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Farberware FSM126E Owner's Manual

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USE & CARE INSTRUCTIONS

16-SPEED STAND MIXER FSM126E

IMPORTANT SAFEGUARDS

When using electrical appliances, especially when children are present, basic safety precautions should always be followed, including the following:

READ ALL INSTRUCTIONS BEFORE USING.

1. To protect against electrical shock, do not put the Motor Housing or Stand Mixer Base in water or other liquids.
2. DO NOT allow children to use this appliance. Use Stand Mixer with care when children are present.
3. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
4. Avoid contacting moving parts. Keep hands, hair, clothing, as well as utensils out of Mixing Bowl and away from Beaters during operation to reduce the risk of severe injury to persons or damage to the Mixer.
5. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Return appliance to the nearest authorized service center for examination, repair or electrical or mechanical adjustment.
6. Do not use outdoors.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
8. Do not let the cord hang over the edge of table or counter or touch hot surfaces, including the stove.
9. Do not use appliance for other than its intended use.
10. Do not leave appliance unattended while operating.
11. Remove Beaters and Cookie Dough Hooks from Mixer after use and before cleaning.
12. Be sure Stand Mixer is assembled completely and properly before using.
13. Turn unit "OFF" by pressing ON/OFF Button and unplug from wall outlet when finished using. Do not remove accessories until the motor comes to a complete stop.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

INSTRUCTIONS FOR USE

This appliance is for HOUSEHOLD USE ONLY and may be plugged into any 120V AC electrical outlet. Do not use any other type of outlet.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SHORT CORD

The Stand Mixer's retractable power cord is short to reduce your risk of becoming entangled in or tripping over a long cord. You can obtain a longer power-supply cord or extension cord, but be careful when using the Stand Mixer when it is equipped with extra cord length.

If a longer power-supply cord or extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

BEFORE USING YOUR 16-SPEED STAND MIXER

1. Carefully unpack Mixer.
2. Wash Beaters, Cookie Dough Hooks, and Mixing Bowls with warm, soapy water. Rinse well and dry thoroughly.

CAUTION: To protect against electric shock, never immerse the Motor Housing or Base in water or any other liquid.

CAUTION: Use this product with the proper AC voltage rating only. Be sure to unplug the power cord when Stand Mixer is not in use.

INSERTING BEATERS/COOKIE DOUGH HOOKS

CAUTION: Use either both Beaters or both Cookie Dough Hooks. Do not attempt to use a Cookie Dough Hook with a Beater. This could damage the Mixer.

1. Place Stand Mixer on a dry, level surface.
2. Press Head Release Button while pivoting Mixer head upwards. See Figure 1. DO NOT attempt to pivot Mixer head without first pressing Head Release Button. This could damage the Mixer.

NOTE: Beaters and Cookie Dough Hooks have two types of stem disks: round and hexagonal.

3. Insert Beater or Cookie Dough Hook stems, one at a time, into holes on underside of Motor Housing. See Figure 2. Insert Beater or Cookie Dough Hook with round stem disk into round hole; hexagonal stem disk into hexagonal hole. See Figure 2 inset drawing. Push in firmly and twist slightly to lock each Beater or Cookie Dough Hook into place.

Figure 1

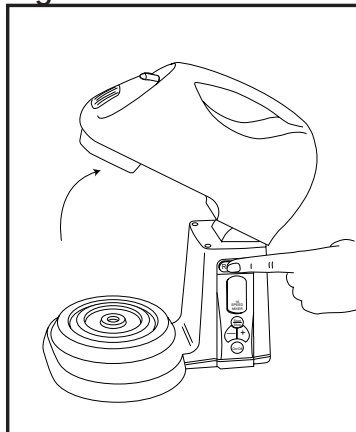
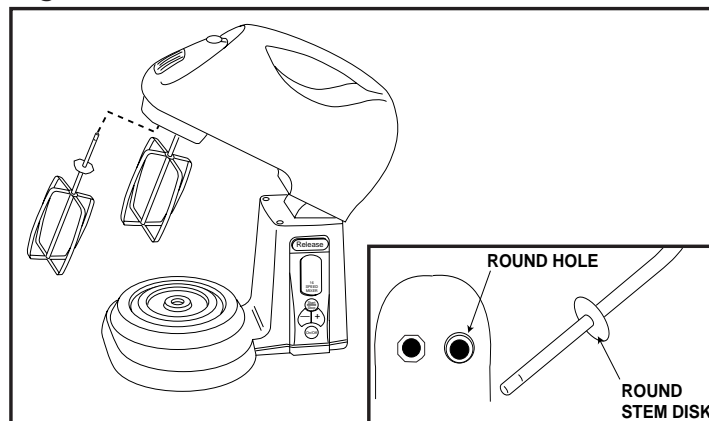


Figure 2



MIXING

1. Place desired ingredients into large or small Mixing Bowl.
NOTE: Maximum capacity of the large Mixing Bowl is 4 quarts; the small Mixing Bowl is 1 1/2 quarts. **Do not fill bowl more than half full with ingredients.**
2. Lift Turntable up off of base. Note small and large mixing bowl location as marked in Base. Replace Turntable at desired location.
3. Place filled Mixing Bowl (large or small) onto Turntable. See Figure 3. Be sure to align rim on underside of bowl with corresponding rim on Turntable. When Bowl is placed properly, it will spin freely on Turntable.
4. With Beaters or Cookie Dough Hooks properly in place, press Head Release Button while pivoting Mixer head downward until it rests firmly in place. See Figure 4.
5. Gently pull plug and power cord out from rear of unit. See Figure 5. Pull power cord to desired length only. DO NOT allow any extra cord length than necessary. Plug power cord into a standard 120V AC household electrical outlet.

Figure 3

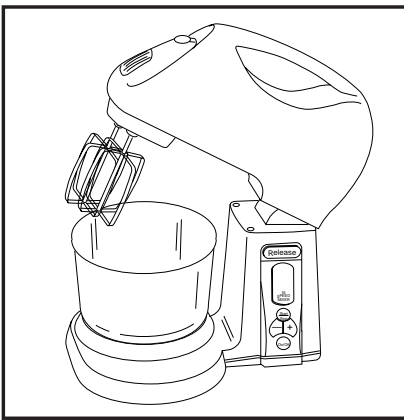


Figure 4

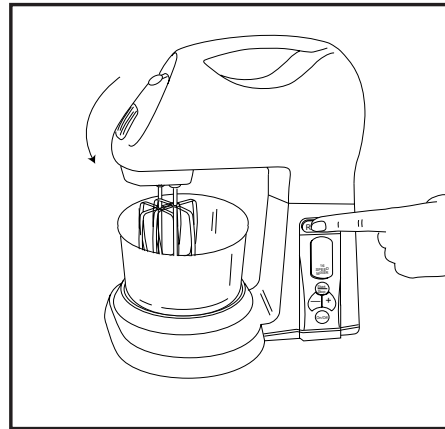
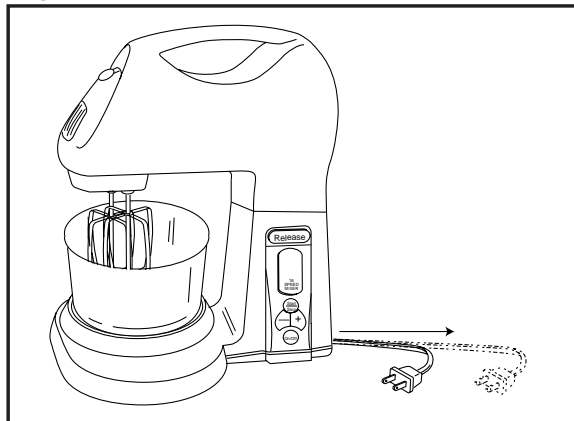
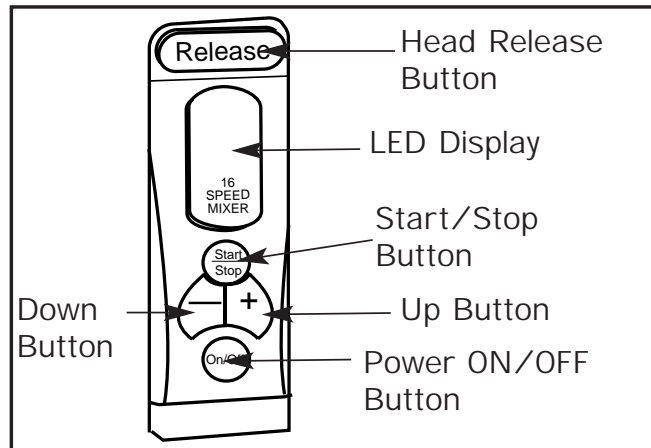


Figure 5



MIXING (CONT.)

5. Press ON/OFF Button once. The number "1" will flash green in the LED Display. This indicates the Mixer is turned on and in standby mode. If the LED does not light, the Mixer is not in standby mode. Press ON/OFF Button a second time to re-set the Mixer.



6. Press either of the Speed Control Buttons to increase ("+" Up Button) or decrease ("- " Down Button) the mixing speed. See "Recommended Speed Guide" on page 10 for detailed information. Press Speed Control Button once to change speed by one setting. Hold Speed Control Button down to increase or decrease speed rapidly.

Always start mixing with a slow speed setting. Then, adjust speed setting higher to match consistency of the ingredients.

7. Press START/STOP Button once to begin mixing. The LED will stop flashing and show the speed setting in a constant green.

Upon start-up, the Mixer motor starts slowly and gently increases its speed to the selected speed setting. This prevents ingredients from splattering.

Additional ingredients can be added slowly to the Mixing Bowl during operation.

8. Press either speed setting button to increase speed setting ("+" Up Button) or decrease speed setting ("- " Down Button) as desired.
9. Press START/STOP Button once to stop mixing. The Mixer will stop mixing and stay in standby mode (speed setting will flash). Use a rubber or plastic spatula to scrape sides and bottom of Mixing Bowl, as desired. Press START/STOP Button once to continue mixing until ingredients reach the desired consistency.

CAUTION: DO NOT scrape sides or bottom of Mixing Bowl while Mixer is in operation.

MIXING (CONT.)

10. Once all ingredients have reached the desired consistency, press START/STOP Button to stop mixing. The green LED will flash to indicate the Mixer is in standby mode.
11. Press ON/OFF Button to turn off power to Mixer.
12. Remove plug from electrical outlet. Gently tug the cord to fully retract the cord into the Mixer Base.
13. Press the Head Release Button and carefully raise the Mixer head. See Figure 6.
14. Press down the Ejector Button while grasping the Beaters or Cookie Dough Hooks to release them from the Mixer. See Figure 7.
15. Gently scrape excess batter from Beaters and Cookie Dough Hooks with a rubber or plastic spatula. Do not strike Beaters or Cookie Dough Hooks against Mixing Bowl to remove excess batter. This could damage the Mixer parts.
16. Carefully remove Mixing Bowl from Turntable. Pour batter from Mixing Bowl into another container. Use only a rubber or plastic spatula to remove batter from Mixing Bowl.

Figure 6

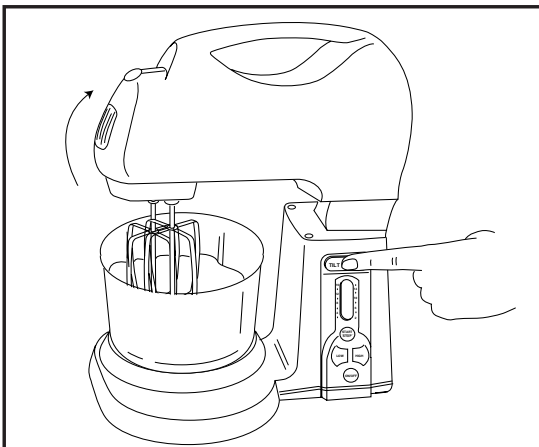
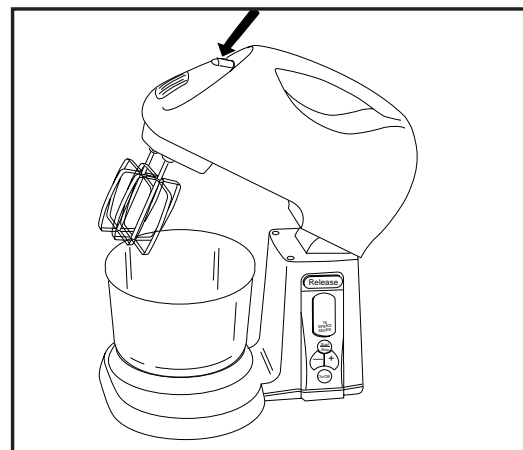


Figure 7



IMPORTANT HINTS AND INSTRUCTIONS

- During first use of your Mixer, you may notice an odor from the motor. This is normal and will cease with continued operation.
- Never fill Mixing Bowl more than 1/2 full—the mixing action will cause the ingredients to rise in the bowl. Mix large recipes in several batches.
- Do not attempt to knead more than 8 ounces of heavy dough or batter (heavy cookie dough or candy batter) at one time.
- A self-protection circuit automatically switches the Mixer to stand-by mode during overload. Reduce the amount of batter or adjust the speed setting higher, to a more suitable setting, and press the START/STOP Button to begin again.
- Always retract cord into Mixer Base when operation is completed and when storing Mixer.
- To prevent the possibility of severe personal injury and/or damage to the Mixer, keep hands and utensils out of Mixing Bowl during operation.
- Always be sure ON/OFF Button is off and Mixer is unplugged before inserting or removing Beaters or Cookie Dough Hooks.

RECOMMENDED SPEED GUIDE

SPEED SETTING 1 - 2	<ul style="list-style-type: none">• Combine dry ingredients• Fold delicate creams and egg whites into batter• Add nuts, chips, dried fruit to cookie dough/batter• Stir sauces and gravies
SPEED SETTING 3 - 4	<ul style="list-style-type: none">• Add dry ingredients to batter/cookie dough• Mash potatoes/vegetables• Cream cold (not frozen) butter and sugar.
SPEED SETTING 5 - 6	<ul style="list-style-type: none">• Cream softened butter and sugar• Start mixing cake mixes• Add dry ingredients alternately with liquid ingredients
SPEED SETTING 7 - 8	<ul style="list-style-type: none">• Whip potatoes• Add eggs to batter/cookie dough
SPEED SETTING 9 - 10	<ul style="list-style-type: none">• Whip cream• Complete beating butter cream frostings• Mix thin batters
SPEED SETTING 11 - 12	<ul style="list-style-type: none">• Add sugar to whipped egg whites
SPEED SETTING 13 - 14	<ul style="list-style-type: none">• Beat egg yolks
SPEED SETTING 15 - 16	<ul style="list-style-type: none">• Whip egg whites

USER MAINTENANCE INSTRUCTIONS

MAINTENANCE

This Stand Mixer requires little maintenance. It contains no user-serviceable parts inside the Motor Housing or Mixer Base. Do not remove the Motor Housing or Mixer Base cover. Contact qualified personnel if the product requires servicing.

CLEANING

CAUTION: Never immerse Motor Housing or Mixer Base in water. This could damage the product.

1. Wash all accessories (Mixing Bowls, Beaters, Cookie Dough Hooks) with hot water and a mild detergent. Rinse all parts and dry thoroughly. Accessories are also dishwasher safe. **DO NOT allow accessories to soak in water for extended periods of time. This could damage the finish.**
2. Wipe Motor Housing, Mixer Base, and Turntable with a damp cloth or sponge. Dry completely with a soft cloth. Lift out Turntable to clean any drippings. Replace Turntable after cleaning.

STORAGE

Unplug and clean unit. Retract power cord into Mixer Base by gently pulling cord—the power cord will recoil into the Base. Store in original box or in a clean, dry place. Never store Stand Mixer while it is hot or plugged in.

RECIPES

APPLE CAKE

Cake

3 cups all-purpose flour
1 1/2 tsp. cinnamon
1 1/2 tsp. baking powder
1 1/2 tsp. baking soda
1/4 tsp. salt
3/4 cup butter, softened
1 3/4 cups sugar
3 eggs
3 cups apples, peeled - grated
1 cup walnuts, chopped
2 tsp. vanilla

Topping

1/3 cup butter, softened
1/2 cup brown sugar
1/4 cup quick cooking oats
1/4 cup all-purpose flour
1 tsp. cinnamon

Glaze

2 Tbl. milk
1/2 cup powdered sugar

Yield: 12 servings

Temperature 325°F/163°C

Bake Time: 1 hour and 15 minutes

Sift together flour, cinnamon, baking powder, baking soda, and salt in a bowl to create flour mixture and set aside. Attach Beaters and cream butter and sugar on Speed 3 for 2-3 minutes. Continue beating and add the eggs, one at a time, beating well after each addition. Add the apples, walnuts, and vanilla extract while mixing.

Slowly add flour mixture and beat on Speed 3 for 2-3 minutes. Pour into 10-inch greased tube pan. Tap pan on countertop several times to eliminate air bubbles. Combine all topping ingredients and mix on Speed 3 until crumbly. Sprinkle topping over top of batter. Bake as directed and allow to cool.

Mix glaze ingredients together and drizzle glaze over cake.

POUND CAKE

All ingredients should be at room temperature before mixing.

3 cups all-purpose flour
1 tsp. baking powder
1 cup butter
1/4 cup shortening
3 cups sugar
5 eggs
1 cup milk
2 Tbl vanilla extract
1 tsp. lemon extract
1 tsp. orange extract

Glaze

1/4 cup butter
1/4 cup milk
1 cup powdered sugar

Yield: 12 servings

Do not preheat oven

Temperature: 350°F/177°C

Bake Time: 1 1/2 hours

Combine flour and baking powder in a separate bowl to create flour mixture and set aside.

Attach Beaters and cream together butter, shortening, and sugar on Speed 3 for 3 minutes. Continue beating and add the eggs one at a time alternating them with the flour mixture, beating on Speed 7 after each addition. Add remaining ingredients and beat together on Speed 5 for 2-3 minutes. Pour batter into greased and floured 10-inch tube pan. Tap pan on countertop several times to eliminate air bubbles. Bake as directed and allow to cool.

For glaze, melt butter over low heat. Add milk and stir in powdered sugar. Continue heating until slightly thickened. Drizzle over cake.

PINEAPPLE UPSIDE DOWN CAKE

Topping

1/2 cup butter, melted
1 cup brown sugar
1/2 cup pecans, chopped
8 pineapple slices
1/2 cup maraschino cherries, halved

Cake

3 eggs
1/3 cup applesauce
2 tsp. pineapple flavoring
1 cup, plus 2 Tbl. water
18.25 oz. pineapple or yellow cake mix

Yield: 12 servings

Temperature: 350°F/177°C

Bake Time: 50-60 minutes

Layer topping ingredients in a 10-inch greased and floured tube pan in the order listed.

Arrange maraschino cherry halves, cut side up, in the center of and between pineapple slices.

For cake, attach Beaters and mix all cake ingredients together on Speed 5 for 3-4 minutes. Pour the batter into pan over toppings. Bake as directed. Allow to cool 5 minutes, then invert onto a heat-resistant plate with a rim.

RASPBERRY ANGEL FOOD CAKE WITH RASPBERRY SAUCE

Cake

- 1 cup cake flour
- 2 Tbl. cornstarch
- 1 1/4 cups powdered sugar
- 1/2 tsp. salt
- 1 pkg. raspberry unsweetened Kool-Aid[®] (or any other flavor)
- 1 1/2 cups egg whites (about 12), room temperature
- 1 1/2 tsp. cream of tartar
- 1 tsp. vanilla extract
- 1/2 cup sugar

Raspberry Sauce

- 1 1/2 cups raspberry preserves, seedless
 - 2 tsp. cornstarch
- Yield: 12 servings
Temperature: 350°F/177°C
Bake Time: 40-50 minutes

Sift together the cake flour, cornstarch, powdered sugar, salt and Kool-Aid in a bowl and set aside. Attach Beaters and beat the egg whites and cream of tartar on Speed 15 until stiff peaks form. Add the vanilla and sugar, one tablespoon at a time while beating on Speed 11-12.

Fold the flour mixture, 1/4 cup at a time, into the egg white mixture. Pour into a 10-inch greased and floured tube pan. Remove large air bubbles by gently cutting through mixture with a knife and bake as directed.

Prepare the raspberry sauce while the cake is baking. Cook raspberry preserves and cornstarch over low heat until thickened. Sauce can be served warm or cold over cake.

THREE LAYER FRENCH VANILLA COFFEE CAKE

Cake

2 1/2 cups all-purpose flour
1/2 tsp. salt
1 tsp. baking soda
2 tsp. instant coffee granules
1 cup buttermilk or sour milk
(sour milk is made by adding 1 tsp.
vinegar to 1 cup milk)
1 cup butter, softened
1 1/3 cups sugar
1/2 cup French-Vanilla Cafe (Parisian style flavored instant coffee)
2 tsp. vanilla extract
3 eggs

Frosting

1/2 cup butter
1 cup brown sugar
1/2 cup milk
2 tsp. instant coffee granules
1 tsp. vanilla extract
1 lb. powdered sugar

Topping

pecans

Yield: 12 servings

Temperature 350°F/177°C

Bake Time: 30-40 minutes

Sift together the flour, salt, baking soda and coffee granules in a bowl to create a flour mixture and set aside.

Attach the Beaters and cream the butter, sugar, and French Vanilla Cafe together on Speed 5 for 2-3 minutes. Continue beating and add the vanilla and eggs one at a time, beating well after each addition. Add the flour mixture alternating with the buttermilk while beating on Speed 5 for 2-3 minutes. Beat for an additional 2-3 minutes on Speed 5. Pour into three 8-inch greased and floured pans. Bake as directed.

For frosting, melt butter in a saucepan over low heat. Stir in the

For frosting, melt butter in a saucepan over low heat. Stir in the brown sugar, milk, and instant coffee granules. Bring to a boil and simmer for 5 minutes, while constantly stirring. Remove from the heat and add the vanilla extract. Pour the mixture into the mixing bowl. Gradually add the powdered sugar and beat on Speed 2 for 2-3 minutes until the frosting reaches a spreading consistency. Spread warm frosting over layered cakes. (Cooled frosting is stiff and hard to spread.) Top with pecans.

LEMON TORTE

For a reduced-fat dessert, use the Yogurt Cheese Frosting recipe. The yogurt cheese for frosting must be prepared ahead of time.

Cake

18.25 oz. lemon cake mix
1/4 cup butter, softened
1/4 cup applesauce
1 cup water
2 tsp. lemon zest, grated
1 tsp lemon extract
4 whole eggs, plus 4 egg whites OR 6 eggs

Yogurt Cheese Frosting

64 oz. (2 quarts) low-fat vanilla yogurt
1 pkg unflavored gelatin
1/4 cup water
1 cup powdered sugar
3.5 oz. pkg. instant lemon pudding & pie filling
1 pkg. whipped topping mix
2 tsp. lemon extract
2 tsp lemon zest, grated

Cream Cheese Frosting (alternative)

24 oz. cream cheese, softened
1 cup powdered sugar
1 cup lemon pie filling
1 tsp. lemon zest, grated

Decoration

1 1/2 cups almonds, sliced
1 cup raspberry preserves, seedless OR
raspberry spreadable fruit

Yield: 12 servings

Temperature: 350°F/177°C

Bake Time: 30-35 minutes

To make yogurt cheese for the Yogurt Cheese Frosting, drain yogurt for at least 4 hours or overnight. Insert two coffee filters or a cheesecloth in a strainer. Place strainer in a pitcher or bowl and pour yogurt in the strainer. Refrigerate until completely strained (1/2 of the liquid will drain off). Discard the liquid, reserve strained yogurt (yogurt cheese) and refrigerate until ready to use.

For cake, attach Beaters and mix together cake ingredients (except eggs and egg whites) on Speed 5 for 2 minutes. Add the eggs and egg whites, one at a time, mixing thoroughly after each addition on Speed 7. Pour into two 9-inch greased and floured cake pans. Bake as directed and allow to cool.

To make the yogurt cheese frosting, place the gelatin and water in a small saucepan and set aside to soften for a few minutes. Attach beaters and mix the yogurt cheese and remaining ingredients on Speed 2 for 2-3 minutes and set aside. Dissolve the gelatin by heating over low heat for 1-2 minutes. Mix the gelatin into the frosting on Speed 2 for 30 seconds. Refrigerate until needed.

To save time, cream cheese frosting (alternative) may be used instead of the yogurt cheese frosting. For the cream cheese frosting, attach Beaters and beat together the cream cheese and powdered sugar on Speed 5 for 2-3 minutes. Add the pie filling and lemon peel while beating. Refrigerate until needed.

Cut each cake in half horizontally using a serrated knife. Place one cake layer, cut side up, on a plate. Spread this layer with 1/4 cup preserves and 3/4 cup frosting. Top this with the second cake layer, cut side up. Repeat for remaining cake layers. Spread the top and sides with the remaining preserves and frosting. Decorate with almonds and chill until the frosting is set, about two hours. Store in refrigerator.

MINI CHEESECAKES

Crust

30 vanilla wafers

Filling

32 oz. cream cheese, softened

1 cup plus 2 Tbl. sugar

3 Tbl. cornstarch

4 large eggs, room temperature

1 1/4 tsp. lemon extract

2 1/4 tsp. orange extract

3/4 tsp. vanilla extract

1/4 cup whipping cream

Glaze

1 cup orange marmalade

2 tsp. cornstarch

Topping

raspberries or maraschino cherry halves

walnuts

Yield: 30 cheesecakes

Temperature: 250°F/121°C

Bake Time: 40-50 minutes

Attach Beaters and mix together the cream cheese, sugar and cornstarch on Speed 3 for 2-3 minutes. Add the eggs, one at a time, beating after each addition on Speed 7. Add remaining ingredients and beat together for 1 minute on Speed 5. Line muffin pans with 2 1/2 inch muffin baking cups. Place one vanilla wafer, flat side down, in each muffin baking cup and pour 1/4 cup of filling over each. Bake as directed. Chill overnight.

Combine glaze ingredients in a saucepan and cook over low heat until slightly thickened. Place 1 teaspoon of glaze on top of each cheesecake. Top with raspberries and nuts. Store in refrigerator.

CARAMEL CHOCOLATE CHUNK CHEESECAKE

Crust

1/4 cup butter, melted
3/4 cup quick rolled oats
3/4 cup walnuts, chopped
3/4 cup brown sugar
1/2 tsp. cinnamon

Attach beaters and mix together crust ingredients on Speed 5 for 2-3 minutes. Press into a 9-inch greased cheesecake pan. Bake crust as directed. While crust is baking, prepare filling.

Yield: 12 servings
Temperature: 350°F/177°C
Bake Time: 18-20 minutes

Filling

24 oz. cream cheese, softened
1/3 cup brown sugar
2 Tbl. cornstarch
1/3 cup dark corn syrup
1 1/2 tsp. vanilla extract
3 large eggs, room temperature
1 egg yolk, room temperature

Topping

1 cup milk chocolate chips

Temperature and Bake Time:
350°F/177°C for 15 minutes then reduce to 200°F/93°C and bake for an additional 1 hour.

Attach the Beaters and mix together cream cheese, brown sugar, cornstarch, corn syrup and vanilla extract on Speed 5 for 2-3 minutes. Add the eggs and yolk one at a time, beating after each addition on Speed 7.

Pour into the baked crust. Bake as directed.

Remove the cheesecake from the oven and sprinkle the chocolate chips over the top. Return to the oven and bake for 5 minutes. Chill overnight. Store in refrigerator.

CHOCOLATE CARAMEL PECAN CHEESECAKE

Crust

1/3 cup butter, melted
17 chocolate sandwich cream filled
cookies, crushed
2 Tbl. pecans, chopped

Filling

24 oz. cream cheese, softened
1/3 cup brown sugar
2 Tbl. Cornstarch
1/4 cup dark corn syrup
3 large eggs, room temperature
1 egg yolk, room temperature
1/3 cup sour cream, room temperature
1 1/4 tsp. vanilla extract
1 1/4 tsp. butter flavoring
11.5 oz. milk chocolate chips
1/3 cup pecans, chopped

Topping

3 Tbl. sour cream, room temperature
4 oz. milk chocolate chunks, melted
2 Tbl. pecans, chopped

Decoration

pecans, whole
10 individually wrapped caramel candies, melted
3 Tbl. sour cream, room temperature

Yield: 12 servings

Temperature and Bake Time: 350°F/177°C for 15 minutes, then reduce to 200°F/93°C and bake for an additional 2 hours

Mix crust ingredients together and press into a 9-inch greased cheesecake pan.

Attach the Beaters and mix together cream cheese, brown sugar, cornstarch and corn syrup on Speed 5 for 2-3 minutes. Continue beating and add the eggs and yolk, one at a time, beating after each addition on Speed 7. Add the sour cream, vanilla extract and butter flavoring and mix on Speed 2 for 1 minute. Add the remaining ingredients and stir on Speed 1 for 1-2 minutes. Pour into the crust. Bake as directed. Chill overnight.

For topping, stir ingredients together and spread on top of cake while the topping is still warm. Decorate with pecans. Stir the melted caramels and the sour cream together; drizzle over the cheesecake. Store in refrigerator.

PIE CRUST

1 1/4 cups all-purpose flour
1/2 tsp. salt
1/3 cup plus 2 Tbl. shortening
1/4 cup cold water

Yield: 9-10 inch pie crust
Temperature: 400°F/205°C
Time: 17-20 minutes

Attach Cookie Dough Hooks and place flour, salt, and shortening in mixing bowl. Mix on Speed 2 for 2-3 minutes. Add water and continue to mix for 2-3 minutes on Speed 3 or until dough clings to Cookie Dough Hook. If dough is too crumbly or dry, add water, 1 teaspoon at a time. If dough is too wet or sticky, add 1 tablespoon of flour at a time. Roll crust to fit 9 or 10-inch pie pan. Flute edges of crust by pressing crust to pan. Prick bottom with a fork several times. Bake as directed and allow to cool.

CHOCOLATE ALMOND MACAROON PIE

Crust

17 coconut macaroon cookies, crushed
1/3 cup butter, melted

Filling

2 cups whipping cream
2 pkg. whipped topping mix
1/2 cup powdered sugar
3 Tbl. chocolate liqueur

Chocolate

1 1/4 cups milk chocolate chips

Topping

1/2 cup almonds, sliced

Yield: 8 servings

Mix crust ingredients together and press into the bottom and sides of a 10-inch greased pie pan.

Attach Beaters and mix together the filling ingredients on Speed 9 for 1 minute, then whip on Speed 11 for 3-4 minutes until stiff.

Melt the chocolate chips on very low heat stirring constantly. Cool slightly at room temperature for 5 minutes. Slowly pour into filling while stirring on Speed 1. Continue to stir on Speed 1 for 2 minutes. Pour the filling into the pie crust and sprinkle the nuts over the top, chill.

GERMAN CHOCOLATE FUDGE PIE

Crust

17 chocolate sandwich creme filled
cookies, crushed
1/3 cup butter, melted

Filling

8 oz. cream cheese, softened
1 sm. box instant chocolate pudding & pie filling
1 1/2 cups milk
4 oz. German's® sweet chocolate bar
11.5 oz. milk chocolate chips
1 cup sour cream
1/2 cup pecans, chopped

Topping

1/4 cup pecans, chopped

Yield: 8-10 servings

Mix crust ingredients together and press into the bottom and sides of a 10-inch greased pie pan.

Attach Beaters, blend together cream cheese, instant pudding and milk on Speed 5 for 3-4 minutes. Melt the German chocolate, chocolate chips, and sour cream together in a small saucepan over low heat, stirring frequently. Add to pudding mixture and blend together on Speed 5 for 3-4 minutes. Spread the mixture over the cookie crust and top with pecans, chill.

BUTTER COOKIES

Dough

6 cups all-purpose flour
1 Tbl. baking powder
1 tsp. salt
2 cups butter, softened
2 cups brown sugar
2 eggs
1/4 cup plus 2 Tbl. milk
2 tsp. vanilla extract

Topping

1/4 cup sugar
1 1/2 tsp. cinnamon

Yield: 4 dozen or 3 cookie bars

Temperature: 350°F/177°C

Bake Time: 12-15 minutes

Combine flour, baking powder and salt in a bowl and set aside.

Attach the Beaters and cream the butter on Speed 5 for 2 minutes. Add brown sugar and cream on Speed 5 for 2 minutes. Add eggs, milk and vanilla and continue to mix on Speed 5 for 2 minutes.

Eject Beaters and attach Cookie Dough Hooks. Add half of the flour mixture and beat on Speed 3, gradually adding remaining flour mixture, allow to mix on Speed 3 for 2 minutes.

Drop by teaspoon at a time onto a lightly greased cookie sheet. Flatten and sprinkle with topping. Bake as directed.

CHOCOLATE CHIP DELIGHT

1 1/2 cups all-purpose flour
3/4 tsp. salt
3/4 tsp. baking soda
3/4 tsp. baking powder
1 1/2 cups shortening
3/4 cup brown sugar
3/4 cup white sugar
2 eggs
1 1/2 tsp. vanilla extract
3/4 cup coconut
2 1/4 cups quick or old fashioned oats
12 oz. semi-sweet or milk chocolate chips

Yield: 4 dozen or 2 cookie bars

Temperature: 350°F/177°C

Bake Time: 12-15 minutes

Combine flour, salt, baking soda, and baking powder in a small bowl to create a flour mixture and set aside.

Attach the Beaters, place shortening in the mixing bowl and beat on Speed 5 for 2 minutes. Add both sugars and cream on Speed 5 for 2 minutes. Add eggs and vanilla extract and continue to mix on Speed 7 for 1 minute.

Remove Beaters and attach Cookie Dough Hooks. Add the flour mixture and beat on Speed 5 until combined. Add coconut and half of the oatmeal, mix on Speed 5 for 2 minutes. Add remaining oatmeal and mix on Speed 5 until mixed.

Drop by teaspoon onto lightly greased cookie sheet and bake as directed.

CHOCOLATE FUDGE

8 oz. cream cheese, softened
4 cups powdered sugar
2 tsp. vanilla extract
12 oz. chocolate chips*
1 cup pecans or walnuts, chopped

* Semi-sweet chocolate, white chocolate, or milk chocolate (11.5 - 12 oz. bag)

Yield: 25 pieces

Attach Beaters and beat cream cheese, powdered sugar, and vanilla on Speed 5 for 2-3 minutes. Set aside.

Melt chocolate chips in a saucepan on very low heat. Wait 2-3 minutes for chocolate to cool slightly. Add the chocolate to the cream cheese mixture and stir on Speed 1 for 2 minutes. Increase mixer to Speed 3 for 2 minutes. Stir in the nuts on Speed 1 for 1 minute. Spread the fudge in a 8 x 8-inch greased pan. Once fudge has firmed, cut into 1 inch pieces. Store in refrigerator.

CHOCOLATE SUGAR COOKIES

5 1/2 cups all-purpose flour
2 tsp. baking powder
2/3 cup cocoa
2 cups butter, softened
1 1/2 cups sugar
4 eggs
1 Tbl. vanilla extract
sugar

Yield: 4 dozen or 2 cookie bars

Temperature: 350°F/177°C

Bake Time: 12-15 minutes

Combine flour, baking powder and cocoa in a bowl and set aside.

Attach the Beaters and cream butter on Speed 5 for 2 minutes. Add sugar and beat on Speed 5 for 2 minutes. Add eggs and vanilla and continue to mix on Speed 5 for 2 minutes.

Eject Beaters and attach Cookie Dough Hooks. Add half of the flour mixture and beat on Speed 3, gradually adding remaining flour mixture. Mix on Speed 3 for 2 minutes.

Shape into 1 1/2 inch balls and roll in sugar. Place onto a lightly greased cookie sheet and bake as directed.

OATMEAL RAISIN COOKIES

2 cups all-purpose flour
3/4 tsp. salt
1 1/2 tsp. baking soda
1/2 cups butter, softened
1 1/2 cups brown sugar
3/4 cup sugar
2 eggs
4 cups quick or old fashioned oats
1 1/2 cups raisins

Yield: 4 dozen or 3 cookie bars

Temperature: 350°F/177°C

Bake Time: 12-15 minutes

Combine flour, salt, and baking soda in a bowl and set aside.

Attach the Beaters and cream the butter on Speed 5 for 2 minutes. Add both sugar and beat on Speed 5 for 2 minutes. Add eggs and continue to beat on Speed 7 for 2 minutes.

Eject Beaters and attach Cookie Dough Hooks. Add half of flour mixture and mix on Speed 3 for 2-3 minutes. Add remaining flour mixture and mix on Speed 3 for 2 minutes.

Add 1 1/2 cups oatmeal and mix on Speed 5, gradually adding remaining oatmeal until well mixed. Allow to mix for 2 minutes. Add raisins and stir on Speed 1 until mixed.

Drop by teaspoon onto greased cookie sheet and bake as directed.

FARBERWARE®

ONE-YEAR LIMITED WARRANTY

This FARBERWARE® product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished, or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

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Important Notice

If any parts are missing or defective, return this product to the place of purchase or contact our Consumer Service Department for assistance.

Consumer Service

This FARBERWARE® product is distributed by:

Salton, Inc.
708 South Missouri St.
Macon, MO 63552
E-mail: farberware-electric@saltonusa.com

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