

IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE

THIS INSTRUCTION AND CARE MANUAL



DONUT MAKER

Instruction Manual

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

- 1. Read all instructions.
- 2. Do not touch hot surface, use handles.
- 3. To protect against electrical shock, do not immerse any part of the appliance in water or other liquid.
- 4. Close supervision is necessary when any appliance is used by or near children.
- 5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- 7. The use of accessory attachments is not recommended by manufacturer. They may cause hazards.
- 8. Do not use outdoors.
- 9. Do not let the cord hang over edge of table or counter, or touch hot surfaces.
- 10. DO not place on or near a hot gas or electric burner, or in a heated oven.
- 11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12. To disconnect, remove plug from wall outlet.
- 13. Do not use appliance for other than intended use.
- 14. 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- 15. If the external flexible cable or cord of this appliance is damaged, it shall be exclusively replaced by the manufacture or his service agent or a similar qualified person in order to avoid a hazard.

SAVE THESE INSTRUCTIONS.

(THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY)

USING YOUR DONUT MAKER

- 1** Before using your DONUT MAKER for this first time, open the unit by lifting upwards on the handles. The top section will rest a vertical position. The hinge is designed to be loose. This allows the donuts to rise and for steam escape.
- 2** Clean the cooking surface thoroughly by wiping with a sponge or cloth dampened with hot water. When cleaning, do not immerse the Unit and do not run the water directly onto cooking surfaces. Dry surface with a cloth or paper towel.
- 3** Plug the cord into electrical outlet.
- 4** The Red Power on indicator light will go on, always preheat the DONUT MAKER for 5minutes before baking. When the unit has reached the proper temperature, the Green indicator light will light on. Use this time to make the batter.
- 5** Fill each donut hole with a heaping tablespoon of batter. If the batter is thick, use a heaping table spoon. If the batter is thin or runny, just use a level tablespoon.

Do not double the recipe quantity. Prepare the amounts given, then make fresh batter for the second batch. This is because the batter must be fresh and it can thin by sitting out to long.
- 6** Fill donut holes without spilling batter onto mold surface for round, even donut.
- 7** Close the unit and lock into place. Follow suggested baking items in each recipe.
- 8** When removing cooked donuts from the machine, BE CAREFULL AS THEY WILL BEHOT.
- 9** The DONUT MAKER has a non-stick surface for even baking and easy clean-up. A small amount of oil can be added to the unit for additional flavor if desired. Cooking spray is

not recommended as it may harm the not-stick surface.

- 10** The recipes in this book will make small batches (except when noted) so that donuts can be eaten while hot and fresh. To store remaining donuts, place in a plastic bag and seal tightly. Keep at room temperature or in the refrigerator.
- 11** Donuts can be reheated in the microwave. Place donuts on a paper towel. Microwave for a few seconds only. Times will vary if donuts have been at room temperature or if they are cold.
- 12** Donuts can be baked ahead of time for snacks and lunches. Prepare according to recipe. Cool on a rack for 10 minutes. Place in the plastic bag and seal tightly.
- 13** Donuts can also be frosted after cooling. Frost with your favorite flavor and decorate with sprinkles or colored sugar.

CAUTION: The outside of the machine gets hot during cooking and preheating. Only touch the handle while in use.

Recipe for Traditional Donuts

The DONUT MAKER is a fun machine for trying new recipe combinations. Get the whole family involved!

If you are looking for a basic donuts recipe with a cake-like texture, this is the recipe for you. As an extra bonus, these are also *FAT_FREE* and *CHOLESTEROL_FREE!!*

2 cups all-purpose flour
1/3 cup sugar
1 1/2 tsp. baking powder
1 1/2 tbsp. Wonder slim egg & shortening Substitute
1 tsp salt
1/2 cinnamon
1/2 cup second nature egg substitute
1 1/2 cup skim milk
Could be substituted with two eggs well beaten.

- Preheat DONUT MAKER for 5 minutes.
- While it is preheating, mix all dry ingredients together. Add and mix wet ingredients with dry ingredients.
- Mix until smooth.
- Lightly oil the surface of the DONUT MAKER (optional).
- Fill each donuts hole with a heaping tablespoon of batter.
- Close unit and lock into place.
- Bake for 6-7 minutes or until donuts are browned.
- Remove donuts from DONUT MAKER and reheat with remaining batter.