

# Breville®



## cupcake maker **and accessories**

instruction booklet

selection of recipes **included**







# important safety instructions

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## **READ CAREFULLY AND KEEP FOR FUTURE REFERENCE**

**This product can be used by children aged 8 years and above, and persons who require supervision, provided:**

- **they are familiar with the hazards associated with the product, and,**
- **they receive instruction by a competent person on how to safely use the product.**

**Children must not play with the product. Cleaning and user maintenance must not be done by children unless they are aged 8 or older and are supervised.**

**Keep the appliance and its cord out of reach of children less than 8 years old.**

**Never use the appliance below wall cupboards or shelves, or below combustible materials such as curtains**

**Never operate the appliance by means of an external timer or separate remote-control system.**

**Do not touch the metal parts of the appliance during use as they may become very hot.**

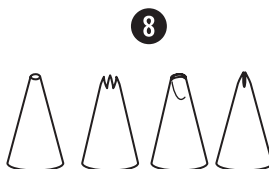
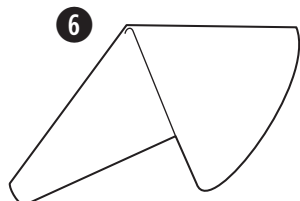
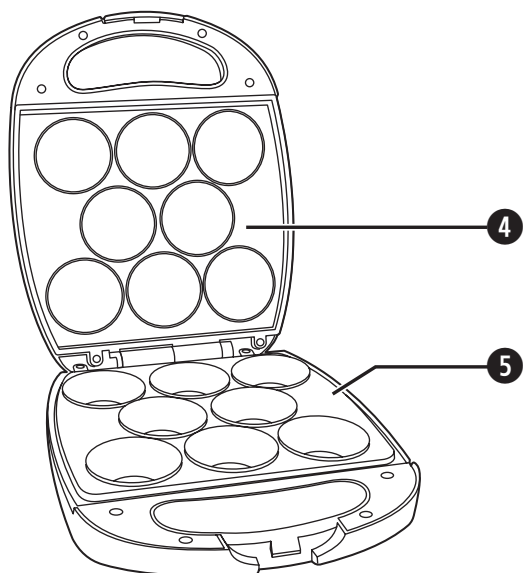
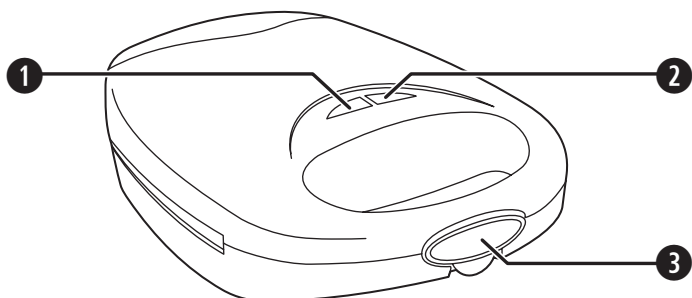
**If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.**

- △ **Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.**
- △ **Always ensure that hands are dry before handling the plug or switching on the appliance.**
- △ **Always use the appliance on a stable, secure, dry and level surface.**
- △ **This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).**
- △ **Do not use the appliance if it has been dropped or if there are any visible signs of damage.**
- △ **Ensure the appliance is switched off and unplugged from the supply socket after use and before cleaning.**
- △ **Always allow the appliance to cool before cleaning or storing.**
- △ **Never immerse any part of the appliance or power cord and plug in water or any other liquid.**
- △ **Never let the power cord hang over the edge of a worktop, touch hot surfaces or become knotted, trapped or pinched.**
- △ **Never leave the appliance unattended when in use.**

# identifying the parts

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1. **Red power light**  
Illuminates when your Cupcake Maker is plugged into the mains supply.
2. **Green ready-to-use light**  
Illuminates when your Cupcake Maker is ready to use.
3. **Latch**  
Keeps the plates closed during cooking and storage.
4. **Upper cooking plate**
5. **Lower cooking plate**
6. **Reusable piping bag**  
Can be washed and reused over and over again.
7. **Coupler**  
Two-piece device that is used to attach the piping tips to the piping bag.
8. **Four stainless steel piping tips**  
Each tip is engraved with a number:  
No.2 Round Tip—use for outlines, lettering, dots, balls, beads, stringwork, lattice and lacework.  
No.26 Closed Star Tip—use for shells, stars, fleur-de-lis, etc.  
No.61 Petal Tip—use to make flower petals, dramatic ruffles, drapes, swags and bows.  
No.66 Leaf Tip—use to make leaves, ruffles, drapes, swags and bows.
9. **Cupcake cases** (not shown)  
50 cupcake cases included



## before first use

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**⚠ Never immerse the body of your Cupcake Maker, power cord or plug in water or any other liquid. Do not use harsh abrasives, chemicals or oven cleaning products to clean the upper or lower cooking plates or any other part of your Cupcake Maker.**

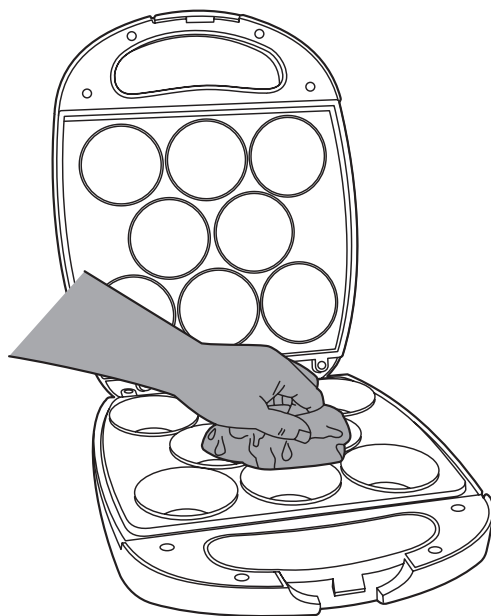
Remove any promotional labels and/or stickers from your Cupcake Maker before use.

Check that the cooking plates are clean and free of dust. If necessary, wipe them with a damp cloth.

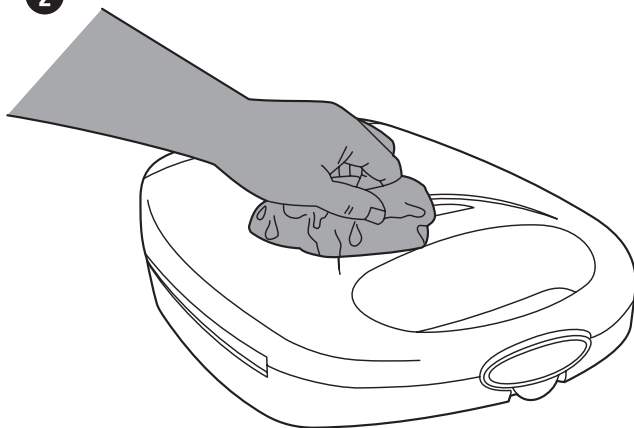
Wipe the outside of your Cupcake Maker with a damp cloth. Do not immerse the main body of your Cupcake Maker or power cord set in water or any other liquid. Dry thoroughly.



1



2



# using your cupcake Maker

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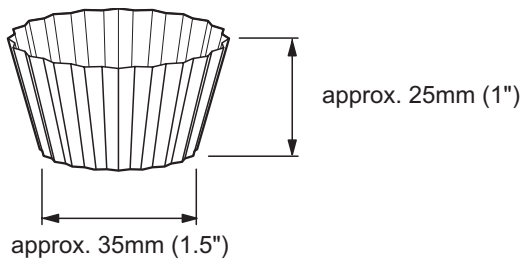
**▲ Take care around the hot surfaces of your Cupcake Maker. Steam may escape during cooking and when lifting the lid—take care! Use a tea towel or oven glove when opening or closing the lid.**

1. Pre-heat your Cupcake Maker. The red light will illuminate when your Cupcake Maker is plugged in. When the green light comes on, your Cupcake Maker is ready to use. The green light will turn on and off during use as the correct temperature is maintained.
2. You can use mini sized cupcake cases with your Cupcake Maker made from either paper or foil. Silicon cupcake cases are not suitable for use with your Cupcake Maker.

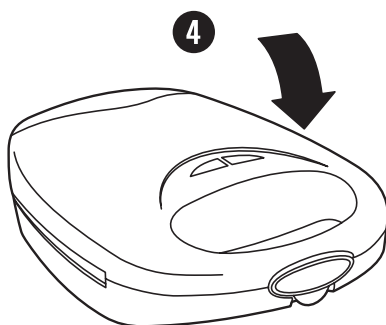
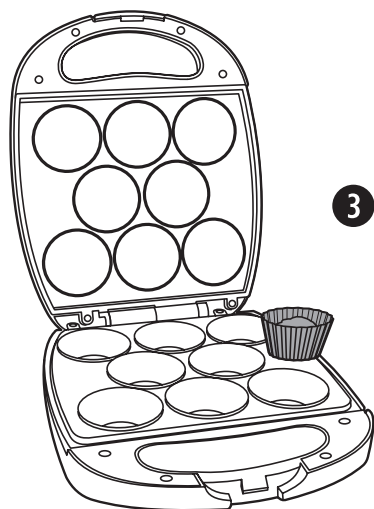
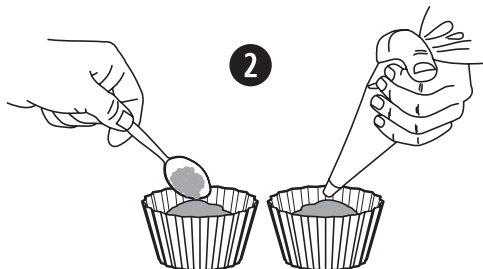
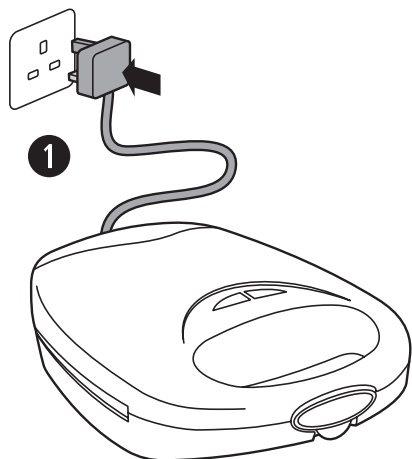
For best results use your piping bag without a tip fitted to pipe the mixture into the cases. Fill the piping bag with the mixture and fill the cases approximately two thirds full. The correct amount of mixture affects the cooking of the cake so some experimentation may be required to achieve the perfect golden brown result.

3. Carefully place the filled cupcake cases into the individual holes of your Cupcake Maker.
4. Close the lid.
5. Cook the cupcakes for approximately 8 minutes or until they feel spongy and firm.
6. When they are cooked carefully slip a non-metallic spatula or similar utensil under each cake case and lift it out. Don't use anything made of metal as this may damage the non-stick coating on the cooking plate. Place the cakes on a wire rack to cool completely before icing or decorating.

Additional cupcake cases are available from most supermarkets or on-line retailers of cookery/baking supplies. Look for 'mini' or 'fun' size cases or cases of the following approximate size:







# using your piping bag

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1. The two piece coupler provides a quick and easy way to attach the tips to the piping bag. It also allows you to change piping tips without having to empty the piping bag each time. Insert the inner part of the coupler into the piping bag as far as it will go.
2. Fit the desired piping tip over the end of the piping bag and coupler.
3. Fit the collar over the tip.
4. Tighten the collar firmly to hold the tip in place.
5. Fold the top of the bag down. Use a spatula or spoon to place the icing in the bag. Standing the bag upright in a jar or cup can help during filling. Fill the bag half to two-thirds full. Don't overfill the bag. Close the bag by unfolding the cuff and twisting the top of the bag closed. This forces the icing down into the bag. Make sure you release any air trapped in the bag by squeezing some of the icing out of the tip into a bowl.
6. Hold the bag as shown. Gently squeeze the bag using an even pressure to push the icing out of the tip. Varying the amount of pressure will help you to control the flow of icing.

For best results, the consistency of your icing is important. Stiff icing is used for decorations such as flowers and petals. Thin icing is used for writing and delicate lines and outlining work. As a general guideline, if you are having trouble creating the decorations you want and you feel your icing is too thin, add a little more icing sugar; if you feel your icing is too thick, add a little more liquid.

**Flat plain swirls:** Use a plain wide nozzle and slowly swirl the icing from the middle to the edge in an increasing spiral.

**Pointy plain swirl:** As above but this time start at the edge and finish in the centre. Slightly overlap the previous swirl as you go. Finish at the centre with an upward movement to create a pointed peak.

**Wide star swirl:** Use a wide star nozzle and either pipe from the middle or the edge as described above. This looks attractive when starting a little further from the edge so that the edge of the cake remains visible.

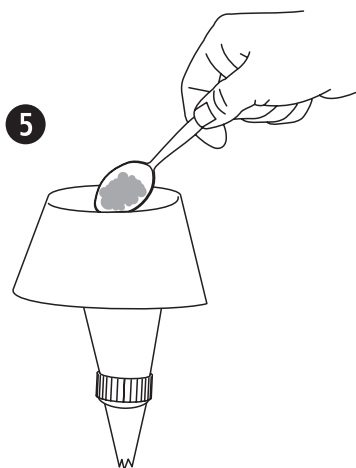
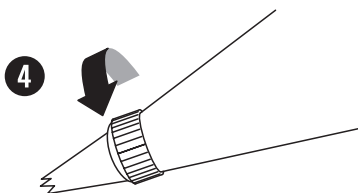
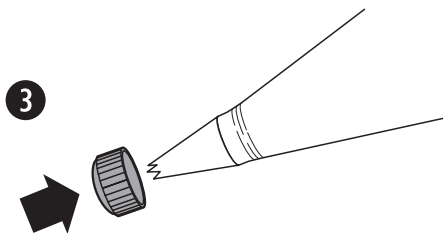
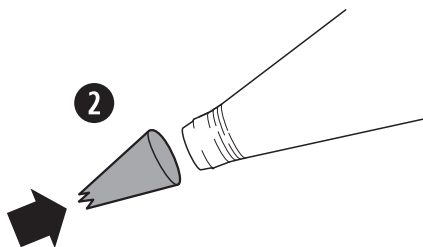
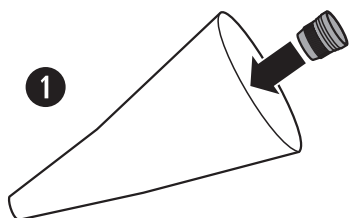
## Cleaning

Untwist the top of the piping bag and scoop out any remaining icing.

Unscrew the collar and remove the tip. Reach into the piping bag and remove the inner part of the coupler. Turn the bag inside out.

Fill a bowl with hot water and add a few drops of washing up liquid. Place the bag into the bowl full of water and let it soak for a few minutes. Gently brush the bag with a soft bristled brush to remove any icing residue.

Place the piping tips and coupler into the bowl and brush them to remove any residue. Rinse everything in clear running water. Leave the bag inside out and let it air dry before returning it to its original shape and storing. The piping bag and coupler are not suitable for cleaning in a dishwasher.



## Vanilla Cupcakes (makes about 24)

### Ingredients

225g of good quality butter

225g of caster sugar

4 medium eggs

225g of self raising flour

½ tbsp of natural vanilla extract

1. Separate the cake cases on to your work top.
2. Put the caster sugar, chopped up butter and vanilla into a food processor. Then add the sieved flour.
3. Mix together for about 1 minute until all the ingredients are combined. A hand held whisk can also be used to do this.
4. Then add the eggs one at a time and slowly mix until soft and creamy.
5. Pipe or spoon the mixture into the cupcake cases.
6. Cook the cupcakes for approximately 6 to 8 minutes or until they feel spongy and firm.
7. Repeat the process until all the mixture is used.

### Alternative Flavours

**Chocolate cupcakes:** Use the Vanilla cupcake recipe but instead use 195g of flour and 30g of good quality cocoa powder.

**Coffee cupcakes:** Use the Vanilla cupcake recipe and add 1 tablespoon of instant coffee dissolved in 1 tablespoon of warm milk.

**Marbled cupcakes:** Make equal amounts of vanilla and chocolate mixture and fill the piping bag with both. Squeeze into the cases in a circular motion to create swirls.

**Lemon cupcakes:** Substitute vanilla extract with lemon extract or alternatively the zest of 1 lemon



## Simply Creamy Frosting

This can be used as a base for adding flavours or just delicious on its own!

### Ingredients

200g of full-fat cream cheese at room temperature

225g of softened unsalted butter

400g of sieved icing sugar

2 tbsp milk

1. It's important to sieve the icing sugar first in order to produce a smooth frosting.
2. Add all the ingredients into a food processor and mix for about 1 minute until creamy and smooth.

**Tip:** In order to produce a thicker mixture for producing swirls and shapes, slowly add a little more icing sugar and mix until it's at the desired consistency. Alternatively you can add less icing sugar to make the mixture runnier.

### Alternative Flavours

**Vanilla:** Add 1 tsp of natural vanilla extract whilst mixing.

**Cream cheese frosting:** Reduce the butter quantity to 100g and add 150g of cream cheese. Mix until creamy.

**Chocolate:** Melt 100g of good quality chocolate (preferably 72% cocoa). Allow the chocolate to cool slightly and then slowly add to frosting mixture using a slow speed setting on your processor.

**Chocolate orange:** Melt 100g of chocolate orange. Allow it to cool slightly and then slowly mix it into the frosting mixture. You can also stir in some orange zest if you want a stronger flavour.

**Coffee:** Mix in 1 tablespoon of instant coffee that has been dissolved in 1 tablespoon of warm milk.

**Strawberry:** Sieve 3 tablespoons of strawberry jam and mix well into the frosting. You can add 1 drop of pink food colouring if desired.

**Zesty Orange:** Add the grated zest of one orange and mix.

**Zesty Lemon:** Add the grated zest of 1 lemon and mix.

**Smooth orange or lemon:** Substitute the fruit zest with either orange or lemon essences.

**Note:** If you are decorating using your piping bag try to avoid frostings which contain zest or other bits for a smoother finish.

## Royal Icing

### Ingredients

- 1 medium egg white
- 225g of sifted icing sugar
- 2-3 drops of lemon juice

1. Beat the egg white until it is foamy
2. Gradually beat in the icing sugar and lemon juice and continue beating until icing is snowy white

## Rocky Road Cupcakes

### Ingredients

- 1 batch of chocolate cupcakes (see page 10)
- 1 batch of chocolate frosting
- 70g of melted milk chocolate
- Mini marshmallows and popcorn
- Handful of glace cherries (optional)

1. Bake 1 batch of chocolate cupcakes.
2. Pipe a large swirl of chocolate frosting onto each cake; this doesn't need to be neat!
3. Press the popcorn and marshmallows into the frosting randomly. Add a little more frosting if you want to build it higher. You can also add chopped cherries if you wish.
4. Melt the chocolate in the microwave or over boiling water until smooth
5. Finish with a large drizzle of melted chocolate on each cake.

## Quick cupcake ideas

### Candy cupcakes

Swirl strawberry, lemon or orange frosting on to vanilla cupcakes and sprinkle with some little soft sweets e.g. Little Jems, Millions, Hundreds and Thousands etc. once the frosting has started to set.

### Ribbons and bows

Tie small ribbons that match your cupcake cases to cocktail sticks and push into each cupcake.

### I love Rosie

Buy readymade petal paste roses or crystallise your own petals using rose petals, lightly whipped egg white and sugar, and place on a vanilla frosted cupcake with a red case.



## Cappuccino cupcakes

### Ingredients

1 batch of chocolate cupcakes

1 batch of simply creamy frosting divided into chocolate and coffee flavours

Chocolate coated coffee beans

Cafe curls

1. Bake 1 batch of chocolate cupcakes.
2. Separate the simply creamy frosting into two bowls and stir in 50g of melted chocolate in one and  $\frac{1}{2}$  a teaspoon of coffee mixed with a little warm milk into the other.
3. Add the chocolate frosting to a piping bag and pipe a large swirl on to the cakes using the star nozzle.
4. Wash the piping bag thoroughly and dry. Then fill with coffee frosting and pipe a smaller swirl in the centre of each cake.
5. Gently push in a few of the chocolate coated coffee beans and half a cafe curl in each cake.
6. Finish with a light dusting of cocoa powder.

## Neapolitan cupcakes

### Ingredients

1 batch of vanilla cupcakes (see page 12)

1 batch of simply creamy frosting divided into three batches, strawberry, chocolate and vanilla flavours

Swirl of your favourite ice cream sauce (optional)

1. Bake 1 batch of vanilla cupcakes.
2. Divide the simply creamy frosting into three parts; then mix one with 2 tablespoons of sieved jam, one with  $\frac{1}{2}$  a teaspoon of vanilla extract and the last one with 30g of melted chocolate.
3. Carefully add the vanilla, strawberry and a smaller amount of chocolate to the piping bag using a teaspoon so they sit side by side in the bag.
4. Using a plain wide nozzle, pipe a large swirl ending with a point in the centre of each cake.
5. Finish with a smaller drizzle of ice cream sauce if desired.



- ▲ Always unplug your Cupcake Maker from the mains supply socket before cleaning it.**
- Never immerse your Cupcake Maker body, mains lead or plug in water or any other liquid.**
- Never use harsh abrasive cleaners or cleaning materials.**

## cleaning

1. Unplug your Cupcake Maker from the mains supply socket.
2. Allow your Cupcake Maker to cool until it is just warm **but not hot**. Using a non metallic utensil, gently scrape off any food deposits. Give the plates a quick wipe with a damp cloth.
3. Allow your Cupcake Maker to completely cool down.
4. Wipe the cooking plates with a soft cloth. If this doesn't remove any cooked-on food, reheat your Cupcake Maker for 1-2 minutes, then brush with a little oil or melted butter. Allow your Cupcake Maker to stand for five minutes then wipe the plates with a damp cloth.
5. Before using it again, make sure that all parts of your Cupcake Maker are completely dry.

## storing

Make sure that your Cupcake Maker has completely cooled down and is clean. Store your Cupcake Maker unplugged in its packing box or in a clean, dry place. To prevent damage to the mains supply cord, ensure that it is not put under stress where it enters your Cupcake Maker.





# Connection to the mains supply

## **⚠ This appliance must be earthed.**

This appliance is fitted with either a moulded or rewirable BS1363, 13 amp plug. The fuse should be rated at 13 amps and be ASTA approved to BS1362.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed below. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

The wires of the mains lead are coloured in accordance with the following code:

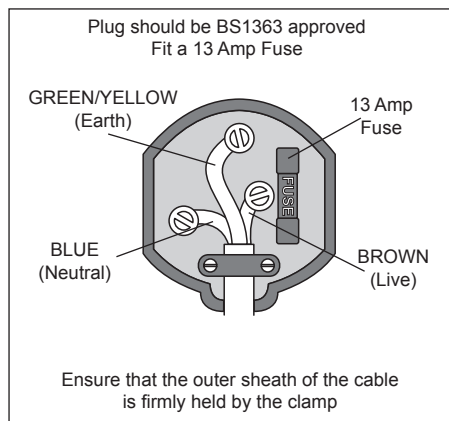
GREEN/YELLOW = EARTH      BLUE = NEUTRAL      BROWN = LIVE

The wire which is coloured GREEN/YELLOW must be connected to the terminal in your plug which is marked with an E or by the earth symbol ( $\perp$ ) or coloured GREEN or GREEN /YELLOW.

The wire which is coloured BLUE must be connected to the terminal in your plug which is marked with the letter N or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal in your plug which is marked with the letter L or coloured RED.

If any other plug is used, a 13 amp fuse must be fitted either in the plug or adaptor or at the distributor board.





These appliances are built to the very highest of standards. There are no user serviceable parts. Follow these steps if the unit fails to operate:

1. Check the instructions have been followed correctly.
2. Check that the fuse has not blown.
3. Check that the mains supply is functional.

If the appliance will still not operate, return the appliance to the place it was purchased for a replacement. To return the appliance to the Customer Service Department, follow the steps below:

1. Pack it carefully (preferably in the original carton). Ensure the unit is clean.
2. Enclose your name and address and quote the model number on all correspondence.
3. Give the reason why you are returning it.
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (e.g. till receipt).
5. Send it to our Customer Service Department at the address below:

**Customer Service Department**  
**Jarden Consumer Solutions (Europe) Limited**  
**Middleton Road**  
**Royton**  
**Oldham**  
**OL2 5LN, UK.**  
**Telephone: 0161 621 6900 Fax: 0161 626 0391**  
**e-mail: [info@pulse-uk.co.uk](mailto:info@pulse-uk.co.uk)**



Please keep your receipt as this will be required for any claims under this guarantee.

This appliance is guaranteed for 1 year after your purchase as described in this document.

During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, please take it back to the place of purchase, with your till receipt and a copy of this guarantee.

The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. Only Jarden Consumer Solutions (Europe) Limited ("JCS (Europe)") has the right to change these terms.

JCS (Europe) undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to be not working properly free of charge provided that:

- you promptly notify the place of purchase or JCS (Europe) of the problem; and
- the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by JCS (Europe).

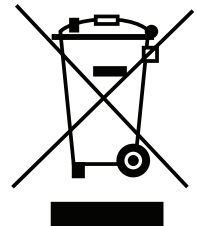
Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor discoloration and scratches are not covered by this guarantee.

The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.

If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such guarantee or warranty in place of this guarantee or contact your local authorized dealer for more information.

Waste electrical products should not be disposed of with Household waste. Please recycle where facilities exist. E-mail us at enquiries [info@pulse-uk.co.uk](mailto:info@pulse-uk.co.uk) for further recycling and WEEE information.

Jarden Consumer Solutions (Europe) Limited  
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The product you buy may differ from the one shown due to continuing product development, One (1) Year Limited Warranty—see inside for details. Jarden Consumer Solutions (Europe) Limited is a subsidiary of Jarden Corporation (NYSE:JAH).  
Made in PRC

[www.breville.co.uk](http://www.breville.co.uk)