup packed light brown sugar

1/3 cup granulated sugar

2 tablespoons milk (any fat variety or nondairy alternative)

1 tablespoon pure vanilla extract

1 1/3 cups unbleached, all-purpose flour (you can substitute a gluten-free, all-purpose flour blend)*

1/2 teaspoon kosher salt

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 the 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 immediately, it is best chilled. Store in the refrigerator for up to 1 week or in the freezer for up to 1 month.

*It is important to pre-cook flour before using to avoid consuming a raw product. It is simple to do in your own home oven. Spread the flour that you will be using on a rimmed baking pan. Put into a 350°F oven and cook for about 5 minutes, stirring halfway through. The flour needs to reach 160°F to be sure that it is safe to eat.

Ginger Cookies

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

Makes about 2½ dozen cookies

2½	cups unbleached, all-purpose flour
1	teaspoon baking soda
1	tablespoon ground ginger
1	teaspoon ground cinnamon
½	teaspoon ground allspice
¾	teaspoon kosher salt
¼	cup finely chopped crystallized ginger
12	tablespoons (1½ sticks) unsalted butter, cut into 1-inch pieces, room temperature
¼	cup molasses
¾	cup packed light brown sugar
¼	cup granulated sugar
1	large egg, room temperature
1	teaspoon pure vanilla extract
½	cup turbinado sugar, for rolling

1. Preheat the oven to 350°F with racks in the lower and upper thirds of the oven. Line two baking sheets with parchment paper.
2. Put the flour, baking soda, spices, and salt into a medium mixing bowl. Using the beaters, mix on Speed 1 to fully combine, at least 30 seconds. Add the chopped ginger and mix on Speed 1 to coat; reserve.
3. Put the butter and molasses into a large mixing bowl. Mix, starting at Speed 2 and increasing to Speed 4, until smooth, about 2 minutes. Scrape down the bowl and then add the sugars. Mix on Speeds 2 to 4 until very light and the sugar has dissolved into the butter and molasses, about 2 minutes. Add the egg, mixing on Speeds 2 to 3, and then the vanilla extract. Add the dry ingredients and mix on Speed 2 until just combined.
4. Put the turbinado sugar into a shallow bowl or baking pan.
5. Scoop the dough into golfball-size pieces. Roll in the turbinado sugar and then place on the prepared baking sheets. Gently flatten each piece of dough with the bottom of a clean glass.
6. Bake until just set at the edges, 12 to 15 minutes. Allow pans to cool between batches of cookies.

Pavlova with Blood Orange and Pomegranate

A showstopping dessert. This gorgeous creation needs to be eaten the day it is made, preferably a day that is not humid!

Makes 12 servings

Meringue:

4	large egg whites
	Pinch cream of tartar
	Pinch kosher salt
1	cup granulated sugar
2	tablespoons cornstarch, sifted
1	teaspoon white vinegar
¼	teaspoon pure vanilla extract
½	teaspoon grated citrus zest

Topping:

2	blood oranges, peeled and segmented
3	tablespoons pomegranate seeds
½	cup granulated sugar
½	cup water
1	cup blood orange juice (for a pink-red syrup, substitute with pomegranate juice; blood orange makes a dark orange-colored syrup)
¾	cup heavy cream
¼	cup sifted confectioners' sugar
1	teaspoon pure vanilla extract

Finely grated citrus zest, for garnish (optional)

1. Preheat the oven to 350°F with the rack in the middle position. Line a cookie sheet with parchment paper. (If your baking pan is rimmed, invert it so you are using the bottom. This will make transferring the meringue easier once it has baked.)
2. Prepare the meringue. Put the egg whites, cream of tartar, and salt into a large mixing bowl (make sure it is spotlessly clean). Using the whisk, start mixing on Speed 1 and very gradually increase to Speed 3. Whip until the whites form soft peaks. With the mixer running, gradually add the granulated sugar. Increase to Speed 5 and whip until stiff peaks form, about 8 minutes. Add the cornstarch, vinegar, vanilla, and zest, and gently mix on Speed 2 to combine.
3. Transfer the meringue to the parchment-lined baking pan. Shape into an 8-inch circle and, using a spatula or knife, scrape the sides upward, from

the bottom of the meringue to the top, to create smooth edges along the sides of the meringue and little peaks at the top.

- Transfer to the oven and then immediately reduce the temperature to 200°F.
- Bake for 1½ hours, until the edges and top are dry; the meringue should be very pale. At the end of baking time, turn off the oven, but leave the meringue in the oven until it has cooled completely, about 1 hour.
- While the meringue is cooling, prepare the topping. Be sure that the oranges have no visible white pith on the segments. Reserve on a plate with the pomegranate seeds.
- Prepare the orange syrup. Put the sugar and water into a heavy-bottomed saucepan. Cook over medium heat until the sugar has dissolved, then add the juice. Cook until the mixture thickens and coats the bottom of the pan, 20 to 25 minutes. Reserve and cool. NOTE: If the syrup seems too thick to use, you can thin it with hot water, adding a teaspoon at a time.
- Once the meringue is fully cool, prepare the whipped cream. Put the cream into a large mixing bowl. Using the whisk, start whipping the cream on Speed 1, gradually increasing to Speed 3, for about 1 minute, so that the cream has some body. Add the sugar and vanilla extract, and continue to whip to Speed 4 until cream forms soft peaks.
- Assemble the pavlova. Put the meringue on a serving plate. Fill with the whipped cream and then, using a slotted spoon, top the whipped cream with the fruit. Drizzle the syrup around the plate. You may garnish with grated zest as well.
- Serve immediately.

Chocolate Cream Pie

This crowd-pleasing pie is perfect for any holiday or special occasion.

Makes about 12 servings

Crust:

2½ cups chocolate cookie crumbs (from about 24 chocolate sandwich cookies)

5 tablespoons unsalted butter, melted

Filling:

¼ cup packed light brown sugar

¼ cup granulated sugar

3 tablespoons unsweetened cocoa powder

2½ tablespoons cornstarch

¼ teaspoon kosher salt

3 cups half-and-half

3 large eggs, lightly beaten

4 ounces semisweet chocolate, chopped

3 tablespoons unsalted butter, cut into small dice

Topping:

2 cups heavy cream, well-chilled

¼ cup plus 2 tablespoons granulated sugar

Chocolate curls, for garnish

1. Make the crust. Preheat the oven to 350°F with the rack in the middle position.

2. Put the cookie crumbs and melted butter into a medium mixing bowl. Using the beaters, mix on Speeds 1 to 2 to fully combine. Transfer the crumb mixture to a 9-inch pie plate. Press evenly into the bottom and sides.

3. Bake for 10 to 15 minutes, until fully set. Cool completely while preparing the filling.

4. Put the sugars, cocoa powder, cornstarch, and salt into a large, wide saucepan (NOTE: DO NOT USE THE CUISINART® HAND MIXER WITH NONSTICK COOKWARE). Using the beaters, mix on Speed 1 to combine. While still mixing on Speed 1, gradually add the half-and-half and then the eggs, and continue to mix until completely smooth.

5. Place the pan over medium-low heat. Mix occasionally on Speeds 1 to 2 to prevent the mixture from sticking to the bottom of the pan (do not leave the pan unattended).

6. Cook the mixture, continuing to mix on Speed 1, until just about boiling and thickened, and then remove from the heat. Using a heatproof spatula or spoon, stir in the chopped chocolate and butter by hand until completely incorporated. Strain the filling through a fine-mesh strainer into a medium bowl, and then transfer the filling into the cooled crust. Cover the filling directly with waxed paper or plastic wrap to prevent a skin from forming. Transfer to the refrigerator, and chill until set.

7. After the filling is set, prepare the whipped cream. Put the cream into a large mixing bowl. Using the whisk, start whipping the cream on Speed 1, gradually increasing to Speed 3, for about 1 minute so that the cream has some body. Add the sugar and continue to whip to Speed 4 until the cream forms medium-stiff peaks.

8. Top the pie evenly with the whipped cream. Garnish with chocolate curls prior to serving.

Yellow Buttermilk Sheet Cake with Fluffy Chocolate Frosting

The go-to cake recipe for all you yellow cake lovers out there. This goes well with just about any frosting, but we especially love it with our chocolate frosting for a classic combination.

Makes one 13x9-inch sheet cake (16 servings)

Cake:

Nonstick cooking spray

3 cups cake flour (not self-rising)
1 1/4 cups granulated sugar
1 tablespoon baking powder
3/4 teaspoon kosher salt
1 1/2 cups buttermilk, room temperature
2 large eggs, room temperature
2 large egg yolks, room temperature
2 teaspoons pure vanilla extract
1 cup vegetable oil

Chocolate Frosting:

4 cups confectioners' sugar, sifted
4 ounces unsweetened chocolate, melted and cooled
2 ounces semisweet chocolate, melted and cooled
8 tablespoons (1 stick) unsalted butter, cut into $1\frac{1}{2}$ -inch pieces, room temperature
2 teaspoons pure vanilla extract
1/4 teaspoon fine sea salt
10 to 12 tablespoons milk or cream

1. Preheat the oven to 350°F with the rack in the middle position. Spray a 13x9-inch cake pan with nonstick cooking spray and line the bottom with parchment paper. Reserve.
2. Put the flour, sugar, baking powder, and salt into a large mixing bowl. Using the beaters, mix on Speed 1 to fully combine, at least 30 seconds. Reserve.
3. Put the buttermilk, eggs, yolks, and vanilla extract into a medium bowl. Mix on Speed 3.
4. Reduce to Speed 2. Gradually add the oil to the wet ingredients, and mix until combined, then increase to Speeds 3 to 4 and mix until smooth, about $1\frac{1}{2}$ minutes.

5. Gradually add the liquid mixture to the cake batter, mixing on Speed 2 until completely combined.
6. Pour the batter evenly into the prepared cake pan. Tap gently on the countertop to remove any bubbles, and then place in the oven. Bake until the center springs back to the touch and a cake tester comes out clean when inserted in the center, about 25 minutes.
7. Remove from the oven. Put the pan on a wire rack until cool to the touch, then transfer the cake to a wire cooling rack to cool completely before frosting.
8. While cake is cooling, prepare the frosting. Put the sugar, chocolates, butter, and vanilla extract into a large mixing bowl. Using the whisk, mix on Speed 2 for 2 minutes. Add 10 tablespoons of the milk. Increase speed to 4 and beat until smooth and fluffy, scraping down the bowl as needed, about 4 minutes. If the frosting seems thick or stiff, add milk, 1 tablespoon at a time, until easily spreadable.

Creamy Mashed Potatoes

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

Makes about 6 cups

2 1/2 pounds Yukon Gold potatoes, peeled and cut into 1-inch pieces
1/2 cup whole milk, room temperature
3 tablespoons unsalted butter, cut into 1-inch pieces, room temperature
3/4 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
1/2 cup mascarpone cheese or crème fraîche, room temperature

1. Put the potatoes into a medium to large nonstick stockpot; add cold water to cover by 2 inches. Set over medium-high heat. Bring to a boil, and then reduce to simmer until the potatoes are very soft, 10 to 15 minutes.
2. Drain the potatoes and then return to the pot. Using the beaters, mix on Speeds 1 to 2 to mash to desired consistency, about 30 seconds. Add the remaining ingredients and mix on Speed 2 until fully incorporated.
3. Taste and adjust seasoning according to preference.

Buffalo Chicken Dip

For the big game or the next holiday gathering, this dip is sure to please a hungry crowd. The hand mixer makes quick work of shredding cooked chicken. Use this trick for weekly meal prep; shredded chicken can be the foundation for countless meals.

Makes about 6 cups

Nonstick cooking spray or olive oil

- 1 whole roasted chicken, warm, about 3½ to 4 pounds**
- 16 ounces (2 standard packages) cream cheese, each package cut into 4 pieces, room temperature**
- 1 celery stalk, diced**
- 1 teaspoon kosher salt**
- ½ teaspoon freshly ground black pepper**
- 6 to 8 tablespoons hot sauce***
- 1 cup crumbled blue cheese**

Cut veggies, bread pieces, or tortilla chips, for serving

1. Preheat the oven to 375°F with the rack in the middle position. Lightly coat the inside of a 1½-quart baking dish with cooking spray. Reserve.
2. Remove all meat from the roasted chicken, discarding the skin and bones. Put the chicken meat into a large mixing bowl. Using the beaters, mix on Speed 2 to shred the chicken, about 30 seconds. Once shredded, add the cream cheese, celery, salt, pepper, and hot sauce. Continue to mix on Speed 2 until ingredients are well combined, about 1 minute.
3. Transfer the dip to the prepared baking dish and top with the crumbled blue cheese. Bake until hot and bubbling, about 40 minutes.
4. Serve hot with cut veggies, bread pieces, or tortilla chips.

*We developed this recipe to be on the milder side, so either adjust the hot sauce accordingly or serve with some hot sauce on the side, for those who like it extra spicy.

Pimento Cheese Spread

This recipe stays pretty close to the beloved Southern favorite. It can be spread on crackers or toasted bread, or used as a filling as a twist on a grilled cheese sandwich.

Makes about 2 cups

- 4 ounces cream cheese, cut into 1-inch pieces, room temperature**
- ¼ cup mayonnaise**
- 2 cups shredded sharp Cheddar**
- 1 jar (7 ounces) pimentos, drained**
- ½ teaspoon onion powder**
- ¼ teaspoon kosher salt**
- Pinch freshly ground black pepper**
- 2 dashes hot sauce**

1. Put the cream cheese into a medium mixing bowl. Using the beaters, mix on Speed 3 until softened, about 30 seconds. Add remaining ingredients and mix on Speed 2 to fully combine, about 20 seconds.
2. Serve immediately.

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