

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electric shock, do not immerse cord, plugs, or fryer body in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool, before putting on or taking off parts and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is has been damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment.
7. The use of accessory attachments not recommended or sold by Hamilton Beach/Proctor-Silex, Inc. for use with this model may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving fryer containing hot oil.
12. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended purpose.
14. To reduce the risk of injury, do not fill oil above max fill mark.
15. Never leave appliance unattended while in use.

SAVE THESE INSTRUCTIONS

CONSUMER SAFETY INFORMATION

This appliance is intended for household use only.

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

To avoid an electrical circuit overload do not use another high wattage appliance on the same circuit with the fryer.

BEFORE FIRST USE: Wash basket, lid (with all filters removed) and oil reservoir according to directions in "Cleaning Your Fryer" on page 6.

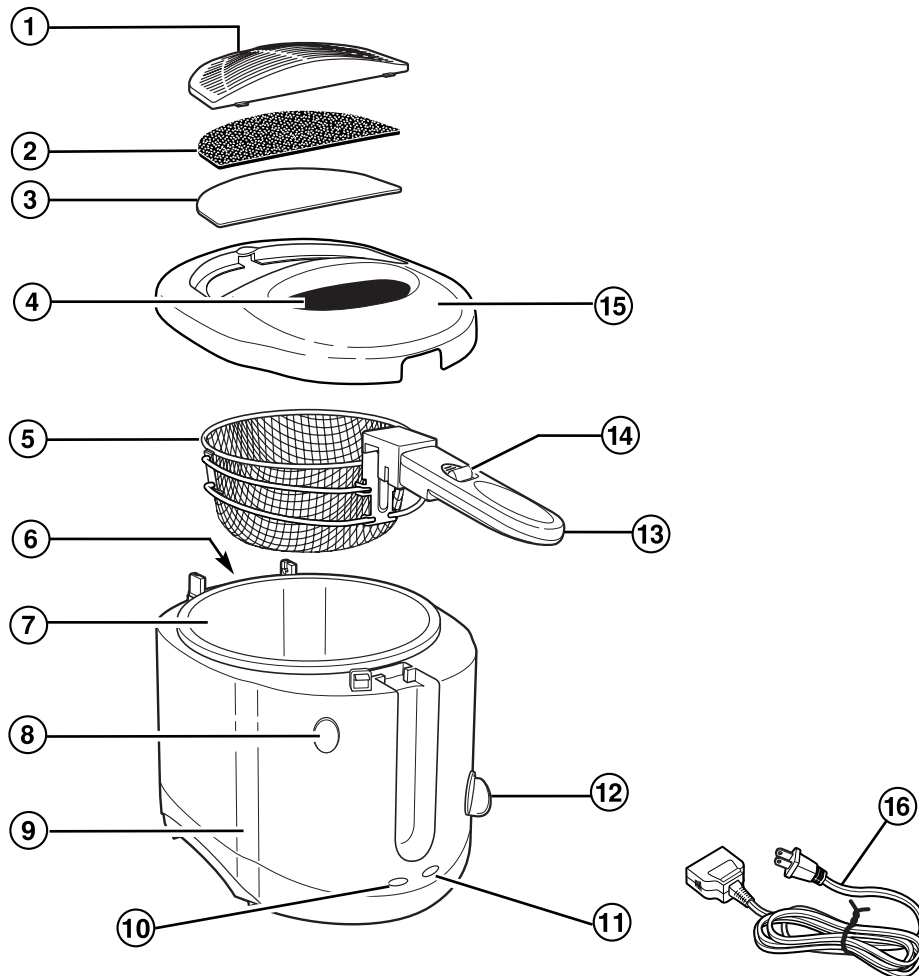
CAUTION: Do not immerse fryer, cord or plugs in water or other liquid.

WARNING: Serious Hot-Oil burns may result from a Deep-Fat Fryer being pulled off a countertop. Do not allow the cord to hang over the edge of the counter when it may be grabbed by children or become entangled with the use.

DO NOT USE WITH AN EXTENSION CORD.

Parts and Features

- | | |
|---|--|
| 1. Removable Filter Cover | 9. Plastic Exterior |
| 2. Charcoal Odor Filter | 10. Power Light |
| 3. Washable Grease Filter | 11. Ready to Cook Light |
| 4. View Window | 12. Adjustable Thermostat/
Power Switch |
| 5. Frying Basket | 13. Handle |
| 6. Removable Condensation Trap
(located on back) | 14. Handle Lock Release |
| 7. Oil Pot | 15. Removable Lid |
| 8. Lid Release (OPEN) Button | 16. Magnetic Cord Assembly |



Frying

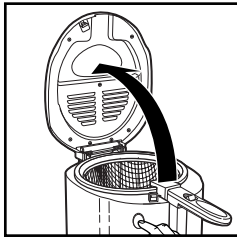
⚠ WARNING

Burn Hazard

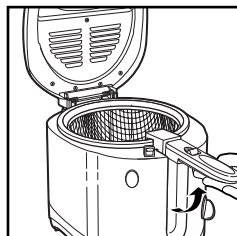
- Never fill oil above MAX fill mark.
- Never move fryer when it is in operation or when fryer contains hot oil.

Failure to follow these instructions may result in serious burns as hot oil may spill from fryer.

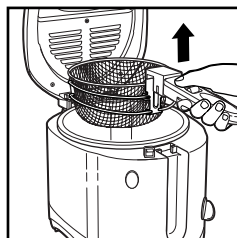
1. Place fryer on a stable, level, heat-resistant surface out of reach of children.
2. Press the Lid Release (OPEN) Button to open the lid.



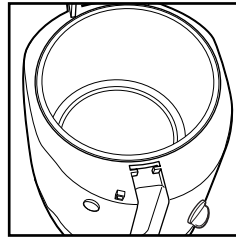
3. Lift handle to raise basket to highest position until **firmly locked** into place.



4. Remove the basket from the fryer.

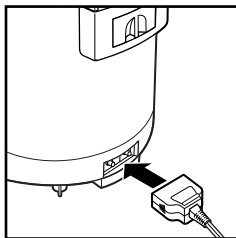


5. Fill fryer with not less than 4 to not more than 6 cups of oil to the top indicator mark on the oil pot.



WARNING: Never operate fryer without oil in oil pot.

6. Attach magnetic end of cord assembly to fryer socket. Magnetic end of cord will only go in one way. Be careful not to disturb the magnetic connection when plugging cord



into electrical outlet.

NOTE: The magnetic force is relatively low to ensure that the cord will break away in the event of being inadvertently pulled; thereby, preventing the deep fryer from being pulled off a countertop.

7. Close lid. Set temperature control to the desired setting. Preheat the fryer until the Ready to Cook Light comes on (10 to 15 minutes). For more information on temperature selection, check the food's package or the Frying Chart on page 5.

The Ready to Cook Light will come on when the oil has reached the preset temperature.

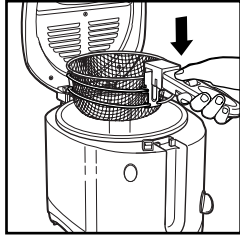
8. **To fry unbattered food**, place food in basket and proceed with step 9.

To fry battered foods, proceed with steps 9 and 10 to lower the basket into the oil, then carefully drop the food directly into the oil.

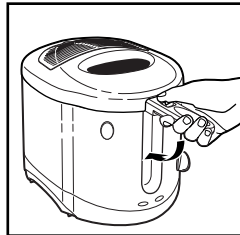
NOTE: Do not exceed maximum amount of food to be fried in one batch. See the Frying Chart for more information.

Frying (cont.)

9. Press Lid Release (OPEN) Button to open lid. Carefully place basket in fryer and close lid.



10. Pull Handle Lock Release Button and carefully lower basket to lowest position.



11. Close lid.

NOTE: Never allow oil in oil pot to boil dry.

Frying Tips:

- The Ready To Cook Light may go out after frying a batch of food. When the oil has reached the selected temperature, the Ready To Cook Light will come back on. The unit is now ready to fry the next batch of food.
- Lift the basket handle slightly when pulling the Handle Lock Release Button. This will allow the Button to pull more smoothly.

Frying Chart

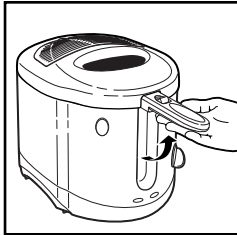
NOTES:

- Fry foods listed below for the suggested amount of cooking time and until **golden brown**.
- Food will float to top of oil when it is done.

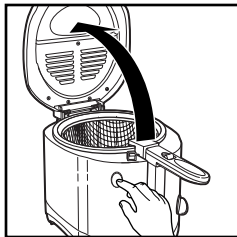
FOOD	FRYING TEMPERATURE	COOKING TIME
Vegetables	350°F	2 to 3 minutes
Fish	350°F	2 to 3 minutes
Shrimp (8)	350°F	2 to 3 minutes
Oysters (12)	350°F	2 minutes
Beef (single layer)	375°F	3 to 5 minutes
Chicken (single layer)	375°F	2 to 3 minutes
French Fries (single layer)	375°F	15 minutes
Egg Rolls (3)	375°F	3 minutes
Doughnuts (2)	375°F	3 minutes
Fruit Pies (2)	350°F	4 minutes
Fritters (8-10)	375°F	3 minutes

After Frying

1. Lift handle to raise basket until it is **firmly** locked into place.



2. Press Lid Release Button to open lid.



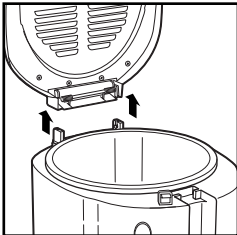
CAUTION:
Escaping steam may cause burns to hands or fingers. Open lid carefully.

3. Carefully remove basket from fryer. **Do not** place thumb on Handle Lock Release Button. Shake basket over fryer to remove excess fat. Place fried food in a bowl or colander lined with paper towel.
4. Unplug appliance after use.

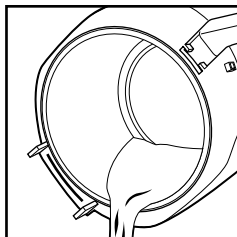
NEVER LEAVE FRYER UNATTENDED WHILE IN USE.

Cleaning Your Fryer

1. Wait until oil has cooled.
2. Remove lid by grasping on each side and lifting straight up.

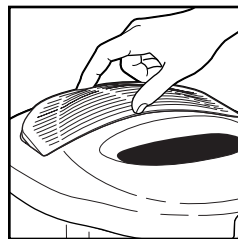


3. Remove basket from fryer and pour out oil. Wipe all excess oil or oil film from oil pot.



4. Clean the housing and pot with hot, soapy water. Do not immerse the unit in water.

5. Remove filter cover then remove charcoal filter and set aside. Do not wash the charcoal filter.



6. Remove the grease filter and wash it in hot, soapy water. Let the filter dry thoroughly before putting it back in the lid.

7. Clean the lid, and basket in hot, soapy water.

Frying Tips

Frying Oil

- Use a frying oil that is high in unsaturated fats such as vegetable, corn, or peanut oil.
- DO NOT mix two different types of oil.

Changing the Oil

- Change oil regularly to maintain optimum frying and flavor quality.
- Oil used for french fries can be used 10 to 12 times before changing if the oil is filtered after each use. Cheesecloth or paper towel may be used as a filter. Oil used for food that is high in protein (such as meat or fish) should be changed more often.
- Do not use oil for longer than six months and always follow the instructions on the package.
- DO NOT add fresh oil to used oil.
- Always change the oil if it starts to foam when heated, when it has a strong smell or taste, or when it turns dark and/or syrupy.

Disposing of Oil

- Pour cool oil into its original (resealable) empty plastic bottle.

Frozen Food

- Food from the freezer will cool the oil considerably when it is added. Because it will not sear right away, the food may absorb too much oil. To help prevent this, allow the frozen food to partly defrost at room temperature then shake off as much ice and water as possible before adding to hot oil. Also, do not fry large quantities at one time.

Basket Usage

- Battered foods should be carefully dropped directly into the oil. Lower the basket and carefully drop each piece of battered food into the hot oil. Lift basket to remove fried foods.

Troubleshooting

PROBLEM	Things TO CHECK
Fried food does not have a golden brown color and/or is not crispy.	<ul style="list-style-type: none">• The selected temperature is too low or the food has not been fried long enough. Check food package or Frying Chart for correct temperature or preparation time.• There is too much food in the basket. Never fry too much food at one time. See the food package, Frying Chart or recipe for correct frying amount. The food pieces may be too thick to fry adequately.• Volume of oil is too low.

Troubleshooting (cont.)

PROBLEM	Things TO CHECK
Fryer gives off a strong, unpleasant odor.	<ul style="list-style-type: none"> • The grease filter is saturated. Remove the lid and clean the lid and grease filter in hot, soapy water. • The oil isn't fresh. Change the oil. Filter oil regularly to keep it fresh longer. • The type of oil is not suitable for deep-frying food. Use good quality frying oil. Do not mix two different types of oil.
Unit does not heat.	<ul style="list-style-type: none"> • Ensure magnetic cord assembly is properly attached to the fryer socket. • Ensure electrical cord assembly is plugged into electrical outlet.
During frying, the oil spills over the edge of the fryer.	<ul style="list-style-type: none"> • There is too much oil in the fryer. Make sure that the oil does not exceed the maximum level mark. • The food contains too much liquid. Dry food thoroughly before placing it in the fryer. Follow the instructions in the "Frying" section on page 4. • There is too much food in the frying basket. Do not fry more food at one time than the quantities indicated on the food package or the Frying Chart.
The oil foams too much during frying.	<ul style="list-style-type: none"> • The food contains too much liquid. Dry food thoroughly before placing it in the fryer. • The type of oil is not suitable for deep-frying food. Use good quality frying oil. Do not mix two different types of oil or fat. • Oil pot has not been cleaned properly. See instructions in the "Cleaning" section.
Condensation forms on viewing window.	<ul style="list-style-type: none"> • Water vapor from the food collects on window. When unit is cold, wipe a small amount of oil on inside of viewing window to prevent condensation buildup.

Recipes Check our web site for more recipes.

Coconut Shrimp

1 egg	¼ cup all-purpose flour
½ cup all-purpose flour, divided	2 cups flaked coconut
⅔ cup beer	24 shrimp
1½ teaspoons baking powder	

In medium bowl, combine egg, ¼ cup flour, beer and baking powder. Place ¼ cup flour in a small bowl and coconut in a separate bowl.

Hold shrimp by tail, and dredge in flour, shaking off excess flour. Dip in egg/beer batter; allow excess to drip off. Roll shrimp in coconut, and place on a baking sheet lined with wax paper. Refrigerate for 30 minutes.

Remove basket from fryer and heat oil to 350°F. Fry 8 shrimp at a time, turning once, for 2 to 3 minutes, or until golden brown. Using a wooden slotted spoon or tongs to remove shrimp and place on paper towels to drain. **Makes 6 servings.**

Deep-Fried Shrimp

2 pounds large shrimp, peeled and deveined	8 eggs, beaten
1 teaspoon salt	1½ cups all-purpose flour
1 teaspoon ground black pepper	1 teaspoon baking powder

In a medium size mixing bowl combine shrimp, salt and pepper; stir. In another medium size mixing bowl stir together eggs, flour and baking powder. Place a pound of shrimp into the batter, and stir to coat.

Remove basket from fryer and heat oil to 350°F. Carefully slide one shrimp at a time into the preheated oil. Fry 8 shrimp at a time, turning once, for 2 to 3 minutes, or until golden brown. Use a wooden slotted spoon or tongs to remove shrimp and place on paper towels to drain. **Makes 4 servings.**

Deep-Fried Oysters

½ cup all-purpose flour	12 ounces shucked oysters, drained
1 teaspoon salt	2 eggs, lightly beaten
½ teaspoon ground black pepper	¾ cup fine bread crumbs
1 teaspoon seafood seasoning	

Combine flour, salt, black pepper and seafood seasoning. Dredge oysters in flour mixture, dip in egg and roll in breadcrumbs.

Heat deep fryer to 350°F. Place one layer of oysters in the basket at a time. Carefully lower basket into hot oil and cook until golden brown, about 2 minutes. Drain briefly on paper towels. Serve hot. **Makes 4 servings.**

Buffalo Chicken Wings

24 chicken wings	1 cup hot pepper sauce
4 tablespoons butter	1 teaspoon salt
2 tablespoon distilled white vinegar	1 teaspoon pepper

Heat oil to 375°F. Place 1 layer of wings into the fryer basket and carefully lower basket into the preheated oil. Deep fry chicken wings in oil until done, (about 10 minutes), Remove from fryer, drain on paper towels.

In a large saucepan, over medium heat, melt butter. Add vinegar, hot sauce, salt and pepper, stir. Add cooked chicken to sauce and stir over low heat to coat. The longer the wings simmer in the sauce, the hotter they will be. Remove from sauce and serve while warm. **Makes 4 servings.**

Chicken Fingers

3 pounds skinless, boneless chicken breast halves, cut into ½ inch strips	1 cup seasoned breadcrumbs
1 egg, beaten	1 teaspoon salt
1 cup buttermilk	1 teaspoon paprika
½ teaspoons garlic powder	¼ teaspoon black pepper
1 cup all-purpose flour	1 teaspoon baking powder

Place chicken strips into a large, resealable plastic bag. In a small bowl, mix the egg, buttermilk and garlic powder. Pour mixture into bag with chicken, seal and gently shake to coat. Refrigerate at least 2 hours or over night.

In another large, resealable plastic bag, mix together the flour, bread crumbs, salt, paprika, pepper and baking powder. Remove chicken from refrigerator, and drain. Place chicken in flour mixture bag. Seal, and gently shake to coat.

Heat oil to 375°F. Place 1 layer of breaded chicken strips into the fryer basket and carefully lower basket into the preheated oil. Fry until golden brown and juices run clear (2 to 3 minutes). Drain on paper towels. **Makes 6 servings.**

Fried Chicken

1 (4-pound) whole chicken cut into 8 pieces	1 teaspoon poultry seasoning
1 cup all-purpose flour	½ teaspoon salt
1 teaspoon paprika	1 teaspoon ground black pepper

In a large resealable plastic bag, combine flour, paprika, poultry seasoning, salt and pepper. Wash chicken and place 2 to 3 pieces to the flour mixture. Shake bag gently to coat chicken, remove from bag and let set for 10 minutes.

Heat oil to 375°F. Place 1 layer of chicken into the fryer basket and carefully lower basket into the preheated oil Fry until meat has reached and internal temperature of 180°F. and breading is golden brown (about 20 minutes). Drain on paper towels. **Makes 8 servings.**

Vietnamese Egg Rolls

1 pound ground pork	¼ teaspoon of seasoning salt
3 medium mushrooms, diced	⅓ teaspoon sugar
¼ cup carrots, diced	1 egg, slightly beaten
1 small onion, diced	1 bag egg roll wrappers
½ teaspoon salt, optional	1 bag of angel hair pasta
¼ teaspoon pepper	(Vietnamese clear type)

Substitutions: Replace pork with 1 (6-ounce) can of drained crab meat or ½ pound cooked salad shrimp.

Soak pasta in hot water until soft, rinse under water and drain. Dice mushrooms, carrots and onion into small pieces. Mix meat, mushrooms, carrots, onion, salt, pepper, seasoning salt, sugar and egg together.

Place approximately 2 tablespoons of filling in the middle of each wrapper, spreading out but not getting too close to the edges. Brush edges with egg. Fold one corner in just beyond center. Fold corners on either side into center, overlapping one another slightly. Then roll down remaining corner to form cylinder. Cover with damp cloth.

Heat oil to 375°F. Fry egg rolls, three at a time, until wrappers are crisp and golden brown. Drain on paper towels, serve warm. **Makes 24 egg rolls.**

Crispy Spicy Beef

¼ cup cornstarch	1 tablespoon chili paste
1 teaspoon salt	¼ cup water
¼ teaspoon black pepper	1 tablespoon ginger
12 ounces flank steak, thinly sliced	1 tablespoon vegetable oil
4 tablespoons soy sauce	2 cloves garlic, chopped
1 tablespoon white vinegar	¼ cup sliced onion
2 tablespoons honey	¼ cup diced red bell pepper
6 tablespoons granulated sugar	

Heat oil to 375°F. In a resealable plastic bag, combine cornstarch, salt, and pepper. Mix thoroughly. Add steak slices to cornstarch mixture and shake bag to lightly coat. Place one layer of breaded steak strips into the fryer basket and carefully lower basket into the preheated oil. Deep fry steak slices until golden brown, about 3 to 5 minutes. Remove from oil and set aside. In a medium saucepan, combine soy sauce, vinegar, honey, sugar, chili powder, water, and ginger. Mix well and cook over medium heat until sugar has dissolved. Heat a wok or deep frying pan over medium-high heat. Add one tablespoon of oil and quickly sauté the onion, garlic, and red pepper for 30 seconds. Add sauce mixture and cook another 30 seconds. Add strips of fried steak and toss to heat through and coat with sauce. **Makes 4 servings.**

Jalapeño Poppers

10 jalapeño peppers	Salt and pepper to taste
1 cup cream cheese, softened	3 eggs, beaten
2 tablespoons chopped fresh cilantro	1 cup Italian-style seasoned bread crumbs
1 tablespoon minced garlic	

In a medium bowl, whip together cream cheese, cilantro, garlic, salt and pepper. Place eggs in a small bowl. Place Italian-style seasoned breadcrumbs in a small bowl. Wash jalapenos. Cut off tops to remove stems and remove seeds. Stuff each with equal amounts of the cream cheese mixture. Roll in the eggs, then coat with breadcrumbs.

Heat oil to 375°F. In batches, deep fry stuffed, coated jalapenos in preheated oil for 5 minutes, or until golden brown. Drain on paper towels. **Makes 10 servings.**

Onion Petals

1 egg	½ teaspoon garlic powder
1 cup milk	¼ teaspoon dried thyme
1 cup all-purpose flour	¼ teaspoon dried oregano
1 teaspoons salt	⅛ teaspoon ground cumin
1½ teaspoons cayenne pepper	1 medium onion
½ teaspoon ground black pepper	

Beat egg and combine it with milk in a bowl large enough to hold the onion. In another bowl, combine flour, salt, cayenne pepper, black pepper, garlic powder, thyme, oregano, and cumin.

Prepare the onion: cut approximately ¾ to 1 inch off of the top and bottom of the onion, remove skin. Using a large, sharp knife, slice down the center of the onion about ¾ of the way down, until you have 16 sections. Go back and cut all the way through.

Dip the onion petals in the milk mixture, and then coat well with the flour mixture. Once you have coated all of the petals well, dip it into the milk and into the flour mixture again. Place in the refrigerator for at least 15 minutes while preheating the oil.

Preheat the oil to 350°F. Fry the petals in the oil for 2 to 3 minutes or until golden brown. Remove from oil and let drain on paper towels. Serve while warm and with dipping sauce. **Makes 6 servings.**

Dipping Sauce

½ cup mayonnaise
¾ tablespoon ketchup
2 tablespoons cream-style horseradish sauce
¼ teaspoon paprika
¼ teaspoon salt
1 pinch ground black pepper
1 pinch cayenne pepper

Combine mayonnaise, ketchup, horseradish, paprika, salt, a pinch black pepper, and a pinch cayenne pepper in a small bowl and refrigerate until needed.

Homemade French Fries

4 large potatoes peeled and cut into strips

Place fries in a medium-size bowl of cold water and allow to soak 15 minutes. Preheat the oil to 375°F. Drain fries well and fill basket no more than ½ full. Carefully lower basket into fryer and fry 15 minutes or until tender. Drain on paper towels, serve warm. **Makes 4 servings.**

Hush Puppies

2 cups cornmeal	1½ cups milk
1 cup all-purpose flour	½ cup water
3 teaspoons baking powder	1 egg, beaten
1½ teaspoons salt	1 cup chopped onion

Remove basket from fryer and heat oil to 375°F.

In a large mixing bowl, combine corn meal, baking powder, salt, milk, and water. Mix in egg and chopped onion.

Use a small ice cream scoop or teaspoon to carefully drop batter into preheated oil. Cook 8 or 10 at a time for 5 minutes or until golden brown. Turn occasionally for even browning. Remove from oil with a wooden slotted spoon, and place on paper towels to drain. **Makes 12 servings.**

Beer Batter

Perfect for fried vegetables. Try carrots cut into thick strips, onions sliced into rings, whole fresh mushrooms, or a bell pepper sliced into rings.

1 cup all-purpose flour	½ teaspoon ground black pepper
1 egg, beaten	1½ cups beer
½ teaspoon garlic powder	

In a small mixing bowl add flour, egg, garlic powder, and black pepper. Stir in one cup beer (you can add more than one cup to obtain your desired texture).

Remove basket from fryer prior to heating oil. Heat oil. Carefully place a few items into the preheated oil at a time. Fry until golden brown on all sides, use a wooden slotted spoon or tongs to remove from oil. Drain on paper towels.

Tempura Batter

Commonly used as a breading for fish or seafood.

¼ cup all-purpose flour	¼ teaspoon salt
⅓ cup ice water	¼ teaspoon white sugar
¼ cup cornstarch	1 teaspoon shortening
1 egg yolk	½ teaspoon baking powder

In a medium bowl, mix together all-purpose flour, ice water, cornstarch, egg yolk, salt, white sugar, shortening and baking powder. Remove basket from fryer prior to heating oil. Carefully place a few items into the preheated oil at a time. Fry until golden brown on all sides, use a wooden slotted spoon or tongs to remove from oil. Drain on paper towels.

Corn Fritters

1 cup sifted all-purpose flour	½ cup milk
1 teaspoon baking powder	1 tablespoon shortening, melted
½ teaspoon salt	1 (12-ounce) can whole kernel corn, drained
¼ teaspoon white sugar	Confectioners sugar (optional)
1 egg, lightly beaten	

In a medium bowl, combine flour, baking powder, salt and sugar. Beat together egg, milk, and melted shortening; stir into flour mixture. Add corn; stir to mix.

Remove basket from fryer and heat oil to 375°F. Use a small ice cream scoop or a teaspoon to carefully drop batter into preheated oil. Cook 8 to 10 at a time. Turn for even browning on both sides. Cook for three minutes or until golden brown. Drain on paper towels and dust with confectioners sugar, if desired. Serve warm. **Makes 8 servings.**

Funnel Cakes

1½ cups milk	½ teaspoon ground cinnamon
2 eggs	½ teaspoon salt
2 cups all-purpose flour	½ cup confectioners sugar for dusting
1 teaspoon baking powder	

Remove basket from fryer prior to heating oil. Heat oil to 375°F. In a large bowl, beat milk and eggs together. Combine flour, baking powder, cinnamon and salt. Stir into the egg mixture until smooth.

While covering the funnel hole with one hand, pour in 1 cup of batter. Start from the center in a swirling motion to make a 6 or 7 inch round. Fry on both sides until golden brown, about 2 to 3 minutes. Remove and drain on paper towels. Sprinkle with confectioners sugar and serve while warm. **Makes 3 large or 6 small cakes.**

Easy Fried Fruit Pies

2 refrigerated piecrusts
1 can prepared fruit pie filling (of your choice)

Unfold piecrust and cut horizontally then again vertically to make 4 triangular pieces. Spoon 2 tablespoons of filling onto pastry and fold in half. Seal pastry with a fork dipped in cold water.

Preheat oil to 350°F. Place only one layer at a time in the basket and lower into the preheated oil. Turn for even browning on both sides. Cook for 2 minutes per side or until golden brown. Drain pies on paper towels. **Makes 8 servings.**

Quick and Easy Doughnuts

1 (10 ounce) can refrigerated buttermilk biscuit dough
1 cup confectioners sugar

Separate the biscuits and cut a hole in the middle of each one to make a doughnut shape.

Heat oil to 375°F. Carefully slide doughnuts into hot oil. Fry until golden brown on both sides, about 2 to 3 minutes. Remove from hot oil, to drain on a wire rack. Sprinkle with confectioners sugar or dip into a glaze while still hot, and set onto wire racks to drain off excess. Keep a cookie sheet, tray or wax paper under racks for easier clean up. **Makes 10 doughnuts.**

Chocolate Cake Doughnuts

2 tablespoons shortening
1 cup white sugar
2 eggs
½ cup cocoa
1½ teaspoons vanilla extract
1 cup sour milk or buttermilk

¾ cups all-purpose flour
1 teaspoon soda
½ teaspoon salt
½ teaspoon cream tartar
White sugar for topping

Beat shortening, sugar, and eggs together until creamy. Mix in cocoa. In a separate bowl combine vanilla and milk. Stir into sugar mixture. Combine flour, baking powder, baking soda, salt, and cream of tartar in a large bowl. Stir into liquid mixture. Chill for two hours or overnight. Roll out half the dough on a lightly floured board to a ½-inch thickness. Cut into doughnuts.

Heat two inches of oil to 375°F. Lower basket and carefully slide doughnuts, (two at a time), into the preheated oil. Fry each doughnut about 90 seconds per side. Remove the doughnuts and drain on paper towels. Roll in sugar. Repeat with remaining dough. **Makes 32 doughnuts.**

Yeast Doughnuts

2 (.25-ounce) envelopes active dry yeast
¼ cup warm water
1½ cups lukewarm milk
½ cup white sugar
1 teaspoon salt
2 eggs
⅓ cup shortening
5 cups all-purpose flour

Icing:
⅓ cup butter
2 cups confectioners sugar
1½ teaspoons vanilla
4 tablespoons hot water or as needed

Sprinkle the yeast over the warm water, and let stand for 5 minutes, or until foamy. In a large bowl, mix together the yeast mixture, milk, sugar, salt, eggs, shortening, and 2 cups of the flour. Mix for a few minutes at low speed, or stirring with a wooden spoon. Beat in remaining flour ½ cup at a time, until the dough no longer sticks to the bowl. Knead for about 5 minutes, or until smooth and elastic.

Place the dough into a greased bowl, and cover. Set in a warm place to rise until double. Dough is ready if you touch it, and the indentation remains. Turn the dough out onto a floured surface, and gently roll out to ½-inch thickness. Cut with a floured doughnut cutter. Let doughnuts sit out to rise again until double in size. Cover loosely with a cloth.

Icing: Melt butter in a saucepan over medium heat. Stir in confectioners sugar and vanilla until smooth. Remove from heat, and stir in hot water one tablespoon at a time until the icing is somewhat thin, but not watery. Set aside.

Heat oil to 375°F. Slide doughnuts into the preheated oil two at a time. Turn doughnuts over as they rise to the surface. Fry each doughnut about 90 seconds per side. Remove from hot oil, to drain on a wire rack. Dip doughnuts into the glaze while still hot, and set onto wire racks to drain off excess. Keep a cookie sheet or tray under racks for easier clean up. **Makes 18 doughnuts.**

Italian Tie Cookies

2¼ cups all-purpose flour	1 teaspoon vanilla extract
2 tablespoons white sugar	2 tablespoons butter, melted
1 pinch salt	3 tablespoons sherry
1 egg	½ cup confectioners sugar for dusting

In a medium mixing bowl, combine flour, salt, and sugar together. Add egg, butter and vanilla; mix until dough becomes stiff. Stir in sherry one tablespoon at a time until dough is workable and smooth. Cover and refrigerate for about 2 hours. On a lightly floured surface, roll the dough out to ⅛-inch thickness. Cut into long narrow strips, and tie into loose knots, do not pull tight.

Heat oil to 375°F. Fry cookie ties in hot oil for about two minutes, until they puff and turn golden brown. Drain on paper towels. Dust with confectioners sugar while still warm. **Makes 3 dozen.**

Sopapillas

6 taco size flour tortillas
¼ cup white sugar
2 tablespoons ground cinnamon

Heat oil to 375°F. Cut tortillas horizontally and vertically to make four triangle-shaped pieces. Lower basket and carefully drop up to 8 triangles at a time into preheated oil. Fry until golden brown. Drain on paper towels. Quickly sprinkle with sugar-cinnamon mixture. **Makes 6 servings.**

Apple Fritters

2 cups all-purpose flour	1 teaspoon salt
¼ cup white sugar	2 eggs
1 tablespoon baking powder	1 cup milk
½ teaspoon ground nutmeg	2 large apples, peeled, cored and diced
¼ teaspoon cinnamon	½ cup confectioners sugar for dusting

In a medium bowl, mix together flour, sugar, baking powder, nutmeg, cinnamon, and salt. In a separate bowl, beat together eggs and milk. Stir milk mixture into flour mixture until smooth. Fold in apples.

Remove basket from fryer and heat oil to 375°F. Using a small ice cream scoop or a teaspoon, carefully drop batter into the preheated oil. Cook 8 or 10 at a time and turn for even browning on both sides. Cook 3 minutes or until golden brown. Drain on paper towels and dust with confectioners sugar, if desired. Serve warm.

Makes 16 servings

Customer Service

If you have a question about your appliance call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your appliance. This information will help us answer your question much more quickly.

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This product is warranted to be free from defects in material and workmanship for a period of two (2) years for Hamilton Beach Portfolio products, one (1) year for Hamilton Beach products or one hundred eighty (180) days for Proctor-Silex products from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product: glass parts, glass containers, cutter/strainer, blades, and/or agitators. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

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