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## **♦ HeatSoft™** Stand Mixer



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## product safety

#### IMPORTANT SAFETY INSTRUCTIONS. READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

This appliance shall not be used by children. Keep the appliance and its cord out of reach of children. Cleaning and user maintenance shall not be made by children without supervision.

This appliance is not intended for use by persons whose physical, sensory or mental capabilities are reduced or lack of experience or knowledge, unless such persons are supervised or trained to operate the appliance by a person responsible for their safety. Close supervision is necessary if you use the appliance near children or people with disabilities.

Always disconnect the appliance from the mains supply socket if it is left unattended and before assembling, disassembling or cleaning.

Always allow the appliance to cool down before assembling, disassembling, cleaning or before storage.

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.

All accessories (beaters, dough hook and whisk) should not be used for longer than 15 minutes. When mixing extremely heavy loads the appliance should not be operated for more than 10 minutes.

This appliance has an internal safety feature to prevent overheating. If the mixer shuts down because of overheating, reset the speed control knob to OFF, wait 30 minutes to allow to cool completely. Unplug and plug back in, then turn mixer ON again. This appliance is intended to be used in household and similar applications such as:

- ▲ Staff kitchen areas in shops, offices and other working environments;
- ▲ Farm houses;

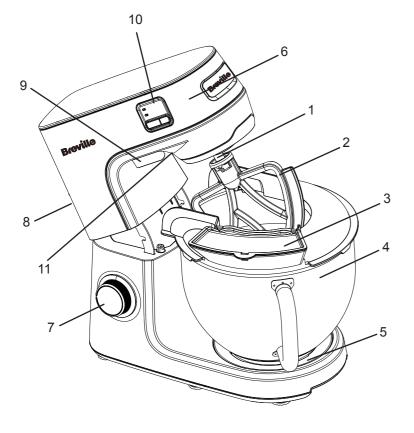
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- ▲ By clients in hotels, motels and other residential type environments;
- ${\ensuremath{\vartriangle}}$  Bed and breakfast type environments.
- ${\ensuremath{\mathbb A}}$  Always ensure that hands are dry before handling the plug or switching on the appliance.
- ${\ensuremath{\vartriangle}}$  Always use the appliance on a stable, secure, dry and level surface.
- $\triangle$  This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- ▲ Never immerse any part of the appliance or power cord and plug in water or any other liquid.
- $\triangle$  Never let the power cord hang over the edge of a work top, touch hot surfaces or become knotted, trapped or pinched.
- ${\rm \vartriangle}$  Do not use the appliance if it has been dropped, if there are any visible signs of damage or if it is leaking.
- ${\ensuremath{\mathbb A}}$  Never use any accessory or attachment not recommended by the manufacturer.
- $\triangle$  Remove attachments from the appliance before washing or cleaning them.
- ▲ Keep fingers, hair and clothing away from the moving parts of the appliance when it is in use.
- ${\ensuremath{\mathbb A}}$   ${\ensuremath{\mathbb D}}$  Do not attempt to eject, fit or remove attachments until the appliance has come to a complete stop.
- ▲ This appliance generates heat when using the heating function. Do not touch hot surfaces, such as the bowl and accessories. Allow to cool before handling.

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## features and parts

## features and parts



#### Learning about your stand mixer

The Breville<sup>®</sup> stand mixer with 
≪ HeatSoft<sup>™</sup> technology has been designed to allow you to bake when inspired. No more waiting for ingredients to reach room temperature! Now you can soften, melt and mix in one step!

#### Did you know?

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Many recipes for baking require ingredients to be at room temperature. Butter will only reach room temperature after hours of sitting on the counter. If you use butter that's cold, straight from the refrigerator, it will result in heavy and dense baked goods. Butter that is microwaved or melted can create an oily batter resulting in soggy, flat cookies. Using room temperature ingredients creates fluffier results and better baked goods.

### ♦ HeatSoft<sup>™</sup> Technology

The ≪ HeatSoft<sup>™</sup> Technology uses gentle heat to bring cold ingredients to room

temperature while mixing, eliminating the need to plan ahead. ≪ HeatSoft<sup>™</sup> technology easily allows for butter to be softened and chocolate to be melted.

- 1. Attachment shaft
- 2. SmoothScrape<sup>™</sup> beater
- 3. HeatSplash<sup>™</sup> guard
- 4. 5.2l stainless steel bowl
- 5. Bowl locking plate
- 6. Mixer head
- 7. Speed control dial
- 8. Tilt release lever to raise and lower head
- 9. Heat nozzles for HeatSoft<sup>™</sup> technology
- 10. ♦ HeatSoft<sup>™</sup> heat settings melt, soften and on/off.
- 11. LED light

Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in these instructions.

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## features and parts

## using your stand mixer

## Accessories



#### Flat beater

For normal to heavy mixtures. Ideal for fruit cakes and recipes with larger quantities of ingredients.



#### SmoothScrape<sup>™</sup> beater with flexible edges

Scrapes the bowl walls whilst mixing for uniform consistency without interruption. Ideal for creaming, sponge cakes, lighter biscuits and cookies.



#### Dough hook

Wire whisk

For mixing and kneading. Ideal for a variety of sweet and savoury bread dough's.

For mixtures that need air incorporated. Ideal for meringues,



#### HeatSplash™ guard

whisked sponges and whipping cream.

3-in-1 guard minimises mess, allows you to easily add ingredients and also retains heat while mixing.

#### Before first use

A Make sure your stand mixer is switched off and unplugged from the mains supply socket before cleaning, detaching or fitting or before fitting or removing the beaters, dough hooks or whisk.

Before using your stand mixer for the first time, wash the beaters, dough hook, whisk and stainless steel bowl in warm, soapy water. Rinse and dry thoroughly. Do not use harsh abrasives, chemicals or oven cleaners. Using a damp cloth or sponge, wipe the exterior of the stand mixer.

#### Using

Always avoid contact with moving parts while the appliance is in operation. Keep hands, hair, clothing as well as other utensils away from the beaters, dough hook or whisk during operation. Never attempt to remove or replace the beaters, dough hook or whisk whilst your stand mixer is in operation, or plugged in to the mains supply.

1. Ensure that your stand mixer is unplugged from the supply socket and the speed control dial is set to 0 (off).

#### Raising and lower the mixing head

To tilt mixer head, lift Tilt Release Lever (Figure A) and slowly lift mixer head until it locks in the upright position. (Figure B)

To lower mixer head, grab head, lift Tilt Release Lever and gently lower mixer head, ensuring it locks in downward position. A "click" sound will indicate the mixer head has locked securely into position. (Figure C)

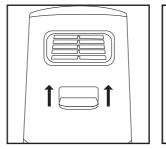






Figure A

Figure C

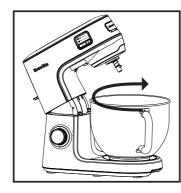
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## using your stand mixer

## using your stand mixer

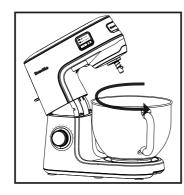
#### To attach bowl

- 1. Lift the Tilt Release Lever and tilt mixer head back.
- 2. Place bowl on bowl locking plate.
- 3. Turn bowl gently in a clockwise direction so that bowl handle are perpendicular to base.
- 4. Plug your mixer into the mains supply socket.



#### To remove bowl

- 1. Lift the Tilt Release Lever and tilt mixer head back.
- 2. Turn bowl counter clockwise and lift off locking plate.



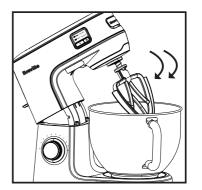
#### To install attachments

- 1. Ensure the Control Dial is in the off position.
- 2. Lift the Tilt Release Lever and tilt mixer head back.
- 3. Align the key positions of the beater shaft and attachment, push upward.
- 4. Twist counter clockwise so that pin aligns with attachment notch and clicks into position.



#### To remove attachments

- 1. Ensure the Control Dial is in the off position.
- 2. Lift the Tilt Release Lever and tilt mixer head back.
- 3. Press attachment upward as far as possible and turn clockwise.
- 4. Pull attachment from beater shaft.
- **NOTE:** It is recommended to scrape food off attachment with a spatula/scraper before removing.



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## using your stand mixer

## using your stand mixer

#### To attach HeatSplash<sup>™</sup> Guard

- 1. Rotate Control Dial to off position "0" to turn unit off.
- 2. Unplug Stand Mixer.
- After bowl and accessory are assembled to mixer, Gently lower mixer head, ensuring it locks in downward position. A "click" sound will indicate the mixer head has locked securely into position.
- 4. From the front of the mixer, slide the HeatSplash<sup>™</sup> Guard over the bowl and accessory until it is centered. The inner ring of the HeatSplash<sup>™</sup> Guard should fit over the outer rim of the bowl. Note: The HeatSplash<sup>™</sup> Guard must be placed over both heat nozzles (Figure E).

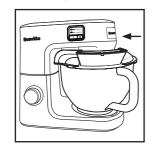


Figure E

#### To use HeatSplash<sup>™</sup> Guard

- 1. When using HeatSoft<sup>™</sup> Technology, use HeatSplash<sup>™</sup> guard for best results.
- 2. While securing HeatSplash<sup>™</sup> Guard with one hand, pour the ingredients into the bowl through the pouring chute.

#### To remove HeatSplash<sup>™</sup> Guard

- 1. Rotate Control Dial to off position "0" to turn unit off.
- 2. Unplug Stand Mixer.
- 3. Lift the front of the HeatSplash<sup>™</sup> Guard clear of the bowl rim and pull forward.

#### LED light

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This stand mixer has an LED light on the mixer head (Figure F). The LED light allows for better visibility of the mixture to ensure desired consistency. The LED light will switch on automatically when the mixer is in operation and automatically switch off when the mixer is not in use.



Figure F

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## using your stand mixer

## using your stand mixer

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- 1. As an example for creaming. Cut cold butter into approximately 2.5cm cubes and place them into the mixing bowl with sugar.
- 2. Press the  $\bigcirc$  button to activate HeatSoft Technology, the light for soften will illuminate.
- 3. Turn on the speed control dial. Start mixing at speed setting 1 for approximately 45 seconds or until there are no more large chunks of butter. Then turn to speed 5, and lastly speed 10 for the remainder of the creaming time. Turn off HeatSoft after softening butter, this is not required for the remainder of the recipe.

NOTE: HeatSoft Soften function will run for 3.5mins before automatically cutting off.

#### Operating ≈ HeatSoft<sup>™</sup> settings - Melt

- 1. As an example for melting chocolate. Cut or snap chocolate into small pieces and place them into the mixing bowl. Chocolate chips will melt quicker than block chocolate.
- 2. Press the <sup>()</sup> button to activate HeatSoft Technology, press the *≪* button to select the melt setting, the light for melt will illuminate.
- 3. Allow the chocolate to begin melting before turning on the speed control dial. Start mixing at speed setting 1 and gently mix until melted.

**NOTE:** For best results use the HeatSplash<sup>™</sup> guard to retain heat while mixing. See page 10)

**CAUTION:** Do not touch or hold your hand beneath the heat nozzle while the HeatSoft feature is ON.

NOTE: HeatSoft Melt function will run for 6mins before automatically cutting off.

#### Operating speed control dial

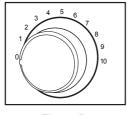
The speed control dial is used for turning the stand mixer ON and OFF and for selecting the desired speed.

Rotate the speed control dial in a clockwise direction to increase mixing speed, and in a counterclockwise direction to decrease mixing speed.

Rotate the speed control dial until the indicator is aligned with the indicator line for the desired speed. (Figure D)

**NOTE:** Always begin mixing at the lowest possible speed setting, then gradually move to desired higher speed to avoid splashing ingredients out of the bowl.

CAUTION: Do not operate without attachments.





|  | SPEED | MIXING GUIDE         | EXAMPLES   |  |
|--|-------|----------------------|--|--|
|  | 1     | SOFTEN/MELT/<br>FOLD | Use when mixing dry ingredients or when folding<br>flour gently into a cake batter. Use when softening<br>and mixing chilled butter and sugar. Use for<br>melting chocolate or when recipes call for low<br>speed. |  |
|  | 2     | STIR/KNEAD           | Use for kneading bread dough's or when mixing<br>liquid ingredients where gentle action is needed.<br>NOTE: This is the maximum recommended speed<br>for dough hook usage.   |  |
|  | 3-6   | MIX                  | Use when quick breads require a brisk mixing<br>action, Use when combining liquid ingredients<br>together, or when mixing smooth batters.  |  |
|  |       |                      | Use when mixing dry ingredients and liquid ingredients together alternatively in a recipe.   |  |
|  |       |                      | Use when a recipe calls for combining ingredients together.  |  |
|  |       |                      | Use when recipes call for medium speed.  |  |
|  | 7     | CREAM                | Use for whipping softened butter and sugar together to develop a light fluffy texture.   |  |
|  | 8-10  | WHIP/CREAM           | Use to whip cream and egg whites. Use to create smooth frostings and toppings. Use when recipes call for high speed.   |  |

**NOTE:** Mixer may not maintain fast speeds under heavy loads, such as when the heavy-duty attachments are used. This is a normal condition.

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## caring for your stand mixer

## helpful tips for baking

#### Care and cleaning

A Make sure your mixer is switched off and unplugged from the mains supply socket before cleaning, detaching or fitting it to the mixer stand or before fitting or removing the beaters, dough hooks or whisk.

To make cleaning easier, clean your stand mixer, beaters, dough hook, whisk and HeatSplash<sup>™</sup> Guard as soon as you have finished using them.

- 1. Set the speed selector to 0 (off) and unplug your stand mixer from the mains supply socket.
- 2. Remove your beater, dough hook or whisk. Remove the HeatSplash<sup>™</sup> Guard.
- 3. Wash the beater, dough hook, whisk, HeatSplash<sup>™</sup> Guard and bowl in warm soapy water, alternatively wash alternatively wash these in a dishwasher.
- 4. Rinse and dry the beater, dough hook, whisk, HeatSplash<sup>™</sup> Guard and bowl thoroughly.
- 5. Using a dampened cloth, wipe the body of your stand mixer, before placing the clean bowl back onto the locking plate, store your clean tools carefully inside.

#### Storage

Store your stand mixer in a clean, dry place, out of the reach of children, ensuring that all the parts are dismantled.

#### **Baking top tips**

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- When mixing liquids, especially hot liquid: add small quantities at a time to reduce spillage.
- Ingredients should be added to the mixing bowl in the order they are specified in the recipe.
- Use the mixing speed that is recommended in the recipe. Use the speed control dial of the mixer to help you find the correct speed to use.
- Use mixing times as specified in recipes. BE CAREFUL NOT TO OVERMIX. Over mixing can cause the mixture to become very tough.
- Should an object, such as a spatula, fall into the bowl while the mixer is operating, turn the mixer OFF immediately, then remove the object.
- For easier cleanup remove attachments and rinse immediately with warm water.
- The SmoothScrape<sup>™</sup> Beater is designed to continuously scrape the bowl sides during use, eliminating the need for the user to stop and manually complete this task.

#### Using your HeatSoft stand mixer

- 1. Before starting, read the recipe completely.
- 2. Butter can be used straight from the fridge. Simply cut into cubes, add to the mixing bowl, select HeatSoft and begin gentle mixing on Speed 1, all other ingredients should be at room temperature. Cream is best when it is whipped cold straight from the fridge.
- 3. Before starting your recipe, position the oven racks into the centre of the oven. Preheat the oven to the temperature recommended in the recipe and gather all the ingredients and utensils near to the mixer.
- 4. Caster sugar is the preferred choice for cake making. Add to the bowl with the chilled butter, once softened, increase the mixer speed and cream until pale and fluffy.
- 5. To eliminate the possibility of egg shells in your recipe, break eggs into a separate container first, then add to the mixture.
- 6. When mixing egg whites, be sure the bowl and whisk are thoroughly cleaned and dried, as even the smallest amount of oil on the beaters or bowl may cause the egg whites not to aerate.

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## helpful tips for baking

- Always start mixing at slow speeds, especially when mixing in flour or icing sugar. Mix these ingredients slowly at first, then gradually increase the speed as required. Use the HeatSplash Guard to reduce dust clouds when initially mixing in these ingredients.
- 8. Do not over beat. Be careful that you only mix/knead mixtures as recommended in your recipe. Fold in dry ingredients until just combined. Always use the low speed. At any stage of mixing, over beating can cause toughness, close texture, lack of rising or excessive shrinkage. Climatic conditions, seasonal temperature changes, temperature of ingredients and their texture can vary from area to area. These conditions can all play their part in the required mixing time and results achieved.
- 9. All recipes have been kitchen tested, but should you find it necessary to vary the ingredients or size of the tin etc. allow for a variation in cooking time. Always ensure that baked foods are correctly cooked before removing them from the oven or cooking appliance.
- 10. Cooking times and temperatures are meant only as a guide. Light mixtures should spring back when lightly touched and heavy mixtures, fruit cake and the like, should be tested with a skewer towards the end of the suggested cooking time. If the skewer is clean when removed, the cake is cooked.

#### Common baking issues

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| Symptom                  | Possible cause   |  |
|--------------------------|--|--|
| Sponge cake shrink       | Unbalanced ingredients, over beating of egg whites, sudden changes of temperature or draught when taking from the oven.                                    |  |
| Cakes do not rise        | Mostly due to gross over beating, but can also be caused by too hot an oven during the first part of cooking. Check dry ingredients are still within date. |  |
| Cakes sink in the centre | Too much fat, raising agent, liquid or sugar; too little flour, under baked.   |  |
| Slow cooking.            | Too much batter for size of pan, too cool an oven, too much sugar, over beating, too much raising agent.   |  |
| Cakes run over the edges | Too much batter for size of pan, too cool an oven, too much sugar, over beating, too much raising agent.   |  |
| Hard outer crust         | Too much flour, too little sugar, ingredients not fully combined over mixing, too hot an oven.   |  |
| Moist, sticky outside    | Too much sugar, too much fat over beating, under baking.   |  |
| Coarse, crumbly texture  | Over beating, low baking temperature.  |  |
| Heavy, close texture     | Too much fat or sugar, over mixing, under baking, or too hot an oven.  |  |
| Fruit sinks              | Mixture too soft, damp fruit, too little flour, ingredients not correctly balanced, over beating.  |  |

#### **Oven Temperatures**

|                | °C  | °C (fan) | °F  | Gas Mark |
|----------------|-----|----------|-----|----------|
| Very cool      | 110 | 90       | 225 | 1⁄4      |
|                | 130 | 110      | 250 | 1/2      |
| Cool           | 140 | 120      | 275 | 1        |
|                | 150 | 130      | 300 | 2        |
| Moderate       | 170 | 150      | 325 | 3        |
|                | 180 | 160      | 350 | 4        |
| Moderately hot | 190 | 170      | 375 | 5        |
|                | 200 | 180      | 400 | 6        |
| Hot            | 220 | 200      | 425 | 7        |
|                | 230 | 210      | 450 | 8        |
| Very hot       | 240 | 220      | 475 | 9        |

## making dough

#### Preparing dough

- 1. Fit the dough hook and bowl. (Use speed 1 & 2 for mixing and kneading bread dough)
- 2. Place the dry ingredients into the mixer bowl.
- 3. Turn the speed control switch to 1.
- 4. Begin to gradually add the liquid ingredients to the bowl.
- 5. Always switch off and unplug the mixer first. Do not use the mixer near the edge of a work surface or table top because movement of the mixer during operation may cause it to fall off.
- 6. After kneading place the dough into a large well greased mixing bowl. Place the bowl in a warm, draft-free area and cover the bowl with a light damp cloth or food wrap until the dough doubles in size.
- Plunge your fist into the centre of the risen dough to remove the excess air. Fold the outer edges into the centre and turn the dough out onto a lightly floured surface for shaping.
- 8. Place the dough into tins for baking, or cut and shape the dough for making buns, rolls, etc.
- 9. Allow the dough to double in size again or as directed by your recipe.

#### **Finishing touches**

- Sprinkle loaves or buns with sesame, poppy or caraway seeds before baking.
- Top loaves with shredded cheese during the last few minutes of baking.
- Glazes may be brushed over the dough at any time before, during or after baking.
- For a shiny crust, brush with a beaten egg and milk wash.
- For a matt finish, brush with melted butter or margarine after baking.

#### Garlic and Rosemary Focaccia

For this recipe you will need a baking tray 37 x 27cm approx.

Prep time 10 mins Resting time 1  $\frac{1}{2}$  hours Cook time – 20 mins Serves 8 – 10

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500g strong white bread flour
7g instant/fast yeast
1 tsp salt
1 pinch sugar
330ml lukewarm water
2 small stems of rosemary, leaves removed and finely chopped
1 large clove of garlic, finely chopped
2 tbsp extra virgin olive oil
1 tsp sea salt flakes

Place the flour, yeast, salt, sugar and water into the mixing bowl. Fit the dough hook and begin gently mixing on Speed 1-2 until a dough ball is formed.

Continue kneading on this low speed for approx 5 mins.

Transfer the dough to a clean oiled bowl.

Cover loosely with food wrap and leave in a warm place for approx 1 hour, until doubled in size.

Preheat your oven to 220°c, 200°c fan, gas 7.

Lightly oil your baking tray

Place the dough onto the baking tray and push into the corners, spreading this out as you go, ensuring the tray is covered.

Combine the rosemary, garlic and oil in a small bowl.

Drizzle over the dough and leave to rest for a further 30 minutes before placing your fingertips into the dough to make dimples.

Sprinkle over the salt before baking for approx 20 mins until golden brown.

Once cooked, remove from the oven and drizzle over a little extra olive oil if desired. Delicious served warm.

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#### Lemon Drizzle Loaf Cake

Prep time 20 mins Cook Time 50 – 55 mins Serves 6

250g unsalted butter, diced 250g golden caster sugar 4 medium eggs 2 large lemons, zest only 250g self-raising flour

#### Lemon Drizzle

70g golden caster sugar Juice of the 2 lemons

#### Lemon Glaze

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Zest of 1 lemon 2 tbsp lemon juice 20g golden caster sugar

Preheat your oven to 180°c, fan 160c, gas 4. Grease and line a 2lb loaf tin with baking parchment paper. Place the diced butter and sugar into the stand mixer bowl and fit the SmoothScrape beater.. Select soften and begin gentle mixing for approx 1 minute. Increase the speed and allow the butter and sugar to soften and cream together for a further 3 minutes. Turn off Heatsoft. Reduce the speed and begin to add the eggs, 1 at a time, mixing well between each addition. Add the lemon zest and mix in. Reduce the speed to 1 and add the flour, mixing gently until just combined. Spoon the mixture into your tin and place in the centre of the oven for 50-55 mins. until a clean skewer inserted into the centre comes out clean. Place the tin onto a wire cooling rack and allow to cool slightly. Combine the lemon drizzle ingredients in a small bowl. Whilst still warm, poke holes into the cake with a skewer and spoon over the drizzle, allowing the cake to fully cool in the tin before turning out. Combine the lemon glaze ingredients in a small bowl. Spoon the glaze over the cake and leave to set before cutting into thick slices.

#### **Chewy Chocolate Chip Cookies**

Prep time – 15 mins Cook Time 10 - 12 mins Makes 24

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250g butter, diced
200g caster sugar
300g light brown soft sugar
2 large eggs
2 tsp vanilla extract
300g plain flour
½ tsp salt
1 tsp bicarbonate of soda
200g milk chocolate, chopped into small chunks
200g dark chocolate, chopped into small chunks

Place the butter and both sugars into the mixing bowl. Fit the SmoothScrape beater Select soften and begin mixing on speed 1, until the butter starts to soften slightly. Increase the speed and allow the mixture to cream until light and fluffy. Turn off Heatsoft. Begin adding the eggs, 1 at a time until fully combined. Add in the extract and beat well. Mix the flour, salt and bicarbonate of soda together in a bowl, then tip into the cookie mixture. Mix until just combined, do not overmix. Add both chocolates and mix in, again do not overmix. Place the cookie dough into the fridge and leave for approx 30 minutes. Preheat your oven to 180°c, fan 160°c, gas 4. Line a large baking tray or 2 smaller trays with baking parchment. Remove the cookie dough from the fridge. Break off small pieces of the dough. If you want your cookies to be of a uniform size, you can use a cookie dough scoop or simply weigh 1 amount (roughly 50g) then ensure all the rest are roughly this size. Roll into a ball and gently press to slightly flatten. Place onto the lined tray, ensuring you space these apart well. Cookies will spread out during baking. Place the tray into the hot oven and bake approx 10- 12 mins until the edges are beginning to brown. Remove from the oven and leave to cool for a few minutes before removing to a wire rack to cool completely. Repeat until all the cookies are baked.

Tip – Don't want to make 24 cookies, half this recipe and just make 12.

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## recipes

#### **Ultimate Victoria Sandwich Cake**

For this recipe you will need 2 x 20cm round loose bottomed sandwich tins

Prep time – 15 mins Cook time 22-25 mins Serves 10

250g butter, diced 250g golden caster sugar 4 large eggs 1 ½ tsp vanilla extract 250g self-raising flour 2 tbsp milk 200g raspberry jam 400ml whipping cream 1 tbsp icing sugar

Preheat your oven to 180°c, fan 160°c, gas 4. Grease and line your 2 sandwich tins with parchment paper. Place the diced butter and sugar into the mixing bowl.

Fit the SmoothScrape beater.

Select soften and begin mixing on speed 1, until the butter starts to soften slightly. Increase the speed and allow the mixture to cream until light and fluffy. Turn off Heatsoft.

Reduce the speed and begin adding the eggs 1 at a time, mixing well between additions until fully combined.

Add in the extract and beat well.

Add the flour and gently mix until smooth, do not overmix.

Add the milk and gently mix again.

Divide the mixture between the 2 tins and smooth out.

Place into the centre of a hot oven and bake for approx 22-25 mins until risen and golden.

Remove from the oven and allow to cool slightly before turning out onto a wire rack to fully cool.

Pour the cream into the clean bowl, fit the whisk attachment and whip the cream until thick.

Place the jam into a small bowl and mix well until smooth.

Spread this onto the underside of one of the sponge cakes.

Pipe or spoon over the whipped cream and top with the remaining sponge cake, sandwich these together.

Dust with sieved icing sugar before serving.

#### **Triple Chocolate Brownies**

For this recipe you will need a 21 x 21 cm square cake tin

Prep time 25 minutes Cook time 40-45 mins Makes 16

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200g dark 70% chocolate, broken into pieces 100g milk chocolate, broken into pieces 200g butter, diced 3 large eggs 300g golden caster sugar 1 tbsp vanilla extract 150g plain flour 200g white chocolate, chopped into chunks

Preheat your oven to 180°c, fan 160°c, gas 4. Line your cake tin with baking parchment. Place the broken dark and milk chocolate into the stand mixer bowl. Fit the SmoothScrape beater and the HeatSplash guard. Select melt, allowing the chocolate to begin melting for a few minutes before engaging the beater on speed 1. Once the chocolate is smooth and melted, add in the diced butter. Continue with both the heat and beater until melted and fully combined. Turn off the heat. Add the eggs, sugar and vanilla extract and mix well. Add the flour and then finally the white chocolate chunks, do not overmix. Pour the mixture into your prepared tin and cook for 40-45 minutes. The brownie should have a slightly wobbly centre this is perfect. Remove from the oven. Allow to fully cool in the tin before removing and cutting into squares.

Delicious served slightly warm with vanilla ice cream.

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#### Troubleshooting

For troubleshooting and FAQs visit www.breville.co.uk/faqs.

| Problems  | Solutions   |  |
|---|---|--|
| Stand mixer stops working.                              | Unplug the power cord from outlet and wait 30 minutes before the next use.  |  |
| If HeatSoft function<br>switches off when<br>operating. | HeatSoft Soften function will turn off after a certain period, press the HeatSoft button if you wish to continue using the HeatSoft function.                             |  |
|   | For best results use the HeatSplash™ Guard when using HeatSoft technology.  |  |
| If the HeatSoft function is not working properly.       | Ensure the HeatSplash™ Guard is fitted correctly<br>(see pages 12-13 for more information about<br>HeatSplash™ Guard) Ensure no objects are<br>blocking the heat outlets. |  |
| Missing any components.                                 | Call Customer Service (The number is listed warranty section on page 25) to obtain replacement parts.   |  |

#### After sales service and replacement parts

In the case the appliance does not operate but is under warranty, return the product to the place it was purchased for a replacement. Please be aware that a valid form of proof of purchase will be required. For additional support, please contact our Customer Service Department at: **0800 028 7154**. Alternatively, e-mail: **BrevilleEurope@newellco.com** 

#### **Electrical safety**

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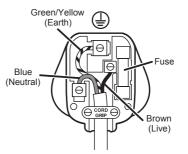
#### **A** This appliance must be earthed.

If the plug is not suitable for the socket outlets in your home, it can be removed and replaced by a plug of the correct type.

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. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

If the plug fuse requires replacement, a fuse of the same rating as that fitted by the manufacturer must be used. In order to prevent a hazard do not fit a fuse of a lower or higher rating.



Ensure that the outer sheath of the cable is firmly held by the clamp

#### Waste Disposal

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. E-mail us at BrevilleEurope@newellco.com for further recycling and WEEE information.



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