

Cuisinart®

INSTRUCTION AND
RECIPE BOOKLET



Precision Pro 5.5-Quart Digital Stand Mixer

SMD-50 Series

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

IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. Press and hold the center of the dial for 5 seconds to turn the appliance off. Then unplug from outlet when not in use, before fitting or removing accessories or attachments, after use 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 children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
Cuisinart does not recommend the use of this appliance by children.
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 accessories or attachments from 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 base power unit, the power cord or the plug 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.
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, or return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical 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 Pro 5.5-Quart Digital 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.

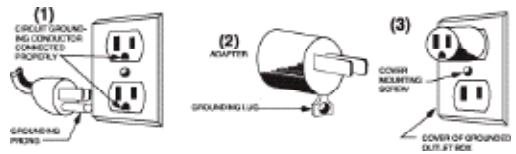
NOTE: Use of an adapter is not permitted in Canada and Europe.

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

IMPORTANT: Always unplug the Cuisinart® Precision Pro 5.5-Quart Digital 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.



CONTENTS

Important Safeguards.....	2
Features and Components.....	4
Assembly Instructions	5
Operation.....	5
Programs	6
Cleaning and Maintenance.....	7
Maximum Capacities.....	8
Troubleshooting.....	8
Tips and Hints	8
Cookie Baking	9
Bread Baking	9
Cake Baking	10
Egg Whites.....	10
Whipping Cream.....	11
Suggested Speed Control Guide	12
Warranty Information.....	13
Preprogrammed Recipe Guide.....	14
Recipes.....	15

INTRODUCTION

Introducing the digital stand mixer with the perfect blend of power, precision, and speed! Equipped with a high-performance, 500 watt motor, the Cuisinart Precision Pro Stand Mixer powers through even the heaviest mixing jobs in a 5.5-quart, large capacity bowl. A turn of the digital LED dial is all it takes to select from 12 speed options, including 3 preprogrammed food-prep settings and 7 recipe tasks to be performed in the food-prep settings. Premium attachments include chef's whisk, flat mixing paddle, dough hook, and splash guard with pour spout for maximum versatility with minimal mess. Die-cast housing provides superior durability, and commercial mixing for today's kitchen ensures precise, thorough mixing. Leave it to Cuisinart to combine digital convenience with powerful performance in the must-have stand mixer for today's home chef.

Cuisinart offers optional attachments that can be purchased separately. The selected attachment connects to the port on the front of the mixer, so you can make homemade pastas or grind your own meats. You can even turn your mixer into an ice cream maker! The Cuisinart® Fruit Scoop™ Ice Cream and Fresh-Fruit Frozen Dessert Maker attachments (IC-50, PE-50, MG-50, PRS-50 and SPI-50) attachments let you make all-fruit frozen desserts, ice cream or frozen yogurt.

FEATURES AND COMPONENTS

1. 500 Watt Motor

Plenty of power for large 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

Large Meat Grinder and Pasta Maker 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 (5.2 L) 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. LED Digital Control Dial

Allows you to control speeds, adjust the timer and select from a menu of preprogrammed recipe tasks.



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8. Light Ring

3 colors for different modes:

- a. STANDBY – White, with Cuisinart name illuminated on the dial
- b. RUNNING – Blue, unit is running with selected mode illuminated on the dial
- c. STOP/PAUSE – Red, flashing with either Stop or Pause illuminated on the dial

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 cookie dough, cake and other batters, and for frostings. Also use for making pie crusts, biscuits and short cakes, 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.

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. Push up and 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 lever again and fully lower the mixer head.
5. **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

To Turn Stand Mixer On

Plug in the stand mixer, the dial will illuminate and the Cuisinart logo will appear on the dial display. Rotate the dial to choose from the following menu options:

- MANUAL (Normal operation)
- TIMER (Normal Operation with a Countdown Timer)
- DOUGH (Recipe Task)
- MIXING (Recipe Task)
- WHISKING (Recipe Task)

NOTE: After 5 minutes of inactivity, the unit will go into Sleep mode and the digital dial will turn off. To wake the unit, press or rotate the dial. The unit will go into Standby mode.

MANUAL MODE

1. Rotate the dial to Manual, then press to select. To select the desired speed setting, rotate the dial clockwise; Select from speed 1–12 (see speed control guide on page 9). Press to select the speed to start the stand mixer. The timer will begin to count down.
2. To change the speed while the unit is operating, rotate the dial clockwise or counterclockwise to the desired speed. The speed will automatically adjust without stopping the timer.
3. To stop the mixer, press and hold the center of the dial.
 - a. To PAUSE, press and release
 - b. To STOP, press and hold the control dial for a second until you hear the second beep

Warning: When light is flashing, avoid any contact with moving parts.

TO TURN STAND MIXER OFF

Press and hold the dial for 5 seconds to turn the unit off.

TO PAUSE STAND MIXER

Press and release the dial. Press and hold the button again for 2 seconds to resume mixing.

TO USE TIMER

1. When you first turn on the mixer, rotate the dial clockwise to select the **TIMER** setting. This mode allows you to run the mixer at a specific speed or at various speeds, for a set time.
2. Press the dial to select the **TIMER** mode. The digital dial will flash 01:00 minute.
3. To adjust the time, rotate the dial (clockwise to increase the time; counterclockwise to decrease the time), then press the dial to select the desired time. **NOTE:** The unit will change in increments of 10 seconds. Maximum time setting is 60 minutes.
4. To adjust the Speed setting (from 1 to 12), turn the dial to select the desired speed and then press the dial to set. The unit will then start to mix. Pause the mixing at any time by pressing and releasing the dial once to Pause. To return to the main menu, press and hold the dial until the second beep. Unit will display **STOP** for several seconds, and then return to the previous function.
5. Mixing process automatically stops when total time has elapsed. One tone signals shutoff.

TO USE THE PRESET PROGRAMS FOR DIFFERENT RECIPE TASKS

PROGRAM 1: DOUGH

Use this program for yeasted bread and pizza doughs. Follow instructions below to use program and refer to recipes in the recipe section as a guide.

1. Gather ingredients and put liquid, sweetener (if using), and yeast into the mixing bowl.
2. Connect the Dough Hook to the mixer.

3. Rotate the dial clockwise to select the **DOUGH** setting. Press the dial to activate.
4. Rotate dial clockwise to select the desired program: Pizza Dough, White Bread, Whole Wheat.
5. Once the desired recipe task is selected, press the dial and the mixing process will begin.
6. If you want to leave proof to the main menu, press and hold the dial until the beep. Unit will display **STOP** for several seconds, and then return to the previous dough option.

NOTE: This program is designed to mix and knead ingredients for a yeasted dough. There may be some recipes that require the user to Pause to scrape down the sides of the bowl during the mixing process, or others that require additional kneading time at the end of the process. Additional kneading time can be added by stopping the Dough program and then selecting the Manual or Timer program to knead. If additional kneading time is necessary, this will cancel out the Dough program and not include the timer for proofing the dough.

PROGRAM 2: MIXING

Dry Ingredient Mixing

This setting is intended to mix dry ingredients for just about any recipe. Always use the chef's whisk for this task to "sift" the ingredients.

1. Put the dry ingredients into the mixing bowl.
2. Turn on your mixer, and rotate the dial to the **MIXING** setting. Press the dial to activate. Turn the dial clockwise to the Dry Ingredient Mixing setting. Press the dial to begin mixing. The mixer will run at Speed 1 for 1 minute. Once complete, it will automatically shutoff.

Creaming

This setting is designed for effortlessly creaming butter and sugars for a number of different recipes, such as cookie dough or frostings. Remember to press the pause feature (press and hold the center of the dial for 2 seconds to pause; repeat to continue mixing) to scrape down the sides of the

bowl and mixing paddle. If additional time is needed for particular recipes just repeat the program.

1. Gather ingredients and put them into the mixing bowl.
2. Attach either the mixing paddle or chef's whisk, depending on the mixing task.
3. Rotate the dial clockwise to select the MIXING setting. Press the dial to activate.
4. Rotate the dial clockwise to select Creaming.
5. Once the desired program is selected, press the dial and the mixing process will begin.

PROGRAM 3: WHISKING

Whipping Cream

This program is designed to whip 2 cups of heavy cream, to yield about 3½ cups whipped cream (see specific recipe in the Recipe Section). It will produce medium-soft peaks at the end of the program. If stiffer peaks are desired add additional time by either using the Manual setting or restarting the Whipping Cream recipe task.

1. Put heavy cream into the mixing bowl.
2. Connect the Chef's Whisk to the mixer.
3. Rotate the dial clockwise to select the WHISKING setting. Press the dial to activate.
4. Rotate the dial clockwise to select Whipping Cream.
5. Press the dial and the whisking process will begin.
6. It is best to add sifted confectioners' sugar, and any flavorings, after the cream has reached soft peaks. This will produce the best tasting whipped cream.

Mash Potatoes

This program is designed to mash 3 to 5 pounds of cooked potatoes (see our specific recipe in the Recipe Section). If more or less are being prepared, keep an eye on the consistency to be sure they are not being under or over-mixed.

1. Put the warm potatoes into the mixing bowl.
2. Connect the Chef's Whisk to the mixer.
3. Rotate the dial clockwise to select the WHISKING setting. Press the dial to activate.

4. Rotate the dial clockwise to select Mash Potatoes.
5. Press the dial and the whisking process will begin.
6. It is best to add butter, milk, and seasonings, after the potatoes have been mashed a bit. This will make for a smoother tasting potato without being over-whipped.

PAUSING THE MIXER WHEN USING PREPROGRAMMED RECIPE MODE

The unit will pause when either the dial is pressed or when the head is lifted up. Once the dial is pressed a second time or the head is returned to the down, locked position, the unit will resume processing from the point it was stopped.

CLEANING AND MAINTENANCE

Unplug your Cuisinart® 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; you 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

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 activate a program, 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 bowl, 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.

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- Always test yeast for freshness before using it in a recipe. Sprinkle a little over warm (105°F–110°F [40°C–43°C]) 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 ⅓ 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. This will keep the cookie dough from spreading too much and will keep a nice round cookie. If rolling and cutting cookie dough, always chill cut cookie dough prior to baking to be sure the cookies keep their shape. 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 crust 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.
- 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 (40°C–43°C).
- Finished bread should have an internal temperature between 190°F and 210°F (87°C–98°C).

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, then 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 $\frac{1}{8}$ 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 side of 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 (71°C) on an instant-read thermometer – start checking the temperature after about a minute of stirring.
- When the egg white mixture registers 160°F (71°C), 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. 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. Add about ½ teaspoon pure vanilla or other pure flavoured extract and 1 to 4 tablespoons granulated, superfine or confectioners' sugar.

Follow the recipe task for Whipping Cream under the Whisking program for medium-soft peaks. Add additional time using the manual mode, on Speed 12, if stiffer peaks are desired.

- 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.

- 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.

SUGGESTED MANUAL SPEED CONTROL GUIDE

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

NOTE: Do not exceed Speed 5 when preparing doughs, as this would cause damage to the stand mixer.

WARRANTY

Limited Three-Year Warranty

This warranty is available to U.S. consumers only. You are a consumer if you own a Cuisinart® Precision Pro 5.5-Quart Digital 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 Pro 5.5-Quart Digital 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 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 Pro 5.5-Quart Digital 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-return/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 Pro 5.5-Quart Digital 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.

PREPROGRAMMED RECIPE GUIDE

Program 1: Dough

For bread doughs, the liquid is added to the mixing bowl first, with yeast and sweetener (sugar, honey, or molasses) to proof. Once yeast is proofed, add dry ingredients and then follow the preprogrammed setting.

Program 2: Mixing

DRY INGREDIENT MIXING

Turn on your mixer, and rotate the dial to the MIXING setting. Press the dial. Turn the dial clockwise to the Dry Ingredient Mixing setting. Press the dial to begin mixing.

The mixer will run at Speed 1 for 1 minute. Once complete, it will automatically shut off.

CREAMING

This program is designed for effortlessly creaming butter and sugars for a number of different recipes, such as cookie dough or frostings. Remember to press the Pause feature (press and hold the center of the dial for 2 seconds to pause; repeat to continue mixing) to scrape down the sides of the bowl and mixing paddle. If additional time is needed for particular recipes, just repeat the program.

Program 3: Whisking

WHIPPING CREAM

This program is designed to whip 2 cups of heavy cream, to yield about 3½ cups whipped cream. It will produce medium-soft peaks at the end of the program. If stiffer peaks are desired, add additional time by either using the Manual setting or restarting the Whipping Cream program.

MASH POTATOES

This program was designed to mash 3 to 5 pounds of cooked potatoes. If more or less are being prepared, keep an eye on the consistency to be sure they are not being under- or over-mixed.

RECIPES

SAVORIES

Gougères.....	16
Spinach and Feta Soufflé.....	16
Mashed Potatoes.....	17
Cauliflower Purée.....	17
Pasta Dough.....	17

YEAST DOUGHS, BREADS AND ROLLS

Pretzels with Rosemary and Flake Sea Salt.....	18
Prosciutto and Fig Pizza with Goat Cheese.....	19
Pizza Dough.....	19
Gluten-Free Pizza Dough.....	20
Basic White Bread.....	20
Molasses Wheat Bread.....	21
Multigrain Bread.....	21
Buttery Dinner Rolls.....	22
Challah.....	22
Rustic Italian Bread.....	23

COFFEE CAKES, MUFFINS, AND QUICK BREADS

Blueberry Buttermilk Crumb Cake.....	24
Banana Chocolate Chip Bread.....	24
Lemon Bundt Cake.....	25
Pecan Sticky Buns.....	26

COOKIES AND BARS

Pecan Linzer Cookies.....	27
Ginger Cookies.....	27
Strawberry Sandwich Cookies.....	28
Chocolate Chunk Cookies.....	29
Cherry and Almond Biscotti.....	29
Mocha Sugar Cookies.....	30
Black & White Cookies.....	30
Power Cookies.....	31
Fudge Brownies.....	32
Blondies.....	32
Blueberry Cheesecake Bars.....	33

PIE CRUSTS AND PIES

Basic Flaky Pastry Dough.....	34
Cookie Crumb Crust.....	34
Lemon Meringue Pie.....	35
Chocolate Cream Pie.....	35

CAKES AND CUPCAKES

Golden Yellow Cake.....	36
Deep Chocolate Layer Cake.....	36
Ginger-Orange Icebox Cake.....	37
Birthday Sheet Pan Cake with No-Fuss Vanilla Frosting.....	38
Chocolate Chip Cookie Cake.....	38
Key Lime Mini Cheesecakes.....	39
Gluten-Free Golden Cupcakes.....	40
Angel Food Cake.....	40

FROSTINGS, ICINGS, MOUSSES, AND FILLINGS

French Buttercream.....	41
Swiss Buttercream.....	41
Chocolate Frosting.....	42
Cream Cheese Frosting.....	42
Dairy-Free Vanilla Frosting.....	42
Royal Icing.....	42
Chocolate Glaze/Ganache.....	43
Simple Chocolate Mousse.....	43
Whipped Cream.....	44
Whipped Coffee.....	44

SAVORIES

Gougères

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

Makes about 65, one-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.

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 comes together in this tasty soufflé.

Makes 12 servings

- 1 tablespoon unsalted butter, softened, for coating the dish**
- ½ **cup grated Romano cheese, divided**
- 5 large eggs**
- 1 large egg white**
- 5 tablespoons unsalted butter, cut into 1-inch pieces**
- ½ **cup unbleached, all-purpose flour**
- 1½ cups whole milk**
- 3 ounces feta cheese**
- ¼ **teaspoon kosher salt**
- ¼ **teaspoon freshly ground black pepper**
- ⅛ **teaspoon freshly ground nutmeg**
- 1 10-ounce package frozen, chopped spinach, thawed, with any moisture squeezed out**
- ¼ **teaspoon 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 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 5 tablespoons of 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. When all the milk is added, whisk until a smooth and 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 medium-stiff 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 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**
- 5½ 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. Once the potatoes are tender, drain the potatoes completely and then transfer to the Cuisinart® mixing bowl.

Attach the chef's whisk and select the Whipping setting and the Mash Potatoes program. Pause to scrape bowl as necessary. Once there is about 1 minute remaining on the program, pause and then add the remaining ingredients.

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 select the Whipping setting and the Mash Potatoes program. Pause to scrape bowl as necessary. Once there is about 1 minute remaining on the program, pause and then add the remaining ingredients.

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 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 flours give 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**
- ⅓ 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

YEAST DOUGHS, BREADS, AND ROLLS

Pretzels with Rosemary and Flake Sea Salt

Homemade soft pretzels are easier than you would think. The characteristic chewy-malty flavor comes from a boil and baking soda wash prior to baking.

Makes 12 soft pretzels

- 1 cup warm water (105°F to 110°F)**
- 1 tablespoon packed light brown sugar**
- 2¼ teaspoons active dry yeast**
- 3 cups bread or unbleached, all-purpose flour**
- 2 teaspoons fine sea salt**
- Baking soda wash (1 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 fresh rosemary**
- Flake sea salt, for sprinkling**

Put the water, sugar, and yeast in the Cuisinart® 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, add the flour mixture to the mixing bowl and fit with the dough hook. Select the Dough setting and the White Bread program. At the end of the program, 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.

When the kneading process of the program is complete, press the dial to pause the program. Remove the dough hook and cover bowl with a damp towel or plastic wrap and let rise for the allotted 60 minutes (the dough should double in volume in a room temperature setting, about 70°F. If it has not doubled in this time, allow to rise for some additional time).

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 wrap or a damp towel. Allow pretzels to rest for about 20 to 30 minutes.

While they are resting, stir together the 1 cup 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 generously with the rosemary. Bake in the oven until dark and golden, approximately 10 to 12 minutes.

When pretzels are finished, transfer to a wire cooling rack and sprinkle generously with the flake 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

Prosciutto and Fig Pizza with Goat Cheese

These flavors elevate homemade pizza with gourmet ingredients. It is best with fresh figs, but when those are out of season or not available, fig jam is a good substitute (just be sure to be light handed with it or it can burn).

Makes 1 pizza

- ½ **recipe Pizza Dough (recipe follows)**
- ½ **garlic clove**
- Olive oil, for brushing and drizzling**
- ⅓ **cup crumbled goat cheese**
- 4 fresh figs, thinly sliced (or use ¼ cup fig jam)**
- ½ **ounces prosciutto, torn into pieces**
- ½ **teaspoon fresh thyme leaves**
- Pinch sea salt**

Preheat oven to 450°F with the rack in the middle position.

Stretch the dough to form a 12-inch circle. Set on top of a cornmeal-dusted pan. Rub the top of the dough with the ½ garlic clove and then brush with olive oil.

Bake the crust for 10 minutes, or until lightly browned. Top with the cheese. Bake for an additional 5 minutes. Remove and top with the figs (or jam, dolloping all over the crust), and prosciutto. Bake for 1 to 2 additional minutes. Sprinkle with the thyme leaves and drizzle with olive oil and pinch of salt. Allow to cool for a few minutes before slicing and serving.

Nutritional analysis per serving (based on 12 servings):

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

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, enough for two 12-inch pies

- 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. Select the Dough setting and the Pizza Dough program. At the end of the program, 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.

When the kneading process of the program is complete, press the dial to pause the program. Remove the dough hook and cover bowl with a damp towel or plastic wrap and let rise for the allotted 60 minutes (the dough should double in volume in a room temperature setting, about 70°F. If it has not doubled in this time, allow to rise for some additional time).

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

NOTE: Dough can be made a day ahead. Place in a resealable bag and refrigerate after it has proofed. When ready to prepare, gently punch down dough and allow it to come to room temperature before using. Dough can also be frozen for up to 3 months.

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

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, enough for about two 10-inch pies

- 3/4 cup tapioca flour**
- 3/4 cup white rice flour, plus additional for dusting and rolling**
- 1/3 cup quinoa flour**
- 1/3 cup arrowroot flour**
- 1 teaspoon xanthan gum**
- 1 teaspoon kosher salt**
- 2 teaspoons granulated sugar**
- 1/2 cup rice milk**
- 1/4 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.

Since there is no yeast in this dough, it does not need to rise like a yeasted pizza dough recipe does. It can rest to relax the dough a bit, but if not using immediately, store in the refrigerator. This dough can be refrigerated for up to 3 days and frozen for up to 3 months. Bring to room temperature prior to rolling.

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 (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. 23mg
fiber 1g*

Basic White Bread

A basic white bread, great for sandwiches.

Makes two loaves, about 1 pound, 6 ounces each

- 1 2/3 cups warm water (105°F to 110°F)**
- 1 1/2 tablespoons honey**
- 2 1/4 teaspoons active dry yeast**
- 5 1/2 cups unbleached, all-purpose or bread flour, divided**
- 1/2 cup nonfat, dry powdered milk**
- 2 teaspoons kosher salt**
- 4 tablespoons (1/2 stick) unsalted butter, cut into 1/2-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 to the yeast mixture in the bowl. Select the Dough setting and the White Bread program. At the end of the program, 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.

When the kneading process of the program is complete, press the dial to pause the program. Remove the dough hook and cover bowl with a damp towel or plastic wrap and let rise for the allotted 60 minutes (the dough should double in volume in a room temperature setting, about 70°F. If it has not doubled in this time, allow to rise for some additional time).

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
2 teaspoons active dry yeast
3¼ cups whole-wheat flour, divided
2½ cups unbleached, all-purpose or bread flour, divided
¼ 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 1¼ 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. Select the Dough setting and the Wheat Bread program. At the end of the program, 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.

When the kneading process of the program is complete, press the dial to pause the program. Remove the dough hook and cover bowl with a damp towel or plastic wrap and let rise for the allotted 60 minutes (the dough should double in volume in a room temperature setting, about 70°F. If it has not doubled in this time, allow to rise for some additional time).

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. Select the Dough setting and the Wheat Bread program. At the end of the program the dough should be smooth and spring back to the touch. If sticky, add 1 tablespoon of the all-purpose flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.

When the kneading process of the program is complete, press the dial to pause the program. Remove the dough hook and cover bowl with a damp towel or plastic wrap and let rise for the allotted 60 minutes (the dough should double in volume in a room temperature setting, about 70°F. If it has not doubled in this time, allow to rise for some additional time).

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, melted**

Scald milk (heat until just bubbling around edges). 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. Once the yeast is foamy and the milk mixture is at the appropriate temperature, add the milk mixture, egg and flour to the yeast mixture.

Select the Dough setting and the White Bread program. At the end of the program the 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.

When the kneading process of the program is complete, press the dial to pause the program. Remove the dough hook and cover bowl with a damp towel or plastic wrap and let rise for the allotted 60 minutes (the dough should double in volume in a room temperature setting, about 70°F. If it has not doubled in this time, allow to rise for some additional time).

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 milk and melted butter. 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 allow to cool completely.

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

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

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 melted butter, eggs, flour and salt to the mixing bowl. Select the Dough setting and the White Bread program. At the end of the program the dough should be soft 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.

When the kneading process of the program is complete, press the dial to pause the program. Remove the dough hook and cover bowl with a damp towel or plastic wrap and let rise for the allotted 60 minutes (the dough should double in volume in a room temperature setting, about 70°F. Enriched doughs, meaning ones with additional fat/butter/milk/sugar, take longer to rise than traditional breads. It is likely that this bread dough will need an additional 30 minutes or so).

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 until loaf is browned and sounds hollow when tapped, about 30 to 40 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
⅓ 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 to the yeast mixture. Select the Dough setting and the White Bread program. At the end of the program the 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.

When the kneading process of the program is complete, press the dial to pause the program. Remove the dough hook and cover bowl with a damp towel or plastic wrap and let rise for the allotted 60 minutes (the dough should double in volume in a room temperature setting, about 70°F. If it has not doubled in this time, allow to rise for some additional time).

Punch the dough down, reshape again into a ball, cover again and allow to rise until once again doubled in size (the additional rise at this stage helps in building the flavor of the bread).

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, for 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. 219mg • calc. 2mg
fiber 1g

COFFEE CAKES, MUFFINS, AND QUICK BREADS

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, room temperature**
- 2 teaspoons ground cinnamon**
- ¾ teaspoon pure vanilla extract**
- ¼ teaspoon kosher salt**

Buttermilk Cake:

- 2⅔ cups unbleached, all-purpose flour**
- ¾ teaspoon baking soda**
- ¾ teaspoon cream of tartar**
- ½ teaspoon kosher salt**
- 10½ tablespoons (1½ sticks) unsalted butter, cut into 1-inch pieces, room temperature**
- 1½ cups granulated sugar**
- 2 large eggs, room temperature**
- ¾ teaspoon pure vanilla extract**
- ⅔ 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 into the mixing bowl. Using the chef's whisk, run on the Dry Ingredient Mixing program to combine the ingredients. Transfer to another bowl and reserve.

Put the butter and granulated sugar in the Cuisinart® mixing bowl. Attach the flat mixing paddle and select the Mixing setting and the

Creaming program. Press the dial to pause the program as necessary to scrape the entire bowl and paddle. The mixture should be light and fluffy by the end of the program. It may not need the full program time, so keep an eye on the mixture and stop when it is nice and creamy. Once the butter and sugar are nicely mixed, stop and scrape the bowl well. Start mixing on Speed 3 and 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 (submerging 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 mixer is tough enough for your heaviest breads, Speed 1 ensures delicate mixing and folding.

Makes 2 loaves

Softened butter or nonstick cooking spray for pans

- 2 cups unbleached, all-purpose flour**
- 1 cup whole-wheat flour**
- 1 teaspoon baking soda**
- 1 teaspoon fine sea salt**
- ½ teaspoon ground cinnamon**
- 1 cup toasted, chopped walnuts**
- 1 cup chocolate chips**
- 3 large eggs**
- 1 cup granulated sugar**
- 1½ cups vegetable oil**

- 1½ cups mashed banana (about 3 to 4 medium)
- ½ cup buttermilk
- 1 teaspoon pure vanilla extract

Preheat oven to 350°F with the rack in the middle position. Lightly coat two standard 9-inch loaf pans with softened butter or nonstick cooking spray.

Put the flours, baking soda, salt, cinnamon, walnuts, and chocolate chips into the mixing bowl. Using the chef's whisk, run on the Dry Ingredient Mixing program to combine the ingredients. Transfer to another bowl and reserve.

Add the eggs and sugar to the mixing bowl. Fitted with the chef's whisk, start mixing on Speed 1 and gradually increase to Speed 7. Once the mixture is well combined and it seems as though most of the sugar has dissolved, about 3 minutes, decrease to Speed 4 and then very slowly add the oil. The mixture will become light and thickened, this will take about 2 minutes. Once fully incorporated, pause and add the mashed bananas, buttermilk, and vanilla extract and continue to mix on Speed 4 until homogenous. Press Pause to scrape down the sides and bottom of the bowl, and then add the dry ingredients. Reduce to Speed 2 and mix until just combined. Press and hold the dial to stop the mixer.

Pour batter into the prepared pans. Bake in the preheated oven for about 50 to 55 minutes, or until a cake tester comes out clean.

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

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:

- Softened butter and flour for dusting Bundt pan**
- 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

- 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 Cuisinart® mixing bowl. Using the chef's whisk, select the Mixing setting and the Dry Ingredient Mixing program. Transfer to a separate mixing bowl; reserve.

Put the butter and sugar into the mixing bowl. Using the mixing paddle, select the Mixing setting and the Creaming program. Press the dial to pause the program as necessary to scrape the entire bowl and paddle. The mixture should be light and fluffy by the end of the program. It may not need the full program time, so keep an eye on the mixture and stop when it is nice and creamy. Once the butter and sugar are nicely mixed, stop and scrape the bowl well. 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 small bowl. Whisk well to combine.

While mixing on Speeds 2 to 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, pausing 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, prepare the glaze. Put all of the glaze ingredients into a small bowl. Whisk well until completely smooth, adding more sifted sugar or cream to achieve desired consistency.

Once the cake is cool, place it on the cooling rack atop a baking pan (or foil or parchment, something that will 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

Pecan Sticky Buns

The Cuisinart® 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:

- 1/3 cup warm water (105°F to 110°F)
- 1/3 cup granulated sugar, divided
- 2 1/4 teaspoons active dry yeast
- 1/2 cup fat-free milk
- 5 1/3 tablespoons unsalted butter, cut into 1-inch pieces, room temperature
- 1 large egg
- 3 1/2 cups unbleached, all-purpose flour
- 3/4 teaspoon kosher salt

Topping:

- 3/4 cup pecans, chopped and divided
- 1/3 cup granulated sugar
- 3/4 teaspoon ground cinnamon
- 1 1/2 tablespoons unsalted butter, room temperature
- 1/2 cup raisins
- 5 1/3 tablespoons (2/3 stick) unsalted butter, melted
- 1/2 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. Select the Dough setting and the White Bread program. At the end of the program the 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.

At the end of the kneading process, press the dial to pause the program. Remove the dough hook and cover bowl with a damp towel or plastic wrap and let rise for the allotted 60 minutes (the dough should double in volume in a room temperature setting, about 70°F. Enriched doughs, meaning ones with additional fat/butter/milk/sugar, take longer to rise than traditional breads. It is likely that this bread dough will need an additional 30 minutes or so).

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 (1 1/2 tablespoons), sprinkle with cinnamon/sugar mixture and top with raisins. Beginning on 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 3/4 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

COOKIES AND BARS

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 fine sea salt**
- 20 tablespoons (2½ sticks) unsalted butter, cut into 1-inch pieces, room temperature**
- ¼ 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 granulated sugar into the Cuisinart® mixing bowl. Insert the flat mixing paddle and select the Mixing setting and the Creaming program. Press the dial to pause the program as necessary to scrape the entire bowl and paddle. The mixture should be light and fluffy by the end of the program. It may not need the full program time, so keep an eye on the mixture and stop when it is nice and creamy. Once the butter and sugar are nicely mixed, stop and scrape the bowl well.

Set 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 and 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

Warm jam either in microwave or on stovetop until just liquid – jam will be too runny if it is too hot. Once the cookies have cooled, spread about ¾ 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

Ginger Cookies

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

Makes about 2½ dozen cookies

- 2¼ cups unbleached, all-purpose flour**
- 1 teaspoon baking soda**
- 1 tablespoon ground ginger**
- 1 teaspoon ground cinnamon**
- ½ teaspoon ground allspice**
- ¾ teaspoon fine sea salt**
- ¼ cup finely chopped crystallized ginger (omit if preparing dough for the Ginger-Orange Icebox Cake on page 37)**
- 12 tablespoons (1½ sticks) unsalted butter, cut into 1-inch pieces, room temperature**
- ¼ cup molasses**
- ¾ cup packed light brown sugar**
- ¼ cup granulated sugar**
- 1 large egg, room temperature**
- 1 teaspoon pure vanilla extract**
- ⅓ cup turbinado sugar, for rolling**

Preheat oven to 350°F with racks in the lower and upper thirds of the oven. Line two baking sheets with parchment paper.

Put the flour, baking soda, spices, salt, and chopped ginger into the Cuisinart® mixing bowl. Using the chef's whisk, select the Dry Ingredient Mixing program. Remove and reserve in a separate mixing bowl.

Put the butter and molasses into the mixing bowl. Using the mixing paddle, select the Creaming program. Once the butter and molasses are well mixed, gradually add the sugars. Scrape down the sides of the bowl before adding the sugars. Press the dial to pause the program as necessary to scrape the entire bowl and paddle. The mixture should be light and fluffy by the end of the program. It may not need the full program time, so keep an eye on the mixture and stop when it is nice and creamy. Once the butter, molasses and sugars are nicely mixed, stop and scrape the bowl well.

Set to Speed 3, add the egg and the vanilla extract. Stop to scrape down well and then add the dry ingredients and mix on Speed 2 until just combined.

Put the turbinado sugar into a shallow bowl or baking pan.

Scoop the dough into evenly sized, golf-ball rounds. Roll in the turbinado sugar and then place the sugared dough on prepared baking sheets. Gently press each round down with the bottom of a clean glass.

Bake in the preheated oven until the edges are set but the centers are still soft, about 12 to 15 minutes. Allow pans to cool before baking remaining dough.

Nutritional information per cookie:

*Calories 96 (23% from fat) • carb. 18g • pro. 1g • fat 2g
sat. fat 2g • chol. 12mg • sod. 99mg • calc. 10mg • fiber 0g*

Strawberry Sandwich Cookies

The great part about these cookies is that you can enjoy the taste of summer fruit any time of year, thanks to the intense flavor in freeze-dried strawberries. Adjust the amount in the filling if a richer strawberry flavor is desired.

Makes about 2 dozen sandwich cookies

Cookie Dough:

- 1³/₄ cups unbleached, all-purpose flour**
- 1/2 teaspoon fine sea salt**
- 16 tablespoons (2 sticks; 1/2 pound) European-style, unsalted butter, cut into 8 pieces, room temperature**
- 1/3 cup granulated sugar**
- 1/4 cup confectioners' sugar, sifted**
- 1/2 teaspoon pure vanilla extract**

- 1 cup freeze-dried strawberries, finely ground and sifted***
- 2 large egg yolks, room temperature**

Strawberry Filling:

- 4 tablespoons unsalted butter, room temperature**
- 2 ounces cream cheese, room temperature**
- 2 cups confectioners' sugar, sifted**
- Pinch fine sea salt**
- 2 tablespoons whole milk, room temperature**
- 1/4 teaspoon pure vanilla extract**
- 1/2 cup freeze-dried strawberries, finely ground and sifted***

Prepare the cookie dough. Put the flour and salt into the Cuisinart® mixing bowl. Using the chef's whisk, select the Dry Ingredient Mixing program. Transfer to a separate bowl and reserve.

Put the butter into the mixing bowl. Using the mixing paddle, select the Creaming program. Once the butter seems nicely softened, gradually add the sugars and vanilla extract. Press the dial to pause the program as necessary to scrape the entire bowl and paddle. The mixture should be light and fluffy by the end of the program. It may not need the full program time, so keep an eye on the mixture and stop when it is nice and creamy. Once the butter and sugars are nicely mixed, stop and scrape the bowl well.

Set to Speed 2, then add the egg yolks and mix until combined. Add the dry ingredients and mix on Speed 2 until evenly mixed. Add the ground strawberries and mix, still on Speed 2, until fully combined.

Divide dough into two discs. Wrap in wax paper/parchment, then wrap well in plastic wrap. Refrigerate overnight.

Take dough out of fridge to soften slightly. Preheat oven to 350°F with two racks in the lower and upper thirds of the oven. Line two rimmed baking sheets with parchment paper.

Roll dough out to 1/4-inch thickness and use a 1 1/2-inch round cutter to form small discs. Put onto baking sheets and chill for about 10 minutes.

Bake chilled cookies for about 12 minutes, until just set, rotating pans if necessary – you want to avoid browning of any kind. Cool cookies completely.

While cookies are cooling, prepare the filling. Be sure that the mixing bowl and paddle are clean and dry. Put the butter and cream cheese into the mixing bowl. Using the mixing paddle, mix on Speeds 3 to 4 to soften and fully combine, about 1 minute. Add the sugar, salt, milk, and vanilla extract and mix, starting on Speed 1 and gradually increasing to Speed 6 until light and fluffy. Press the dial to pause the program as necessary to scrape the entire bowl and paddle. Add the ground strawberries and mix on Speed 3 until fully incorporated.

Once cookies are fully cooled, scoop filling onto the bottom of one cookie, about 1 tablespoon, and then top with another cookie to make a sandwich. Repeat with remaining cookies. **NOTE:** This recipe makes more filling than needed. It can be used on top of cupcakes or cakes, or frozen for up to 2 months for future cookies.

*A spice or coffee grinder is the best way to achieve the finest grind.

Nutritional information per cookie sandwich:

Calories 201 (47% from fat) • carb. 25g • pro. 1g • fat 10g
sat. fat 7g • chol. 43mg • sod. 57mg • calc. 8mg • fiber 1g

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**
- ½ 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 ½ cup chocolate chips)**
- 4 ounces semisweet chocolate, broken into ½-inch pieces (may substitute with ½ cup chocolate chips)**
- 4 ounces milk chocolate, broken into ½-inch pieces or (may substitute with ½ cup chocolate chips)**

Line two baking sheets with parchment paper; reserve.

Put the flour, baking soda, and salt into the Cuisinart® mixing bowl. Attach the chef's whisk and select the Mixing setting and the Dry Ingredient Mixing program. Remove and reserve in a separate bowl.

Put the butter and sugars into the mixing bowl. Attach the flat mixing paddle and select the Mixing setting and the Creaming program. Press the dial to pause the program as necessary to scrape the entire bowl and paddle. The mixture should be light and fluffy by the end of the program. It may not need the full program time, so keep an eye on the mixture and stop when it is nice and creamy. Once the butter and sugars are nicely mixed, stop and scrape the bowl well.

Set 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. 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 at the edges, but still a bit soft in the center, about 12 to 16 minutes. Remove from oven and cool in pan; 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

- 2% cups unbleached, all-purpose flour, plus additional for rolling**
- 2 cups granulated sugar**
- 1 teaspoon baking powder**
- Pinch fine sea 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. Using the chef's whisk, select the Mixing setting and the Dry Ingredient Mixing program. When it's done, switch to the mixing paddle and, while mixing on Speed 3, add the 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 in pan; transfer to a wire rack to cool completely. Once cool, serve or store in an airtight container.

Nutritional analysis per biscotti:

*Calories 82 calories (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**
- 1 large egg yolk**
- ½ cup turbinado 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 the Cuisinart® mixing bowl. Using the chef's whisk, select the Mixing setting and the Dry Ingredient Mixing program. Remove and reserve in a separate bowl.

Put the milk, espresso powder and vanilla extract into a small bowl. Stir to combine; reserve.

Put the butter and sugar into the mixing bowl. Attach the flat mixing paddle and select the Mixing setting and the Creaming program. Press the dial to pause the program as necessary to scrape the entire bowl and paddle. The mixture should be light and fluffy by the end of the program. It may not need the full program time, so keep an eye on the mixture and stop when it is nice and creamy. Once the butter and sugar are nicely mixed, stop and scrape the bowl well.

Set to Speed 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 turbinado 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 in pan; 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 fine sea salt**
- ½ teaspoon grated lemon zest**

- 1 cup buttermilk**
- 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**

Put the flours, baking soda, salt, and zest into the Cuisinart® mixing bowl. Using the chef's whisk, select the Mixing setting and the Dry Ingredient Mixing program. Remove and reserve in a separate bowl.

In a liquid measuring cup, combine the buttermilk and vanilla extract; reserve.

Put the butter into the mixing bowl. Attach the flat mixing paddle and mix on Speed 5 while gradually adding 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 ⅓ 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 mixing bowl. 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 in pan; 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

- 16** **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 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 1-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 add the chocolate chips to fold in.

Pour into prepared pan. Bake until edges are dry, about 45 to 50 minutes. The brownies will still be a bit wet inside and that is what you want to create a nice, fudge-like brownie. 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, 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 and sugars into the Cuisinart® mixing bowl. Attach the flat mixing paddle and select the Mixing setting and the Creaming program. Press the dial to pause the program as necessary to scrape the entire bowl and paddle. The mixture should be light and fluffy by the end of the program. It may not need the full program time, so keep an eye on the mixture and stop when it is nice and creamy. Once the butter and sugars are nicely mixed, stop and scrape the bowl well.

Set 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, room temperature**
- $\frac{2}{3}$ cup granulated sugar**
- 1 lemon, zested and juiced, divided**
- $\frac{1}{2}$ teaspoon fine sea salt**
- 2 large eggs, room temperature**
- $\frac{1}{2}$ cup sour cream or full-fat plain Greek yogurt**
- $\frac{1}{2}$ teaspoon pure vanilla extract**
- $\frac{1}{4}$ 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). Divide the crumb crust

evenly into the bottom of the prepared baking 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 Cuisinart® mixing bowl. Attach the flat mixing paddle and select the Mixing setting and the Creaming program. Mix until the cream cheese is very smooth – absolutely no lumps (press the dial to pause to scrape down the bowl and paddle as often as necessary). When the cream cheese is sufficiently smooth, and the Creaming program is still running, gradually add the sugar, about $\frac{1}{4}$ cup at a time, the zest, and the salt, mixing until very smooth. When the program is complete, scrape down the bowl and paddle well and mix for additional time on Speed 6 if necessary.

While mixing on Speed 4, add the eggs, one at a time, 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 chopstick, 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 cutting 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*

PIE CRUSTS AND PIES

Basic Flaky Pastry Dough

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 fine sea 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 fine sea 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**
- 4 to 8 tablespoons ice water**

Put flour and salt into the Cuisinart® mixing bowl. Attach the chef's whisk and select the Dry Ingredient Mixing program.

Distribute butter and shortening bits evenly over flour mixture. Replace the chef's whisk with the mixing paddle and 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 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 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 (ginger snaps, chocolate cookies, vanilla wafers or graham crackers)**
- 2 to 3 tablespoons granulated sugar (to taste, depending on cookies chosen)**
- ⅛ teaspoon fine sea 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 chef's whisk and select the Dry Ingredient Mixing program. When done, replace the chef's whisk with the flat mixing paddle. While mixing on Speed 3, slowly add melted butter and mix until crumbs are fully 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 Pastry Dough (page 34), 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 Pastry pie crust ready to fill.

Prepare the lemon filling. Place 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.

Prepare 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 well mixed (there should be no lumps of cream of tartar). 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 broiling 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 34)
1 recipe Chocolate Glaze/Ganache (page 43)
1 recipe Simple Chocolate Mousse (page 43)
1 recipe Whipped Cream (page 44)
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

CAKES AND CUPCAKES

Golden Yellow Cake

This is the basic yellow cake everyone remembers and loves, and it is nearly as simple as making one from a package. Pair with our Chocolate Frosting on page 42 to make a great cake for any occasion.

Makes two 9-inch layers; 12 servings

Unsalted butter, softened, for greasing pans

- 3 cups cake flour, not self-rising**
- 1 tablespoon baking powder**
- 2 teaspoons baking soda**
- ½ teaspoon fine sea salt**
- 2 large eggs, plus 2 yolks, room temperature**
- 1⅓ cups granulated sugar**
- 2 teaspoons pure vanilla extract**
- 1 cup vegetable oil**
- ½ cup buttermilk, room temperature**

Preheat oven to 350°F. Coat two 9-inch round cake pans with the softened butter and line with parchment paper. Reserve.

Put the flour, baking powder, baking soda, and salt in the Cuisinart® mixing bowl. Attach the chef's whisk and select the Mixing setting and the Dry Ingredient Mixing program. Remove and reserve in a separate bowl.

Put the eggs and sugar into the Cuisinart® mixing bowl. Mix on Speed 6 until light and fluffy, about 2 minutes. Add the vanilla extract and mix until incorporated. 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 ⅓ of the reserved dry ingredients to the bowl containing the wet ingredients and mix until incorporated. Add ½ of the buttermilk and mix until incorporated. Repeat, ending with the dry mixture. Scrape entire bowl as necessary. Pour half of the batter into each of the prepared pans. Bake until cakes are golden, the 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 analysis per serving
(1 slice based on 12 servings):*

*Calories 396 (45% from fat) • carb. 51g • pro. 5g • fat 20g
sat. fat 2g • chol. 32mg • sod. 462mg • calc. 396mg
fiber 1g*

Deep Chocolate Layer Cake

Frost this rich chocolate cake with our Cream Cheese Frosting on page 42.

Makes two 9-inch cakes; 12 servings

Unsalted butter, softened, for greasing pans

- 5 ounces bittersweet chocolate, chopped**
- ¾ cup unsweetened cocoa powder**
- 1½ teaspoons instant espresso powder**
- ¾ teaspoon baking soda**
- 1 cup boiling water**
- 2 cups unbleached, all-purpose flour**
- ¾ cup granulated sugar**
- ¾ cup brown sugar**
- ½ teaspoon baking powder**
- ½ teaspoon fine sea salt**
- 1 cup vegetable oil**
- ¾ cup buttermilk, room temperature**
- 3 large eggs, room temperature**
- 1½ teaspoons pure vanilla extract**

Preheat oven to 350°F. Grease two 9-inch round cake 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.

Put the flour, sugars, baking powder, and salt together into the Cuisinart® mixing bowl. Attach the chef's whisk and select the Mixing setting and the Dry Ingredient Mixing program. Transfer to a separate bowl and reserve.

Put the oil, buttermilk, eggs, and vanilla extract into the mixing bowl. Add the cooled chocolate mixture and start to mix on Speed 1, increasing to Speed 5. Mix until very well combined, so 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*

Ginger-Orange Icebox Cake

Full of winter flavors, this simple and impressive dessert is the perfect centerpiece for any festive table.

Makes one 9-inch cake, twelve servings

- 36** ginger cookies (1 recipe Ginger Cookies, page 30)
- 2** cups heavy cream, cold
- 12** ounces Italian mascarpone cheese, cold
- ¾** cup granulated sugar
- ¼** cup milk
- ¼** cup orange zest
- 1** tablespoon orange juice
- 2** pinches fine sea salt
- 1** medium orange (to use for supreme orange slices and candied orange peel)
- 4** cups water, for the candied peel
- 3** cups granulated sugar, for the candied peel, divided

Prepare the ginger cookies as instructed, but when scooping out to bake, use a large muffin scoop instead of a traditional cookie scoop (this is about ½ cup per cookie). Press down each cookie round so it is between ⅜ and ¼ inch thick. Bake cookies for 10 minutes and allow to fully cool prior to assembling the cake.

Prepare the filling. Put the heavy cream, mascarpone, sugar, milk, zest, juice, and salt into the Cuisinart® mixing bowl. Attach the chef's whisk and mix on Speeds 1 to 2 to combine and then slowly increase to Speed 8, mixing until it forms medium-stiff peaks, no more than 5 minutes. Be sure that there are no lumps. Press the dial to pause mixing at any moment to scrape down the bowl and paddle.

Assemble the cake. Arrange the cookies flat in a 9-inch springform pan, covering the bottom as

much as possible – some cookies may need to be broken apart and then filled in to prevent too many open spaces. Spread a quarter of the mascarpone filling evenly over the cookies. Place another layer of cookies on top, lying flat and touching, followed by another quarter of the cream. Continue layering cookies and cream until there are 4 layers of each, ending with a layer of cream. Smooth the top, cover with plastic wrap, and refrigerate overnight.

While the cake is chilling, prepare the toppings. First, supreme the orange. This means to remove the inner fruit of the orange by cutting away all of the peel and pith and removing it from the membranes. To do this, take a very sharp knife and cut the top and bottom of the orange peel off to make both sides flat. Then, very carefully cut all of the rind and pith away from the fruit so it makes a nice round fruit where only the flesh of the orange is showing. Reserve the rind. Next, cut along each membrane of the orange segments to remove the inner segments away from the membranes – they should come out rather easily. Remove the inner fruit and reserve in a separate bowl.

Next, prepare the candied orange peel. From the peel that was cut from the fruit, cut away the bitter white pith. Then cut the peel into small strips (longer ribbon-like strips come out nicely). Put 2 cups of the water into a saucepan and bring to a boil. Add the orange peels and boil for 10 to 15 minutes, until they are very soft, but not falling apart. Drain, rinse, and then lay out to dry. Put the sugar and remaining 2 cups of water into the saucepan. Bring to a boil and cook until the sugar is just dissolved. Add the dried peels and return to a boil. Reduce the heat to bring the liquid to a simmer and cook until the peels are nicely coated with the sugar syrup, about 40 minutes.

While the orange peels are cooking, put a cooling rack into a baking pan to catch any excess sugar and dry out the peels. Put the remaining cup of sugar into a shallow bowl.

Once the cooked peels are ready, use a small strainer to remove from the saucepan and gently toss in the granulated sugar. Remove and place on the cooling rack, being sure the strips are not touch one another. Allow to stand at room temperature until dry.

Once the cake is fully chilled, remove from the springform pan (use a paring knife or offset spatula to assist in separating it from the sides

of the pan). Top with the orange supremes and candied peels.

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

Birthday Sheet Pan Cake with No-Fuss Vanilla Frosting

The cake of every kid's dreams, or possibly the nostalgia cake for the grown-ups out there. This fun cake will definitely make the next birthday even more celebratory. We provide instructions on how to make it a simple sheet cake, but it can also be made using two 9-inch round cake pans and be made into a traditional layer cake.

Makes 1 sheet cake (16 servings)

Cake:

- 2 cups cake flour, not self-rising
- 1 tablespoon baking powder
- $\frac{3}{4}$ teaspoon fine sea salt
- 2 large eggs, room temperature
- 2 large egg yolks, room temperature
- $1\frac{3}{4}$ cups granulated sugar
- 2 teaspoons pure vanilla extract
- 1 cup vegetable oil
- $1\frac{1}{2}$ cups buttermilk, room temperature
- $\frac{1}{2}$ cup rainbow sprinkles mixed with 1 tablespoon flour

Frosting:

- 8 tablespoons (1 stick) unsalted butter, room temperature
- 4 ounces cream cheese, room temperature
- 4 cups confectioners' sugar, sifted
- Pinch fine sea salt
- 4 tablespoons whole milk, room temperature
- $\frac{1}{4}$ teaspoon pure vanilla extract
- $\frac{1}{4}$ cup rainbow sprinkles

Coat a $\frac{1}{2}$ -sheet baking pan with cooking spray and line with parchment paper. Reserve. Preheat oven to 350°F with the rack in the middle position

Put the flour, baking powder, baking soda, and salt in the Cuisinart® mixing bowl. Attach the chef's whisk and select the Mixing setting and the Dry Ingredient Mixing program. Remove and reserve in a separate bowl.

Put the eggs, yolks, and sugar into the Cuisinart® mixing bowl. Mix on Speed 6 until light and fluffy, about 2 minutes. Add the vanilla extract and mix until incorporated. 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 $\frac{1}{3}$ of the reserved dry ingredients to the bowl and mix until incorporated. Add $\frac{1}{2}$ of the buttermilk and mix until incorporated. Repeat, ending with the dry mixture. Scrape entire bowl as necessary. Add the sprinkles and mix on Speed 1 until just incorporated. Pour the batter into the prepared pan. Bake until golden, edges start to pull away from the sides of the pan and the center springs back to the touch, about 20 minutes. Remove and cool to room temperature.

While the cake is cooling, prepare the frosting. Be sure that the mixing bowl and paddle are clean and dry. Put the butter and cream cheese into the mixing bowl. Using the flat mixing paddle, mix on Speeds 3 to 4 to soften and fully combine, about 1 minute. Add the sugar, salt, milk, and vanilla extract and mix, starting on Speed 1 and gradually increasing to Speed 6 until light and fluffy. Press the dial to pause as necessary to scrape the entire bowl and paddle.

Once the cake is cool, spread the frosting on top and then evenly decorate with the sprinkles. Slice and serve! If preparing the 9-inch layer cake, then assemble as you would for a layer cake, by spreading between the two layers, or 4 halves (dividing each cake into two layers). Decorate as desired.

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

Chocolate Chip Cookie Cake

For those chocolate chip cookie lovers, here is a giant, soft-in-the-middle cookie. It is best eaten the same day, but if wrapped well can be enjoyed up to two days (refrigerate if topping with whipped cream).

Makes one 9-inch cookie cake, about 12 servings

- Nonstick cooking spray or softened butter for greasing the pan**
- $2\frac{1}{4}$ cups unbleached, all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon kosher salt

- ½ **teaspoon espresso powder**
- 16 tablespoons (2 sticks) unsalted butter, cut into 1-inch pieces, room temperature**
- 1 cup packed light brown sugar**
- ½ **cup granulated sugar**
- 2 large eggs, room temperature**
- 1½ teaspoons pure vanilla extract**
- 2 cups mixed chocolate chips (semisweet, bittersweet, white chocolate)**
- Flake sea salt, for sprinkling**
- ½ **cup whipped cream, for decorating**
- 2 tablespoons rainbow sprinkles, for decorating**

Coat a 9-inch round cake pan with the softened butter or nonstick cooking spray. Line the bottom of the pan with parchment paper. Reserve.

Put the dry ingredients into the Cuisinart® mixing bowl. Attach the chef's whisk and select the Dry Ingredient Mixing program. Transfer to a separate bowl. Reserve.

Put the butter and sugars into the mixing bowl. Attach the flat mixing paddle and select the Creaming program. Press the dial to pause the program as necessary to scrape the entire bowl and paddle. The mixture should be light and fluffy by the end of the program. It may not need the full program time, so keep an eye on the mixture and stop when it is nice and creamy. Once the butter and sugars are nicely mixed, stop and scrape the bowl well.

Set 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. 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 chips. Increase to Speed 3 and mix just until fully incorporated.

Transfer the dough to the prepared cake pan and press to evenly cover the pan. Wrap well and transfer to a freezer for a minimum of 3 hours, up to overnight.

Preheat oven to 350°F with rack in middle position. Transfer the frozen cookie cake in the pan to preheated oven and bake until the cookie cake is just set (it will look dry on top, but still be soft), about 30 minutes. Remove and sprinkle with the flaked sea salt. Once cool remove from pan. Decorate as desired with the whipped cream and sprinkles.

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

Key Lime Mini Cheesecakes

Key limes can be found in many grocery stores. They are a smaller, sweeter, type of lime, but if they cannot be found, substituting with traditional limes will work, it will just be a bit more sour.

Makes 12 individual 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 Cuisinart® mixing bowl and fit with the paddle attachment.

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*

Gluten-Free Golden Cupcakes

These cupcakes pair very nicely with our Dairy-Free Vanilla Frosting (page 42)

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 fine sea salt**
- 1½ cups agave nectar**
- ½ cup olive oil**
- ¾ cup butternut squash purée**
- 2 tablespoons pure vanilla extract**
- 1 teaspoon white vinegar**

Lightly coat a standard 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 chef's whisk and select the Dry Ingredient Mixing program.

With the mixer running on Speed 3, 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 44) and fresh berries for a light and delicious summer dessert.

Makes one 9-inch cake, 12 servings

- 1½ cups granulated sugar, divided**
- 1¼ cups cake flour**
- 12 large egg whites**
- 1¼ teaspoons cream of tartar**
- ¼ teaspoon fine sea 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 mixing on Speed 12, slowly add remaining ¾ cup of granulated sugar and vanilla extract and continue to mix 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

FROSTINGS, ICINGS, MOUSSES, AND FILLINGS

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 fine sea 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.

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 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.

Use immediately or store in an airtight container in the refrigerator for up to 10 days. Bring to room temperature after refrigeration.

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 fine sea salt**
- 5 sticks (1¼ pounds) unsalted butter, cold and cut into ½-inch cubes, room temperature**
- 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. Once 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 in the refrigerator for up to 10 days. Bring to room temperature after refrigeration.

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 fine sea 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 ease of spreading.

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

- 1 pound (two standard 8-ounce packages) cream cheese, room temperature**
- 8 tablespoons (1 stick) unsalted butter, cut into 1-inch pieces, room temperature**
- 5½ cups confectioners' sugar, sifted**
- ¼ teaspoon kosher salt**
- 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 40).

Makes about 2 cups

- 1 cup non-hydrogenated vegetable shortening**
- 2 cups confectioners' sugar, sifted**
- 1 tablespoon pure vanilla extract**
- ¼ teaspoon fine sea 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 color 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 mixing until soft peaks form, about 2 minutes.

Use immediately or cover the bowl with a damp cloth so the icing does not harden. 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**
- $\frac{3}{4}$ cup heavy cream**
- 3 tablespoons unsalted butter, cut into 1-inch pieces**
- Pinch fine sea salt**

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.

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 cube at a time, and whisk until fully incorporated and shiny. Add the salt and stir to combine.

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® 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**
- $1\frac{3}{4}$ cups heavy cream, divided**
- 1 tablespoon pure vanilla extract**
- Pinch fine sea salt**
- 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, salt, and brandy or liqueur (if using).

Add the remaining cream to the mixing bowl of the Cuisinart® Stand Mixer. Attach the whisk and select the Whipping Cream program. Allow to mix until soft peaks have formed, this may happen before the end of the program.

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 2 days

*If using the mousse to fill a pie, pour mixture directly into cooled pie crust, as in our Chocolate Cream Pie on page 37.

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 select the Whipping Cream program. Once bubbles start to form, gradually add the confectioners' sugar and vanilla extract.

Stop the mixer once the desired stiffness of whipped cream has been achieved.

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*

Whipped Coffee

Made from only a few ingredients, the whipping of instant coffee, sugar, and hot water turns into an incredible foam-like dessert, which is typically served over a glass of ice-cold milk but also excellent either topped on hot or iced coffee, eaten with a spoon, or put on top of cake or ice cream.

Makes about 3½ cups

- ½ cup instant coffee or espresso
(fine granules are better than large)**
- ⅓ cup granulated sugar**
- ½ cup hot water**
- Pinch fine sea salt**
- Shaved chocolate, optional**

Put all of the ingredients into the Cuisinart® mixing bowl. Attach the chef's whisk and begin mixing on Speed 3. Gradually increase to Speed 12 and continue to mix until very fluffy and foamy, about 6 minutes.

Spoon over a glass of ice and milk, ice cream, or cake. Top with some shaved chocolate for an extra sweet treat.

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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Stamford, CT 06902

Printed in China

21CE077654

IB-14590-ESP