

Cuisinart®

Precision Master® Stand Mixer

SM-50 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 electrical appliances, especially when children are present, basic safety precautions should always be taken to reduce the risk of fire, electric shock and/or injury to persons, 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. 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.
4. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from attachments during operation to reduce the risk of injury to persons and/or damage to the mixer.

- Remove attachments from stand mixer before washing.
5. The use of accessories or attachments not recommended or sold by Cuisinart may cause fire, electric shock or injury.
 6. Do not use more than one accessory or attachment at a time.
 7. Do not exceed the maximum capacities listed in this Instruction Book.
 8. Do not use the stand mixer if it is damaged or if the cord is damaged. After having been damaged, have the stand mixer checked and serviced before resuming use.
 9. When using an attachment, make sure that you have read the safety instructions that come with the particular attachment.
 10. Do not use outdoors.
 11. Keep stainless steel bowl away from heat sources such as stovetops, ovens or microwaves.
 12. To protect against the risk of electric shock, do not put the cord, plugs and the power unit in water or other liquids.
 13. Remove all accessories and attachments from stand mixer before washing.
 14. Do not let cord hang over edge of table or counter, or touch hot surfaces.
 15. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Contact the manufacturer at their customer service telephone number for information on examination, repair, or adjustment.
 16. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
 17. Do not place on or near a hot gas or electric burner or in a heated oven.

Save These Instructions

For Household Use Only

NOTE: The maximum rating is based on the attachment that draws the greatest power. Other recommended attachments may draw significantly less power.

Warning: Risk of Fire or Electric Shock



The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated, dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

Special Cord Set Instructions

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use. If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer 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.

Grounding Instructions

For your protection, the Cuisinart® Precision Master® Stand Mixer is equipped with a 3-conductor cord set that has a molded 3-prong grounding-type plug, and should be used in combination with a properly connected grounding-type outlet. If a grounding-type outlet is not available, an adapter may be obtained so that a 2-slot wall outlet can be used with a 3-prong plug.

The adapter must be grounded by attaching its grounding lug under the screw of the outlet cover plate.

CAUTION: Before using an adapter, it must be determined that the outlet cover plate screw is properly grounded. If in doubt, consult a licensed electrician. Never use an adapter unless you are sure it is properly grounded.

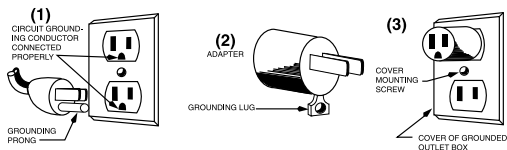
NOTE: Use of an adapter is not permitted in Canada and Europe.

This appliance is for 120 volts only and should not be used with a converter.

IMPORTANT: Always unplug the Cuisinart® Precision Master® Stand Mixer from outlet when assembling and disassembling.

Notice

This appliance has a grounding plug. To reduce the risk of electric shock, this plug will fit into a grounding outlet only one way. If it still does not fit, contact a qualified electrician. Do not modify.



Introduction

Cuisinart just raised the bar on mixing! This Cuisinart® Precision Master® Stand Mixer has the capacity, power, and precision engineering to handle any job a recipe calls for. The three accessories allow you to mix, whip and knead dough, and with 12 speeds, you'll always do it just right.

Cuisinart offers optional attachments that can be purchased separately. Please visit Cuisinart.com for attachment options.

Features and Components

1. 500 Watt Motor

Plenty of power for double recipes and heavy mixing tasks.

2. Tilt-Back Head

Makes it easy to attach accessories and scrape sides and bottom of bowl.

3. Attachment Port

Attachments (sold separately) connect to the port located behind the port cover on the front of the stand mixer head. A locking screw makes attachments easy to put on, secure and take off.

4. Accessory Port

Chef's whisk, flat mixing paddle and dough hook connect to this port.

5. 5.5-Quart (5.2L) Stainless Steel Bowl with Handle

Handle makes the bowl easy to lift, hold, scrape and remove. Large capacity bowl lets you mix larger quantities.

6. Head-Lift Release Lever

Securely locks stand mixer head into raised, tilt-back position. Used to return mixer head to mixing position.

7. On/Off and Speed Control Dial

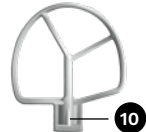
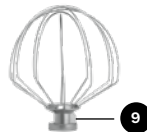
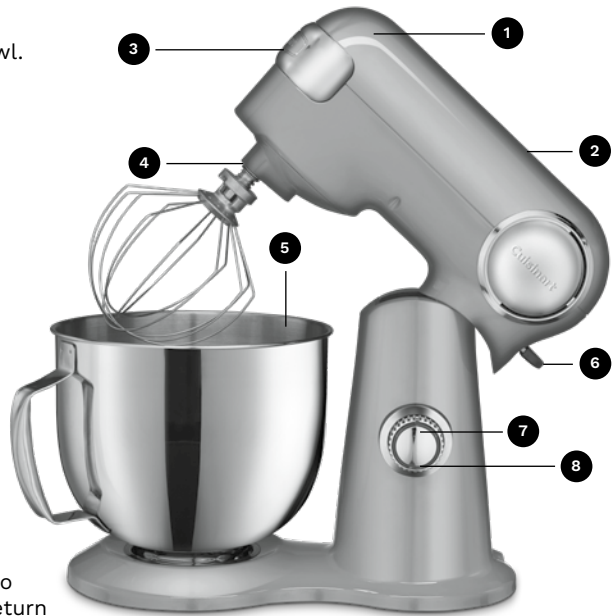
12 speeds for precision mixing.

8. Blue Light Ring

Illuminates when mixer is operating. Turns off in OFF position.

9. Chef's Whisk

Incorporates air into ingredients/mixtures. Ideal for whipping eggs, egg whites or heavy cream. Used in recipes for angel food cake, chiffon cake, meringue, some types of candy, such as marshmallows, and quickly whips potatoes.



10. **Flat Mixing Paddle**
Used for stirring, mixing and beating ingredients/mixtures. Best accessory for mixing cookies, cakes and batters, and for frostings. Also use for making pie crusts, biscuits and shortcakes, and combining ingredients for meatloaf or meatballs.
11. **Dough Hook**
Used for the mixing and kneading of yeast dough for breads, rolls, pizza/focaccia, pasta dough and yeast-raised coffee cakes.
12. **Splash Guard with Pour Spout**
Prevents splattering when mixing and adding ingredients. Guides ingredients into the bowl.
13. **BPA Free (not shown)**
All materials that come in contact with food or liquid are BPA free.

Assembly Instructions

1. **Raise Mixer Head**
Push down the head-lift release lever and raise the stand mixer head until it locks into place.
2. **Attach Accessory**
Place flat mixing paddle, chef's whisk or dough hook into the accessory port. Push up and turn counterclockwise until it locks. Turn clockwise to remove.
3. **Place Bowl on Base**
Turn clockwise to secure.
4. **Lower Mixer Head**
Holding the stand mixer head, push down the head-lift release lever again and fully lower the mixer head.
5. **To Attach Splash Guard with Pour Spout**
After attaching the accessory and lowering the stand mixer head, slide the splash guard onto the bowl. Attach the pour spout by placing it into the tabs on the splash guard ring and slide it into place. The splash guard ring can rotate in any direction to more easily add ingredients.
To Remove: Remove the pour spout from the splash guard and slide splash guard off the bowl.

Operation

Position the Stand Mixer

The logo plate that covers the attachment port should face you.

To Turn Stand Mixer On

Turn control dial to desired speed – 1 through 12 (see Speed Control Guide on page 6).

To Turn Stand Mixer Off

Turn the dial to "O" OFF position. Mixing process stops and unit shuts off.

Cleaning and Maintenance

Unplug your Cuisinart® Precision Master® Stand Mixer before cleaning.

Power Unit

Wipe with a damp cloth and dry. Never use abrasives or immerse in water.

Bowl

Wash by hand and dry thoroughly or put in dishwasher. Never use a wire brush, steel wool or bleach.

Accessories

Mixing paddle and dough hook are top rack dishwasher safe; can also wash by hand and dry thoroughly. Chef's whisk must be washed by hand.

Attachments

Clean as directed in instructions included with each attachment you purchase.

Splash Guard with Pour Spout

Top rack dishwasher safe; can also wash by hand and dry thoroughly.

Maintenance

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

Maximum Capacities

Yeast doughs (most breads, pizza)

6 cups white flour

Cookie dough

5 dozen cookies

Whipping cream

6 cups liquid (12 cups whipped)

Egg whites

12 large

Suggested Speed Control Guide

<p>1</p>	<ul style="list-style-type: none"> • Sifting dry ingredients • Folding in ingredients, such as mix-ins • Whipping cream & egg whites (gradually increasing speed) 	<p>7</p>	<ul style="list-style-type: none"> • “Cutting in” butter to flour (for pastry/pie dough) • Mashing potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed)
<p>2</p>	<ul style="list-style-type: none"> • Sifting dry ingredients • Folding in ingredients, such as mix-ins • Mixing quick breads (muffins, etc.) • Creaming butter & sugar • Whipping cream & egg whites (gradually increasing speed) 	<p>8</p>	<ul style="list-style-type: none"> • “Cutting in” butter to flour (for pastry/pie dough) • Mashing potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed)
<p>3</p>	<ul style="list-style-type: none"> • Creaming butter & sugar • Incorporating eggs • Kneading bread dough • Whipping cream & egg whites (gradually increasing speed) 	<p>9</p>	<ul style="list-style-type: none"> • Mashing potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed)
<p>4</p>	<ul style="list-style-type: none"> • Creaming butter & sugar • Kneading bread dough • Kneading pasta dough • “Cutting in” butter to flour (for pastry/pie dough) • Whipping cream & egg whites (gradually increasing speed) 	<p>10</p>	<ul style="list-style-type: none"> • Whip potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed)
<p>5</p>	<ul style="list-style-type: none"> • Creaming butter & sugar • “Cutting in” butter to flour (for pastry/pie dough) • Mashing potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed) 	<p>11</p>	<ul style="list-style-type: none"> • Whip potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed)
<p>6</p>	<ul style="list-style-type: none"> • “Cutting in” butter to flour (for pastry/pie dough) • Mashing potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed) 	<p>12</p>	<ul style="list-style-type: none"> • Whip potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed)

Troubleshooting

If the stand mixer shuts off, the unit may have overheated. Your stand mixer has an overload protection device, it will shut down to protect the motor.

Solution: In the unlikely event that this happens:

- Turn off and unplug the unit.
- Reduce the load by removing some of the ingredients, and allow the mixer to stand for a few minutes.
- Plug in and reset the speed. If the stand mixer does not start when you turn the speed dial on, allow the unit to stand for additional time.

Tips and Hints

- Before preheating your oven, adjust racks to accommodate your baking task. Most recipes use the middle rack; pies bake best in the lower third of the oven.
- Carefully follow each mixing step in a recipe. Take care not to over- or under-mix.
- Don't crowd the oven, and avoid opening the oven door during baking – use the oven light to help you watch. With certain recipes, particularly when baking more than one tray of cookies at a time, rotate halfway through baking.
- Proper measurements are very important when baking. To measure flour correctly, stir the flour first, then spoon into the measuring cup. Level off the top with the blunt side of a knife blade or the handle of a spoon. Do not press or compact flour. It is also very important not to measure directly from the bag – while the flour is pre-sifted, it has been pressed/compacted to fit into the bag. Baked goods made from unstirred flour are likely to be heavy and dry because too much flour is used.
- For most baking recipes, refrigerated items like butter, milk and eggs incorporate better when they are at room temperature.
- Remove butter from the refrigerator and cut into ½-inch pieces to help it come to room temperature faster while you measure out the remaining ingredients. Do not warm butter in the microwave; this can change the structure of the butter if it melts and give the finished product a different texture.

- To separate eggs for use in any recipe, break them one at a time into a small bowl. Gently remove the yolks, then transfer the whites to a spotlessly clean glass or stainless bowl. If a yolk breaks into a white, use that egg for another recipe. Just a drop of egg yolk in the white prevents the white from whipping properly.
- Scraping the entire bowl – sides, bottom and paddle over the course of mixing and adding new ingredients – ensures even incorporation of ingredients and overall best results. The more you scrape, the better.
- For whipping egg whites, both the mixing bowl and chef's whisk must be spotlessly clean and dry. Any trace of fat/oil will prevent the egg whites from whipping properly.
- To check the freshness of eggs, place them in a bowl of warm water – if they float, they are not fresh. This is most important when using for whipping egg whites. The fresher the eggs, the more stable the foam.
- To melt chocolate for a recipe, put chopped chocolate in a double boiler insert or larger bowl over a pan of barely simmering water. The water should not boil, nor should it touch the bottom of the double boiler insert or bowl. If it does, this could cause the chocolate to “seize” and you will not be able to use it in your recipe.
- Always test yeast for freshness before using it in a recipe. Sprinkle a little over warm (105°F–110°F) water and add a pinch of sugar or flour from the recipe. If it does not become foamy/bubbly in 5 to 10 minutes, the yeast may be “dead.” Start over with fresh yeast from a new package.

Cookie Baking

- Use an ice cream scoop to measure out cookie dough – this keeps the cookies evenly shaped and uniform in size. We recommend ice cream scoops in several sizes – #40, #50 and #60, as well as a larger one (about ¼ to ½ cup) for jumbo cookies. Ice cream scoops are also good for filling muffin tins. Use a #16 ice cream scoop to make muffins or meatballs.
- To better maintain cookie shapes, put scoops of cookie dough onto sheets of waxed paper or plastic wrap on a tray and chill before baking.

Most cookie dough can be refrigerated for 2 to 3 days prior to baking – be sure to wrap well.

- Cookie dough may also be frozen. Shape into individual cookies, double wrap and freeze for up to 3 months. Thaw before baking.
- Line baking sheets with parchment paper for easy release and easy cleanup.
- Let cookies rest on sheets for 2 to 3 minutes before removing them to a wire rack to cool. This keeps cookies from wrinkling, crumbling or breaking.
- Cookies must cool completely before being put into storage containers to ensure they don't get soggy or misshapen.

Bread Baking

- One ¼-ounce packet of yeast equals 2¼ teaspoons yeast.
- Using milk in place of water will produce a softer crust.
- After baking, you can soften the crust, if desired, by rubbing it with unsalted butter soon after removing it from the oven. This prevents it from drying out quickly.
- If a recipe calls for a specific type of flour, use the flour recommended. If you do not have bread flour, you can substitute unbleached, all-purpose flour, but your bread may not rise quite as much.
- Do not use “lite” or tub margarine for bread baking – they have different structures and they do not work as well in baking.
- Vital wheat gluten is the dried protein taken from the flour by eliminating the starch. It is a good dough conditioner or enhancement for yeast breads, especially for whole-grain breads or when using all-purpose flour. If a recipe specifically calls for vital wheat gluten, we recommend that it be used for best results.
- For 100% whole-wheat bread, use 1½ teaspoons vital wheat gluten per cup of flour.
- Lite salt can be used if it has both potassium chloride and sodium.
- Many bread recipes have a “range” amount of flour – start by using the lower end of the range, then add more flour as needed to produce a smooth, not sticky dough.
- Using too much liquid, or baking on a humid day, can cause your bread to fall or wrinkle on top.

- An instant-read thermometer is helpful to have on hand when making bread. It can be used to measure the temperature of the liquid for proofing yeast, and for taking the internal temperature of the baked bread.
- Liquid for proofing yeast should be between 105°F and 110°F.
- Finished bread should have an internal temperature of 190°F (enriched breads, those that normally include eggs, are done at a higher temperature, closer to 207°F).

Cake Baking

- Have all ingredients and mixing bowls at room temperature. Room temperature ingredients incorporate and blend more easily.
- Fill pans immediately after mixing.
- Bake immediately after filling pans.
- Check for doneness at the beginning of the time range given.
- Cool cakes in pans until cool to touch, and remove from pans to completely cool on a wire rack after baking.
- An offset spatula will make spreading frosting easier than a knife or regular spatula.

Egg Whites

- Egg whites at room temperature are best for whipping. Bring to room temperature safely by placing uncracked eggs in a bowl of warm water for 10 to 15 minutes.
- Add a small amount of acid, such as cream of tartar, lemon juice or vinegar, when whipping egg whites to stabilize them and allow them to reach their optimum volume and stiffness. Use ⅛ teaspoon cream of tartar per large egg white – or 1 teaspoon cream of tartar per cup of egg whites (8 to 10 large).
- The time required to whip egg whites will vary with the temperature of the egg whites, age of egg whites, and temperature/humidity of the kitchen. Keep a close watch while whipping egg whites.
- In humid or damp weather, you may not get the volume of whipped egg whites that you do in drier, warmer weather.
- Place the room temperature egg whites in the clean, dry mixing bowl. Attach the clean, dry chef's whisk. Start whipping the egg whites on Speed 1 and gradually increase to Speed 6 until foamy, and then gradually increase to Speed 12. If egg whites are beaten too rapidly in the beginning, their structure

will not be as stable and strong, and they will not reach the volume that they should when completely beaten. Over-beaten egg whites will also separate or deflate in a meringue topping.

- Timing when adding sugar to egg whites is important. Add sugar slowly and gradually to the whipped egg whites once they start to foam. Always add sugar in a slow, steady stream along the side of the bowl while egg whites are being whipped – do not add sugar directly to the center of the bowl on top of beaten egg whites; doing this may cause them to deflate.
- When whipping egg whites, they will at first appear foamy or frothy. Then they will become stiffer and start to hold their shape. Next, soft peaks will form – this is when the tips of the peaks fall when the whisk is lifted up – soft peaks are often required for mousses or soufflés. The next stage is medium to stiff peaks. This is used for recipes such as meringues – the whites will appear dry, the peaks will hold their shape and the whites will be shiny. The final stage is stiff and dry. The whites will not be uniformly white, but will appear speckled and they will no longer be shiny in appearance.
- Beaten egg whites should be used immediately after beating them. If they wait for longer than 5 minutes, they will begin to deflate and lose volume and structure. Egg whites beaten with sugar or cream of tartar are more stable and will last a little longer.

Sanitizing Egg Whites

Take care when adding raw egg whites to recipes that are not cooked or baked, as there is a chance they may carry harmful bacteria. If you have a recipe that calls for raw egg whites, you may wish to use powdered egg whites or “sanitize” the egg whites by doing the following:

- Put the egg whites, 2 tablespoons of the granulated sugar from your recipe, 2 tablespoons water, and a pinch of cream of tartar into the Cuisinart® mixing bowl and stir until smooth.
- Put over a pan of simmering water and stir constantly with a spotlessly clean rubber spatula until the mixture registers 160°F on an instant-read thermometer – start checking the temperature after about a minute of stirring.

- When the egg white mixture registers 160°F, dry off the bottom of the bowl and place it on the Cuisinart® stand mixer. Insert the chef’s whisk. Continue as directed in your recipe.

Whipping Cream

The difference between heavy cream and whipping cream is the butterfat content. The higher the butterfat content, the more stable the whipped cream. Heavy cream has a higher butterfat content than whipping cream does. Light cream may also be whipped, but will not last as long. Creams that are not ultra-pasteurized are best for whipping.

The yield of cream generally doubles in volume. To make 2 cups of softly whipped cream, put 1 cup of heavy/whipping cream into the well-chilled mixing bowl. Starting on Speed 2 and increasing to Speed 10 or 12, whip until it just begins to hold its shape. Add about ½ teaspoon pure vanilla or other pure flavored extract and 1 to 4 tablespoons granulated, superfine or confectioners’ sugar. Whip until the cream holds soft, floppy peaks.

To Make Whipped Cream:

- Start with well-chilled cream, mixing bowl and chef’s whisk (place bowl and whisk in freezer for at least 15 minutes before making whipped cream). The room should not be too hot.
- Whip cream on low speeds until small bubbles form – this will take about 30 seconds. Gradually increase to Speed 12 and continue beating until desired doneness, being careful not to over-whip. It takes just seconds for cream to go from smooth and creamy whipped cream to whipped cream with grainy bits of butter forming.
- If you are making a sweetened, flavored whipped cream, begin to slowly add the sugar and flavorings as the cream becomes soft and billowy in appearance.
- Sugars should be sifted before adding to whipping cream.
- Stop whipping cream when it has doubled in volume – it should be smooth, creamy and thick, forming either soft (for garnishing desserts, folding into desserts) or stiff (for topping cakes, desserts, piping decoratively) peaks.
- Unless stabilized, whipped cream should be served immediately.

Stabilized whipped cream

Stabilized whipped cream will hold longer in the refrigerator before using, and it can also be used for decorating, using a pastry bag and tip. Using gelatin or a purchased stabilizer will prevent whipped cream from weeping.

To make stabilized whipped cream, soften powdered gelatin by sprinkling it over water in a measuring cup. Let stand 5 minutes to soften. Then place the measuring cup in a pan of simmering water and stir over low heat until gelatin is dissolved. Let cool slightly before adding to cream – but do not allow to get cold and harden.

- For 1 cup of cream, use ½ teaspoon gelatin soaked in 1 tablespoon water.
- For 2 cups of cream, use 1 teaspoon gelatin soaked in 2 tablespoons water.
- For 8 cups of cream, use 1 tablespoon + 1 teaspoon gelatin soaked in 8 tablespoons water.

Follow basic whipping instructions, adding cooled gelatin mixture to cream all at once after it has whipped to a slightly thickened stage.

WARRANTY

Limited Three-Year Warranty

This warranty is available to U.S. consumers only. You are a consumer if you own a Cuisinart® Precision Master® Stand Mixer that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® Precision Master® Stand Mixer will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, <https://cuisinart.registria.com> 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 warranty will be the date of manufacture.

California Residents Only

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to 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, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at **1-800-726-0190**.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

Hassle-Free Replacement Warranty

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Precision Master® Stand Mixer should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, email us at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry>. Or call our toll-free consumer service department at **1-800-726-0190** to speak with a representative.

Your Cuisinart® Precision Master® Stand Mixer has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

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 to ensure that the product is still under warranty.

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Gougères

Gruyère is the classic cheese used in gougères, but you may substitute your favorite.

Makes about 65, 1-inch gougères

- ½ **cup water**
- 4 tablespoons (½ stick) unsalted butter, cut into 1-inch pieces**
- ½ **teaspoon kosher salt, divided**
- ½ **teaspoon granulated sugar**
- 1 cup unbleached, all-purpose flour**
- 2 large eggs, plus up to 2 more if necessary**
- 1 cup shredded Gruyère cheese, divided**
- ¼ **teaspoon cayenne**
- ¼ **teaspoon paprika**

Preheat oven to 500°F. Line two baking sheets with parchment paper. Reserve.

Put the water, butter, ¼ teaspoon of the salt and sugar into a medium saucepan set over medium heat. Once the mixture comes to a boil, remove from heat and stir in all of the flour. Return to the burner and raise the heat to medium-high. Using a wooden spoon, continuously stir the mixture until it “dries out” and a thick, hard film remains on the bottom of the pot, about 1½ to 2 minutes.

Remove from heat and put flour mixture into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 3 to release steam and cool, about 2 to 3 minutes. Once the dough has cooled (and the bowl is no longer warm), increase the speed to 4 and add the eggs, one at a time, until each is fully incorporated before adding the next. Scrape down the entire bowl between each addition. Dough is ready when it becomes a pale yellow color and drops from the beater in a slow, steady stream. If the dough is too thick, beat the remaining 2 eggs together and slowly begin to add them, 1 teaspoon at a time, with the mixer running. Do not make the dough too runny or it will not hold its shape.

Add ½ cup of Gruyère, the remaining salt and spices and mix on Speed 2 to incorporate.

Transfer the batter to a large pastry bag fitted with a small to medium-sized round tip. Pipe the gougère dough into 1-inch rounds, ½ inch apart on the prepared baking trays.

Top each with a pinch of the reserved Gruyère. Put in the oven, and immediately turn the heat down to 300°F. Bake until gougères are nicely browned, completely hollow and not wet inside, about 20 minutes.

Serve immediately.

TIP: To ensure even coloring, rotate the baking sheets halfway through baking.

Nutritional analysis per gougère:

*Calories 29 (61% from fat) • carb. 1g • pro. 1g
fat 2g • sat. fat 1g • chol. 11mg • sod. 39mg
calc. 36mg • fiber 0g*

Spinach and Feta Soufflé

Looking for a new idea for a fun and festive side dish? The classic combination of spinach and feta come together in this tasty soufflé.

Makes 12 servings

- 6 tablespoons (¾ stick) unsalted butter, cut into 1-inch pieces, divided**
- ½ **cup grated Romano cheese, divided**
- 5 large eggs**
- 1 large egg white**
- ½ **cup unbleached, all-purpose flour**
- 1½ cups whole milk**
- 3 ounces feta cheese**
- ¼ **teaspoon kosher salt**
- ¼ **teaspoon freshly ground black pepper**
- ⅙ **teaspoon freshly ground nutmeg**
- 1 10-ounce package frozen, chopped spinach, thawed with any moisture squeezed out**
- ¼ **teaspoon grated lemon zest**

Preheat oven to 400°F. Position racks so that the soufflé can bake in the middle of the oven. Generously butter a 2-quart (8-cup) soufflé dish thoroughly with 1 tablespoon of the butter. Sprinkle ¼ cup of the Romano in the dish so that the bottom and sides are coated. Shake out any excess. Wipe the rim of the dish with a paper towel to remove any butter or cheese; reserve.

Separate eggs, putting whites (including extra white) into the Cuisinart® mixing bowl and the yolks into a separate mixing bowl. Break yolks up by stirring with a fork. Attach the chef’s whisk and reserve both bowls containing eggs.

Put the remaining butter in a saucepan over medium-low heat. Once butter melts, add the flour to the pan and stir to cook off any raw flour taste, about 3 to 4 minutes. While continuously whisking the butter/flour mixture, slowly add the milk. Once all the milk is added, whisk until a smooth and a homogenous consistency is achieved. Once mixture is smooth, beat in remaining Romano and feta, salt, pepper and nutmeg. Stir in the spinach and lemon zest.

While continuously mixing with a whisk, spoon a small amount of the milk and spinach mixture into the yolks. Continue mixing in the remaining mixture, a third at a time.

Beat egg whites, starting on Speed 1 and gradually increasing to Speed 12. Whip only until firm peaks form, about 1½ minutes total.

Mix a third of the egg whites into the spinach mixture until evenly combined. Continue by carefully folding the remaining egg whites in two additions with a large rubber spatula. Fold just until combined.

Pour mixture into prepared dish and gently smooth the top to ensure an even rise.

Put soufflé into preheated oven and reduce temperature to 375°F. Bake until golden and just set, about 45 to 50 minutes.

Serve immediately.

Nutritional analysis per serving (½ cup):

Calories 207 (64% from fat) • carb. 9g • pro. 9g
fat 15g • sat. fat 8g • chol. 152mg • sod. 418mg
calc. 175mg • fiber 1g

Mashed Potatoes

This basic recipe is perfect to serve as is, or be creative and add different flavors, like fresh herbs or cheese.

Makes about 9 cups

- 5 pounds Yukon Gold potatoes, peeled and cut into 1-inch pieces**
- 5⅓ tablespoons unsalted butter, cut into 1-inch pieces**
- 1 cup crème fraîche**
- ½ cup milk (any fat variety works)**
- 1 teaspoon kosher salt**
- ½ teaspoon freshly ground black pepper**

Put potatoes into a stockpot and cover with cold water. Bring to a boil and simmer until potatoes are tender.

When tender, drain the potatoes completely and then transfer to the Cuisinart® mixing bowl. Mix on Speed 5 until potatoes are well mixed, but where some lumps still remain, scraping down the entire bowl as necessary. Add the butter, crème fraîche, milk, salt and pepper. Mix again on Speed 8, increasing to Speed 12 until potatoes are light and fluffy. Scrape the bowl once to make sure all ingredients are evenly incorporated.

Taste and adjust seasoning as desired.

Nutritional analysis per serving (½ cup):

Calories 172 (42% from fat) • carb. 21g • pro. 3g
fat 8g • sat. fat 5g • chol. 27mg • sod. 155mg
calc. 55mg • fiber 3g

Cauliflower Purée

A great, healthy alternative to traditional mashed potatoes, plus this recipe is dairy free!

Makes 6 cups

- 1 large head cauliflower, cored, about 3¼ pounds**
- 1 pound Yukon Gold potatoes, peeled and cut into 1-inch pieces**
- ¼ cup extra virgin olive oil**
- 2 teaspoons kosher salt**
- ½ teaspoon freshly ground black pepper**

Cut cauliflower into large chunks and put into a large stockpot with the potatoes. Cover with cold water and place over high heat until water comes to a boil. Reduce heat to maintain a healthy simmer and cook until vegetables are tender, about 25 minutes.

Once tender, drain all water from the vegetables and place into the Cuisinart® mixing bowl. Attach the chef's whisk and mix on Speed 5 until vegetables are smooth. Scrape the entire bowl as necessary during the process. Increase the speed to between 8 and 10 to completely smooth out the cauliflower.

When smooth, decrease speed to 2 to add the olive oil, salt and pepper, and then slowly increase to Speeds 10 to 12 until light and fluffy. Scrape the bowl once to make sure all ingredients are evenly incorporated. Taste and adjust seasonings as desired.

Nutritional analysis per serving (½ cup):

Calories 142 (56% from fat) • carb. 13g • pro. 3g
fat 10g • sat. fat 1g • chol. 0mg • sod. 394mg
calc. 27mg • fiber 3g

Pasta Dough

The combination of “00” and semolina flour gives this dough the perfect bite when cooked, compared to traditional pasta dough made with just “00” flour.

Makes about 1½ pounds of dough, enough for 8 servings

- 5 large eggs**
- 2½ cups “00” flour**
- ¾ cup semolina flour**

Put all of the ingredients, in the order listed, into the Cuisinart® mixing bowl. Attach the dough hook and mix on Speed 5 to combine, about 1 minute.

Continue mixing until dough mostly comes together, about 4 to 6 minutes. At about 5 minutes of mixing, check the texture. If it is too dry, add water one tablespoon at a time; alternatively, if it is too wet, add the “00” flour one tablespoon at a time to desired consistency. Keep in mind, this dough won’t resemble a smooth ball, it will only just come together in large chunks with some possible smaller bits to knead in by hand. Should any flour or loose, dry bits be left behind at the bottom of the bowl, leave them there and do not incorporate into final dough.

Transfer dough to a lightly floured surface and knead all dough together into a ball by hand until smooth and it springs back to the touch, about 2 minutes.

Wrap in plastic wrap and let rest at room temperature before using, at least 20 minutes. Pasta dough can be made and stored in the refrigerator for up to 3 days.

For best results, use the Cuisinart® Pasta Roller and Cutter to make the perfect lasagna sheets, pappardelle, linguine or spaghetti.

Nutritional analysis per serving (3 ounces):

Calories 218 (15% from fat) • carb. 35g • pro. 10g
fat 4g • sat. fat 1g • chol. 11mg • sod. 41mg
calc. 13mg • fiber 3g

Pizza Dough

This dough can be used for more than just the obvious, although who doesn’t love homemade pizza? Visit our website, www.cuisinart.com, for a variety of pizza, calzone and stuffed bread recipes.

Makes 1½ pounds of dough, two 12-inch crusts

- 1 cup warm water (105°F to 110°F)**
- 1½ teaspoons granulated sugar**
- 2¼ teaspoons active dry yeast**
- 3 cups bread flour (unbleached, all-purpose flour may be substituted), plus additional for dusting and rolling**
- 1½ teaspoons kosher salt**
- 1 tablespoon extra virgin olive oil, plus more for coating the dough**

Stir together the warm water, sugar and yeast in the Cuisinart® mixing bowl. Attach the dough hook and let stand until the mixture is foamy and bubbly, about 5 to 10 minutes.

While the yeast is proofing, combine the bread flour and salt in a separate mixing bowl.

Once the yeast is foamy, add the flour mixture and olive oil to the bowl and turn the mixer on to Speed 3, until dough comes together as a ball and cleans the side of the bowl.

When dough ball forms, continue to knead on Speed 3 for about 4 minutes. Dough should be smooth and spring back to the touch. If sticky, add 1 tablespoon of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.

Cover bowl with plastic wrap and let rise in a warm, draft-free place until doubled in volume, about 1 hour.

Place dough on a lightly floured surface and form into desired crust size(s) or as directed by recipe.

Nutritional analysis per serving (2 ounces, based on 12 servings for two, 12-inch crusts):

Calories 114 (9% from fat) • carb. 23g • pro. 3g
fat 1g • sat. fat 0g • chol. 0mg • sod. 286mg
calc. 1mg • fiber 1g

Gluten-Free Pizza Dough

Finally! Pizza that folks with gluten allergies or sensitivities can cheer about.

Makes about 1 pound of dough, about two 10-inch pies

- ¾ cup tapioca flour**
- ¾ cup white rice flour, plus additional for dusting and rolling**
- ⅓ cup quinoa flour**
- ⅓ cup arrowroot flour**
- 1 teaspoon xanthan gum**
- 1 teaspoon kosher salt**
- 2 teaspoons granulated sugar**
- ½ cup rice milk**
- ¼ cup water**
- 2 tablespoons extra virgin olive oil**

Put the flours, xanthan gum, salt and sugar into the Cuisinart® mixing bowl. Attach the dough hook and mix on Speed 4 to combine. Combine the rice milk, water and olive oil together in a liquid measuring cup.

With the stand mixer running on Speed 3, slowly add the liquid ingredients. Once a dough ball forms, knead the dough on Speed 4 for about 3 to 4 minutes. Dough should be smooth. If sticky, add 1 tablespoon of rice flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.

When ready to roll, dust a large surface with rice flour. Divide the dough into 2 equal pieces. Roll dough out into about a 12-inch circle.

Liberally dust a pizza peel or the bottom of a sheet tray with rice flour. Transfer pizza dough to the well-floured surface and decorate with desired pizza toppings before baking.

Nutritional analysis per serving (1½ ounces, based on 12 servings for two, 10-inch pies):

*Calories 114 (22% from fat) • carb. 22g • pro. 9g
fat 3g • sat. fat 0g • chol. 0mg • sod. 209mg
calc. 23 mg • fiber 1g*

Basic White Bread

A basic white bread, great for sandwiches.

Makes two loaves, about 1 pound, 6 ounces each

- 1⅔ cups warm water (105°F to 110°F)**
 - 1½ tablespoons honey**
 - 2¼ teaspoons active dry yeast**
 - 5½ cups unbleached, all-purpose or bread flour, divided**
 - ½ cup nonfat dry powdered milk**
 - 2 teaspoons kosher salt**
 - 4 tablespoons (½ stick) unsalted butter, cut into ½-inch pieces, room temperature**
- Nonstick cooking spray**

Stir together the warm water, honey and yeast in the Cuisinart® mixing bowl. Attach the dough hook and let stand until the mixture is foamy and bubbly, about 5 to 10 minutes.

While the yeast is proofing, combine the flour, powdered milk and salt in a separate mixing bowl.

Once the yeast is foamy, add the flour mixture and the butter and turn the mixer on to Speed 3 until dough comes together as a ball and cleans the side of the bowl.

Once dough ball forms, continue to knead on Speed 3 for about 4 to 5 minutes. Dough should be smooth and spring back to the touch. If sticky, add 1 tablespoon of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.

Cover bowl with plastic wrap and let rise in a warm, draft-free place until doubled in volume, about 1 hour.

Lightly coat two 9-inch loaf pans with cooking spray. Punch the dough down and divide dough into 2 equal portions. Shape into loaves and place in prepared pans. Cover with plastic wrap and let rise until nearly doubled, about 30 to 45 minutes.

While loaves are rising, preheat oven to 375°F. When loaves have doubled, bake until the bread is browned and sounds hollow when tapped, about 35 to 40 minutes. Remove from oven and cool on wire rack until cool to touch; remove from pans and allow to cool completely before slicing.

Nutritional analysis per serving (one 1-ounce slice):

Calories 64 (15% from fat) • carb. 12g • pro. 1g
fat 1g • sat. fat 1g • chol. 3mg • sod. 116mg
calc. 7mg • fiber 1g

Molasses Wheat Bread

A hearty wheat bread flavored lightly with molasses.

Makes two loaves, about 1¼ pounds each

- 1½ cups warm water (105°F to 110°F)
- 1½ tablespoons molasses
- 2¼ teaspoons active dry yeast
- 3½ cups whole-wheat flour, divided
- 2¼ cups unbleached, all-purpose or bread flour, divided
- ½ cup nonfat dry powdered milk
- 2 teaspoons kosher salt
- 4 tablespoons (½ stick) unsalted butter, cut into ½-inch pieces, room temperature
- Nonstick cooking spray

Stir together the warm water, molasses and yeast in the Cuisinart® mixing bowl. Attach dough hook and let stand until mixture is foamy and bubbly, about 5 to 10 minutes.

While yeast is proofing, combine 3 cups of the whole-wheat flour and 1¾ cups of the bread flour with powdered milk and salt. Once the yeast mixture proofs, add the flour mixture to the yeast mixture with the unsalted butter.

Mix on Speed 2 for 2 minutes. Combine remaining flours and reserve. Continuing on Speed 2, add the combined remaining flour one tablespoon at a time until dough comes together as a ball and cleans the side of the bowl. Knead on Speed 3 for 4 minutes. Dough should be smooth and spring back to the touch. If sticky, add 1 tablespoon of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.

Cover bowl with plastic wrap and let rise in a warm, draft-free place until doubled in volume, about one hour.

Lightly coat two 9-inch loaf pans with cooking spray. Punch the dough down and divide into 2 equal portions. Shape into loaves and place in prepared pans. Cover and let rise until nearly doubled, about 30 to 45 minutes.

While bread is rising, preheat oven to 375°F. Bake until bread is browned and sounds hollow when tapped, about 35 to 40 minutes. Remove from oven and cool on wire rack until cool to touch; remove from pans and allow to cool completely before slicing.

Nutritional analysis per serving (one 2-ounce slice):

Calories 154 (16% from fat) • carb. 28g • pro. 5g
fat 3g • sat. fat 2g • chol. 11mg • sod. 224mg
calc. 33mg • fiber 3g

Multigrain Bread

This nutrient-dense bread with subtle honey flavor is great for sandwiches.

Makes two loaves, about 1¼ pounds each

- 1 cup warm water (105°F to 110°F)
- 1½ tablespoons honey
- 2¼ teaspoons active dry yeast
- 3 cups whole-wheat flour
- 1½ cups unbleached, all-purpose or bread flour
- 2 tablespoons vital wheat gluten
- 2 teaspoons kosher salt
- ½ cup rolled oats
- ¼ cup hulled sunflower seeds
- ¼ cup flax seeds
- 2 tablespoons wheat germ
- 2 tablespoons flax oil or vegetable oil
- Nonstick cooking spray

Stir together the warm water, honey and yeast in the Cuisinart® mixing bowl. Attach dough hook and let stand until mixture is foamy and bubbly, about 5 to 10 minutes.

While yeast is proofing, combine flours, vital wheat gluten, salt, oats, seeds and wheat germ in a separate large bowl. Once the yeast mixture proofs, add the flax oil and flour mixture to the yeast mixture. Mix on Speed 2 to just combine. Increase to Speed 4 and knead, about 4 minutes. Dough should be smooth and spring back to the touch. If sticky, add 1 tablespoon of the white flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.

Cover bowl with plastic wrap and let rise in a warm, draft-free place until doubled in volume, about 1 hour.

Lightly coat two 9-inch loaf pans with cooking spray. Punch dough and divide into 2 equal portions. Shape into loaves and place in prepared pans. Cover and let rise until nearly doubled, about 30 to 45 minutes.

While bread is rising, preheat oven to 375°F. Bake loaves until bread is browned and sounds hollow when tapped, about 35 to 40 minutes. Remove from oven and cool on wire rack until cool to touch; remove from pans and allow to cool completely before slicing.

Nutritional analysis per serving (one 2-ounce slice):

Calories 137 (23% from fat) • carb. 24g • pro. 1g
fat 4g • sat. fat 0g • chol. 0mg • sod. 215mg
calc. 15mg • fiber 3g

Buttery Dinner Rolls

The classic dinner roll we all remember from Sunday or holiday dinners.

Makes 16 dinner rolls

- ¾ cup whole milk**
- 8 tablespoons (1 stick) unsalted butter, cut into 1-inch pieces**
- 1 teaspoon kosher salt**
- 4 tablespoons granulated sugar, divided**
- ¼ cup warm water (105°F to 110°F)**
- 2¼ teaspoons active dry yeast**
- 1 large egg**
- 4 cups bread flour, plus additional for dusting and rolling**
- Unsalted butter for greasing pan**
- 1 tablespoon whole milk**
- 1 tablespoon unsalted butter**

Scald milk (heat until just bubbling around edges – may be done in microwave). Stir in unsalted butter, salt and 3 tablespoons of sugar. Let cool until just warm (105°F to 110°F). Stir together the warm water, remaining tablespoon of sugar and yeast in the Cuisinart® mixing bowl. Attach the dough hook and let stand until the mixture is foamy and bubbly, about 5 to 10 minutes.

While the yeast is proofing, measure out the bread flour in a separate mixing bowl.

Begin to mix on Speed 2 once the yeast is foamy and the milk mixture is at the appropriate temperature, add the milk

mixture, egg and flour and turn the mixer to Speed 3 until dough comes together as a ball and cleans the side of the bowl.

Once dough ball forms, continue to knead on Speed 3 for about 4 to 5 minutes. Dough should be smooth. If sticky, add 1 tablespoon of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.

Cover bowl and let rise in a warm, draft-free place until doubled in volume, about 1 hour. Preheat oven to 375°F. Lightly butter a 9-inch round baking pan. Divide the dough into 16 equal pieces (about 2¼ ounces each). Roll into balls and arrange in the prepared pan. Cover with plastic wrap and let rise until about doubled, about 30 to 45 minutes.

Combine remaining tablespoon of milk and butter and heat until butter is melted. Just before baking, gently brush rolls with melted butter and milk. Bake until golden brown, about 25 to 30 minutes (internal temperature of rolls will be 200°F when tested with an instant-read thermometer).

Remove from oven and cool on wire rack until cool to touch; remove from pan and serve warm.

Nutritional analysis per roll:

Calories 183 (35% from fat) • carb. 26g • pro. 4g
fat 7g • sat. fat 5g • chol. 34mg • sod. 153mg
calc. 13mg • fiber 1g

Challah

Our challah makes the best French toast — that's if you have any left over, of course!

Makes one loaf

- ¼ cup warm water (105°F to 110°F)**
- 2¼ teaspoons active dry yeast**
- 4 tablespoons granulated sugar, divided**
- ¾ cup cold water**
- 8 tablespoons (1 stick) unsalted butter, melted**
- 4½ cups unbleached, all-purpose flour**
- 2 teaspoons kosher salt**
- Egg wash (1 large egg and 1 tablespoon water whisked together)**
- Nonstick cooking spray**

Stir together the warm water, yeast and 2 teaspoons of the sugar into the Cuisinart® mixing bowl. Attach the dough hook and let stand until foamy, about 5 minutes.

Once the yeast has proofed, add the cold water, melted butter, flour and salt to the mixing bowl. Mix on Speed 2 to incorporate ingredients. Increase to Speed 4 and knead until smooth, about 5 minutes. Dough should be soft and spring back to the touch.

Cover mixing bowl and let dough rise in a warm, draft-free place until volume is doubled, about 1 to 1½ hours. Line a sheet tray with parchment paper.

Transfer dough to a lightly floured surface and punch down. Divide dough into 3 equal pieces. Use your hands to roll each piece into a cylinder about 1½ x 14 inches. Place the cylinders side by side on the prepared tray. Braid loosely from one end. Gently pull and taper each end to a point, then pinch and tuck under loaf. Cover with plastic wrap coated with cooking spray and let rise until doubled in size, about 45 minutes. Preheat oven to 375°F with the rack positioned in the lower third of the oven.

Brush the loaf with the egg wash. Bake for 20 minutes. Lower temperature to 350°F and bake until loaf is browned and sounds hollow when tapped, about an additional 10 minutes. Remove from oven and cool on wire rack.

Nutritional analysis per serving (one 2-ounce slice):

Calories 119 (61% from fat) • carb. 18g • pro. 3g
fat 4g • sat. fat 2g • chol. 30mg • sod. 202mg
calc. 4mg • fiber 0g

Rustic Italian Bread

This airy and crusty loaf proves that making artisan-style bread at home can be so simple.

Makes 1 round loaf

- 1 cup warm water (105°F to 110°F)
- ¾ teaspoon granulated sugar
- 1¾ teaspoons active dry yeast
- 3 cups bread flour
- ½ cup wheat bran
- 1½ teaspoons kosher salt
- 2 tablespoons extra virgin olive oil
- Egg wash (1 egg and 1 tablespoon water whisked together)

Stir together the warm water, sugar and yeast in the Cuisinart® mixing bowl. Attach the dough hook and let stand until the mixture is foamy and bubbly, about 5 to 10 minutes.

While the yeast is proofing, combine the bread flour, wheat bran and salt in a separate mixing bowl.

Once the yeast is foamy, add the flour mixture and the olive oil and turn the mixer on to Speed 3 until dough comes together as a ball and cleans the side of the bowl.

Once dough ball is formed, continue to knead on Speed 3 for about 4 to 5 minutes. Dough should be smooth and spring back to the touch. If sticky, add 1 tablespoon of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.

Cover bowl with plastic wrap and let rise in a warm, draft-free place until doubled in volume, about one hour. Punch the dough down, reshape again into a ball, cover with plastic wrap to rise until doubled in size again. Gently punch down the dough and shape into a tight, large round. Put the round on a baking sheet lined with parchment paper and loosely cover with plastic wrap. Allow to rise one last time, about 30 minutes.

While bread is rising, preheat oven to 400°F. When ready to bake, cut an “X” into the top of the loaf with a serrated knife, brush with egg wash and bake for about 30 minutes, until bread is nicely browned and has an internal temperature of 200°F. Remove from oven and cool completely on a wire rack before slicing.

Nutritional analysis per serving (one 1.5-ounce slice):

Calories 95 (15% from fat) • carb. 17g • pro. 3g
fat 2g • sat. fat 0g • chol. 12mg • sod. 219 mg
calc. 2mg • fiber 1g

Pretzels with Rosemary and Flaked Sea Salt

Makes 12 soft pretzels

- 1 cup warm water (105°F to 110°F)
- 1 tablespoon packed light brown sugar
- 2¼ teaspoons active dry yeast
- 3¾ cups bread or unbleached, all-purpose flour
- 2 teaspoons kosher salt

Baking soda wash (1/3 cup warm water and 1 teaspoon baking soda whisked together to dissolve baking soda)

Egg wash (1 large egg and 1 tablespoon water whisked together)

- 2 tablespoons chopped rosemary**
Flaked sea salt, for sprinkling

Put the water, sugar, and yeast in the mixing bowl; stir to dissolve. Let stand 5 to 10 minutes, or until mixture is foamy.

While the yeast is proofing, combine the flour and salt in a separate mixing bowl.

Once the yeast is foamy, about 5 to 10 minutes, add the flour mixture to the mixing bowl and fit with the dough hook. Begin to mix on Speed 3 for about 4 minutes. Dough should be smooth and spring back to the touch. If sticky, add 1 tablespoon of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.

Cover bowl with a damp towel or plastic wrap and allow to rise in a warm, draft-free place until doubled in size, about 1 hour.

Gently punch dough down and then roll into a 16-inch rope. Divide dough into 12 equal pieces. Roll each piece into a thin rope.

Twist dough into a pretzel shape by taking the two ends and crossing them over one another, making sure that the ends hang over the bottom; press firmly to seal. Place on a baking sheet lined with parchment paper. Repeat with remaining pieces of dough, being sure to keep all shaped pretzels under plastic or a damp towel.

Allow pretzels to rest for about 20 to 30 minutes. While they are resting, stir together the 2 cups of water and baking soda in a small bowl.

Place a 6-quart saucepan filled with water over high heat and bring to a boil. Preheat oven to 425°F.

Once pretzels have rested and water comes to a boil, carefully slide one pretzel into the boiling water at a time flipping each after 1½ minutes. Boil for 3 minutes total. Allow pretzels to drain on a wire cooling rack.

Dip each pretzel into the stirred baking soda solution and place on prepared baking sheet. Lightly brush the pretzels with the egg wash and sprinkle with rosemary. Bake in the oven until dark and golden, approximately 10 to 12

minutes. When pretzels are finished, transfer to a wire cooling rack. Sprinkle generously with flaked sea salt.

Nutritional information per pretzel:

Calories 118 (0% from fat) • carb. 25g • pro. 4g
fat 0g • sat. fat 0g • chol. 0mg • sod. 261mg
calc. 1mg • fiber 1g

Blueberry Buttermilk Crumb Cake

This coffee cake is guaranteed to receive rave reviews.

Makes one cake, 16 servings

Nonstick cooking spray

Crumb Topping:

- 1¾ cups unbleached, all-purpose flour**
- ¾ cup packed light brown sugar**
- 12 tablespoons (1½ sticks) unsalted butter, cut into 1-inch pieces, at room temperature**
- 2 teaspoons ground cinnamon**
- ¾ teaspoon pure vanilla extract**
- ¼ teaspoon kosher salt**

Buttermilk Cake:

- 2¾ cups unbleached, all-purpose flour**
- ¾ teaspoon baking soda**
- ¾ teaspoon cream of tartar**
- ½ teaspoon kosher salt**
- 11 tablespoons (1 stick plus 3 tablespoons) unsalted butter, cut into 1-inch pieces, room temperature**
- 1½ cups granulated sugar**
- 2 large eggs, room temperature**
- ¾ teaspoon pure vanilla extract**
- ¾ cup buttermilk**
- 3 cups blueberries**

Preheat oven to 350°F. Lightly coat a 13 x 9-inch baking pan with cooking spray; reserve.

To prepare the Crumb Topping: Put all of the crumb topping ingredients in the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 to break up, scrape if necessary and then turn up the mixer to Speed 4 until the mixture resembles large crumbs, stopping to scrape bowl as necessary.

Remove and reserve in refrigerator until ready to use.

To prepare the Buttermilk Cake: Put the flour, baking soda, cream of tartar and salt in a medium bowl and stir to combine; reserve.

Put the butter and granulated sugar in the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 3 until incorporated. Scrape the entire bowl and increase to Speed 5. And mix until light and fluffy, about 1 minute.

Scrape the bowl well and reduce speed to 3. Add the eggs, one at a time, and the vanilla extract and mix until each is fully incorporated and batter is smooth. Scrape the entire bowl. Add half the reserved dry mixture and half the buttermilk. Mix on Speed 1 until just blended. Scrape the entire bowl. Add remaining dry ingredients and buttermilk. Continue mixing on Speed 1 until smooth and blended.

Pour batter into prepared pan and smooth over top. Sprinkle blueberries evenly over the top; lightly press blueberries into batter (submerge blueberries slightly). Crumble any large clumps in the crumb mixture and sprinkle the crumb mixture evenly over the blueberries.

Bake in preheated oven until crumbs are evenly golden brown and tester is clean when inserted in center of pan, about 60 to 65 minutes. Remove from oven and cool on a wire rack before cutting in pan.

Nutritional analysis per serving (based on 16 servings):

**Calories 381 (38% from fat) • carb. 55g • pro. 5g
fat 16g • sat. fat 12g • chol. 70mg • sod. 178mg
calc. 16mg • fiber 1g**

Banana Chocolate-Chip Bread

The secret to soft banana bread is a light mixing hand. Although the Cuisinart® Precision Master® Stand Mixer is tough enough for your heaviest breads, Speed 1 ensures delicate mixing and folding.

Makes one 9-inch loaf

- 1½ cups unbleached, all-purpose flour**
- 1 teaspoon baking soda**
- ¾ teaspoon baking powder**
- ¼ teaspoon kosher salt**

- 6 tablespoons (¾ stick) butter, cut into 1-inch pieces, room temperature, plus more for buttering pan**
- ⅔ cup granulated sugar**
- 2 large eggs, room temperature**
- ½ teaspoon pure vanilla extract**
- 1¼ cups peeled, ripe banana, cut into 1-inch pieces**
- ½ cup mini chocolate chips**

Preheat oven to 350°F. Generously butter a 9-inch loaf pan.

Combine flour, baking soda, baking powder and salt in a medium bowl. Reserve.

Put butter and sugar into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 until creamy, about 2 minutes. Scrape the entire bowl.

Continuing on Speed 2, add eggs, one at a time, and mix until each is incorporated. Scrape the entire bowl. Add vanilla extract and then the banana and continue to mix until banana is well combined, about 1 minute. Scrape the bowl.

Add flour mixture and mix until just combined. Scrape the bowl well and add chocolate chips and mix to fold. Transfer the batter to the prepared loaf pan.

Bake until deep golden brown and a cake tester comes out clean, about 40 to 50 minutes. Remove from oven and cool on wire rack until cool to touch; remove from pan and allow to cool completely.

Nutritional analysis per serving (based on 12 servings):

**Calories 210 (38% from fat) • carb. 31g • pro. 3g
fat 9g • sat. fat 6g • chol. 51mg • sod. 190mg
calc. 9mg • fiber 1g**

Pecan Sticky Buns

The Cuisinart® Precision Master® Stand Mixer makes it easier than you'd ever imagine to make a large amount of light, silky smooth dough needed for sticky buns.

Makes 18 sticky buns

Sweet Dough:

- ⅓ cup warm water (105°F to 110°F)**
- ⅓ cup granulated sugar, divided**
- 2¼ teaspoons active dry yeast**

- ½ **cup fat-free milk**
- 5⅓ **tablespoons unsalted butter, cut into 1-inch pieces, room temperature**
- 1 large egg, room temperature**
- 3½ **cups unbleached, all-purpose flour**
- ¾ **teaspoon kosher salt**

Topping:

- ¾ **cup pecans, chopped and divided**
- ⅓ **cup granulated sugar**
- ¾ **teaspoon ground cinnamon**
- 1½ **tablespoons unsalted butter, room temperature**
- ½ **cup raisins**
- 5⅓ **tablespoons (⅔ stick) unsalted butter, melted**
- ½ **cup packed light brown sugar**
- Nonstick cooking spray**

To Make Dough:

Stir together the warm water, 1 teaspoon of the sugar and the yeast in the Cuisinart® mixing bowl. Let stand until foamy, about 5 minutes.

Once the yeast has proofed, add the milk, butter and egg. Attach the flat mixing paddle and mix on Speed 2 to break up egg. Add the flour and salt, and mix to just combine. Remove flat mixing paddle and attach dough hook.

Knead on Speed 5 until dough comes together as a ball and cleans the side of the bowl. Dough should be smooth and spring back to the touch. If sticky, add 1 tablespoon of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time. Cover bowl with plastic wrap and let rise in a warm, draft-free place until doubled in volume, about 1½ hours.

To Make Topping/Assemble Buns:

In a small bowl, combine half of the pecans, sugar and cinnamon. Reserve.

Transfer dough to a lightly floured surface and punch dough down. Roll into a 20 x 12-inch rectangle. Spread with the softened butter (1½ tablespoons), sprinkle with cinnamon/sugar mixture and top with raisins. Beginning on the long side (this is easiest if it is the side closest to you), roll dough up tightly and pinch

seam to seal. Using a sharp knife, cut into 18 slices (about ¾ inch thick).

Pour melted butter evenly into a 13 x 9-inch baking pan. Sprinkle brown sugar and remaining pecans over butter. Place buns, cut side up, in pan. Cover with plastic wrap coated with cooking spray and let rise in a warm place for 40 minutes. While buns are rising, preheat oven to 375°F.

Bake until tops are well browned, about 30 minutes. Remove from oven and invert pan immediately onto serving plate, allowing sugar mixture to drip onto buns. Scrape any remaining sugar/nut mixture onto buns and serve warm.

Nutritional analysis per sticky bun:

Calories 259 (38% from fat) • carb. 36g • pro. 4g fat 11g • sat. fat 5g • chol. 32mg • sod. 109mg • fiber 1g

Apple Oat Bran Muffins

The diced apples in these oat bran muffins offer a pleasant, unexpected sweetness.

Makes 24 muffins

- Nonstick cooking spray**
- 1 cup oat bran**
- ½ **cup unbleached, all-purpose flour**
- ½ **cup whole-wheat flour**
- 1 tablespoon baking powder**
- 1½ **teaspoons ground cinnamon**
- ½ **teaspoon kosher salt**
- 6 tablespoons (¾ stick) unsalted butter, cut into 1-inch pieces, at room temperature**
- ¼ **cup, plus 2 tablespoons packed light brown sugar**
- 1 large egg, room temperature**
- 1 cup buttermilk, room temperature**
- 1 teaspoon pure vanilla extract**
- ½ **cup applesauce**
- 1 Granny Smith apple, peeled, cored and cut into ½-inch cubes**
- ½ **cup roughly chopped walnuts**

Preheat oven to 375°F. Line muffin/cupcake pan with paper liners. Generously spray liners with nonstick cooking spray. Set aside.

Stir together the oat bran, flours, baking powder, cinnamon and salt in a small bowl. Reserve.

Put butter and sugar into the Cuisinart® mixing bowl. Insert the flat mixing paddle and mix on Speed 2 to slightly break up, then increase to Speed 5 to cream until light and fluffy, about 2½ to 3 minutes. Scrape down the entire bowl if necessary.

Decrease speed to 3 and add the egg. Mix until fully incorporated. Scrape down the entire bowl.

Decrease speed to 2 and add the reserved flour mixture. Mix until combined. Scrape the bowl. Add buttermilk and vanilla extract. Mix until combined, about 1 minute.

Decrease speed to 1 and fold in the applesauce. Add the cubed apples and walnuts and mix to fold in.

Scoop batter evenly into prepared muffin/cupcake pan. Bake until deep golden in color and a cake tester comes out completely clean.

Remove from oven and cool on wire rack until very cool, about 15 minutes; remove from pan and allow to cool completely.

TIP: The liners will remove more easily the longer the muffins cool.

Nutritional analysis per muffin:

Calories 81 (38% from fat) • carb. 11g • pro. 2g
fat 4g • sat. fat 2g • chol. 16mg • sod. 143mg
calc. 36mg • fiber 1g

Triple Citrus Tea Loaf

This moist, quick bread has a bright citrus flavor that is accentuated by a tangy sugar glaze.

Makes one loaf cake

Softened butter and flour for preparing pan

3 cups unbleached, all-purpose flour

1½ teaspoons baking powder

¼ teaspoon baking soda

½ teaspoon kosher salt

11 tablespoons (1 stick plus 3 tablespoons) unsalted butter, melted and cooled to room temperature

2 cups granulated sugar, plus ½ cup for glaze

1 orange, zested and juiced

1 lemon, zested and juiced

1 lime, zested and juiced

4 large eggs, room temperature

1 teaspoon pure vanilla extract

½ cup whole milk, room temperature

2 tablespoons confectioners' sugar, for glaze

Preheat oven to 350°F with the rack in the lower position. Butter and flour a 9-inch loaf pan. Reserve.

Sift together the flour, baking powder, baking soda and salt in a small bowl. Reserve.

Put the melted butter and sugar into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 to combine and then increase to Speed 5 to cream, about 2½ to 3 minutes. Scrape the entire bowl.

Decrease to Speed 3. Combine the citrus juices. Mix together the citrus zests. Add ⅓ cup of the mixed juices and 2 tablespoons of mixed zests. Scrape the entire bowl. Add eggs, one at a time, and vanilla extract, and mix until fully incorporated. Scrape the entire bowl.

Decrease speed to 2, and add one-third of the flour mixture, followed by half of the milk. Repeat, ending with the flour. Scrape the bowl as needed.

Pour the batter into the prepared pan. Bake until golden brown and a cake tester comes out clean, about 65 to 70 minutes.

Allow the cake to cool in pan on a wire rack.

While cake is cooling, put the remaining ½ cup of sugar and mixed citrus juice into the Cuisinart® mixing bowl. Insert the whisk and mix on Speed 5 until sugar is dissolved, about 2 to 3 minutes. Decrease to Speed 2 and add confectioners' sugar to thicken.

When cake is just cool to touch, remove from pan, brush glaze all over top and sides of cake with a spatula or pastry brush. Allow cake to cool completely before slicing.

Nutritional analysis per serving (based on 12 servings):

Calories 356 (29% from fat) • carb. 58g • pro. 5g
fat 12g • sat. fat 8g • chol. 90mg • sod. 204mg
calc. 34mg • fiber 1g

Lemon Bundt Cake

A bright take on the classic Bundt cake. The glaze is not to be skipped; it locks in the moisture which keeps this cake fresh-tasting for days.

Makes one 10-inch Bundt cake; 16 servings

Cake:

- 3 cups unbleached, all-purpose flour**
- 2 teaspoons baking powder**
- 1¼ teaspoons fine sea salt**
- 2½ sticks unsalted butter, room temperature and each cut into 4 pieces, plus more for pan**
- 2 cups granulated sugar**
- ⅓ cup grated lemon zest (from about 5 medium to large lemons)**
- 3 tablespoons fresh lemon juice**
- 4 large eggs, room temperature**
- 2 large egg yolks, room temperature**
- 1⅓ cups sour cream, room temperature**

Lemon Glaze:

- 1 cup confectioners' sugar, sifted**
- 3 tablespoons heavy cream**
- 3 tablespoons fresh lemon juice (strained of all pulp)**

Coat a standard (10-inch) Bundt pan with softened butter and lightly dust with flour; reserve. Preheat oven to 350°F with the rack in the lower third position.

Put the flour, baking powder, and salt into the mixing bowl and fit with the whisk attachment. Mix on Speeds 1 to 3 to sift. Remove and transfer to a separate bowl.

Put the butter and sugar in the mixing bowl and fit with the flat mixing paddle. Mix, starting on Speed 1 and increasing to Speed 5, until light and creamy where the sugar is mostly dissolved into the butter, about 4 minutes, stopping to scrape down the bowl and paddle as needed. Add the lemon zest and mix for an additional 30 seconds on Speed 5. Scrape down bowl and paddle.

Combine the lemon juice, eggs, yolks, and sour cream in a liquid measuring cup and using a fork mix together.

While the mixer is running on Speed 3,

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, stopping to scrape down as needed.

Transfer the batter to the prepared Bundt pan. Smooth to the edges of the pan and tap a few times on the counter to remove any air bubbles.

Put in the preheated oven and bake until the cake is set and a cake tester comes out mostly clean, about 1 hour.

Allow cake to cool in pan on a cooling rack until the pan is cool to the touch and then remove from the pan.

While cake is fully cooling, preparing the glaze. Put all of the glaze ingredients into the mixing bowl and, using Speed 8, mix until completely smooth, adding more sifted sugar or cream to achieve desired consistency. Pause to scrape down as needed.

Once the cake is cool, place it on the cooling rack atop a baking pan (or foil or parchment, in order to catch excess glaze). Drizzle or spread over cake as desired. Allow glaze to set and cake to cool completely before cutting and serving.

Nutritional information per serving:

*Calories 403 (45% from fat) • carb. 51g • pro. 5g
fat 20g • sat. fat 13g • chol. 111mg • sod. 185mg
calc. 420mg • fiber 1g*

Chocolate Cherry Crackles

Chewy, chocolatey cookies with tart cherries for contrast.

Makes about 30 cookies

- ½ cup unsweetened cocoa (preferably Dutch process)**
- 1½ cups unbleached, all-purpose flour**
- 1½ teaspoons baking powder**
- ¼ teaspoon baking soda**
- ¼ teaspoon kosher salt**
- 4 tablespoons (½ stick) unsalted butter, melted and cooled to room temperature**
- 1½ cups granulated sugar**
- 3 large eggs, room temperature**
- 2 teaspoons pure vanilla extract**

- ½ **cup mini chocolate chips**
- ½ **cup tart dried cherries**
- 1 cup confectioners' sugar, sifted**

Preheat oven to 350°F. Line two baking sheets with parchment paper.

Stir together cocoa, flour, baking powder, baking soda and salt in a small bowl.

Put the melted butter and sugar in the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 4 until smooth. Scrape the entire bowl. With the mixer running again on Speed 4, add the eggs, one at a time, and the vanilla extract, being sure each egg is incorporated before adding the next. Scrape the entire bowl as necessary.

With the mixer running on Speed 2, add the dry ingredients, in two additions, until just combined, scraping the bowl in between. Add chocolate chips and cherries until just mixed. Refrigerate batter for at least 30 minutes before scooping.

Shape dough into 1-inch balls, coat generously in confectioners' sugar and arrange on baking sheets 1-inch apart. Bake for about 12 minutes until tops appear crackled. Remove from oven and cool on sheets; transfer to a wire rack to cool completely.

Nutritional analysis per cookie:

*Calories 115 (26% from fat) • carb. 20g • pro. 12g
fat 3g • sat. fat 2g • chol. 23mg • sod. 60mg
calc. 8mg • fiber 1g*

Pecan Linzer Cookies

This shortbread is perfect for linzer cookies.

Makes about 45 cookie sandwiches

- 3 cups unbleached, all-purpose flour, plus additional for rolling**
- ½ **teaspoon kosher salt**
- 20 tablespoons (2½ sticks) unsalted butter, cut into 1-inch pieces, room temperature**
- ½ **cup toasted pecan halves, finely ground**
- ¼ **cup granulated sugar**
- 1 cup confectioners' sugar, sifted, plus extra for dusting**
- 1 teaspoon pure vanilla extract**
- ¾ **cup seedless raspberry jam**

Combine the flour and salt in a small bowl. Reserve.

Put the butter, finely ground pecans and sugar into the Cuisinart® mixing bowl. Insert the flat mixing paddle and mix on Speed 2 to combine. Increase to Speed 5 and cream the butter mixture until light and creamy, about 2 to 3 minutes. Scrape down the bowl as necessary. Decrease to Speed 2 and add the confectioners' sugar. Mix until combined. Scrape down the bowl. Add the flour mixture, in 3 batches, and the vanilla extract; mix until fully combined and smooth, about 2 to 3 minutes. Scrape down the bowl as necessary. Dough should be one large, smooth ball when done.

Remove dough from bowl and divide into two equal pieces. Form each into a disk, wrap in plastic wrap and refrigerate for at least 2 hours. Preheat oven to 350°F. Line two baking sheets with parchment paper. Reserve.

Remove one dough disk from refrigerator. On a floured surface, roll the dough into an even ⅛-inch thickness. Using a 2-inch round, fluted cookie cutter, cut rounds and place on parchment-lined baking sheet. Roll out and cut any remaining dough scraps in the same manner and transfer to the lined baking sheets.

Bake until cookies are very lightly browned on the edges, about 16 to 20 minutes. Remove from oven and cool completely in pan.

While the first batch of cookies is baking, roll out and cut the second dough disk with the same 2-inch cookie cutter. Make a second cut with a ¾-inch round cookie cutter in the center of each cookie. Roll and cut remaining scraps. Transfer cookies to baking sheets and bake as directed above.

Heat jam either in microwave or on stovetop until it thins out a little bit – jam will be too runny if it is too hot.

Once the cookies have cooled, spread about ¼ teaspoon of warm jam on the center of the solid cookie. Then place the cutout cookie on top. Sprinkle with confectioners' sugar. Store in an airtight container with cookie layers separated by wax paper.

Nutritional analysis per 1 cookie sandwich:

*Calories 107 (47% from fat) • carb. 13g • pro. 1g
fat 6g • sat. fat 4g • chol. 13mg • sod. 26mg
calc. 1mg • fiber 0g*

Chocolate Chunk Cookies

Chunks of three different types of chocolate make these cookies quite decadent.

Makes about 48 cookies

- 3 cups unbleached, all-purpose flour**
- 1 teaspoon baking soda**
- ½ teaspoon kosher salt**
- 16 tablespoons (2 sticks) unsalted butter, cut into 1-inch pieces, room temperature**
- 1 cup packed light brown sugar**
- ¾ cup granulated sugar**
- 2 large eggs, room temperature**
- 1½ teaspoons pure vanilla extract**
- 4 ounces bittersweet chocolate, broken into ½-inch pieces (may substitute with ¾ cup chocolate chips)**
- 4 ounces semisweet chocolate, broken into ½-inch pieces or use chocolate chips (about ¾ cup)**
- 4 ounces milk chocolate, broken into ½-inch pieces or use chocolate chips (about ¾ cup)**

Line two baking sheets with parchment paper; reserve.

Combine the flour, baking soda and salt in a small bowl; reserve.

Put the butter into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 3 to soften. With mixer running, add both sugars and cream together on Speed 4 until light and fluffy. Scrape the entire bowl well.

Reduce speed to 3 and add the eggs, one at a time, and the vanilla extract, allowing each egg to fully incorporate before adding the next. Scrape the entire bowl.

With the mixer running on Speed 2, add the dry ingredients and mix until just combined. Scrape the entire bowl well and then add the chocolate. Increase to Speed 3 and mix just until fully incorporated.

Drop well-rounded scoops (about 1½ tablespoons, or use #40 ice cream scoop) onto the prepared pans. Cover with plastic wrap and refrigerate for at least 2 hours.

When ready to bake, preheat oven to 350°F.

Bake until cookies are nicely browned, about 12 to 16 minutes. Remove from oven and cool on sheets; transfer to a wire rack to cool completely.

TIP: For evenly baked cookies, be sure to rotate baking trays halfway through baking time.

Nutritional analysis per cookie:

*Calories 170 (47% from fat) • carb. 22g • pro. 2g
fat 9g • sat. fat 4g • chol. 22mg • sod. 151mg
calc. 5mg • fiber 1g*

Cherry and Almond Biscotti

These biscotti resemble the more traditional dunking biscuit – they have an excellent crunch.

Makes 96 biscotti

- 2¾ cups unbleached, all-purpose flour, plus additional for rolling**
- 2 cups granulated sugar**
- 1 teaspoon baking powder**
- 1 pinch kosher salt**
- 3 large eggs**
- 2 large yolks**
- ½ cup tart dried cherries**
- ½ cup almonds, toasted and roughly chopped**

Preheat oven to 350°F. Line two baking sheets with parchment paper. Reserve.

Put the flour, sugar, baking powder and salt in the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 to combine. Increase to Speed 3, add eggs and then yolks, one at a time, allowing each to fully incorporate before adding the next. Scrape down the entire bowl well. Add the cherries and chopped almonds and mix until just incorporated. Dough may be sticky – this is OK. Turn dough out onto a floured surface and divide into four equal pieces. Shape each piece into a rectangular log that is 12 x 1½ x 1½ inches. Place 2 logs on each prepared baking sheet. Bake in preheated oven until golden, about 35 minutes.

Remove from oven and, when cool to touch, slice each log into about 25 ½-inch slices. Put back into oven and bake until golden, about 30 minutes.

Remove from oven and cool on sheets; transfer to a wire rack to cool completely.

Once cool, serve or store in an airtight container.

Nutritional analysis per biscotto:

Calories 82 (66% from fat) • carb. 3g • pro. 4g
fat 6g • sat. fat 4g • chol. 19mg • sod. 97mg
calc. 116mg • fiber 0g

Mocha Sugar Cookies

These sugar cookies have a deep mocha flavor.

Makes about 45 cookies

- 3 cups unbleached, all-purpose flour**
- 2 tablespoons unsweetened cocoa powder**
- 1½ teaspoons baking powder**
- ¾ teaspoon kosher salt**
- ½ teaspoon baking soda**
- 2 tablespoons milk (may use low-fat)**
- 2 tablespoons instant espresso powder**
- 2 tablespoons pure vanilla extract**
- 24 tablespoons (3 sticks) unsalted butter, cut into ½-inch pieces, room temperature**
- 1½ cups granulated sugar, divided**
- 1 large egg, room temperature**
- 1 large egg yolk, room temperature**
- ½ cup coarse sugar for rolling (granulated sugar may be substituted)**

Preheat oven to 350°F. Line two baking sheets with parchment paper; reserve.

Put the flour, cocoa, baking powder, salt and baking soda into a small mixing bowl. Whisk to combine; reserve. Put the milk, espresso powder and vanilla extract into another small bowl. Stir to combine; reserve.

Put the butter and sugar into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 to soften, then increase to Speed 5 and cream until very light and fluffy, about 3 to 5 minutes. Scrape down the entire bowl as necessary.

Decrease speed to 3 and add the egg and yolk, one at a time, allowing each to fully incorporate before adding the next. Add the milk mixture and mix until fully incorporated. Scrape down the entire bowl as necessary.

Decrease speed to 2. Add the reserved dry ingredients and mix until just combined.

Using a small cookie scoop (about 1½ tablespoons or a #40 ice cream scoop), scoop out the cookie dough and roll each cookie in the coarse sugar. Place rolled cookies on prepared baking sheets, about 1 inch apart.

Bake in the preheated oven until just set, about 12 minutes. Remove from oven and cool on sheets; transfer to a wire rack to cool completely.

Nutritional analysis per cookie:

Calories 119 (46% from fat) • carb. 15g • pro. 1g
fat 6g • sat. fat 4g • chol. 25mg • sod. 67mg
calc. 5mg • fiber 0g

Black & White Cookies

These irresistible cookies are sure to be your new favorite, a step up from the standard diner version.

Makes about 45 cookies

Cookies:

- 1½ cups unbleached, all-purpose flour**
- 1½ cups cake flour, not self-rising**
- 1 teaspoon baking soda**
- 1 teaspoon kosher salt**
- ½ teaspoon lemon zest**
- 1 cup buttermilk, room temperature**
- 1 teaspoon pure vanilla extract**
- 12 tablespoons (1½ sticks) unsalted butter, melted and cooled to room temperature**
- 1⅓ cups granulated sugar**
- 2 large eggs, room temperature**

Icing:

- 3 cups confectioners' sugar, sifted**
- 3 tablespoons light corn syrup, divided**
- ¾ teaspoon pure vanilla extract**
- ¼ cup water, plus additional tablespoons if necessary, divided**
- 4 ounces bittersweet chocolate, chopped, melted and cooled to room temperature**

In a small bowl, combine the flours, baking soda, salt and zest; reserve. In a measuring cup, combine the buttermilk and vanilla extract; reserve.

Put the butter into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 5 until creamy, about 1 minute. With the mixer running on Speed 3, gradually add the sugar. Increase to Speed 8 and mix until light, about 2 minutes. Scrape the entire bowl well. With the mixer running on Speed 3, add the eggs, one at a time. Mix until fully incorporated, about 2 minutes. Scrape the bowl well.

Reduce to Speed 1 and add one-third of the dry ingredients. Once almost fully combined, add half of the buttermilk mixture. Repeat with the dry and wet ingredients, scraping the entire bowl as necessary. End with the final third of the dry. Chill dough for at least one hour.

When ready to bake, preheat oven to 350°F. Line two baking sheets with parchment paper; reserve.

Using a small cookie scoop (1½ tablespoons or a #40 ice cream scoop), measure the chilled dough and place on a cookie sheet, leaving about 2 inches between each cookie. Bake until edges of the cookies are lightly golden, about 10 to 15 minutes.

While cookies are baking, make the icings. Put the sifted confectioners' sugar, 2 tablespoons of the corn syrup, vanilla extract and ¼ cup water in the bowl of the Cuisinart® mixer. Attach the chef's whisk. Begin mixing by slowly increasing to Speed 5 until ingredients are smooth and incorporated. Using a small offset spatula, ice half of each cooled cookie.

Add cooled chocolate, 1 tablespoon of corn syrup and 1 tablespoon of water to remaining icing. Mix at Speed 5. If necessary, add additional water 1 tablespoon at a time until smooth and glossy. Spread chocolate icing on the other half of each cookie.

Allow cookies to set before serving.

Nutritional analysis per cookie:

*Calories 157 (28% from fat) • carb. 27g • pro. 2g
fat 5g • sat. fat 3g • chol. 20mg • sod. 105mg
calc. 12mg • fiber 0g*

Power Cookies

With no added sugar or salt, these gluten- and dairy-free bites are practically guilt free.

Makes 28 cookies

- 1 medium banana, broken into 1-inch pieces**
- 2 tablespoons chia seeds**
- ⅓ cup almond butter**
- 1 teaspoon pure vanilla extract**
- 2 cups rolled oats**
- ½ cup chopped almonds**
- ½ cup tart dried cherries**
- ½ cup carob chips**

Preheat oven to 350°F. Line two baking trays with parchment paper; reserve.

Put the banana pieces into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 to soften, about 20 seconds. Increase speed to 6 and mix until completely broken up, about 1 minute. Add chia seeds and mix until incorporated, about 30 seconds. Add the almond butter and vanilla extract and mix until incorporated, about 30 seconds.

Decrease speed to 2 and add oats in batches. Mix until incorporated and add almonds, dried cherries and carob chips in batches.

Using a small cookie scoop (1½ inches or a #40 ice cream scoop), drop batter onto lined baking trays. Gently press down with a fork to flatten, re-forming if they break apart.

Bake until golden and slightly firm, 12 minutes. Remove from oven and cool on sheets; transfer to a wire rack to cool completely.

Nutritional analysis per cookie:

*Calories 93 (42% from fat) • carb. 12g • pro. 3g
fat 5g • sat. fat 1g • chol. 0mg • sod. 4mg
calc. 29mg • fiber 2g*

Fudge Brownies

These rich, fudgy brownies are for true chocolate lovers.

Makes 24 brownies

Nonstick cooking spray

- 16 tablespoons (2 sticks) unsalted butter, cut into 1-inch pieces**
- 6 ounces unsweetened chocolate, chopped**
- 2 ounces bittersweet chocolate, chopped**
- 1 tablespoon unsweetened cocoa powder**
- 4 large eggs, room temperature**
- 1 large egg yolk, room temperature**
- 2 cups granulated sugar**
- 1 cup packed light brown sugar**
- 2 teaspoons instant espresso powder**
- 2 teaspoons pure vanilla extract**
- ¾ cup unbleached, all-purpose flour**
- ¼ cup cake flour, not self-rising**
- 1 teaspoon kosher salt**
- ¾ cup bittersweet chocolate chips**

Preheat oven to 375°F. Coat a 13 x 9-inch baking pan with nonstick cooking spray; line with parchment paper or aluminum foil leaving a one-inch overhang on either side.

Put the butter and chocolates into a heatproof bowl and place over a pot of simmering water. Once both are completely melted, stir in the cocoa powder and set aside to cool to room temperature. Reserve.

Put the eggs and egg yolk into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 3 until broken up and lightened, about 30 seconds. Add the granulated and brown sugars and beat on Speed 4 until light and thickened, about 1 more minute. Scrape the entire bowl as necessary.

Add espresso powder and vanilla extract; mix until well combined.

Combine the flours and salt and stir the mixture into the melted chocolate and butter. Decrease speed to 2 and add the chocolate/flour mixture. Mix until just combined, about 45 seconds. Scrape the entire bowl well.

Decrease speed to 1 and fold in the chocolate chips.

Pour into prepared pan. Bake until edges are dry, about 45 to 50 minutes. The brownies will still be “wet” inside.

Remove from oven and cool slightly in pan; then, using the parchment paper/foil overhang, lift brownies out of pan and transfer to a wire rack to continue cooling. Cut and serve warm if desired. Store remaining brownies in an airtight container.

Nutritional analysis per brownie:

*Calories 269 (48% from fat) • carb. 35g • pro. 3g
fat 15g • sat. fat 9g • chol. 59mg • sod. 102mg
calc. 15mg • fiber 2g*

Blondies

These blondies are hard to resist – loaded with just the right amount of sweetness and a combination of chocolate and white chocolate chips.

Makes 24 blondies

Nonstick cooking spray

- 2 cups unbleached, all-purpose flour**
- 1½ teaspoons kosher salt**
- ½ teaspoon ground cinnamon**
- 16 tablespoons (2 sticks) unsalted butter, cut into 1-inch pieces, room temperature**
- ½ cup granulated sugar**
- 1 cup packed light brown sugar**
- 3 large eggs, at room temperature**
- 1 tablespoon pure vanilla extract**
- 1½ cups bittersweet chocolate, chopped**
- 1 cup white chocolate chips**
- 1 cup walnut halves**

Preheat oven to 350°F. Coat a 13 x 9-inch baking pan with nonstick cooking spray; line with parchment paper or aluminum foil with a 1-inch overhang on either side to aid in removing from pan. Reserve.

Combine the flour, salt and cinnamon in a small bowl. Reserve.

Put the butter into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 to soften. Add the sugars and increase to Speed 5 to cream until light and fluffy, about 2½ to 3 minutes. Scrape down the entire bowl as necessary.

Decrease to Speed 3 and add the eggs, one at a time, and the vanilla extract, allowing each egg to fully incorporate before adding the next. Scrape the entire bowl as necessary.

Decrease speed to 1 and slowly add the dry ingredients. Once almost fully mixed, add the chopped chocolate, chocolate chips and nuts. Mix until combined and then pour into the prepared pan. Bake until top is just starting to crack, about 30 to 35 minutes.

Remove from oven and cool slightly in pan; then, using the parchment paper/foil overhang, lift blondies out of pan and transfer to a wire rack to continue cooling. Cut and serve warm if desired. Store remaining blondies in an airtight container.

Nutritional analysis per blondie:

*Calories 317 (48% from fat) • carb. 39g • pro. 3g
fat 18g • sat. fat 10g • chol. 44mg • sod. 153mg
• calc. 317mg • fiber 1g*

Blueberry Cheesecake Bars

Makes 16 servings

Softened butter, for greasing pan

Graham Cracker Crust:

- 1 cup graham cracker crumbs (about 8 to 9 full graham cracker sheets)**
- 2 tablespoons granulated sugar**
- Pinch ground cinnamon**
- Pinch fine sea salt**
- 4 tablespoons unsalted butter, melted and cooled slightly**

Filling:

- 16 ounces cream cheese (2 standard packages), cut into 4 pieces and room temperature**
- ⅔ cup granulated sugar**
- 1 lemon, zested and juiced, divided**
- ½ teaspoon fine sea salt**
- 2 large eggs, room temperature**
- ½ cup sour cream or full-fat plain Greek yogurt**
- ½ teaspoon pure vanilla extract**
- ¼ cup blueberry jam, preferably smooth**
- 1 cup fresh blueberries**

Preheat oven to 300°F with the rack in the middle of the oven. Lightly grease a 9-inch square baking pan with butter and then line with parchment paper.

Prepare the crust. Put all of the crust ingredients into a small bowl and stir together with a fork (if using full graham crackers, this crust can be prepared in a mini food processor. First grind the graham crackers and then process in the remaining ingredients). Pat the crumb crust evenly into the bottom of the prepared cake pan, pressing down with your fingers or a spoon to make it even. Bake for 10 minutes and then allow to cool while preparing filling.

Put the cream cheese into the mixing bowl and fit with the flat mixing paddle. Starting on Speed 3 and increasing to Speed 6, mix until very smooth – you want to be sure there are no lumps. Scrape the mixing bowl and paddle often to be sure that the cream cheese is very smooth. While mixing on Speeds 5 to 6, gradually add the sugar, about ¼ cup at a time, the zest, and the salt, mixing until very smooth. Add the eggs, one at a time, mixing on Speed 4, being sure each is fully incorporated into batter before adding the next. Scrape down the bowl between adding eggs. Add the sour cream, lemon juice, and vanilla extract. Mix on Speed 2 until creamy, about 1 minute.

Pour the batter on top of the crust – do not scrape any thick bits from the sides of the bowl, as they are not thoroughly mixed in and will change the texture of your finished cheesecake. Tap the pan a few times to remove air bubbles. Dollop the blueberry jam on top of the cream cheese batter and with the tip of a knife, or with a chop stick, make a decorative swirl pattern. Top with the blueberries and press them down slightly into the batter.

Transfer the filled pan to the preheated oven and bake for about 20 to 25 minutes, until the edges are set but the center is still jiggly.

Remove from oven and bring to room temperature. Cover well and refrigerate to fully chill prior to slicing and serving.

Nutritional information per serving:

*Calories 201 (60% from fat) • carb. 18g • pro.2g
fat 13g • sat. fat 8g • chol. 36mg • sod. 191mg
calc. 282mg • fiber 1g*

Basic Flaky Pastry Dough for Pies & Tarts

This recipe will make ample dough for a 9- to 10-inch regular or deep-dish pie, or for a tart up to 11 or 12 inches.

For a One-Crust Pie:

- 1½ cups unbleached, all-purpose flour**
- ¼ teaspoon kosher salt**
- 8 tablespoons (1 stick) unsalted butter, cut into ½-inch pieces, well chilled**
- 2 tablespoons vegetable shortening (preferably non-hydrogenated), cut into ½-inch pieces, well chilled**
- 2 to 4 tablespoons ice water**

For a Double-Crust Pie (or two single crusts):

- 3 cups unbleached, all-purpose flour**
- ½ teaspoon kosher salt**
- 16 tablespoons (2 sticks) unsalted butter, cut into ½-inch pieces, well chilled**
- 4 tablespoons vegetable shortening (preferably non-hydrogenated), cut into ½-inch pieces, well chilled**
- 5 to 8 tablespoons ice water**

Put flour and salt into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix to blend dry ingredients on Speed 2 for 30 seconds. Distribute butter and shortening bits evenly over flour mixture. Start mixing on Speed 4, gradually increasing to Speed 8 until mixture resembles coarse crumbs with some visible pieces of butter and shortening about the size of small peas. Scrape the entire bowl well.

Sprinkle with the minimal amount of ice water and mix on Speed 1. Add just enough ice water, 1 tablespoon at a time, so that the dough just begins to come together and when pressed will hold together. Do not over-mix.

Gather the dough into a ball (2 balls for larger recipe), and flatten into a 6-inch disk (2 disks for larger recipe). Wrap tightly in plastic wrap and refrigerate for one hour before continuing to allow the gluten in the flour to rest. The dough will keep refrigerated for up to 3 days, or may be frozen (double wrapped) for up to a month – thaw at room temperature for an hour before using. Roll as directed by recipe to use.

To bake the pastry blind for a single-crust filled pie or tart:

Roll out pastry ⅛ inch thick to fit pan, crimp and seal edges. Prick bottom all over with a fork. Chill for at least 30 minutes. Preheat the oven to 400°F. Line pastry with a sheet of parchment paper or foil and fill with pie weights, dry rice or beans to the top of the crust. Bake for 20 minutes, until set. Carefully remove parchment paper or foil and weights, bake for another 5 to 10 minutes, until lightly browned. Remove from oven and cool completely in pan on a wire rack.

Nutritional analysis per serving (based on 8 servings for one-crust pie):

*Calories 203 (63% from fat) • carb. 17g • pro. 2g
fat 14g • sat. fat 9g • chol. 30mg • sod. 67mg
calc. 0mg • fiber 0g*

Cookie Crumb Crust

This basic cookie crumb crust can be made with crushed cookies or graham crackers. It can then be used for most pies that have a creamy or custard-based filling.

Makes one pie crust

- 8 ounces finely crushed cookie crumbs (gingersnaps, chocolate cookies, vanilla wafers or graham crackers)**
- 2 to 3 tablespoons granulated sugar (to taste, depending on cookies chosen)**
- ⅛ teaspoon kosher salt**
- 6 tablespoons (¾ stick) unsalted butter, melted**

Preheat oven to 350°F.

Put the crumbs, sugar and salt in the Cuisinart® mixing bowl. Attach the flat mixing paddle. Mix on Speed 2 to combine, about 30 seconds. While mixing, slowly add melted butter and mix until crumbs are totally coated, about 2 minutes. Transfer to a pie plate and press evenly into bottom and up the sides of the plate. Use the bottom of a glass or custard cup to firmly tamp down the bottom of the crust. Bake until firm to the touch, 8 to 10 minutes.

Remove from oven and cool completely in pan on a wire rack.

Nutritional analysis per serving (based on 8 servings):

*Calories 222 (57% from fat) • carb. 23g • pro. 1g • fat 6g
sat. fat 7g • chol. 23mg • sod. 183mg • calc. 7mg • fiber 1g*

Lemon Meringue Pie

An American classic, Lemon Meringue Pie has been a favorite since the early 19th century. Our version has a marshmallow-like meringue topping.

Makes one deep-dish pie, 8 to 12 servings

1 Flaky Pie Crust (page 31), blind baked and cooled

For the filling:

- 1½ cups granulated sugar**
- ¼ cup, plus 3 tablespoons cornstarch**
- 1½ cups water**
- ¾ cup fresh lemon juice**
- 7 large egg yolks (reserve whites for meringue)**
- 5 tablespoons (⅔ stick) unsalted butter, cut into 1-inch pieces**
- Zest of 3 lemons**

Meringue topping:

- 7 large egg whites (reserved from eggs)**
- ¾ cup, plus 2 tablespoons granulated sugar, divided**
- 2 tablespoons water**
- 1 teaspoon cream of tartar**
- ⅛ teaspoon kosher salt**

Position the oven rack in the upper third of the oven. Set the oven to High broil. Have the prebaked Flaky Pie Crust ready to fill.

To make the lemon filling, put the granulated sugar and cornstarch in a 2½-quart saucepan and stir together. Add the water and lemon juice and stir until smooth. Place over medium heat and cook until slightly thickened, about 3 to 4 minutes.

Whisk the egg yolks in a separate mixing bowl. While whisking constantly, add about one half of the hot liquid to the egg yolks. Stir the now “tempered” egg yolks into the saucepan together with the remaining liquid and place over medium heat. Stirring or whisking constantly, cook until quite thickened and just beginning to bubble, about 5 to 6 minutes. Add the butter and stir until blended. Stir in the zest until completely blended. Cover until ready to fill pie; keep warm.

To make the meringue:

Put the egg whites, 2 tablespoons of the granulated sugar, the 2 tablespoons water and the cream of tartar into the Cuisinart® mixing bowl and stir until smooth. Attach the chef’s whisk and whisk on Speed 3 for 30 seconds. Increase the speed to Speed 12 and slowly add the remaining ¾ cup of granulated sugar. Add the salt and whip until the egg whites form stiff peaks, about 4 minutes.

Spread the hot lemon filling into the prepared pie shell. Top the filling with the meringue, taking care to spread the meringue to touch the crust all the way around. Make decorative swirls and peaks on the meringue as desired. This makes a generous, meringue topping – if you prefer, use less.

Broil until lightly browned, about 5 minutes. Remove from oven and cool on a wire rack for one hour, then refrigerate for several hours, uncovered, until completely chilled.

TIPS: When making a Lemon Meringue Pie, it is important that the filling is hot when topped with the meringue before baking to prevent the meringue from shrinking.

This pie is best served the day it is made.

Nutritional analysis per serving (based on 12 servings):

*Calories 393 (38% from fat) • carb. 56g • pro. 5g
fat 17g • sat. fat 10g • chol. 140mg • sod. 105mg
calc. 15mg • fiber 0g*

Chocolate Cream Pie

Three layers of chocolate topped with a pile of whipped cream—what’s not to love?

Makes one, 9-inch pie; 12 servings

- 1 recipe Cookie Crumb Crust (prepared with chocolate cookie crumbs, page 31)**
- 1 recipe Chocolate Glaze/Ganache, (page 39)**
- 1 recipe Simple Chocolate Mousse (page 40)**
- 1 recipe Whipped Cream (page 40)
Chocolate curls for garnish**

Prepare and bake Cookie Crumb Crust. Let cool while preparing Chocolate Glaze/Ganache.

Pour chocolate glaze/ganache into the cookie crumb crust and spread evenly; let set in the refrigerator for about 30 minutes while

preparing the Simple Chocolate Mousse.
Spoon chocolate mousse over set glaze/
ganache layer and refrigerate again, at least 30
minutes or overnight.

Before serving, make Whipped Cream and
spoon over the chocolate cream pie. Sprinkle
with chocolate curls and serve immediately.

Nutritional analysis per serving (based on 12 servings):

Calories 902 (78% from fat) • carb. 44g • pro. 4g
fat 2g sat. fat 49g • chol. 230mg • sod. 150mg
calc. 60mg • fiber 3g

Golden Yellow Cake

*This is the basic yellow cake everyone
remembers and loves, and it's nearly as simple
as making one from a package. Pair with our
Chocolate Frosting on page 38 to make a great
cake for any occasion.*

Makes two, 9-inch layers; 12 servings

- Nonstick cooking spray**
- 3 cups cake flour, not self-rising**
- 1¾ cups granulated sugar**
- 1 tablespoon baking powder**
- ¾ teaspoon kosher salt**
- 2 large eggs, room temperature**
- 2 large egg yolks, room temperature**
- 1½ cups buttermilk, room temperature**
- 2 teaspoons pure vanilla extract**
- 1 cup vegetable oil**

Preheat oven to 350°F. Spray two 9-inch cake
pans with nonstick cooking spray, and line with
parchment paper. Reserve.

Sift the flour, baking powder and salt together
in a medium mixing bowl. Reserve.

Put the eggs, yolks, buttermilk, and vanilla
extract into the Cuisinart® mixing bowl.

Mix on Speed 6 until very well combined, about
2 minutes.

Decrease speed to 2 and gradually add the
oil. Increase to Speed 4 and mix until fully
incorporated, about 1 minute. Scrape entire
bowl.

Add half of the reserved dry ingredients to the
bowl and mix until incorporated. Scrape down
the entire bowl and then add the remaining dry
ingredients until just combined.

Divide the batter between the two prepared

pans. Bake until cakes are golden, edges start
to pull away from the sides of the pan and a
cake tester comes out clean when inserted in
the center, about 25 to 30 minutes.

Remove from oven, cool in pans on a wire rack
until cool to touch and then transfer cakes to
a wire cooling rack to cool completely before
frosting.

Nutritional information per serving (unfrosted):

Calories 324 (42% from fat) • carb. 43g • pro. 4g
fat 16g • sat. fat 2g • chol. 47mg • sod. 225mg
calc. 52mg • fiber 0g

Deep Chocolate Layer Cake

*Frost this rich chocolate cake with our Cream
Cheese Frosting on page 38.*

Makes two, 9-inch cakes; 12 servings

- Unsalted butter, softened, or nonstick
cooking spray**
- 6 ounces bittersweet chocolate, chopped**
- ¾ cup cocoa powder, Dutch process,
sifted**
- 2 teaspoons espresso powder**
- ½ teaspoon baking soda**
- 1 cup boiling water**
- 2½ cups unbleached, all-purpose flour**
- 1 cup granulated sugar**
- ½ cup packed light brown sugar**
- 1 teaspoon baking powder**
- ¾ teaspoon kosher salt**
- 1 cup vegetable oil**
- 1 cup buttermilk, room temperature**
- 4 large eggs, lightly beaten, room
temperature**

Preheat oven to 350°F. Grease two, 9-inch
round pans with butter and line with
parchment paper. Reserve.

Put the bittersweet chocolate, cocoa powder,
espresso powder, 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.

Sift the flour, sugars, baking powder, and salt
in a medium mixing bowl.

Put the oil, buttermilk, eggs, and vanilla
extract into the Cuisinart mixing bowl. Add the

cooled chocolate mixture and start to mix on Speed 1, increasing to Speed 5. Mix until very well combined where there are no streaks of color.

While mixing on Speed 2, slowly add the dry ingredients. Mix until smooth, stopping as necessary to scrape entire bowl

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.

Remove from oven, cool in pans on a wire rack until cool to touch and then transfer cakes to a wire cooling rack to cool completely before frosting.

Nutritional information per serving (unfrosted):

Calories 345 (50% from fat) carb. 41g • pro. 6g
fat 21g • sat. fat 5g • chol. 47mg • sod. 195mg
calc. 31mg • fiber 3g

Coconut Cake

This moist, delicious cake with delicate flavor is perfect for any special occasion.

Makes one, 2-layer cake; 12 servings

Nonstick cooking spray

3 cups unbleached, all-purpose flour

1 teaspoon baking powder

½ teaspoon baking soda

½ teaspoon kosher salt

16 tablespoons (2 sticks) unsalted butter, cut into 1-inch pieces, room temperature

2 cups granulated sugar

3 large eggs, room temperature

2 large yolks, room temperature

½ teaspoon pure vanilla extract

½ teaspoon coconut extract

½ cup crème fraîche or sour cream, room temperature

½ cup cream of coconut

1½ cups dried shredded coconut or unsweetened coconut flakes

Preheat oven to 325°F. Coat two, 9-inch round pans with cooking spray and line with parchment paper. Coat the parchment paper with nonstick cooking spray; reserve.

Sift the flour, baking powder, baking soda and

salt together in a small bowl. Reserve.

Put the butter into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 to soften. Add the sugar and increase speed to 5 to cream until light and fluffy, about 2½ to 3 minutes. Scrape the entire bowl well.

Reduce speed to 3 and add the eggs and yolks one at a time until each is fully incorporated before adding the next. Scrape the entire bowl after every other addition. Add the extracts and mix until incorporated. Scrape the entire bowl.

Reduce speed to 2 and add one-third of the reserved flour mixture; mix until incorporated. Add the crème fraîche and mix until incorporated. Add another third of the flour mixture and the cream of coconut, ending with the remaining third of flour mixture. Scrape the entire bowl as necessary.

Reduce speed to 1 and fold in the shredded or flaked coconut until fully incorporated. Spoon the batter evenly between the two prepared pans.

Bake until a cake tester comes out clean when inserted into the center, about 40 to 45 minutes.

Remove from oven, cool in pans on a wire rack until cool to touch and then invert cakes onto a wire rack to cool completely before frosting.

TIP: This is a very versatile cake. To make a layer cake, cut each cake in half horizontally and frost using your favorite frosting. One frosting that works extremely well is the Swiss Buttercream (page 38) for both between layers and the outside of the cake. To be even more extravagant, frost with the buttercream, but fill two of the layers with Chocolate Glaze/Ganache (page 39) made with semisweet chocolate. To finish, sprinkle the top of the cake with dried coconut.

Nutritional analysis per serving (based on 12 servings):

Calories 489 (41% from fat) • carb. 67g • pro. 5g
fat 22g sat. fat 16g • chol. 124mg • sod. 195mg
calc. 18mg fiber 1g

Chocolate Marble Cheesecake

Ribbons of semisweet chocolate cheesecake are swirled throughout a classic cheesecake on top of a chocolate brownie cookie crust.

Makes one, 9-inch cake; 12 servings

For the crust:

- 6 tablespoons (¾ stick) unsalted butter, cut into 1-inch pieces, room temperature**
- 1 cup unbleached, all-purpose flour**
- ¼ cup packed light brown sugar**
- 3 tablespoons unsweetened cocoa powder**
- 1 large egg yolk**
- ½ teaspoon pure vanilla extract**
- pinch kosher salt**

For the filling:

- 2 pounds low-fat cream cheese, room temperature**
- 1 cup granulated sugar**
- 4 large eggs, room temperature**
- 1 tablespoon pure vanilla extract**
- 4 ounces semisweet chocolate, melted and cooled to room temperature**

Preheat oven to 350°F. Lightly coat a 9 x 3-inch springform pan with cooking spray. Line the outside of the pan with heavy-duty aluminum foil; reserve.

Put all the crust ingredients into the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 2 until fully combined, about 2 minutes.

Transfer to prepared pan and flatten to evenly cover the bottom and about ½ inch up the sides. Use the bottom of a drinking glass or measuring cup to tamp down firmly.

Bake on middle rack for 8 to 10 minutes.

Remove and allow to cool. When baked crust is removed from oven, put a large roasting pan on the lowest rack in the oven and fill with 2 to 3 inches of water; this aids in the gentle baking of the cheesecake and prevents any cracking.

While the crust is cooling, prepare the filling.

Wipe out the Cuisinart® mixing bowl and add the cream cheese. Leave the flat mixing paddle in place and mix on Speed 2 until just smooth,

about 1 minute. Add sugar, ¼ cup at a time, and mix until completely smooth. Scrape down the entire bowl after every other addition.

Once cream cheese and sugar are completely smooth, add the eggs, one at a time, allowing each to fully incorporate before adding the next egg. Scrape the entire bowl after every other addition. Add the vanilla extract and mix to fully incorporate. Continue to mix on Speed 2 until completely smooth, about 1½ to 2 minutes. Pour all except approximately 1½ cups of the batter into the cooled, prepared crust.

Reattach the mixing bowl to the Cuisinart® Stand Mixer. On Speed 2, mix in the melted and cooled chocolate. Drop the chocolate-cream cheese mixture onto the top of the batter in the pan, ¼ cup at a time. Draw swirls with a knife or spatula to create a marbled effect.

Put cheesecake on the middle rack. Add more water to the roasting pan if necessary.

Bake until the edges of the cheesecake start to pull away from the sides of the pan and the center is slightly jiggly, about 1 hour and 15 minutes. Remove from oven and cool in pan on a wire rack until completely cooled. Refrigerate for 6 hours or longer before serving.

Nutritional analysis per serving (based on 12 servings):

Calories 399 (49% from fat) • carb. 41g • pro. 10g
fat 22g sat. fat 13g • chol. 133mg • sod. 404mg
calc. 127mg fiber 1g

Gluten-Free Golden Cupcakes

These cupcakes pair very nicely with our Dairy-Free Vanilla Frosting (page 39)

Makes 12 standard cupcakes or 42 mini cupcakes

- Nonstick cooking spray**
- 2 cups sorghum flour**
- 1 cup potato starch**
- ½ cup arrowroot starch**
- 1 tablespoon baking powder**
- ½ teaspoon baking soda**
- 1 teaspoon xanthan gum**
- 1 teaspoon kosher salt**
- 1½ cups agave nectar**
- ½ cup olive oil**

- ¾ cup butternut squash purée**
- 2 tablespoons pure vanilla extract**
- 1 teaspoon white vinegar**

Preheat oven to 350°F. Lightly coat a full or mini muffin pan with cooking spray. Cupcake liners may be used (these may also be sprayed so that the liners cleanly come off the cupcakes).

Put the flour, starches, baking powder, soda, xanthan gum and salt into the Cuisinart® mixing bowl. Attach the flat mixing paddle and stir on Speed 2 to sift the ingredients together. Scrape the entire bowl well.

With the mixer running on the same speed, add the remaining ingredients, in the order listed, and mix until all ingredients are incorporated. Scrape the entire bowl to ensure all of the ingredients are evenly incorporated.

Scoop batter into prepared muffin pans. Bake until golden and a cake tester comes out clean, about 30 minutes for regular-sized muffins, 15 minutes for minis. Remove from oven, cool in pans on a wire rack until cool to touch and then transfer cupcakes to a wire cooling rack to cool completely before frosting.

Nutritional analysis per standard cupcake:

Calories 396 (22% from fat) • carb. 77g • pro. 4g
fat 10g • sat. fat 1g • chol. 0mg • sod. 359mg
calc. 50mg • fiber 2g

Angel Food Cake

Serve with Whipped Cream (page 40) and fresh berries for a light and delicious summer dessert.

Makes one, 9-inch cake, 12 servings

- ½ cups granulated sugar, divided**
- ¼ cups cake flour**
- 12 large egg whites**
- ¼ teaspoons cream of tartar**
- ¼ teaspoon kosher salt**
- 1 teaspoon pure vanilla extract**

Preheat oven to 325°F.

Sift ¾ cup of the sugar together with the cake flour in a mixing bowl; reserve.

Put egg whites into the Cuisinart® mixing bowl. Attach the chef's whisk and begin mixing on Speed 5.

Once whites are foamy, add cream of tartar and salt and gradually increase to Speed 12. While whipping on Speed 12, slowly add remaining ¾ cup of granulated sugar and vanilla extract and continue to whip until the peaks are firm and glossy. Remove bowl from mixer.

Gradually sift the reserved flour and sugar into the whites and carefully fold in with a large rubber spatula. Be gentle when folding, but at the same time make sure all ingredients are evenly incorporated.

Spoon batter into an ungreased, 9-inch tube pan. Smooth the top by evenly spreading with a rubber spatula.

Bake for about 45 minutes, until a toothpick that has been inserted comes out clean. Invert pan onto the neck of an empty, long-necked bottle (such as a wine bottle) and allow to cool completely.

To remove cake from pan, remove the pan from the neck of the bottle and slide the tip of a long, narrow knife between the cake and the pan. Cover the pan with a plate and invert it, sliding the knife along the bottom of the pan until it is free.

Nutritional analysis per serving:

Calories 167 (1% from fat) • carb. 37g • pro. 5g
fat 0g • sat. fat 0g • chol. 0mg • sod. 278mg
calc. 5mg • fiber 0g

Key Lime Mini Cheesecakes

Graham Cracker Crust:

- ½ cup graham cracker crumbs (3 full cracker sheets)**
- 1 tablespoon granulated sugar**
- Pinch ground cinnamon**
- Pinch fine sea salt**
- 2 tablespoons unsalted butter, melted and cooled slightly**

Filling:

- 16 ounces (2 standard packages) cream cheese, each cut into 4 pieces, room temperature**
- ¾ cup granulated sugar**
- 1 tablespoon grated key lime zest (4 key limes)**
- Pinch fine sea salt**

- 2 large eggs, room temperature**
- ½ cup sour cream, or full-fat plain Greek yogurt, room temperature**
- 1½ tablespoons key lime juice**
- ¼ teaspoon pure vanilla extract**

Preheat oven to 300°F with the rack in the middle of the oven. Line a 12-cup muffin pan with liners (if you are able to locate silicone, reusable liners they work very well).

Prepare the crust. Put all of the crust ingredients into a small bowl and stir together with a fork (if using full graham crackers, this crust can be prepared in a mini food processor. First grind the graham crackers and then process in the remaining ingredients). Divide the crumb crust evenly into the bottom of the cupcake liners, pressing down with your fingers or a spoon, to make it even. Bake 5 minutes and then allow to cool while preparing filling.

Put the cream cheese into the mixing bowl and fit with the flat mixing paddle. Starting on Speed 3 and increasing to Speed 6, mix until very smooth – you want to be sure there are no lumps. Scrape the mixing bowl and paddle often to be sure that the cream cheese is very smooth. While mixing on Speeds 5 to 6, gradually add the sugar, about ¼ cup at a time, the zest, and the salt, mixing until very smooth. Add the eggs, one at a time, mixing on Speed 4, being sure each is fully incorporated into batter before adding the next. Scrape down the bowl between adding eggs. Add the sour cream, key lime juice, and vanilla extract. Mix on Speed 2 until creamy, about 1 minute.

Scoop batter into the cupcake liners – do not scrape any thick bits from the sides of the bowl, as they are not thoroughly mixed in and will change the texture of your finished cheesecakes. Tap the pan a few times to remove air bubbles.

Transfer the filled pan to the preheated oven and bake for about 15 minutes. The cheesecakes will still be jiggly at this point, but that is OK.

Remove from oven and bring to room temperature. Cover well and refrigerate to fully chill prior to serving.

Nutritional information per individual cheesecake:

Calories 241 (64% from fat) • carb. 18g • pro. 4g
fat 18g • sat. fat 11g • chol. 74mg • sod. 195mg
calc. 420mg • fiber 1g

French Buttercream

The classic frosting. Temperature is key to achieving a smooth and delicious result. Having a candy/deep fat thermometer on hand takes out the guesswork.

Makes 4 cups

- 1¾ cups granulated sugar**
- 5 tablespoons water**
- 7 large egg yolks**
- 24 tablespoons (3 sticks) unsalted butter, cold and cut into ½-inch cubes**
- ¾ teaspoon pure vanilla extract**
- ½ teaspoon kosher salt**

Put sugar and water together into a small saucepan and place over medium heat until sugar is melted and the mixture reaches 235°F (this is called “soft-ball” stage – many candy thermometers have a special marking for this temperature to make it easy to monitor).

Put the yolks into the Cuisinart® mixing bowl. Attach the chef’s whisk and mix on Speed 8, gradually increasing speed from the start, until thick and creamy, about 3 minutes. Scrape the entire bowl and then slowly turn up to Speed 12 and continue to whip until pale yellow in color, 5 minutes.

Reduce speed to 6 and very slowly pour in the sugar mixture while the mixer is running. Once all the sugar is added, scrape the entire bowl and slowly turn up to Speed 12 until the bowl is completely cool, about 10 minutes.

When the bowl is cool, turn speed down to 7 and add the butter very slowly, a piece at a time. When half of the butter has been added, increase speed to about 10 to incorporate remaining. Once all of the butter has been added, add the vanilla extract and salt, mixing until all is incorporated.

TIP: If the buttercream appears curdled, beat on Speed 12 until smooth—this occurs when the butter is too soft or warm.

Nutritional analysis per serving (2 tablespoons):

Calories 130 (64% from fat) • carb. 11g • pro. 1g
fat 9g • sat. fat 6g • chol. 63mg • sod. 35mg
calc. 5mg • fiber 0g

Swiss Buttercream

Swiss buttercream, a more forgiving and stable version, will be ready to use immediately after making, and can be used for traditional frosting and piping.

Makes about 6 cups

- 8 large egg whites**
- 1¾ cups granulated sugar**
- ½ teaspoon kosher salt**
- 5 sticks (1¼ pounds) unsalted butter, cold and cut into ½-inch cubes**
- 1 tablespoon fresh lemon juice**
- 1 teaspoon pure vanilla extract**

Put egg whites, sugar and salt in the Cuisinart® mixing bowl. Place bowl over a pan of simmering water and whisk the whites constantly until the temperature reaches 140°F. Place bowl on mixer. Attach the chef's whisk.

Once whites come to temperature, mix on Speed 10, until cool, about 15 minutes. When cool, decrease speed to 3 and add the butter, piece by piece, until each is fully incorporated before adding the next. Scrape down the entire bowl as necessary.

Once all the butter is added, add the lemon juice and vanilla extract and mix until fully incorporated, about 1 minute. Increase speed to 8 and beat until smooth and silky, about 2 to 3 minutes.

Use immediately or store in an airtight container for up to 10 days.

TIP: If the buttercream appears curdled, beat on Speed 12 until smooth—this occurs when the butter is too soft or warm.

Nutritional analysis per serving (2 tablespoons):

*Calories 115 (72% from fat) • carb. 7g • pro. 1g
fat 9g • sat. fat 7g • chol. 25mg • sod. 9mg
calc. 0mg • fiber 0g*

Chocolate Frosting

A light and fluffy classic.

Makes about 3 cups

- 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 ½-inch pieces, room temperature**
- 2 teaspoons pure vanilla extract**
- ¼ teaspoon kosher salt**
- 10 to 12 tablespoons milk or cream**

Put all ingredients except the milk or cream into the Cuisinart® mixing bowl. Attach the chef's whisk and mix on Speed 2 for 2 minutes. Add 8 tablespoons of the milk. Increase speed to 5 and beat until smooth and fluffy, about 4 minutes. Scrape the entire bowl as necessary. Add remaining milk, tablespoon by tablespoon, as needed for spreadability.

Nutritional analysis per serving (2 tablespoons):

*Calories 158 (39% from fat) • carb. 24g • pro. 1g
fat 7g • sat. fat 5g • chol. 12mg • sod. 30mg
calc. 21mg • fiber 1g*

Cream Cheese Frosting

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

Makes 4 cups

- 5½ cups confectioners' sugar, sifted**
- ¼ teaspoon kosher salt**
- 1 pound (two standard 8-ounce packages) cream cheese, at room temperature**
- 8 tablespoons (1 stick) unsalted butter, cut into 1-inch pieces, at room temperature**
- 2 teaspoons pure vanilla extract**

Put cream cheese in the Cuisinart® mixing bowl. Attach the flat mixing paddle and mix on Speed 4 until smooth, about 1½ to 2 minutes. Add butter and beat until fully incorporated and smooth, stopping to scrape down as

necessary. Reduce speed to 2 and, with the mixer running, slowly add the sifted confectioners' sugar and salt to the bowl and mix until incorporated, about 2 minutes. Scrape the entire bowl well. Add vanilla extract. Mix on Speed 5 until incorporated. Refrigerate to set, at least 30 minutes.

Nutritional analysis per serving (2 tablespoons):

Calories 157 (43% from fat) • carb. 21g • pro. 1g
fat 8g • sat. fat 5g • chol. 23mg • sod. 46mg
calc. 14mg • fiber 0g

Dairy-Free Vanilla Frosting

This frosting pairs very well with the Gluten-Free Golden Cupcakes (page 35).

Makes about 2 cups

- 1 cup non-hydrogenated vegetable shortening**
- 2 cups confectioners' sugar, sifted**
- 1 tablespoon pure vanilla extract**
- ¼ teaspoon kosher salt**

Put the shortening into the Cuisinart® mixing bowl. Attach the chef's whisk and begin whisking on Speed 2, increasing up to Speed 5 to cream and make smooth, about 30 seconds. Scrape the entire bowl and then add the sugar. Start the mixer on Speed 2 and then slowly increase speed to 5 to incorporate the sugar. Scrape the bowl again and then add the vanilla extract and salt. Mix again, increasing up to speed 10 until smooth and fluffy, about 30 seconds.

Nutritional analysis per serving (2 tablespoons):

Calories 182 (61% from fat) • carb. 19g • pro. 0g
fat 13g • sat. fat 6g • chol. 0mg • sod. 33mg
calc. 36mg • fiber 0g

Royal Icing

This icing is great for decorating sugar cookies or cakes. You can add food coloring to it or extracts to flavor it.

Makes 1½ cups

- 4 cups confectioners' sugar, sifted**
- 1 large egg white, slightly beaten**
- 2 tablespoons whole milk**
- 1 teaspoon fresh lemon juice**

Put the sugar into the Cuisinart® mixing bowl. Attach the chef's whisk and mix on Speed 3 and, with the mixer running, slowly add in the egg white until fully incorporated, about 1 minute.

While the mixer is still running, add the milk and lemon juice and mix until fully incorporated. Scrape the entire bowl as necessary.

Continue whipping until soft peaks form, about 2 minutes, gradually increasing the speed so it whips nicely, but not too high to avoid splattering. If using coloring or a flavoring extract for the icing, add it with the milk and lemon juice.

Nutritional analysis per serving (2 tablespoons):

Calories 163 (1% from fat) • carb. 40g • pro. 0g
fat 0g • sat. fat 0g • chol. 0mg • sod. 6mg
calc. 3mg • fiber 0g

Chocolate Glaze/Ganache

Use to frost or fill your favorite cakes.

Makes about 1 cup

- 6 ounces chocolate (may use bittersweet or semisweet), chopped**
- ¾ cup heavy cream**
- 3 tablespoons unsalted butter, cut into 1-inch pieces**

Put the chopped chocolate in the Cuisinart® mixing bowl.

Put the heavy cream into a small saucepan and bring to just a simmer. Pour hot cream over chocolate. Allow to sit for 1 minute to cool slightly.

Add chocolate-cream mixture to the mixing bowl. Attach the chef's whisk and mix on Speed 4 until chocolate is melted and the mixture comes together, about 2 minutes. Add butter, one piece at a time, and whisk until fully incorporated and shiny.

If using as a glaze, use immediately. If using as a filling, allow to sit until slightly hardened. Any leftovers can be refrigerated until solid, and then scooped and shaped into truffles.

Nutritional analysis per serving (2 tablespoons):

Calories 221 (79% from fat) • carb. 11g • pro. 2g
fat 21g • sat. fat 13g • chol. 42mg • sod. 8mg
calc. 15mg • fiber 2g

Simple Chocolate Mousse

Whipping cream is effortless in the Cuisinart® Precision Master® Stand Mixer. Plus, you can fold in the chocolate on Speed 1 without worrying about over-mixing.

Makes 5 cups

- 6 ounces good quality, bittersweet chocolate, coarsely chopped**
- 1¾ cups heavy cream, divided**
- 1 tablespoon pure vanilla extract**
- 2 tablespoons brandy or liqueur (optional, e.g., hazelnut, coffee or orange)**

In a double boiler set over barely simmering water, melt the chocolate with 2 tablespoons of the heavy cream, stirring until smooth. Remove from the heat and let cool until lukewarm. Stir in the vanilla extract and brandy or liqueur.

Add the remaining cream to the mixing bowl of the Cuisinart® Precision Master® Stand Mixer. Attach the whisk and begin whipping on Speed 1. Gradually increase to Speed 12, until the cream holds soft peaks, about 1½ minutes.

Stir about a quarter of the whipped cream into the cooled, melted chocolate mixture. Then fold in the remaining whipped cream.

Cover and refrigerate the mousse for 30 minutes.* Spoon or pipe into serving bowls or goblets. If desired, garnish with shaved or finely chopped chocolate and a dollop of whipped cream.

Chocolate mousse can be stored in the refrigerator for up to two days.

*If using the mousse to fill a pie, pour mixture directly into cooled pie crust, as in our Chocolate Cream Pie on page 32.

Nutritional analysis per serving (½ cup):

*Calories 240 (78% from fat) • carb. 10g • pro. 1g
fat 21g • sat. fat 13g • chol. 56mg • sod. 0mg
calc. 0mg • fiber 1g*

Whipped Cream

Whipped cream can over-whip very quickly. Once it starts getting thick, check it often by lifting the head of the mixer and looking for medium peaks.

Makes about 3½ cups

- 2 cups heavy cream**
- 3 to 4 tablespoons confectioners' sugar, sifted**
- 1 teaspoon pure vanilla extract**

Put heavy cream into the Cuisinart® mixing bowl. Attach the chef's whisk and begin mixing on Speed 1, gradually increasing speed to 12 and whip until thick, 40 seconds. Add the confectioners' sugar and vanilla extract, being careful not to over-whip. Stop mixer once medium peaks form, about 1 minute total.

Nutritional analysis per serving (2 tablespoons):

*Calories 122 (93% from fat) • carb. 2g • pro. 0g
fat 11g • sat. fat 8g • chol. 46mg • sod. 0mg
calc. 0mg • fiber 0g*

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Glendale, AZ 85307
Printed in China

24CE090650

IB-13595-ESP-E