

CARE AND CLEANING

Always remove the plug after use and allow Donut Maker to completely cool before cleaning. The cooking plates are coated with non-stick cooking surface, therefore little cleaning is required. Simply wipe cooking plates over with a damp cloth.

Do not immerse the donut maker in water or other liquids. Do not use abrasive scouring pads, powders or cleaners. Before next use; lightly grease the cooking plates for easy removal of cooked donuts.

Storing your donut maker

To minimize storage space in your kitchen, the donut maker can be stored vertically. Allow the donut maker to cool before wrapping the cord around the base of the appliance and storing vertically.

HELPFUL HINTS

1. Donuts can be frozen and re-heated for later use.
2. To re-heat: simply toast under a griller, in a toaster or a moderate oven until crisp and heated through.
3. Cooking times for donuts may vary depending on the donut mixture.
4. Always ensure the plates are greased before cooking, to make the removal of cooked donuts easy.

Questions? Need help?
800-458-8407 U.S.
www.sunbeam.com

RECIPES

Basic Donut Batter Recipe

Makes: 10

Preparation: 5 minutes

Cooking: 12 minutes (6 minutes each batch)

This donut batter is best made just before making donuts. Un-iced donuts will keep in an airtight container for up to 1 day.

1½ cups plain flour
½ cup sugar
1½ teaspoons baking powder
9 tablespoons butter, melted
¾ cup milk
1 egg, lightly beaten

1. Preheat Donut machine. Combine dry ingredients in a large bowl. Make a well in the center. Whisk in the butter, milk and egg until mixture forms a smooth batter. Transfer to a pitcher or fabric piping bag.
2. Spray machine with cooking oil. Fill bases of preheated donut rings with half of the batter. Close lid and cook for 6 minutes or until donuts are golden and cooked. Use a non-stick spatula to transfer donuts to a wire rack. Repeat with remaining batter to make 10 donuts in total.

Apple & Mixed Spice Donuts

Makes: 10

Preparation: 5 minutes

Cooking: 12 minutes (6 minutes per batch)

This donut batter is best made just before making donuts. Un-iced donuts will keep in an airtight container for up to 1 day.

1½ cups plain flour
½ cup sugar
1½ teaspoons baking powder
1 teaspoon ground cinnamon
½ teaspoon mixed spice
9 tablespoons butter, melted
½ cup canned pie apple, mashed
½ cup canned milk
1 egg, lightly beaten
Orange marmalade, heated, to serve

1. Preheat Donut machine. Combine dry ingredients in a large bowl. Make a well in the center. Whisk in the butter, apple, milk and egg until mixture forms a smooth batter. Transfer to a pitcher or fabric piping bag.
2. Spray machine with cooking oil. Fill bases of preheated donut rings with half of the batter. Close lid and cook for 6 minutes or until donuts are golden and cooked. Use a non-stick spatula to transfer donuts to a wire rack. Repeat with remaining batter to make 10 donuts in total. Brush warm donuts with marmalade, if desired.