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Breville Customer Service Centre

Australian Customers

✉ Breville Customer Service Centre
Locked Bag 2000
Botany NSW 2019
AUSTRALIA

☎ Customer Service: 1300 139 798

Fax (02) 9384 9601

Email Customer Service askus@breville.com.au

New Zealand Customers

✉ Breville Customer Service Centre
Private Bag 94411
Greenmount
AUCKLAND, NEW ZEALAND

☎ Customer Service: 0800 288 513

Fax 0800 263 001

Email Customer Service askus@breville.com.au



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the product you purchase may differ slightly from
the one illustrated in this booklet.



Model EM6
Issue 1/02

Breville

Wizz Mix Plus



INSTRUCTIONS FOR USE AND RECIPE BOOK

Model EM6

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Wizz Mix Plus

Congratulations
on your purchase of your new Breville Wizz MixPlus



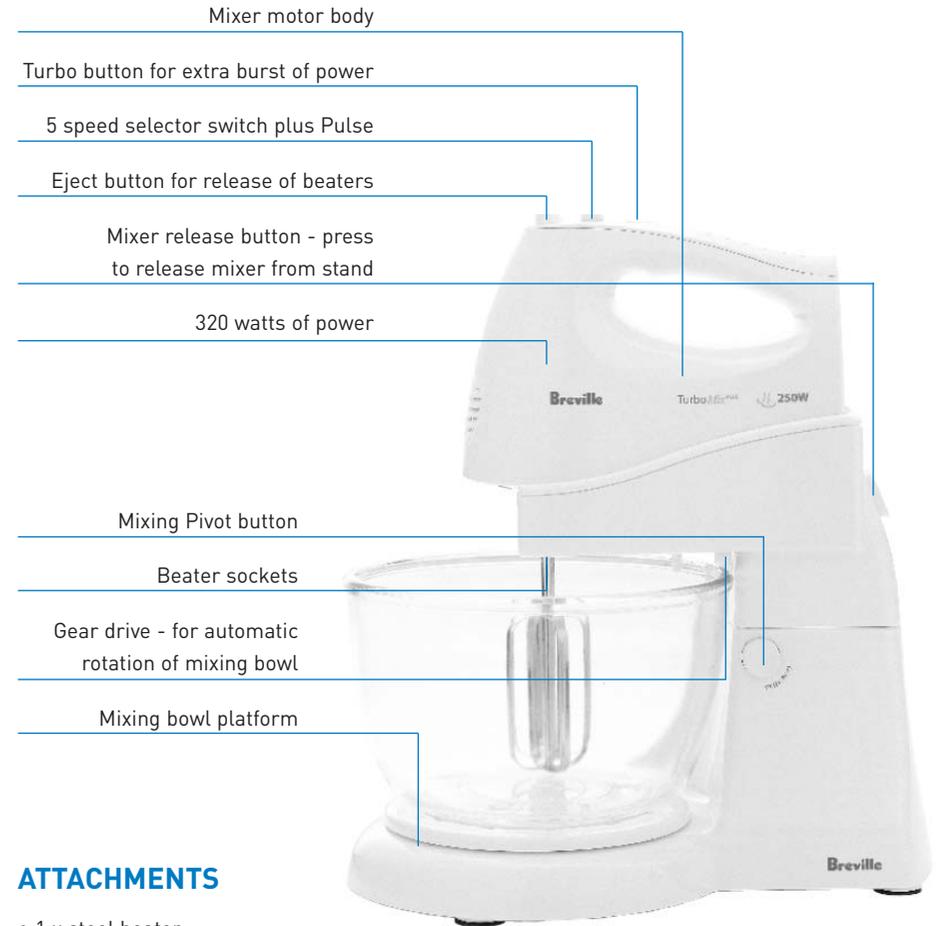
BREVILLE RECOMMENDS SAFETY FIRST

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

IMPORTANT SAFEGUARDS

- To protect against electric shock do not immerse cord, plug or mixer body in water or any other liquid.
- Always use the appliance on a dry, level surface.
- Position your mixer away from the edge of the bench top as it may move slightly during use.
- Handle you mixer and attachments with care. Never place your fingers inside a mixing bowl or near beaters during use.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving beaters during operation.
- Ensure the motor and beaters have completely stopped before setting the unit down on the benchtop or disassembling.
- Do not place hands in the mixing bowl unless the unit is disconnected from the power outlet. Disconnect the mixer from the power outlet before removing beaters.
- Use only the beaters supplied with this mixer.
- Always remove the beaters from the mixer before cleaning.
- Always switch the appliance off and then switch off at the power outlet before unplugging the appliance after use and before attempting to move the appliance, before putting on or taking off parts and before cleaning.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Do not leave the appliance unattended when in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorised Breville service centre for examination, replacement or repair.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Always turn off at the power outlet and remove cord before attempting to move the appliance, before putting on or taking off parts or before cleaning.
- This appliance is for household use only. Do not use this appliance for anything other than its intended purpose. Do not use outdoors.

KNOW YOUR BREVILLE WIZZ MIX PLUS



ATTACHMENTS

- 1 x steel beater
- 1 x steel beater with white cog wheel collar
- 1 x steel dough hook
- 1 x steel dough hook with white cog wheel collar
- 1 x glass mixing bowl



ASSEMBLY AND OPERATION OF YOUR BREVILLE WIZZ MIX

ATTACHING THE BEATERS/DOUGH HOOKS

1. Place the Wizz Mix Plus stand on a level, dry surface, such as a bench top. Ensure the mixer stand arm is in the horizontal position.
2. Attach the beaters to the mixer before it is placed onto the mixer stand.
3. Insert each beater shaft into the left and right beater sockets underneath the mixer body (see Figure 1). Ensure the beater with the white cog wheel collar is inserted into the socket with the cog wheel pattern. This is important to drive the bowl.

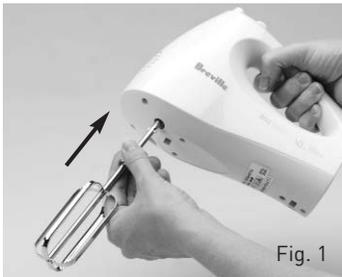


Fig. 1

4. Insert the beaters by pushing the shaft into the socket, turning slightly if required until they lock into place.



ENSURE THE MIXER IS SWITCHED OFF AND UNPLUGGED FROM THE POWER OUTLET BEFORE ATTACHING THE BEATERS TO THE MIXER



THE BEATERS/DOUGH HOOKS MUST BE INSERTED INTO THE CORRECT SOCKET, AS THEY ARE NOT INTERCHANGEABLE. IF NOT PLACED CORRECTLY, THE BOWL WILL NOT TURN.

ATTACHING MIXER MOTOR TO MIXER STAND

1. To attach the mixer body to the mixer stand, position the mixer motor on the stand so that the back of the mixer aligns with the back of the arm stand.
2. Press the mixer unit down on the stand until the latch clicks into the locking position. (see Figure 2).



Fig. 2



NOTE!!

The beater/dough hook with the white cog wheel collar should be in the correct socket so that it aligns with the cog wheel gear on the mixer stand. If not placed correctly, the bowl will not turn.

ASSEMBLY AND OPERATION cont'd

4. Ensure that the speed selector switch is set to the 'OFF' (0) position. Also ensure that the mixer is securely attached to the stand before using.
5. Add ingredients to the mixing bowl as per the recipe or your requirements.
6. Position the mixing bowl platform supplied on the mixer stand (See figure 3).



Fig. 3

7. Place the glass mixing bowl on the mixer stand (See figure 4).



Fig. 4

8. Press the Tilt button while holding the mixer body and lower the mixer assembly so the beaters are inside the mixing bowl.



NOTE!!

Make sure the mixer is securely attached to the stand and locked into the horizontal position before using.

9. Plug the cord into a 230/240v power outlet and turn power 'ON'.
10. Place the beaters into the ingredients inside the mixing bowl. To commence mixing, move the speed selector switch to the right to the required speed. Always begin mixing on a lower speed setting to prevent splattering, increasing to the desired speed for the mixing task. The speed setting can be adjusted during operation by moving the switch from left to right.



NOTE!!

Always turn the Wizz Mix off if you need to scrape down the bowl during use. Then continue mixing.

11. When mixing is complete move the speed selector switch back the 'OFF' (0) position. Turn the power off at the power outlet and unplug cord.
12. Press the Mixer Pivot button and raise the mixer unit to the upright position.
13. Remove the mixer from the stand by pressing the Mixer Release button.
14. Remove the beaters/dough hooks by pressing the eject button while grasping the beater shafts. The beater/dough hooks will be released automatically. DO NOT try to pull the beaters/dough hooks out of the sockets. Use a spatula to scrape remaining mixture from the beaters/dough hooks.



AVOID CONTACT WITH BEATERS DURING OPERATION. KEEP HANDS, HAIR, CLOTHING, SPATULAS AND OTHER UTENSILS AWAY FROM THE BEATERS TO PREVENT INJURY OR DAMAGE TO THE WIZZ MIX.

ASSEMBLY AND OPERATION cont'd

TURBO BOOST FUNCTION

Pressing the Turbo Boost button while mixing provides an extra burst of power, overriding the speed setting being used. Press the Turbo Boost button and hold it down for no more than 30 seconds to avoid overheating. After the Turbo Boost has been used, always turn the mixer off and allow it to cool down for a few minutes before using again.

AUTOMATIC MIXING BOWL ROTATION (GEAR DRIVEN SYSTEM)

The Wizz Mix Plus features a unique gear driven mixing bowl rotation system that automatically rotates the mixing bowl at an even speed during operation for complete hands free operation and an efficient, even mixing action of ingredients.

The speed of the bowl rotation adjusts automatically to the mixing speed selected.

- The mixing bowl will not rotate correctly unless the beater/dough hooks are correctly inserted (see 'Attaching the Beater' Page 6).
- Only ever use the beaters/dough hooks supplied with this unit.
- When using the mixer on the stand, only use the mixing bowl supplied with this unit.

- Never force or hold the mixing bowl while it is automatically rotating as this will damage the gear system.

USING YOUR WIZZ MIX PLUS AS A HAND MIXER

The Wizz Mix Plus can be used independently of the mixing stand as a hand-held mixer.

- Insert the beaters/dough hooks as per steps 1 to 4 (page 6). Continuously guide the beaters/dough hooks through the mixture for uniform mixing. When mixing is complete slide the speed selector to the 'OFF' position.
- Turn power off at the power outlet and unplug the cord. Remove the beaters/dough hooks by pressing the eject button while grasping the shafts.
- The beaters/dough hooks will be released automatically. DO NOT try to pull the beaters/dough hooks out of the sockets.
- Use a rubber spatula to scrape remaining mixture from the beaters/dough hooks.



AVOID ALLOWING THE BEATERS TO HIT AGAINST THE SIDE OF THE MIXING BOWL WHILE THE MIXER IS OPERATING AS THIS WILL RESULT IN DAMAGE TO THE BEATERS.

CARE AND CLEANING

BEFORE FIRST USE

Before using your Breville Wizz Mix Plus for the first time, wash the beaters in warm soapy water with a soft cloth. Rinse and dry thoroughly. They may be washed in a dishwasher.



NOTE!!

When first using your Wizz Mix Plus, you may notice an odour from the motor. This is normal and will dissipate as the motor is run in.

CLEANING AFTER USE

1. Always ensure that the speed selector switch is in the 'OFF' (O) position and that the power is turned off at the power outlet. Then remove the plug from the power outlet.
2. To remove the mixer motor for cleaning press the Mixer Release Button and lift the mixer motor from the support arm.
3. Holding the motor unit, press the eject button and remove the beaters.
4. Use a rubber spatula to scrape remaining mixture from the beaters/dough hooks.



NOTE!!

Do not use abrasive scouring pads or cleaners when cleaning the beaters as these may scratch the beater surface. Also ensure that the beaters are not soaked in water for extended periods of time ie. For several hours or overnight, as this may damage the metal finish.

5. Do not allow the beaters to soak in water for an extended period of time, as this may lead to the metal finish being damaged.
6. Wipe the mixer body and mixer stand with a damp cloth and dry. Polish with a soft dry cloth.
7. Wipe any excess food particles from the power cord.



NOTE!!

Do not wash or soak the mixer stand in water or any other liquid. Clean with a damp cloth and dry. Do not allow water or any liquid to enter the gear system as damage may result.



NEVER IMMERSE THE MIXER, POWER CORD OR PLUG IN WATER OR ANY OTHER LIQUID.

CARE AND CLEANING cont'd

STORAGE

Your Breville Wizz Mix Plus should be kept in a convenient position on your benchtop or in an accessible cupboard.

Always unplug your Wizz Mix Plus from the power outlet before storing. Depress the Mixer Pivot Button and raise the mixer support arm. Sit the bowl in its position on the base of the mixer and lower the mixer arm, by depressing the pivot button again.

Keep the mixer body attached to the support arm. Stand the beaters and dough hooks in the glass bowl.

Always handle and store the beaters and dough hooks with care. Damaged or dented beaters/dough hooks will not mix or operate properly.

MIXING GUIDE

MEASURING UP

Metric Weighing Scales

For greatest accuracy and best results, a set of metric weighing scales should be used. Tare (zero) the scales with the container in position then spoon ingredients in until desired weight is achieved. In general, water weighs the same in grams as it measures in millilitres; therefore greater accuracy is obtained by weighing.

Metric Measuring Cups and Spoons

When using the graduated METRIC measuring cups, it is important to spoon or scoop the dry ingredients loosely into the required cup. Do not tap the cup on the bench, or pack the ingredients into the cup UNLESS otherwise directed. Level top of cup with knife. When using graduated metric measuring spoons, level top of spoon with a straight edged knife or spatula.

DO NOT USE TABLEWARE SPOONS OR CUPS.

Metric Liquid Measuring Jugs

When measuring liquids use a graduated metric measuring cup. Place jug on a flat surface, check for accuracy at eye level.



ALWAYS USE A STANDARD METRIC LIQUID MEASURING JUG.

SPEED SETTING	MIXING TASK	FOR
1	Folding In / Light blending	Scones, pastry, quick tea cakes, bread dough
2	Folding In / Light blending	biscuit dough
3	Light mixing	Sauces, puddings, custards, icings, packet mixes
4	Creaming / Beating	Butter and sugar, cream cheese, heavy batters
5	Whipping / Aerating	Beating cream, egg whites / meringues, marshmallow

MIXING GUIDE cont'd

ISSUE	TIP
CHOICE OF BEATERS	<ul style="list-style-type: none"> • Use beaters for all mixing/whipping tasks • Use dough hooks only for preparation of yeast/bread doughs • DO NOT use a dough hook with a beater - this will damage the Wizz Mix
SPEED SETTINGS	<ul style="list-style-type: none"> • Use the mixing guide to help select correct mixing speed when preparing recipes. • Begin mixing at lowest speed, then increase to higher speed to prevent splattering.
MIXING	<ul style="list-style-type: none"> • Mix for the recommended time in the recipe - avoid over mixing • Should an object such as a spoon or spatula fall into the bowl while mixing, immediately turn the Wizz Mix Plus off, unplug at the power outlet and remove the object.
EGG WHITES	<ul style="list-style-type: none"> • Ensure beaters and bowl are completely clean and dry before use - a small amount of fat will affect whipping performance.
BREAD DOUGH	<ul style="list-style-type: none"> • Add the liquid ingredients before the dry ingredients. • Mix using speed 3 to combine, reduce to speed 1 and mix to knead dough. • DO NOT place hands near dough hooks when mixer is operating.

EGGS

SOUFFLE FRENCH OMELETTE WITH HAM & HERBED CHEESE

Serves 4

2 tablespoons butter
 120g sliced ham, thinly sliced
 2 tablespoons finely snipped chives
 1 tablespoon chopped parsley
 1 medium tomato
 4 eggs, separated
 2 tablespoons milk
 1 teaspoon mild English mustard
 ¼ teaspoon salt
 ½ cup grated tasty cheese

1. Melt butter in frypan on medium heat.
2. Saute the ham, chives, parsley and tomato for 2 minutes. Remove and put aside.
3. Combine egg yolks, milk, mustard and salt in small bowl.
4. Beat egg yolk mixture on speed 2 until combined.
5. Separately beat egg whites on speed 5 until soft peaks form and whites are light and fluffy.
6. Fold egg whites through combined egg yolk mixture; lightly heat frypan to a medium heat.
7. Pour egg mixture evenly into frypan and cook until omelette puffs up and base of omelette is golden and crisp.
8. Sprinkle with sauteed filling. Turn omelette in half and sprinkle with grated cheese.

Slice into four large slices and serve with salad.

FLUFFY SMOKED SALMON CREAMED EGGS

Serves 2

4 eggs
 ½ cup thickened cream
 freshly ground black pepper
 2 tablespoons butter
 150g smoked salmon, roughly chopped
 2 tablespoons finely snipped chives

1. Place eggs and cream into a small bowl, beat on speed 2 until light and fluffy. Season with pepper.
2. Melt butter in frypan. Pour eggs into hot pan, stir until mixture has thickened slightly.
3. Stir through chopped salmon; cover with lid until eggs are firm, light and fluffy. Sprinkle with chives and serve.

EGGS cont'd

BAKED VANILLA CUSTARD TART

Serves 6

Sweet Pastry to fill (9 inch) 23cm flan tin

4 eggs

½ cup castor sugar

1 tablespoon corn flour

1½ cups milk, warmed

2 teaspoons vanilla essence

½ teaspoon ground cinnamon

½ teaspoon ground nutmeg

1. Blind bake the pastry shell and allow to cool
2. Beat eggs and sugar on speed 3 until light and fluffy.
3. Blend flour with milk and vanilla essence.
4. Combine with egg mixture.
5. Spoon into the blind baked pastry case and sprinkle with the spices.
6. Bake in a hot oven, on an oven slide for 10 minutes.
7. Reduce to a moderate heat for 20 minutes or until set.

BATTERS

SPICY PIKELETS

Makes 12

1 cup plain flour

2 teaspoons baking powder

¼ tablespoon brown sugar

1 teaspoon ground ginger

½ teaspoon cinnamon

¼ teaspoon mixed spices

2 eggs, lightly beaten

1 tablespoon honey

1 cup milk

45g butter, melted

1. Sift flour, baking powder, sugar and spices into the glass mixing bowl.
2. Turn mixer onto speed 2; gradually add eggs, honey, milk and butter.
3. Beat on speed 3 until a creamy consistency is formed or ingredients are smooth.
4. Allow mixture to stand for 5 minutes.
5. Drop 6 level tablespoons of mixture about 4cm apart in a greased frying pan.
6. Cook on a medium heat until golden and bubbles appear in pikelets, turn and cook until golden.

Serve with remaining butter.

CREPES

Makes 10 – 12

1 ½ cups plain flour

pinch salt

1 teaspoon vanilla essence

3 eggs, lightly beaten

1 ¼ cups milk

2 tablespoons butter, melted

1 tablespoon oil (greasing)

1. Sift flour and salt into the glass mixing bowl.
2. Gradually add combined eggs, milk and butter on speed 1.
3. Increase speed to 2. Beat well until smooth and free of lumps.
4. Lightly grease crepe pan. Heat pan over a moderate heat.
5. Pour sufficient batter into pan to cover evenly, but not too thick.
6. Crepes cook quickly; overcooking causes crepes to toughen.
7. Toss and cook until golden.

Serve with lemon juice and castor/icing sugar.

BATTERS cont'd

WAFFLES

Makes approximately 10 waffles

3 eggs, separated
1 ½ cups milk
2 ¼ cups plain flour, sifted
2 ¼ teaspoons baking powder
1 cup castor sugar
90g butter, melted

1. Beat egg yolks and milk lightly on speed 1 until well combined.
2. Add sifted dry ingredients, beat until smooth.
3. Add melted butter. Beat until well combined.
4. Beat egg whites in small mixing bowl until light and fluffy on speed 5.
5. Fold through lightly into prepared batter until well combined.
6. Spoon ½ cup of batter into the centre of a preheated waffle maker.
7. Close waffle lid and cook until golden brown.
8. Cooking time approximately 2 minutes.

PANCAKES

Makes approximately 8-10 pancakes

1 cup plain flour
pinch salt
1 egg
1 ¼ cups milk
2 tablespoons butter, softened

1. Combine all flour, salt, egg and milk in the glass mixing bowl, beat on speed 2 until well combined and smooth.
2. Heat frying pan, lightly grease, and pour a small quantity of batter into frying pan to cover base of pan.
3. Cook until bubbles come to the surface and break.
4. Carefully turn the pancake and cook until golden brown.
5. Remove from pan. Continue with remaining batter until all the batter is used.

Serve with fruit and ice cream.

BATTERS cont'd

CRUMPETS

Makes approximately 8

2 cups plain flour
1 tablespoon baking powder
¾ teaspoon salt
½ tablespoon sugar
¾ cup warm water
¾ cup milk, warmed
1 teaspoon dried yeast

1. Sift flour, baking powder, salt and sugar into the glass mixing bowl.
2. Separately combine the remaining ingredients, mix well.
3. Add liquid to dry ingredients, beat on speed 5, until well combined and smooth.
4. Heat a greased frypan on a high heat
5. Lightly grease 4 egg rings and place them into pan to heat through.
6. Pour batter ¾ way up the sides of prepared egg rings.
7. Allow to cook for 3 minutes on high, reduce to a low heat and cook for a further 10 minutes or until surface breaks with bubbles.
8. Remove rings.
9. Cover frypan with lid and cook for a further 3 minutes or until surface is firm.
10. Remove and cool.

BEER BATTER

⅔ cup plain flour
½ teaspoon salt
¼ teaspoon
¼ teaspoon freshly ground black pepper
⅓ cup flat beer
1 egg white lightly beaten

1. Place all ingredients into the glass mixing bowl, combine together using speed 3.
2. Allow the batter to rest 20 minutes before using.
3. Add more beer if the mix becomes too thick.

PASTRY

RICH SHORTCRUST PASTRY

180g butter
2¼ cup plain flour
1½ teaspoon baking powder
¼ teaspoon salt
2 tablespoon lemon juice
1 egg yolk, lightly beaten

1. Cream butter until soft on speed 3, add flour, baking powder and salt.
2. Gradually add lemon juice and egg yolk, beat until a crumbled and mix is formed.
3. Mix dough together on a floured surface, wrap in plastic wrap and refrigerate for 20 minutes before using.

CHOUX PASTRY

Makes 20 small puffs or 12 éclairs
60g butter
¼ teaspoon salt
1½ cups water
1 cup plain flour
3 eggs, lightly beaten

1. In a medium saucepan bring butter, salt and water to the boil.
2. Stir in flour all at once, stirring continuously until dough forms and leaves the side of the saucepan.
3. Remove from heat and place in bowl, push dough up against sides of bowl, cool slightly.
4. Return dough back to glass mixing mixing bowl.
5. Add eggs individually mixing on speed 5 until shiny and glossy.
6. Lightly grease oven tray and sprinkle with water.
7. Using a teaspoon, spoon mixture onto trays.
8. Bake in a hot oven for 15 minutes then reduce heat to moderate and cook until dry and crispy.
9. When cool, fill with cream or custard.



NOTE!!

For éclairs use a pipping bag or éclair tube.

PASTRY cont'd

SWEET PASTRY

125g butter
2 tablespoons castor sugar
1 egg, separated
¼ cup custard powder
¼ cup cornflour
¾ cup plain flour
¾ cup self-raising flour
2 tablespoons lemon juice
1 tablespoon iced water

1. Cream butter and sugar on speed 5 until fully then gradually add egg until well combined.
 2. Add custard and flour on speed 1, gradually add liquid until a soft dough has been formed.
 3. Wrap dough in plastic wrap and refrigerate until firm.
- Use as required.

ROUGH PUFF PASTRY

100g butter, chopped in 4 portions
1 egg yolk
½ teaspoon baking powder
1 cup plain flour
1 tablespoon lemon juice
2 tablespoons water

1. Cream ¼ of the butter with egg yolk, baking powder and flour.
 2. Mix on speed 2, until well combined, gradually add juice and water, beat until soft dough is formed.
 3. Knead dough on a lightly floured surface.
 4. Roll out into a strip and spread with a portion of softened butter, sprinkle with flour.
 5. Fold three times lengthwise then refrigerate until firm.
 6. Repeat the rolling and folding with the remaining portions of butter and once without.
 7. Roll to shape and size as required.
- Use as desired.

SCONES

PLAIN SCONES

30g butter
2 cups self-raising flour
1 cup/250ml skim milk
pinch salt

1. Cream butter until soft on speed 1.
2. Add half the flour and mix well on speed 2.
3. Add remainder of flour, salt and gradually add milk.
4. Mix to form soft dough on speed 2. Do not overmix.
5. Raise and lower beaters as you mix to assist in combining the mixture.
6. Turn onto a lightly floured board and knead lightly.
7. Cut into a desired shape and place onto a lightly greased oven tray.
8. Bake in a moderately hot oven 200c for 10 – 15 minutes or until golden.

PUMPKIN SCONES

60g butter
2 tablespoons sugar
1 egg, lightly beaten
1 cup/250g mashed, cooked pumpkin,
well drained
¼ milk
2 cups self-raising flour
pinch salt
1 teaspoon cinnamon

1. Cream butter until soft of speed 1.
2. Increase speed to 3 and add sugar and egg until well combined, light and fluffy.
3. Add pumpkin, reduce to speed 2, add milk, flour and spices alternatively.
4. Do not overmix.
5. Remove mixture and turn onto a lightly floured board.
6. Knead lightly, roll out and cut to required size.
7. Place onto a greased oven tray and bake in a hot oven for 15 minutes or until golden and crisp.

SCONES cont'd

WHOLEMEAL SCONES

50g butter
2 tablespoons honey
1 ½ cups plain self-raising flour
1 ½ cups wholemeal self-raising flour
½ teaspoon mixed spice
1 teaspoon cinnamon
¾ cup milk
milk for glazing

1. Cream butter and honey on speed 2.
2. Add flour, spices and milk gradually to form a soft dough.
3. Remove mixture and place onto a lightly floured surface, knead lightly.
4. Shape into four rounds and with a floured knife; cut a cross marking over the top of individual rolls.
5. Brush with a little milk.
6. Bake for 20 minutes on a lightly greased oven slide or until golden brown.

CHEESE AND BACON SCONES

40g butter
2 cups self-raising flour, sifted
1 cup skim milk
3 tablespoons low salt packed French
Onion soup
3 rashers bacon, rind removed and
finely diced
¾ cup finely grated cheddar cheese

1. Cream butter on speed 2, add flour and soup mixture, until it resembles fresh breadcrumbs.
2. Add milk and mix on speed 1, to form a soft pliable dough.
3. Remove and turn onto a floured board, using self-raising flour. Knead lightly. Press or roll out to form a 20cm round.
4. Place on a greased baking tray. Mark into 8 equal portions.
5. Sprinkle evenly with bacon and cheese.
6. Bake for 10-15 minutes or until golden brown.

TEA CAKES

FRUITY TEA CAKES

1 cup mixed fruit medley
¾ cup light brown sugar, lightly packed
2 tablespoons butter
1 cup boiling water
2 eggs
2 ¼ cups self-raising flour
1 teaspoon cinnamon
½ teaspoon mixed spice
icing sugar, for dusting

1. In the glass mixing bowl, combine the fruit, sugar, butter and water on speed 1, mix well, cool slightly.
2. Gradually add eggs, flour and spice into fruit mixture until well combined, using speed 3.
3. Spread the mixture into a greased and lightly floured 20cm loaf pan.
4. Bake in a moderate oven for 45 minutes or until golden brown.
5. Cool in tin for 5 minutes, turn out and cool on rack.
6. Dust lightly with icing sugar.

SPEEDY BANANA LOAF

125g butter, melted
½ cup sugar
2 eggs
2 bananas, peeled and mashed
1 teaspoon vanilla essence
1 ½ cups self-raising flour
1 teaspoon grated lemon rind
½ cup milk

1. Cream butter and sugar in the glass mixing bowl, until creamy and fluffy, on speed 4.
2. Add eggs gradually and mashed bananas.
3. Add alternatively the milk, flour and lemon juice.
4. Beat on speed 3 for 5 minutes.
5. Pour into a lightly greased 23cm loaf pan.
6. Bake in moderate oven 180c for 25-30 minutes or until golden brown. Cool in pan for 5 minutes before removing from pan.
7. Place onto wire rack to cool.

TEA CAKES Cont'd

APPLE AND CINNAMON TEACAKE

180g butter
½ cup light brown sugar
2 teaspoons grated lemon rind
4 eggs
1 ¼ cups self-raising flour
1 teaspoon cinnamon
½ cup milk
2 apples, peeled, cored and sliced
2 tablespoons sugar
2 teaspoons cinnamon

1. Cream butter and sugar on speed 4 until light and fluffy, beat in rind.
2. Gradually add eggs one at a time, beating well after each addition.
3. Fold through flour and cinnamon alternatively with milk.
4. Lightly grease a 20cm spring form pan.
5. Mix sugar and cinnamon together.
6. Arrange ½ the apple slices on the base of the pan, sprinkle with sugar mix.
7. Pour over ½ the prepared cake mixture; arrange remaining apple over the top of cake mixture.
8. Cover with remaining cake mixture and bake for 60 minutes in a moderate oven 180c until firm and golden.

Serve sliced warm.

CAKES

BASIC BUTTER CAKE

125g butter, softened
¾ cup castor sugar
½ teaspoon vanilla essence
2 eggs
2 cups self-raising flour
½ cup milk
1 quantity vanilla icing

1. Cream butter and sugar until light and fluffy on speed 4.
2. Add vanilla then gradually add eggs one at a time, beating well after each addition until well combined.
3. Lightly fold flour and milk alternatively into prepared mixture to form a smooth consistency.
4. Spoon mixture into a well greased 23cm loaf pan.
5. Bake in a moderate oven 180c for 45 minutes until golden brown.
6. Turn onto a wire rack to cool.

VANILLA ICING

15g butter, softened
1 cup icing sugar
1 teaspoon vanilla essence
1-2 tablespoons warm milk

1. Combine butter, icing sugar, vanilla and milk in a small mixing bowl.
2. Beat on speed 2 until well combined and smooth.
3. Use as required.

CHOCOLATE SPONGE

4 eggs, separated
½ cup castor sugar
1 cup self-raising flour, sifted
50g melted chocolate
3 tablespoons water

FILLING

300ml thickened cream
½ teaspoon cocoa
2 teaspoons honey

1. Place egg whites in small mixing bowl, beat until soft peaks for on speed 5.
2. Gradually add sugar and beat until thick and glossy.
3. Add egg yolks and beat well, fold in flour, alternatively with chocolate and water.
4. Divide mixture, pour evenly into two greased and lightly flour dusted 20cm sandwich pans.
5. Bake in a moderate oven 180c for 12 minutes or until sponge springs back when touched.
6. Cover wire rack with grease proof paper and remove cake from tins.
7. Place onto wire racks to cool.
8. In a small bowl, whip cream, cocoa and honey on speed 3 until soft peaks form and cream is of a spreadable consistency.

Decorate as desired.

CAKES cont'd

NEVER FAIL PLAIN SPONGE

4 eggs, separated
¼ cup castor sugar
1 cup self-raising flour
3 tablespoons water

1. Place egg whites in the glass mixing bowl, beat on speed 5 until stiff peaks form.
2. Gradually add sugar and beat until thick and glossy.
3. Add egg yolks and beat well.
4. Gently fold in flour and then alternatively with water. Divide mixture evenly between two greased and floured 20cm cake pans.
5. Bake in a moderate oven 180c for 15 minutes or until cake springs back when touched and comes away slightly from sides.
6. Remove from tins, cool on a cake rack, covered with greaseproof paper.



NOTE!!

Sponge cakes do not keep well due to the low fat level, so make them on the day you intend to serve them.

CAKES cont'd

BUTTERSCOTCH SELF SAUCING PUDDING

Serves 2

50g butter, chopped
½ cup soft light brown sugar
¾ cup self raising flour
½ teaspoon mixed spice
¾ cup milk
30g butter, extra
¼ cup sugar
¼ cup water, extra

1. Lightly grease (6 x 1 cup) capacity ovenproof dishes with melted butter.
2. Cream butter and sugar on speed 4 in the glass mixing bowl, until creamy and fluffy.
3. Gradually add the dry ingredients alternatively with milk using speed 3, mix until smooth.
4. Spoon mixture evenly into prepared dishes.
5. Combine remaining butter, sugar and water in small pan, place over a high heat, and bring to the boil.
6. Reduce heat.
7. Simmer gently uncovered until golden brown.
8. Remove from heat; carefully stir in 2 tablespoons of water until smooth, cool slightly.
9. Pour an equal amount of the mixture over each pudding.
10. Bake in a moderate oven 180c for 25 minutes or until skewer comes out clean, when inserted in the centre.
11. Loosen edges of pudding by running a knife around the edge.
12. Invert dish on a serving plate to serve. Serve with clotted cream

LEMON AND LIME DELICIOUS

Serves 2

60g butter
¾ cup castor sugar
3 eggs, separated
1 teaspoon finely grated lemon rind
½ teaspoon grated lime rind
¼ cup lemon juice
¼ cup lime juice
½ cup self-raising flour, sifted
1 cup milk

1. Lightly grease a 5 cup capacity ovenproof dish with melted butter.
2. In the glass mixing bowl cream butter and sugar until light and creamy, add egg yolks gradually one at a time beating thoroughly after each addition.
3. Add lemon and lime zest.
4. Gradually add the dry ingredients alternatively with milk using speed 3, mix until smooth, remove from the glass bowl and wash.
5. Place egg whites the cleaned glass mixing bowl, beat on speed 5 until stiff peaks form.
6. Using a metal spoon fold through prepared mixture.
7. Pour into prepared ovenproof dish.
8. Place into a large baking tray.
9. Pour in enough hot water to come halfway up the sides of prepared dish.
10. Bake in a moderate oven 180c for 1 hour or until golden and firm. Serve with whipped cream.

CAKES cont'd

BASIC WHITE BREAD

230ml water
1 tablespoon sunflower oil
1 teaspoon salt
1 tablespoon sugar
350g / 2 ½ cups bread flour
1 teaspoon bread improver
1 tablespoon milk powder
¼ teaspoons Tandaco yeast

1. Place the water, oil, and then all the dry ingredients into the glass mixing bowl.
2. Using the dough hooks start to mix the dough using speed 1, mix for 1 minute.
3. Remove the dough and place onto a floured surface to knead.
4. Place the dough into a lightly greased bowl, cover with plastic wrap and place in a warm position until the dough has doubled in size.
5. Remove the dough and knead to de-gas the dough, place into a lightly greased 23cm (12cm loaf pan).
6. Place the pan into a warm position until the dough has doubled in size.
7. Bake in a moderately hot oven for minutes.



NOTE!!

If the dough is too dry add an extra 1-2 teaspoons water, if too sticky add an extra 1-2 tablespoons of flour.