

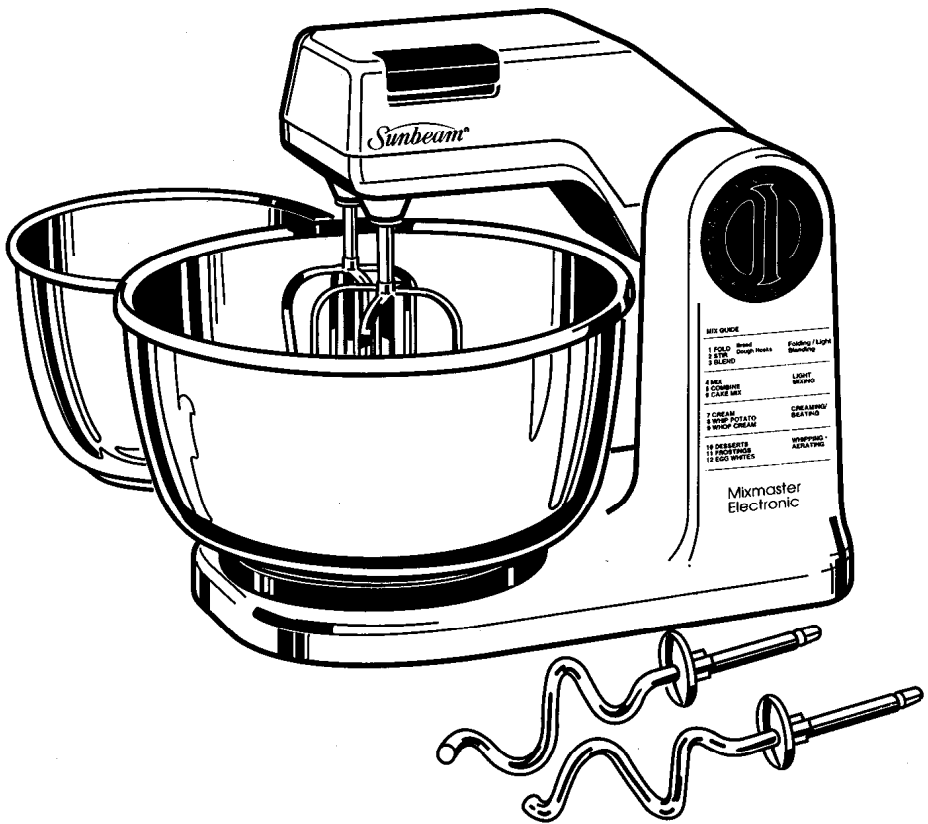
12-Speed Electronic

MIXMASTER[®]

MIXER

instruction &

recipe book



Sunbeam[®]

IMPORTANT SAFEGUARDS

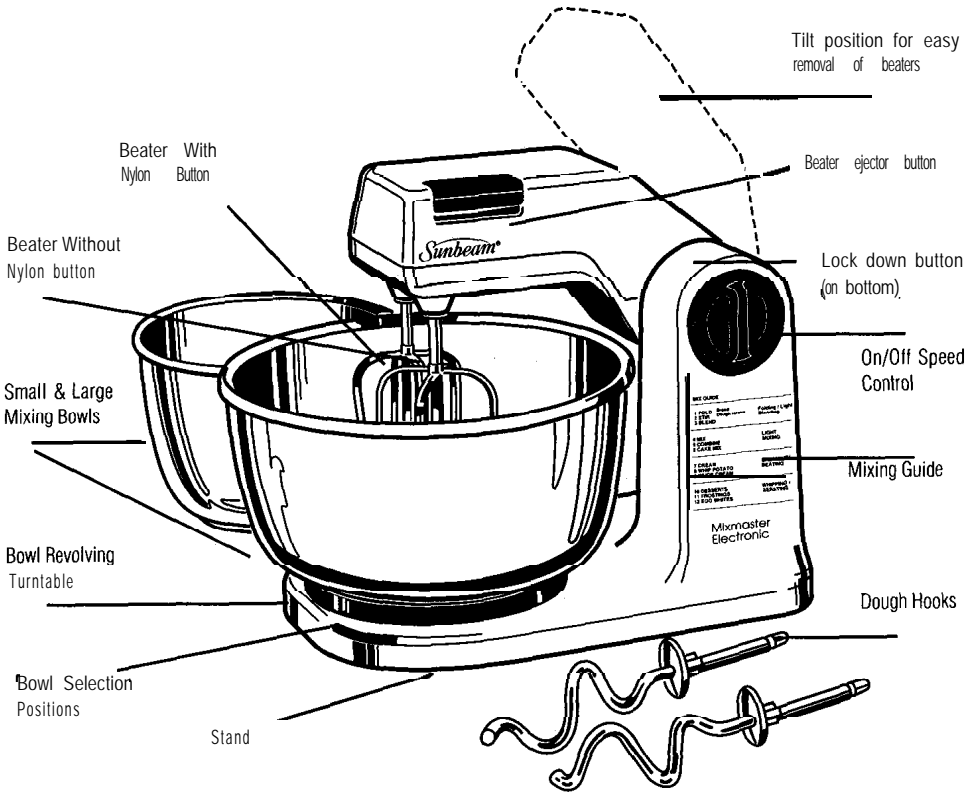
When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions before using the Mixer.
- To protect against risk of electrical shock do not put Mixer in water or other liquid.
- Close supervision is necessary when Mixer is used by or near children.
- Unplug from outlet while not in use, before putting on or taking off parts and before cleaning.
- Avoid contacting moving parts. Keep hands, hair, clothing as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons and/or damage to the Mixer.
- Do not operate Mixer with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner, Return appliance to the factory service center for examination, repair or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by Sunbeam-Oster Household Products may cause fire, electrical shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- Remove beaters from Mixer before washing.
- Do not place Mixer on or near a hot burner, or in a heated oven,
- Do not use Mixer for other than intended use.
- Do not leave Mixer unattended while in operation.

SAVE THESE INSTRUCTIONS

NOTE: This Mixer is intended for household use only.

Features

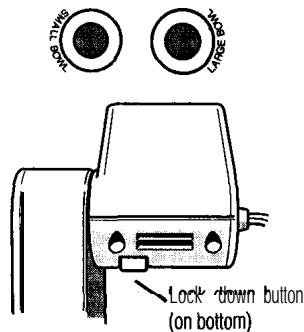


Leave it to Sunbeam to improve on the mixer that helped so many become great cooks! Now you can prepare those rich moist cakes; light fluffy meringues; and chewy cookies-and you can even do more. You can make bread with your Sunbeam Electronic Mixmaster Mixer.

Use and Care Information

Before assembling your Sunbeam Mixmaster Mixer BE SURE THE POWER CORD IS UNPLUGGED and Speed Control dial is in the OFF position.

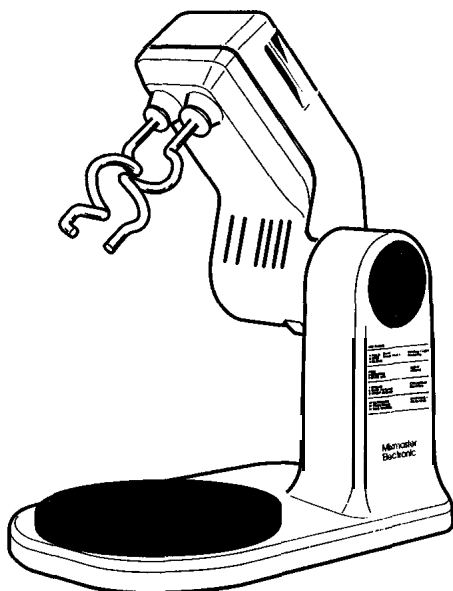
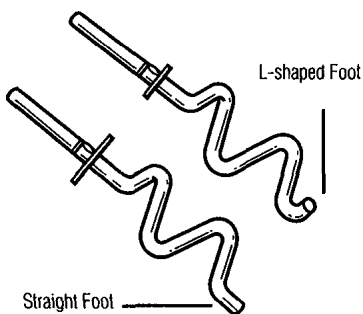
1. Fit the revolving turntable into the base of the stand using the socket corresponding to the size of bowl selected (large or small).
2. Tilt the mixer head by pressing in on the button on the bottom of the mixer head. Lift it up and back to tilt it out of the way of the bowl. Lift up until the mixer head snaps into a locked position.
3. Attaching the beaters. It is most important that the beaters are fully inserted into the proper sockets or your Sunbeam Mixmaster Mixer will not operate correctly. The beater with the nylon button should be inserted by its shaft into the socket closest to the side of the bowl. The square shaped beater without the nylon button is inserted in the socket closest to the center of the bowl. Insert the beaters one at a time with a slight twisting action until they snap into place. Release the button and lower the mixer into the bowl ready for use.



Note: If a beater should not properly snap into place pull it out of the socket and rotate it one quarter turn. Reinsert the beater into the socket until it snaps into position.

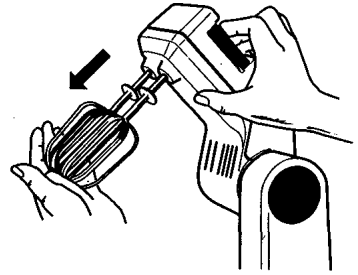
4. Attaching the dough hooks. The dough hook with the small washer and L-shaped foot goes into the socket on the side of the mixer nearest the side of the bowl. The other dough hook with the large washer and straight foot goes into the socket nearest the center of the bowl. See the dough hook symbols located on the front of the mixer head.

Note: The dough hooks must go into the correct sockets. The mixer will not operate with the dough hooks in the wrong position as the dough hook will hit the bowl. Read the following instructions carefully.



Operating Instructions

1. The SPEED CONTROL is used to start, stop, and control the speeds of your Sunbeam Mixmaster Mixer. Clearly marked instructions for correct mixing speeds for each type of mixture are shown in the mixing guide, page 5. The Speed Control should be in the OFF position before tilting the mixer head.
2. The LOCK DOWN BUTTON is located on the underside of the mixer head. When mixing batters and kneading bread dough make sure the mixer head is locked down. To tilt mixer head back, simply press in on the button.
3. The TURNTABLE. The rotating turntable fits into the socket on the base of the stand. Make sure turntable is properly in place before using mixer. The turntable is fitted with ball bearings which provide an easy turning action of the bowl while mixing. THE TURNTABLE ASSEMBLY SHOULD NOT BE IMMERSSED IN WATER.
4. EJECTING BEATERS & DOUGH HOOKS. TURN THE SPEED CONTROL TO OFF. UNPLUG THE MIXER CORD. Raise the mixer head. The beaters or dough hooks may then be removed. NOTE: DO NOT KNOCK BEATERS AGAINST THE BOWL ON COMPLETION OF MIXING.



Use and Care Cautions For Glass Bowls

Failure to follow these instructions can cause breakage.

1. Do not use on top of stove.
2. Do not use in toaster oven.
3. Do not use with hot foods and liquids.
4. Do not handle bowl with a wet cloth or place on a wet or cold surface.
5. Do not use chipped or cracked bowls.
6. Do not use scouring pads or any object that will scratch the bowls.
7. Do not use in oven, under broiler or in a microwave oven.

Mixing Guide

About the Speed Control

The Speed Control dial is used for turning the mixer ON and OFF and for selecting its 12 mixing speeds. Rotate the Speed Control dial in a clockwise direction to increase mixing speed, and in a counterclockwise direction to decrease mixing speed. As you rotate the Speed Control dial, notice that a numbered speed is aligned with the indicator on top of the mixer head. This numbered speed indicates the speed at which the mixer is operating. Rotate the Speed Control dial until the indicator is opposite the numbered speed you wish to use.

About the mixing guide

The mixing guide has been designed to help you take the guess work out of preparing foods. Use the descriptions as a mixing guide when preparing your favorite recipes. Following is a description of each

Speed Mixing

Setting	Guide	Example
1	FOLD Bread Dough Hooks	Use when mixing dry ingredients or when folding two portions of a recipe together such as a beaten egg white into a batter or when directions call for LOW speed.
2	STIR	Use when stirring liquid ingredients or when a gentle action is needed to moisten dry ingredients.
3	BLEND	Use when quick breads require a brisk action, just enough to blend ingredients but not enough to develop a smooth batter.
4	MIX	Use when mixing dry ingredients and liquid ingredients together alternately in a recipe.
5	COMBINE	Use when recipe calls for combining ingredients together.
6	CAKE MIX	Use when preparing packaged cake mixes or when directions call for MEDIUM speed.
7	CREAM	Use when creaming sugar and butter together.
8	WHIP POTATOES	Use to whip potatoes or to develop a smooth batter.
9	WHIP CREAM	Use to whip whipping cream or to develop a light, fluffy texture.
10	DESSERTS	Use to beat air into desserts such as custards and souffles.
11	FROSTINGS	Use when preparing light, fluffy frostings and candies.
12	EGG WHITES	Use when aerating eggs and egg whites. Use when directions call for HIGH speed.

Caring for your mixer

Ejecting the beaters or dough hooks

After you've finished mixing, turn the speed control to OFF and UNPLUG THE ELECTRIC CORD. Raise the mixer head and press down on beater ejector button to eject the beaters or dough hooks. Scrape excess batter off the beaters using a rubber or plastic spatula. Do NOT strike beaters on the rim of the bowl.

Cleaning your mixer

UNPLUG ELECTRIC CORD from electrical outlet before cleaning. To clean the mixer, wipe the mixer head, stand, and turntable with a damp cloth, then dry DO NOT IMMERSE THE MIXER HEAD, TURNTABLE OR STAND IN WATER. Avoid the use of abrasive cleaners, as they may mar the finish of the mixer. Wash the beaters, dough hooks, and bowl in hot, soapy water after each use. Rinse thoroughly and dry. Beaters, dough hooks, and bowl may also be washed in an automatic dishwasher.

Storing your mixer

Store the mixer in a dry location, such as on a counter top or table top, or in a closet or cupboard. Insert the beaters into the proper sockets. Place the dough hooks in the mixing bowl. Store the bowl on the turntable. The beaters will help hold the bowl in position. Tie the electrical cord with a plastic twist fastener.

Maintenance

The motor of your stand mixer has been carefully lubricated at the factory and does not require any additional lubricant. Other than the recommended cleaning, no further user maintenance should be necessary. Return the mixer to the factory service center, listed in the warranty, for servicing or repairs.

Mixing and Baking Suggestions

Ingredients should be added to the mixing bowl as they are specified in the recipe. When combining dry and wet ingredients, you may wish to moisten ingredients on Speed 1 or 2, then turn to the desired mixing speed. Use the mixing speed that is recommended in the recipe. When using a recipe that is not in this book, use the handy mixing guide on page 5 to help you find the correct speed to use. BE CAREFUL NOT TO OVERMIX. Overmixing can cause a mixture to become very tough. Should an object, such as a spatula, fall into the bowl while the mixer is operating; turn the mixer OFF immediately. Then, remove the object. Remove beaters and place in sink for easy clean-up,

To help you obtain the best possible results when using your mixer, Oster has developed the following mixing and baking suggestions:

1. Before starting, read the recipe completely.
2. Refrigerated ingredients should be at room temperature before mixing begins. Set those ingredients out ahead of time.
3. Preheat oven to baking temperature recommended in the recipe.
4. If directed in the recipe, grease baking pans with shortening, butter, or margarine and dust with flour, Shake out excess flour. (When using pans with non-stick coating, follow manufacturer's directions.)
5. Measure out ingredients using standard measuring cups and spoons.
6. If recipe calls for "sifted flour," presift flour onto a sheet of waxed paper or into a bowl. Then, sift again with dry ingredients, if necessary.
- 7 DO NOT substitute ingredients.
- 8 Assemble all ingredients and utensils near the mixer.
9. To eliminate the possibility of egg shells or a bad egg in your recipe, break eggs into a separate container first, then add to mixture.
10. Following the recipe, combine ingredients. (see Mixing instructions for beaters or Bread Making instructions for dough hooks section)
11. Start mixing at slow speeds and increase steadily to prevent splashing.
12. When mixing egg whites, be sure the bowls and beaters are thoroughly cleaned and dried. Even a small amount of oil on beaters or bowl could cause the egg whites not to aerate.
13. When making cakes, pound filled cake pans gently on the counter top to remove air bubbles
14. Use the correct pan sizes as specified in the recipe.
15. Keep mixer out of the reach of children.
- 16 The recipes in this book have been tested for use with this mixer. When preparing recipes that aren't in this recipe book, keep in mind that you should not exceed 3-1/2 cups of flour or grain in a recipe.

Bread Making

There are two different types of breads in this recipe book, yeast breads and quick breads. Yeast breads contain flour, yeast, liquid, sugar, salt, and fat. These ingredients acting together make the mixture rise.

Yeast breads can be made into a dough in the mixer. The dough is kneaded in the mixer or by hand. These kneaded yeast breads are then covered and allowed to rise, usually several times. Kneaded yeast breads have a fine, even-grained texture that results when the gases are evenly distributed through the dough during the kneading process.

Quick breads usually contain flour, a leavening agent, sugar, salt, eggs, liquid and sometimes fruit and nuts. Many quick breads are prepared in a similar manner to cake batters. Quick breads do not go through a rising time, making them much faster to prepare than yeast breads. Their texture can be very light or very heavy depending on the recipe used.

Special instructions for making kneaded breads

When making kneaded breads, your mixer will require more care than when making ordinary mixtures, such as cake batter and cookie dough. The elasticity of the bread dough and the shape of the dough hooks may cause your mixer to do some unusual things. The mixer head may rock up and down. Don't be alarmed. This action is normal. DO NOT attempt to hold the mixer head down, as this may interfere with the kneading action. The bowl may tend to rock back and forth. We suggest that you guide the bowl with one hand to help control the rocking action. AVOID GETTING YOUR HANDS TOO NEAR THE DOUGH HOOKS!

The kneading action may cause the mixer to slide on a slippery work surface. Be sure the work surface and rubber feet on the bottom of the mixer are clean and dry. CAUTION: Do not use the mixer too near the edge of a table or counter top, where it could fall off DO NOT LEAVE YOUR MIXER UNATTENDED WHEN USING THE DOUGH HOOKS.

Yeast Breads

OLD-FASHIONED WHITE BREAD

1/2 cup milk	1teaspoon salt
2 tablespoons butter or margarine	1 package active dry yeast
1 tablespoon plus 1 teaspoon granulated sugar	1/2 cup warm water (110°-120°F)
	3 cups sifted all-purpose flour, divided

Insert dough hooks into mixer. Grease a large, glass bowl and set aside. In a small saucepan, heat milk and then add butter, sugar and salt. Cool to room temperature. In a large mixing bowl, dissolve yeast in warm water. Add 1 cup flour and milk mixture. Mix on Speed 4 until well blended. Add 1 cup flour and continue mixing until well blended. Scrape sides of bowl as necessary.

Turn to Speed 1 and gradually add remaining 1 cup flour. Continue mixing until flour has been thoroughly combined and dough ball has formed. Total mixing/kneading time should be 6-8 minutes. Form into a ball and roll in a greased bowl until dough ball is well greased. Cover and let rise until doubled in bulk, about 30-60 minutes. Punch down, remove from bowl, and let rest on a lightly floured board for 10 minutes. Meanwhile, grease a 9x 5 x Pinch loaf pan. Form into a loaf and place in prepared pan. Cover and allow to rise until doubled about 30 minutes. Preheat oven to 375° Bake for 40-50 minutes, or until done.

YIELD: 1 LOAF

WHEAT BREAD

1/2 cup buttermilk	2 tablespoons firmly packed brown sugar
1/2 cup plus 1 tablespoon water	1 teaspoon salt
3 tablespoons butter or margarine	1/8 teaspoon soda
1-1/2 cups all-purpose flour	1 package active dry yeast
1/2 cup rye flour	1 cup whole wheat flour

Insert dough hooks into mixer. Grease a large, glass bowl and set aside. In a small saucepan, heat buttermilk, water, and margarine until liquid is very warm (120°-130°F). In a large mixing bowl, combine all-purpose flour, rye flour, brown sugar, salt soda, and yeast Mix on Speed 1 to blend dry ingredients. Turn to Speed 4 and gradually add warm buttermilk mixture. Mix until well blended. Scrape sides of bowl as necessary. Turn to speed 1. Gradually add whole wheat flour. Continue mixing until flour has been thoroughly combined. Total mixing/kneading time should be 6-8 minutes. Remove dough from mixing bowl. Form into a ball and roll in greased bowl until dough ball is well greased. Cover and let rise until doubled in bulk about one hour. Punch down, remove from bowl, and let rest on lightly floured board for 10 minutes. Grease a 9 x 5x J-inch loafpan. Form into a loaf and place in prepared pan. Cover and allow to rise until doubled, about 1 hour. Preheat oven to 375° Bake for 40-50 minutes, or until done.

YIELD: 1 LOAF

Quick Breads

BANANA NUT BREAD

2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 cup brown sugar, firmly packed
1/2 cup butter or margarine, melted

2 eggs
1/3 cup buttermilk
2 large, ripe bananas, mashed
1/2 cup chopped walnuts

Grease and dust with flour a 9x5x3-inch loaf pan. Insert dough hooks into mixer. Into a large mixing bowl, sift flour, salt, and baking soda. Add sugar, butter, eggs, buttermilk, bananas, and walnuts. Mix thoroughly on Speed 4, scraping sides of bowl as necessary. Pour into prepared pan. Let stand 20 minutes. Preheat oven to 350°F. Bake for 80 minutes or until a toothpick inserted into the center of bread comes out clean: Remove from pan and cool on wire rack.

YIELD: 1 (9x5x3-INCH) LOAF

CHERRY NUT BREAD

2 cups all-purpose flour
1 teaspoon soda
1/2 teaspoon salt
1/2 cup butter or margarine, softened
3/4 cup granulated sugar
2 eggs

1 cup buttermilk
1 teaspoon vanilla
1 cup chopped walnuts
3/4 cup maraschino cherries,
drained and chopped

Insert dough hooks into mixer. Preheat oven to 350°F. Grease a 9x5x3-inch loaf pan. On a piece of waxed paper, sift flour, soda, and salt. In a large mixing bowl, cream butter and sugar on Speed 4 for 1 minute. Add eggs and continue beating until well blended, scraping sides of bowl as necessary. Turn to Speed 3 and alternately add flour mixture and buttermilk and continue mixing until well blended. Scrape sides of bowl as necessary. Add vanilla, walnuts, and maraschino cherries. Mix until thoroughly combined. Pour batter into prepared loafpan. Bake for 60-70 minutes. Allow to cool in pan for 10 minutes. Remove from pan and place on wire rack. Serve warm or cool.

YIELD: 1 LOAF

CORNBREAD

1 cup sifted all-purpose flour
1/4 cup granulated sugar
4 teaspoons baking powder
3/4 teaspoon salt

1 cup cornmeal
2 eggs
1 cup milk
1/4 cup melted butter or margarine

Preheat oven to 425°F. Grease a 9x9x2-inch baking pan. Sift flour, sugar, baking powder, and salt into a large mixing bowl. Add cornmeal, eggs, milk, and butter. Mix on Speed 3 until mixture is well blended. Scrape sides of bowl as necessary. DO NOT OVERBEAT. Pour batter into prepared baking pan. Bake for 20-25 minutes. Remove from oven. While still warm, cut into pieces and serve.

YIELD: 1 (9x9x2-INCH) LAYER

Variation:

Cornsticks: Prepare batter as directed above. Pour into well greased cornstick pans and bake for 15-20 minutes in a 425°F oven. Makes 21 cornsticks.

BASIC MUFFINS BATTER

1-3/4 cups all purpose flour
1/4 cup granulated sugar
2-1/2 teaspoons baking powder
1/2 teaspoon salt

1 egg
3/4 cup milk
1/3 cup margarine, melted

Preheat oven to 400°F Grease 12 muffin cups. Insert dough hooks into mixer in a large mixing bowl, sift flour, sugar, baking powder, and salt. Add egg, milk, and margarine to dry ingredients. Combine on Speed 3 until dry ingredients are just moistened, approximately 30 seconds. Scrape sides of bowl, as necessary. DO NOT OVERBEAT. Fill prepared muffin cups about 2/3 full. Bake 15-20 minutes

VARIATIONS:

Blueberry muffins- Prepare batter as directed above Add 1 cup fresh blueberries

Date muffins- Prepare batter as directed above Add 3/4 cup coarsely chopped dates.

Raisin muffins- Prepare batter as directed above Add 1/2 cup raisins

YIELD: 1 DOZEN MUFFINS

Cakes

AUTHENTIC POUND CAKE

1 pound butter softened
1 pound granulated sugar (2-1/4 cups)
9 eggs (Optional)

1 pound sifted all-purpose flour (4 cups)
1 tablespoon lemon juice
1 tablespoon grated lemon rind

Preheat oven to 350°F Grease two 9x5x3-inch loaf pans. Add butter to large mixing bowl. Cream on Speed 7 Gradually add sugar and continue beating until mixture is tight and fluffy approximately 6-7 minutes. Scrape sides of bowl, as necessary. Turn to Speed 3. Add eggs, one at a time, beating well after each addition. Turn to Speed 4 and gradually add flour, lemon juice, and rind. Beat until thoroughly blended, scraping sides of bowl as necessary. Pour batter into prepared pans. Bake for 1 hour 15 minutes or until toothpick inserted into center of cake comes out clean. Cool cake in pans for 10 minutes, then invert onto wire racks. Cool to room temperature.

YIELD: 2 (9 X 5 X 3-INCH) LOAVES

ANGEL FOOD CAKE

1 2/3 cups (approximately 1 dozen) egg whites
1 cup plus 2 tablespoons sifted cake flour,
divided
1 3/4 cup granulated sugar, divided

1 1/2 teaspoons cream of tartar
1/2 teaspoon salt
1 teaspoon vanilla extract
1 teaspoon, almond extract

Allow egg whites to set at room temperature for 1 hour before mixing. Preheat oven to 375°F Sift four times onto a sheet of waxed paper, the cake flour and 3/4 cup sugar. In a large mixing bowl, combine egg whites, cream of tartar, salt, vanilla extract, and almond extract. Beat on Speed 12 until egg whites form soft peaks. DO NOT OVERBEAT Turn to Speed 8 and rapidly sprinkle in remaining 1 cup of sugar Scrape sides of bowl as necessary Turn to Speed 1 and gradually add sifted flour mixture. When all of the flour mixture has been added, stop mixer Using a rubber spatula, cut through batter several times, folding over and over. Spoon batter into an ungreased 10x4-inch tube pan Push batter to edges of pan all around. Bake for 30-35 minutes, or until toothpick inserted into center of cake comes out clean. Immediately, invert on a funnel or bottle neck and allow to cool completely Then carefully run a clean spatula around the edges of the pan. Loosen around tube, invert onto cake plate, loosen bottom, and lift off

YIELD: 1 (10-INCH) CAKE

SUGGESTED TOPPING:

Whipped cream topping, fresh strawberries

TIP: When beating egg whites, be sure the bowl and beaters are thoroughly cleaned and dried. Even a small amount of oil on beaters or bowl could cause egg whites not to aerate.

CARROT CAKE

2 cups all-purpose flour
2 teaspoons cinnamon
2 teaspoons baking soda
1/2 teaspoon salt
1 cup vegetable oil

2 cups brown sugar
4 eggs
2 cups grated raw carrot
1 can (8 ounces) crushed pineapple drained
1 cup chopped walnuts

Preheat oven to 350° Grease a 9x13x2-inch baking pan. Sift together flour, cinnamon, baking soda and salt, set aside. In the large mixer bowl combine oil, sugar and eggs on Speed 1. Gradually add sifted dry ingredients. Increase to Speed 3 and mix until well blended. Stop mixer and stir in carrots, pineapple and walnuts. Bake about 45 minutes or until tester inserted in center of cake comes out clean. Cool.

YIELD: 12 SERVINGS

SUGGESTED TOPPING:

Fluffy Butter Frosting

CHOCOLATE NUT TORTE

3 squares unsweetened chocolate
2 cups sifted cake flour
1 teaspoon baking soda
1 teaspoon salt
1/3 cup softened butter or margarine

1 cup sour cream
1 1/2 cups granulated sugar
2 eggs
1 teaspoon almond extract
1/4 cup hot water (110°-120°F)

Preheat oven to 350°F. Grease and dust with flour three 8-inch cake pans. Melt chocolate in double boiler, cool. On a piece of waxed paper, sift flour, baking soda and salt. In a large mixing bowl, combine butter, sour cream and sugar. Cream on Speed 7 for 2 minutes. Scrape sides of bowl as necessary. Add eggs, almond extract and chocolate and continue mixing until well blended, about 2 minutes. Turn to Speed 1 and add flour mixture and water. After dry ingredients are moistened, turn to Speed 6 and mix for 2 minutes. Scrape sides of bowl as necessary. Divide batter into three parts, and pour into prepared cake pans. Bake for 30-35 minutes, or until a toothpick inserted into center of cake comes out clean. Cool cake in pans for 5 minutes. Loosen edges of cake with a spatula and turn onto wire racks. Cool completely before frosting.

YIELD: 3 (8-INCH) CAKE LAYERS

SUGGESTED TOPPING:

Nut Filling

BASIC YELLOW CAKE

2 cups sifted cake flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup shortening

1 1/4 cups granulated sugar
2 eggs
3/4 cup milk
1 1/4 teaspoons vanilla

Preheat oven to 375° Grease and dust with flour two 8-inch round cake pans. Sift flour, baking powder, and salt onto a sheet of waxed paper. In a large mixing bowl, add shortening and sugar. Cream on Speed 7 until well blended. Scrape bowl often. Add eggs and continue beating for 2 minutes. Turn to Speed 2. Gradually add flour mixture alternately with milk. Scrape sides of bowl as necessary. Add vanilla. Turn to Speed 6 and beat for 2 minutes, scraping sides of bowl as necessary. Pour batter into prepared cake pans. Bake for 25-30 minutes, or until a toothpick inserted in center of cake comes out clean. Cool cake in pans for 5 minutes. Loosen edges of cake with a spatula and turn onto wire racks. Cool completely before frosting.

YIELD: 2 (8-INCH) CAKE LAYERS

SUGGESTED FROSTING:

Chocolate fudge frosting, fluffy butter frosting

BANANACAKE

2 1/4 cups cake flour
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup shortening
1 1/4 cups granulated sugar
2 eggs
1 1/2 cups mashed ripe bananas
1 1/4 teaspoons vanilla

Preheat oven to 375% Grease and dust with flour two 8-inch cake pans. Onto a piece of waxed paper, sift cake flour, baking powder baking soda and salt. In a large mixing bowl, cream shortening and sugar on Speed 7 for 1 minute. Add eggs, bananas and vanilla and continue beating for 1 more minute. Turn to Speed 1 and add cake flour, baking powder, baking soda and salt. When ingredients are moistened, turn to Speed 6 and beat until mixture is well-blended. Pour into prepared cake pans. Bake for 30 minutes or until toothpick inserted in center comes out clean. Remove cake from pans and cool on wire racks before frosting.

YIELD: 2 (8-INCH) CAKE LAYERS

SUGGESTED FROSTING:

Chocolate fudge frosting, fluffy butter frosting

COCOA DEVIL'S FOOD CAKE

1 1/2 cups cake flour
1/2 cup cocoa
1 1/4 teaspoons baking soda
1/2 teaspoon salt
2/3 cup shortening
2 eggs
1 1/4 cups granulated sugar
1 cup buttermilk
1 teaspoon vanilla extract

Preheat oven to 350% Grease and dust with flour two 8-inch round cake pans. On a piece of waxed paper, sift flour, cocoa, baking soda and salt. In a large mixing bowl, add shortening, eggs and sugar. Cream on Speed 7 for 1 minute. Turn to Speed 2 and add flour mixture. Gradually add buttermilk and vanilla extract. When ingredients are moistened, turn to Speed 6 and mix for 2 minutes. Pour batter into prepared cake pans. Bake for 30-35 minutes or until toothpick inserted in center of cake comes clean. Cool cake in pans for 5 minutes. Loosen edges of cake with spatula and turn onto wire racks. Cool completely before frosting.

YIELD: 2 (8-INCH) CAKE LAYERS

Cookies

CHOCOLATE CHIP COOKIES

2-1/4 cups sifted all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 cup butter or margarine, softened
1 cup brown sugar, packed
2/3 cup granulated sugar
2 eggs
1 teaspoon vanilla extract
1 (12 ounce) package chocolate chips
1 cup chopped nuts

Preheat oven to 375. Grease cookie sheet. Sift flour, salt, and baking soda onto a sheet of waxed paper. In a large mixing bowl, cream butter, brown sugar, and granulated sugar on Speed 7 for 1 minute. Add eggs and vanilla extract and continue beating for 2 minutes. Scrape sides of bowl as necessary. Turn to Speed 2 and add flour mixture. When ingredients are moistened, turn to Speed 5 and continue beating for 1 minute, until ingredients are well blended. Scrape sides of bowl as necessary. Turn mixer OFF. Stir in chocolate chips and nuts. Drop by rounded teaspoonfuls onto prepared cookie sheet. Bake for 8-10 minutes. Cool on wire racks.

YIELD: 6 DOZEN COOKIES

LEMON BARS

CRUST

1/2 cup butter or margarine softened
1 1/4 cups sifted all-purpose flour

1/4 cup confectioner's sugar

LEMON FILLING

3/4 cup sugar
2 eggs
1 tablespoon sifted all-purpose flour

1/4 teaspoon baking powder
3 tablespoons freshly squeezed lemon juice
2 teaspoons grated lemon rind

Preheat oven to 350°. In a small mixing bowl, combine butter, flour, and confectioner's sugar. Mix on Speed 2 until ingredients are moistened. Turn to Speed 5 and mix for 2 minutes, until mixture has a crumbly texture. Press mixture into an ungreased 8 x 8 x 1-inch square baking pan. Bake crust for 15-20 minutes until lightly browned.

While crust is baking, prepare LEMON FILLING. In a large mixing bowl, combine sugar, eggs, flour, baking powder, lemon juice, and lemon rind. Blend on Speed 3 for 1-2 minutes. Scrape sides of bowl as necessary. Pour filling over partially baked crust and bake for an additional 15-20 minutes. Cool in pan on a wire rack.

YIELD: 16 COOKIES

SUGAR COOKIES

2 cups sifted all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/8 teaspoon nutmeg
1/2 cup butter or margarine, softened

1 1/2 cups granulated sugar, divided
1 egg
1/2 cup milk, divided
1/2 teaspoon vanilla extract
1/4 teaspoon lemon extract

Sift flour, baking powder, salt, baking soda, and nutmeg onto a sheet of waxed paper. In a large mixing bowl, cream butter and 1 cup sugar on Speed 7 until light in color. Add egg and continue beating for 1 minute. Scrape sides of bowl as necessary. Turn to Speed 2, add flour mixture, 2 tablespoons milk, vanilla extract, and lemon extract. When ingredients are moistened, turn to Speed 5 and beat until well-blended, 1-2 minutes. Scrape sides of bowl as necessary. Cover bowl and refrigerate dough until easy to handle.

Preheat oven to 375°F. Grease cookie sheet. Remove dough from refrigerator. Roll out dough on a lightly floured board. For crisp cookies, roll to 1/8-inch thickness. For chewy cookies, roll dough to 1/6-inch thickness. Cut with floured cookie cutter. Place on prepared cookie sheet. Brush with milk and sprinkle lightly with sugar. Bake for 10-12 minutes or until edges are light brown. Remove from cookie sheet and cool on wire racks.

YIELD: 5 DOZEN COOKIES

WALNUT CRESCENTS

1 cup sifted all-purpose flour
1/8 teaspoon salt
1/2 cup butter softened
1/2 cup granulated sugar

1 teaspoon vanilla extract
1/2 cup finely ground walnuts
1-2 teaspoons milk, if necessary
1 cup confectioner's sugar

Preheat oven to 300°F. Sift flour and salt onto a sheet of waxed paper. Combine butter, sugar, and vanilla extract in a large mixing bowl. Cream on Speed 7 for 1 minute. Add walnuts and mix until well blended. Add milk, if necessary. Using level teaspoons of dough, roll into crescent shapes and place on ungreased cookie sheet. Bake for 20-25 minutes. Remove from cookie sheet and roll in confectioner's sugar. Cool on wire racks.

YIELD: 4 DOZEN COOKIES

Frostings

CHOCOLATE FUDGE FROSTING

1 tablespoon butter or margarine
3 (1 ounce) squares unsweetened chocolate
1/4 cup milk
1 (3 ounce) package cream cheese

3 cups confectioner's sugar
1/2 teaspoon salt
1 teaspoon vanilla extract

Combine butter, chocolate, and milk in a double boiler and heat until chocolate is melted. Cool. In large mixing bowl, combine cream cheese and cooled chocolate mixture. Cream on Speed 7 for 1 minute. Turn to Speed 2, add confectioner's sugar and beat until mixture is tight and fluffy, about 1-2 minutes. Scrape sides of bowl as necessary. Spread onto cookies or cake.

YIELD: FILLS AND FROSTS 2 (8 OR 9-INCH) CAKE LAYERS

FLUFFY BUTTER FROSTING

1/3 cup butter softened
4 cups sifted confectioner's sugar
1/8 teaspoon salt

1/4 cup milk
1 1/2 teaspoons vanilla extract
1 tablespoon corn syrup

In large mixing bowl, cream butter on Speed 7 for 1 minute. Turn to Speed 2 and add confectioner's sugar, salt, milk, and vanilla extract. When ingredients are moistened, add corn syrup and whip on Speed 11 for 2 minutes. Scrape sides of bowl as necessary. Spread onto cookies or cake.

YIELD: FILLS AND FROSTS 2 (8 OR 9-INCH) CAKE LAYERS

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