



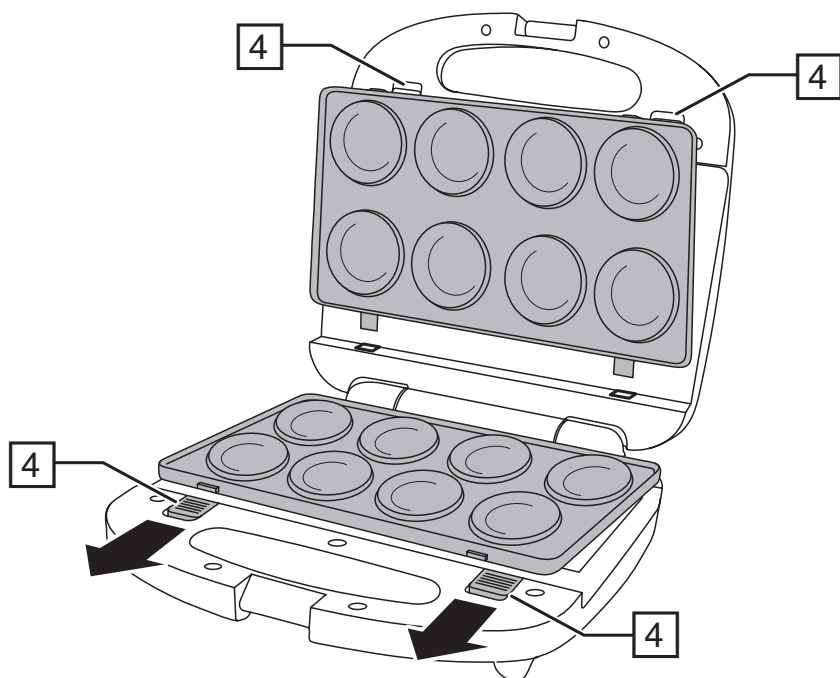
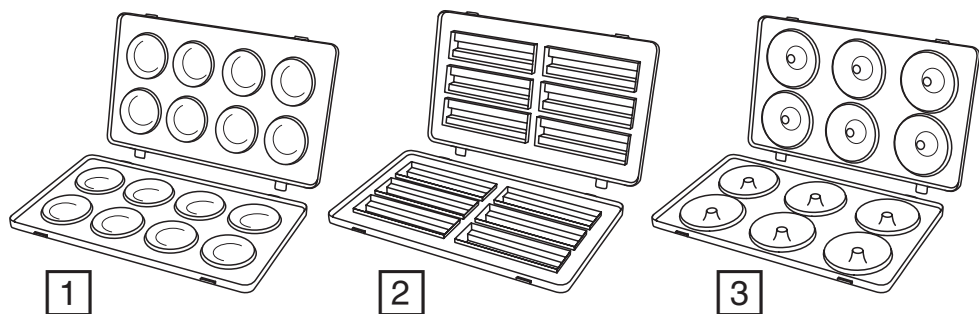
Russell Hobbs



25490-56

 www.russellhobbs.com





IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

 The surfaces of the appliance will get hot during use.

Unplug the appliance and let it cool down before attempting to remove or fit the plates.

HOUSEHOLD USE ONLY

PARTS

- | | |
|--------------------|--------------------------|
| 1. Pop cake plates | 3. Mini doughnuts plates |
| 2. Churros plates | 4. Release buttons |

BEFORE USING FOR THE FIRST TIME

Wipe the non-stick surfaces of the plates with a damp cloth.

REMOVING/FITTING THE PLATES

1. Unplug the appliance and let it cool down.
2. Remove and fit one plate at a time.
3. Press the release buttons and lift the plate away from the element.
4. Put the tabs into the slots on the hinge side of the appliance.
5. Press the other edge of the plate into the handle side, to lock it in place.

RECIPES

Donuts

Makes: approx. 18

Preparation time: 5-10 minutes

Cooking time: 2-4 minutes per batch

- | | |
|-------------------------|--------------------------------------|
| • 170g plain flour | • 120g soft unsalted butter |
| • 110g caster sugar | • 1 large egg at room temperature |
| • 1 ½ tsp baking powder | • 175ml whole milk, room temperature |
| • ½ tsp salt | |

1. Sift the flour, sugar, baking powder and salt into a bowl.
2. Combine the butter, egg and milk. Add to the dry ingredients in the bowl and beat until smooth.
3. Fit the donut plates and pre-heat your treat maker.
4. Lightly grease the hollows in the plates using a brush and add enough donut mixture to fill hollows in the bottom plate. Close the lid and cook for 2-4 minutes.
5. Carefully remove the donuts and allow cooling before decorating.
6. Repeat until all the mixture is used up.

Churros

Makes: approx. 18

Preparation time: 15-20 minutes

Cooking time: 7-9 minutes per batch

These churros are baked rather than deep fried for a healthier option

- 220ml water
 - 120g butter
 - ½ tsp vanilla extract
 - ¼ tsp salt
 - 30g light Muscovado sugar
 - 150g plain flour
 - 3 large eggs
1. Bring the water and butter to the boil. Stir in the vanilla, salt and sugar. Stir in the flour and cook for 1-2 minutes stirring continuously. Remove from the heat and allow the mixture to cool slightly.
 2. Beat in the eggs one at a time until well combined.
 3. Transfer the mixture to a piping bag.
 4. Fit the churros plates and pre-heat your treat maker.
 5. Lightly grease each hollow using a brush and carefully pipe enough mixture into the lower hollow to fill it three quarters full. Close the lid and cook for 7-9 minutes until golden brown.
 6. Carefully remove each churros and roll it in caster sugar and ground cinnamon. Leave to cool slightly on a wire rack.
 7. Repeat until all the mixture is used up.

Chocolate Cake Pops (mini cakes on sticks)

Makes: approx. 18

Preparation time: 5-10 minutes

Cooking time: 3-4 minutes per batch

Cake pops are delicious little bite-sized cakes on sticks that are easy to make and great for birthdays and other party occasions.

- 175g butter
 - 175g golden caster sugar
 - 3 large eggs at room temperature
 - 100g plain flour
 - 50g cocoa powder
 - 1 tsp baking powder
 - 1-2 tsp milk
1. Whisk together the sugar and butter. Add the eggs one at a time until well combined.
 2. Sift the flour, cocoa powder and baking powder. Fold into the sugar and butter mix. Add the milk and combine well.
 3. Fit the pop cake plates and pre-heat your treat maker.
 4. Lightly grease the hollows with a brush and carefully fill the lower hollows until they are half full. Close the lid and cook for 3-4 minutes.
 5. Once cooked, remove the cakes and allow them to cool on a wire rack. Carefully wipe out the moulds with kitchen paper.
 6. Repeat until all the mixture is used up.

CARE AND MAINTENANCE

1. Unplug the sandwich toaster and let it cool before cleaning and storing away.
2. Wipe the plates, and the external surfaces with a damp cloth.
3. Use a paper towel with a dab of cooking oil to remove stubborn stains.
 - Don't put the sandwich toaster in water or any other liquid.
 - Don't use harsh or abrasive cleaning agents or solvents.
 - Don't use scourers, wire wool, or soap pads.

At the places where the top and bottom toasting plates make contact, the non-stick surfaces may show signs of wear. This is purely cosmetic, and will not affect the operation of the sandwich toaster.

RECYCLING



To avoid environmental and health problems due to hazardous substances, appliances and rechargeable and non-rechargeable batteries marked with one of these symbols must not be disposed of with unsorted municipal waste. Always dispose of electrical and electronic products and, where applicable, rechargeable and non-rechargeable batteries, at an appropriate official recycling/collection point.

