

CORDLESS HAND MIXER

book of recipe ideas



Cuisinart®

C O R D L E S S H A N D M I X E R

The Cuisinart Cordless Hand Mixer is a great piece of equipment to have in your kitchen, especially if you love to bake. It makes light work of mixing cake batter, icing, meringues and whipping cream. It's also great for mashing potatoes.

And because it's cordless, you don't need to worry about having a plug socket free - you can mix your recipe anywhere in the kitchen from the dining table to the island or countertop. It also means there is no cable getting in the way during mixing.

Here are a few recipes to help you get started with your Hand Mixer. You'll find lots more at cuisinart.co.uk or by following us on Facebook and Instagram.

Enjoy!

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CRANBERRY & WHITE CHOCOLATE COOKIES

INGREDIENTS

SERVES 18

- 100g softened, unsalted butter
- 60g golden caster sugar
- 60g light muscovado sugar
- 175g plain flour
- ½ tsp baking powder
- ¼ tsp salt
- 1 egg
- 100g white chocolate chips
- 75g dried cranberries

METHOD

1. Pre-heat the oven to 170°C / 325°F / Gas mark 3. Line a baking tray with grease proof paper.
2. Place the butter and sugar into a large mixing bowl and using the Cuisinart Hand Mixer with the beaters attached, mix on SPEED 1 to combine, increasing to SPEED 5 and mixing until pale and fluffy.
3. Add in the egg and whisk on SPEED 1 to combine then add the flour, baking powder and salt and briefly mix together on SPEED 1 until fully incorporated.
4. Add the white chocolate chips and cranberries, and mix on SPEED 3 until the dough comes together to form a ball.
5. Using about a tablespoon of cookie dough at a time, shape into balls and place onto the lined baking tray.
6. Cover with cling film and chill in the fridge for 15 minutes.
7. Flatten the dough balls with your finger a little, then place into the preheated oven for 10 to 15 minutes, or until golden brown (ensure you don't over-cook them as they are better slightly chewy).
8. Leave to cool and serve.

MACARONS

INGREDIENTS

MAKES 24

- 183g icing sugar
- 123g ground almonds
- 110ml egg whites, approx 3 medium egg whites (room temperature)
- ¼ tsp salt
- 40g granulated sugar
- 1-2 drops chosen food colouring gel (optional)

CHOCOLATE GANACHE FILLING

- 120ml double cream
- 120g dark chocolate chips

METHOD

1. Line two large baking trays with parchment paper. You can place a template of circles underneath as a guide (3 cm in diameter)
2. In the bowl of a food processor combine the icing sugar and ground almonds. Process on a low speed until extra fine. Sieve the almond mixture through a fine mesh sieve into a large bowl.
3. In a separate large bowl, whisk the egg whites and ¼ tsp salt using the Cuisinart Hand Mixer, with the beaters attached. Start on SPEED 1 and increase to SPEED 5 until soft peaks form.
4. Gradually add the sugar until fully incorporated. Continue to whisk until stiff peaks form and you have a thick glossy meringue.
5. Add the food colouring and briefly whisk on SPEED 1 until combined.
6. Add about quarter of the meringue to the almond mixture and mix well to loosen. Add the remaining meringue and using a spatula, cut and fold the mixture carefully until it is shiny and has a thick ribbon like consistency which falls from the spatula and slowly melts away.
7. Spoon the macaron mixture into a piping bag, fitted with a 1cm plain nozzle. Hold the bag vertically to the tray and pipe small rounds, about 3cm in diameter, onto the baking sheets. Give the baking trays a sharp tap on a work surface, to remove any trapped air bubbles, before leaving the macarons to rest at room temperature for approximately 30 minutes to form a skin.
8. Pre-heat the oven to 170°C / 150°C fan / gas 3-4.
9. Bake the macarons for 12 minutes before removing from the oven. Slide the macarons, still on the parchment paper, off the baking tray and allow them to cool.



METHOD

CHOCOLATE GANACHE FILLING

10. To make the filling, place the cream in a small saucepan and bring almost to the boil.
11. Place the chocolate chips into a glass bowl and pour over the heated cream. Allow to stand for a few minutes.
12. Using the Cuisinart Hand Mixer, with the beaters attached, mix the chocolate and cream together on SPEED 2 until the mixture is smooth. Allow to stand until it has reached the right consistency for piping.
13. Place the chocolate mixture into a clean piping bag with a 1cm nozzle. Pipe about one teaspoon of the ganache onto the flat side of a macaron and top with another macaron to make a sandwich. Repeat with the remaining ganache.
14. Store in an airtight container in the fridge overnight, before serving the next day.

CHOCOLATE CUPCAKES

INGREDIENTS

MAKES 10

- 80g unsalted butter, softened and cubed
- 170g caster sugar
- 40ml sunflower oil
- 2 tbsp good quality cocoa powder
- 2 tsp vanilla essence
- 3 medium free range eggs
- 60ml milk
- 80ml full fat yoghurt
- 240g self raising white flour, sifted

FOR THE BUTTERCREAM ICING

- 200g unsalted butter, softened and cubed
- 300g icing sugar, sieved
- 2 tbsp good quality cocoa powder, sieved
- 1-2 tsp warm water

METHOD

1. Preheat the oven to 180°C / 350°F / Gas Mark 4.
2. Line a muffin tin with 10 paper cases.
3. Place the butter and sugar into a large mixing bowl and using the Cuisinart Hand Mixer, with the beaters attached, mix on SPEED 1 to combine, increasing to SPEED 5 and mixing until pale and fluffy.
4. Add the sunflower oil, cocoa powder, vanilla essence and mix on SPEED 1 until well combined.
5. Lightly beat the eggs together. Add to the mixing bowl in small amounts, mixing briefly between each addition on SPEED 2
6. Add the milk and yoghurt, mixing on SPEED 2 until combined.
7. Add the flour and mix on SPEED 1 until well combined and smooth. Do not over beat.
8. Spoon the mixture into the paper cases.
9. Bake in the preheated oven for 20 minutes or until risen and firm to the touch.
10. Leave in the tin for 5 minutes and then transfer to a wire rack.

FOR THE BUTTERCREAM ICING

11. Place the butter and icing sugar into a large mixing bowl and mix on SPEED 1 to combine. Add the cocoa powder and mix on SPEED 1 to combine, increasing to SPEED 5 and mixing so that you have a smooth and creamy consistency. If the icing is too thick, use a little warm water to bring to a smoother consistency.
12. Put the buttercream into a large piping bag, fitted with a star or round nozzle, depending on the finish you want. Pipe and decorate your cupcakes.

EASY BREAD ROLLS

INGREDIENTS

MAKES 12

- 235ml warm milk
- 25g sugar
- 2 tsp dried active easy yeast
- 30g softened butter
- 1 tsp salt
- 1 large free range egg, room temperature
- 360g plain flour
- Melted butter for glazing

METHOD

1. In a large mixing bowl dissolve the yeast in tepid milk (no hotter than (between 37- 43°C) Add the sugar and gently stir until dissolved. Allow to rest for up to 10 minutes.
2. Add the softened butter, salt, egg and 240g flour. Using the Cuisinart Hand Mixer, with the beaters attached, gradually start to whisk the ingredients together on SPEED 1, before increasing to SPEED 5. Continue to mix for 3 minutes. Stir in the remaining flour. The dough should be stiff rather than sticky. Add a little more flour if needed.
3. Cover the dough in the bowl and leave to rise in a warm place until doubled. This could take 30 - 60 minutes.
4. Knock back the dough and divide into 12 equal portions. Form into small rolls using a floured work surface.
5. Fill 12 oiled muffin cups with the dough. Cover and let rise, until the dough reaches the top of the cups, approximately 30 minutes.
6. Bake in a pre-heated oven for 15-20 minutes until golden brown and baked through.
7. Allow to cool for 1 minute before removing from the tin to a wire rack. Brush the tops with the melted butter.



BLACKBERRY & CHOCOLATE CHEESECAKE

INGREDIENTS

SERVES 8

- 200g 70% Dark chocolate
- 175g Dark chocolate digestive biscuits
- 75g Unsalted butter, melted
- Pinch of salt
- 400ml Double cream
- 400ml Cream cheese
- 100g Caster sugar
- 150g Blackberries, fresh or frozen, plus extra for garnish

METHOD

1. Line a greased spring form 20cm cake tin with baking parchment.
2. Melt the chocolate in a heat-proof bowl over a saucepan of simmering water on a low heat, ensure the bowl is not touching the water. Stir occasionally with a metal spoon.
3. Whilst the chocolate is melting, break up the digestive biscuits into fine breadcrumbs. You can use a food processor like our Mini Prep Pro or place into a sealed plastic bag and crush them with a rolling pin.
4. In a bowl mix the crushed digestive biscuits with the melted butter and salt until well coated. Pour into the base of the cake tin and smooth down with the back of a spoon. Refrigerate until needed.
5. Once the chocolate has melted to a smooth consistency, remove from the heat and allow too cool for a couple of minutes.
6. Using the Cuisinart Hand Mixer, with the beaters attached, beat together the cream cheese with the sugar on SPEED 1 until fully combined. Increasing to SPEED 5 and beat until smooth and creamy. Add the blackberries and mix on SPEED 2, once incorporated increase to SPEED 4 and beat until creamy and thick. Transfer to a container and set aside.
7. Pour the double cream into a large clean mixing bowl and whisk briefly on SPEED 1, before increasing to SPEED 5 until it's just soft peaks.
8. Slowly and carefully fold the melted chocolate into the cream on SPEED 1 until fully incorporated.
9. Add half of the cream cheese and blackberry mixture and continue to mix on SPEED 1 until combined, being careful not to over mix.
10. Pour three quarters of the combined chocolate and blackberry mixture onto the biscuit base and smooth down with the back of a spoon. Pour over the remaining cream cheese and blackberry mixture and smooth down before topping with the last of the chocolate and blackberry mix. Smooth the surface. Chill for 2 hours or until set .
11. Garnish with blackberries before serving.

PISTACHIO, FRANGIPANE & APRICOT TART

INGREDIENTS

SERVES 6-8

PASTRY

- 200g plain flour
- 50g caster sugar
- 100g slightly softened butter, cubed
- 1 egg yolk
- 3-4 tbsp ice cold water

FILLING

- 100g pistachios, shelled and ground
- 25g ground almonds
- 25g flour
- 100g butter
- 100g caster sugar
- 2 eggs
- 125g apricot jam

METHOD

1. For the pastry, place the flour and sugar into a large mixing bowl. Using the Cuisinart Hand Mixer, with the beaters attached, briefly mix together on SPEED 1. Add the butter and continue to mix on a SPEED 1 to combine. Increase to SPEED 3 and mix until it resembles fine breadcrumbs. Add the egg yolk and 3 tbsps of water and mix on SPEED 1, increasing to SPEED 4 until the mixture forms a ball. If the mixture is dry add the remaining tbsp of water.
2. Remove the pastry from the bowl and gently knead it into a disc, wrap in cling film and chill for 30 minutes minimum.
3. Pre-heat the oven to 180°C. Remove the pastry from the fridge, roll out and line a 23cm oblong or round fluted tin with a loose base.
4. Pierce the base of the pastry with a fork, line with greaseproof paper and fill with baking beans. Bake for around 15 minutes until the pastry is set. Remove the baking beans and return to the oven for around 3 minutes to dry out.
5. In a bowl combine 75g of the ground pistachios (reserve the remaining 25g for garnish), ground almonds and flour.
6. Place the butter and sugar into a large mixing bowl and mix on SPEED 1 to combine, increasing to SPEED 5 and mixing until pale and fluffy. Add the eggs one at a time, mixing on SPEED 1 between each addition, until all of the eggs have been fully incorporated.
7. Using SPEED 1, carefully add the dry ingredients and mix until just combined.
8. Spread the base of the pastry shell with the apricot jam, and then carefully top with the pistachio and frangipane filling. Sprinkle with the reserved pistachios and bake in the oven for approximately 25 minutes or until the filling has set and the top is golden brown.





CLEMENTINE PAVLOVA

INGREDIENTS

SERVES 6

- 4 egg whites
- 1 tsp cream of tartar
- 1 tsp white wine vinegar
- 225g caster sugar
- 250ml whipping cream
- 1 tbsp sifted icing sugar
- 1 tsp vanilla essence
- 4 - 6 peeled clementines
- Icing sugar for dusting

METHOD

1. Preheat the oven to 140°C / 120°C fan / gas 1.
2. Line a baking tray with greaseproof paper. Mark out a 23cm circle on the baking paper, to help size your pavlova.
3. In a clean, dry bowl use the Cuisinart Hand Mixer with the beaters attached to whisk the egg whites, on SPEED 3 until frothy. Add the cream of tartar and the white wine vinegar. Increase to SPEED 5 and continue to whisk on a higher setting until the egg whites start to form stiff peaks.
4. Gradually beat in the sugar, whisking it back to stiff peaks after each addition. When it is glossy and smooth, spoon the meringue mixture onto the baking paper, making a shallow dip in the centre with the back of a spoon.
5. Bake in the oven for 70 minutes, until the meringue looks slightly gooey in the middle and crisp on the outside. Turn the oven off, leaving the door open slightly and allow the meringue to cool completely.
6. Remove the beaters and thoroughly wash them before re-attaching. In a large, clean bowl whip the cream, icing sugar and vanilla essence on SPEED 1 until combined. Increase to SPEED 5 until soft peaks form.
7. Spoon the cream onto the cooled meringue and decorate with the clementines.
8. Sift over a dusting of icing sugar before serving.

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