

Sunbeam

Mixmaster[®] Classic

Bench Mixer

Instruction Booklet

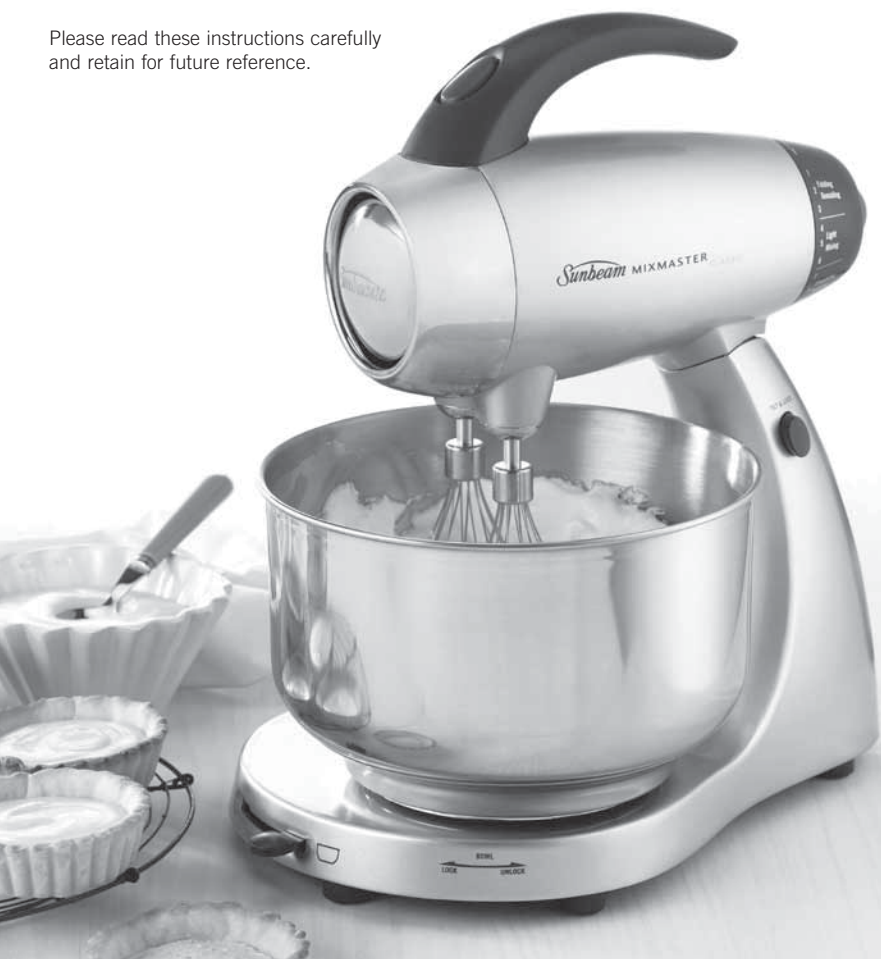
MX8500

MX8500W

MX8500Y

MX8500R

Please read these instructions carefully
and retain for future reference.



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Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığundan emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM MIXMASTER CLASSIC BENCH MIXER.

- Never eject beaters, whisks or dough hooks when the appliance is in operation.
- Ensure fingers are kept well away from moving beaters, whisks and dough hooks.
- Ensure that the bowl is secured and locked onto the base of the bench mixer before commencing mixing.
- Do not unlock or remove the mixing bowl from the base of the bench mixer whilst the mixer is in use.
- Should you be using a spatula during mixing, ensure that the spatula is kept well away from moving beaters, whisks and dough hooks.
- Never tilt back the head of the bench mixer whilst the appliance is in operation.
- When using extremely heavy loads the appliance should not be operated for more than 2 minutes. This does not apply to the recipes detailed in this booklet.
- Ensure long hair is tied back and young children are not near the moving bowl.

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- 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; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

Features of your Mixmaster[®] Classic

Attachment eject button

The eject button, located on the top of the handle releases the beaters, whisks or dough hooks for easy cleaning.

500 watt motor

Powerful motor achieves thorough mixing results.

Off-centre head & beaters

The head of the bench mixer and beaters are positioned off-centre, making it easier to add ingredients during mixing.

3-way beating action

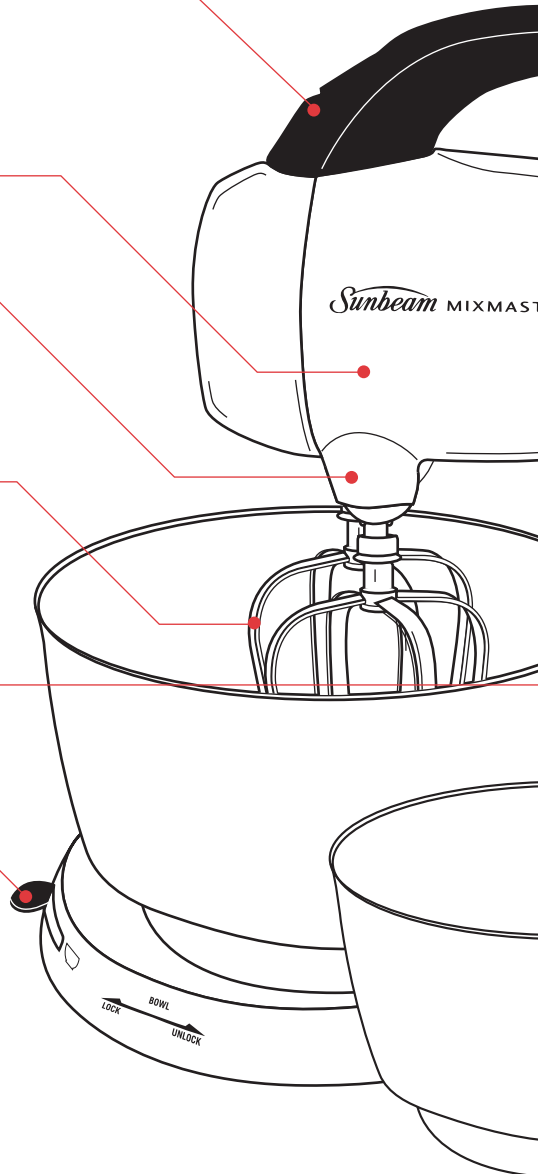
Sunbeam's famous 3-way beating action allows the bowl and individual beaters to rotate in opposite directions for thorough mixing and better aeration.

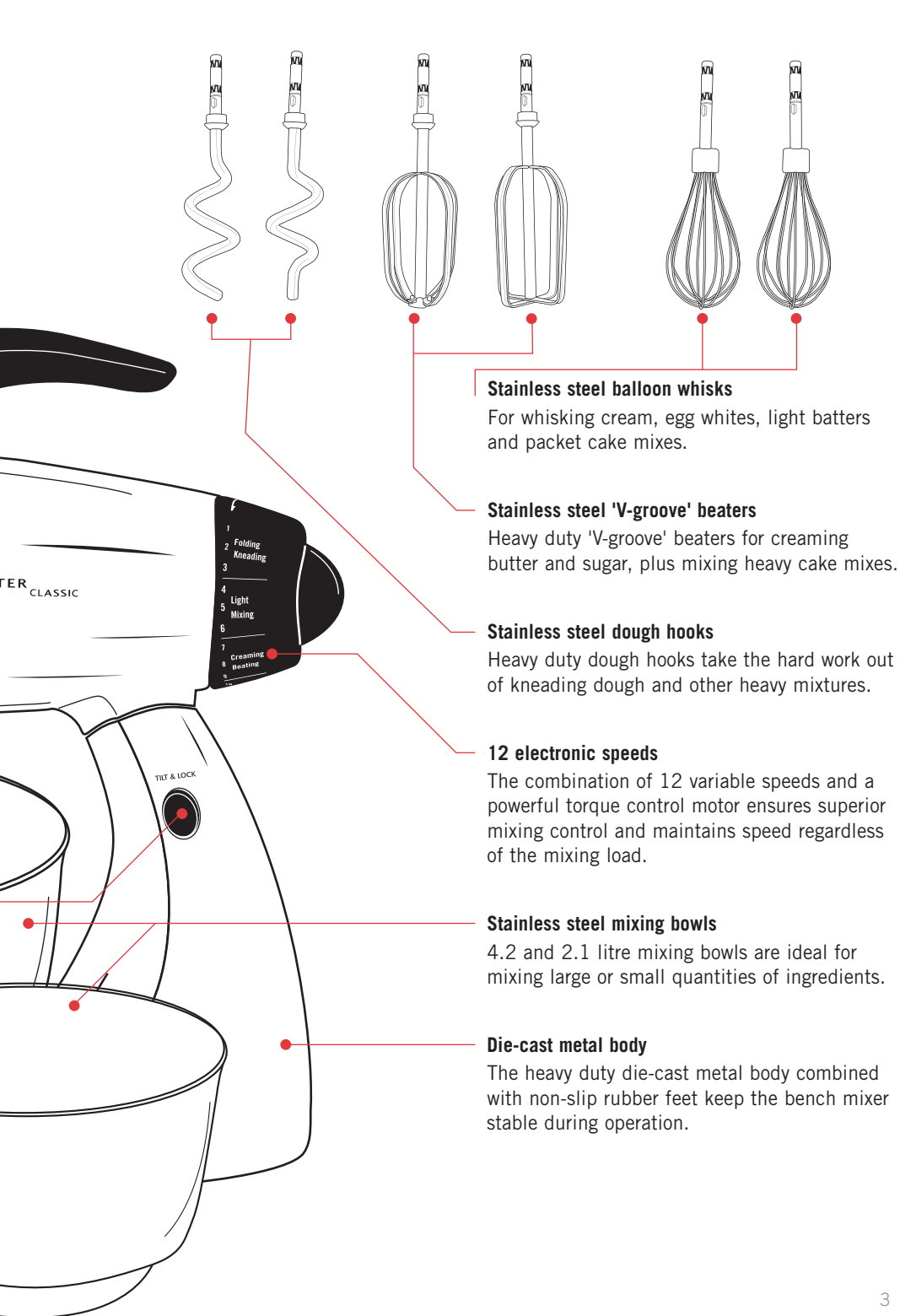
Tilt back locking head

The head of the bench mixer tilts back and locks securely into position to allow easy removal of mixing bowls and attachments.

Bowl selector

Simply slide the bowl selector lever to the left when using the small bowl and to the right when using the large bowl.





Stainless steel balloon whisks

For whisking cream, egg whites, light batters and packet cake mixes.

Stainless steel 'V-groove' beaters

Heavy duty 'V-groove' beaters for creaming butter and sugar, plus mixing heavy cake mixes.

Stainless steel dough hooks

Heavy duty dough hooks take the hard work out of kneading dough and other heavy mixtures.

12 electronic speeds

The combination of 12 variable speeds and a powerful torque control motor ensures superior mixing control and maintains speed regardless of the mixing load.

Stainless steel mixing bowls

4.2 and 2.1 litre mixing bowls are ideal for mixing large or small quantities of ingredients.

Die-cast metal body

The heavy duty die-cast metal body combined with non-slip rubber feet keep the bench mixer stable during operation.

Using your Mixmaster® Classic

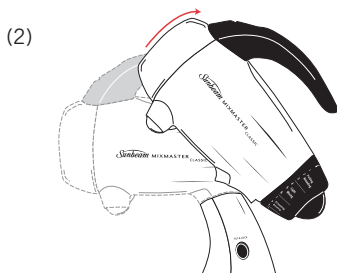
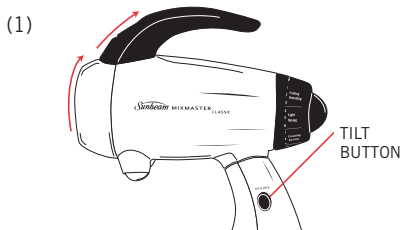
Before using your bench mixer

Before using your bench mixer for the first time, remove any packaging material and promotional labels or tags. It is recommended to wash the mixing bowls, beaters, whisks and dough hooks in warm soapy water with a soft cloth. Rinse and dry thoroughly.

Set-up

Before assembling your bench mixer, be sure the power cord is unplugged from the power outlet and the speed control dial is in the 'Off' position. Position the bench mixer on a level, dry surface such as a bench top.

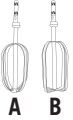
1. Press the 'TILT & LOCK' button, located on the neck of the bench mixer. While the button is depressed, hold the handle (Figure 1) and ease the head of the bench mixer back. The bench mixer head will lock into this tilt position (Figure 2).



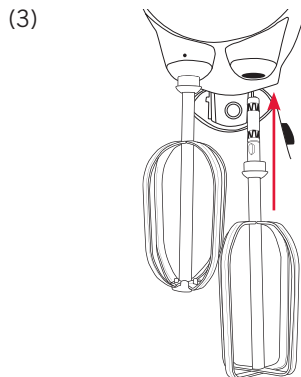
2. Select the desired mixing attachments depending on the mixing task to be performed:
 - Beaters for creaming butter and sugar, plus mixing heavy cake mixes.
 - Whisks for whisking cream, egg whites, light batters and packet cake mixes.
 - Dough hooks for kneading dough and other heavy mixtures.

3. Insert selected attachment:

Beaters – Take the beater that has a pointier, curved bottom and has a grey coloured band around the top of the beater – illustrated as beater **(A)**. Insert beater **(A)** into the left socket on the underside of the mixer head, the hole is identified by a grey dot beside it (Figure 3). Take the beater with the angular/flat bottom, illustrated as beater **(B)** and insert into the remaining socket.



Note: Be sure both beaters click firmly in place, you may need to twist the beater slightly to engage it in position prior to pushing it in place.



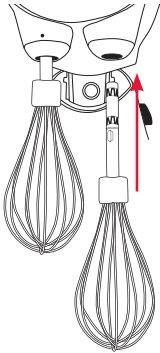
Using your Mixmaster® Classic continued

Balloon whisks – Can be inserted into either socket as they are identical (Figure 4).

Note: Be sure both whisks click firmly into place, you may need to twist the whisk slightly to engage it in place prior to pushing it in place.



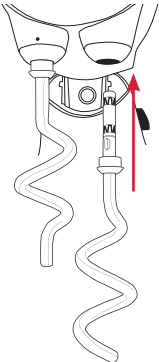
(4)



Dough hooks – Take the dough hook that is hooked at the bottom and has a grey coloured band around the top of the dough hook – illustrated as dough hook (A). Insert dough hook (A) into the left socket on the underside of the mixer head, the socket is identified by a grey dot beside it (Figure 5). Take the dough hook that is straight at the bottom, illustrated as dough hook (B) and insert into the remaining socket.



(5)

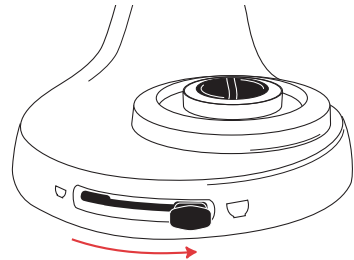


Note: Be sure both dough hooks click firmly in place, you may need to twist the dough hook slightly to engage it in position prior to pushing it in place.

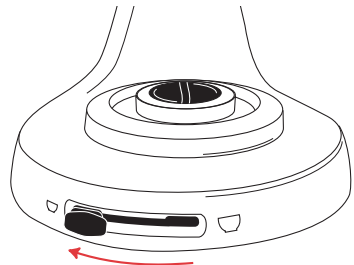
Important: These attachments have been designed with a safety feature so that they cannot be inserted in the incorrect way.

4. Depending on the amount of ingredients required for mixing, select the appropriate bowl size. If you have selected the large 4.2 litre bowl, slide the bowl selector to the far right (Figure 6a). If you have selected the smaller 2.1 litre bowl, slide the bowl selector to the far left (Figure 6b).

(6a)



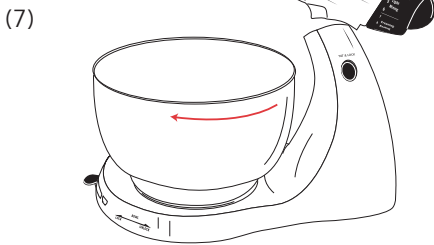
(6b)



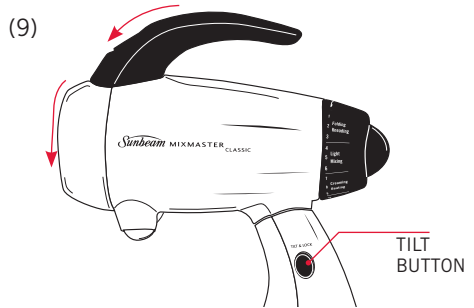
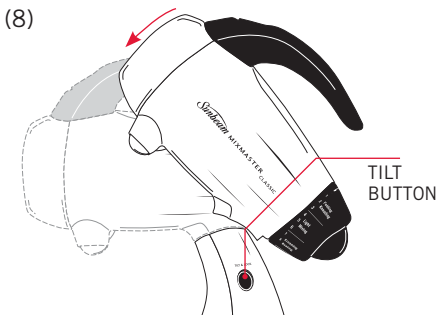
Using your Mixmaster® Classic continued

5. Once you have selected the bowl you wish to use, place it on the base. Gently rotate the bowl in a clockwise direction until it drops into position (Figure 7). Continue rotating until the bowl clicks into place. The bowl should feel firm with no movement.

Note: The mixer head must be tilted backwards for the bowl to be locked onto the turntable.



6. Lower the head with the selected mixing attachments in place into the mixing bowl. To do this press the 'TILT & LOCK' button. While the button is depressed hold the handle (Figure 8) and ease the head of the bench mixer down (Figure 9).

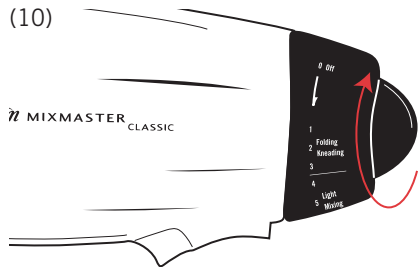


Using your Mixmaster® Bench Mixer

1. Position the mixer on a level, dry surface such as a bench top. Ensure the mixing bowl is in place and the desired attachments are inserted.

2. With the speed control dial in the 'Off' position, plug the power cord into a 230/240 Volt AC power outlet.

3. The speed control dial turns the bench mixer on and off, controlling the beater speed. Turn the speed control dial to the right or upwards to commence mixing (Figure 10).



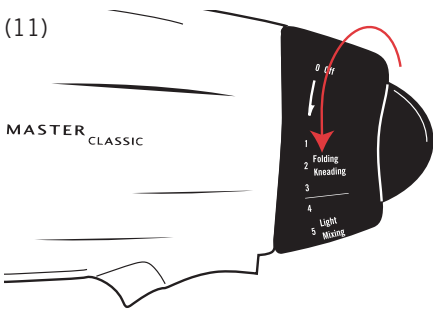
Clearly marked instructions for correct mixing speeds for each type of mixture are shown in the 'Mixing Guide' on page 8.

Using your Mixmaster® Classic continued

Tip: Start mixing at a slow speed and increase speed gradually to prevent ingredients splashing out of the mixing bowl. When adding dry ingredients, particularly flour, lower the speed temporarily until ingredients are combined.

Tip: When kneading yeast dough, use speed 1-5 to achieve best results. For more specific instructions for the use of the dough hooks see 'Helpful hints for a successful dough' on page 15 of this booklet.

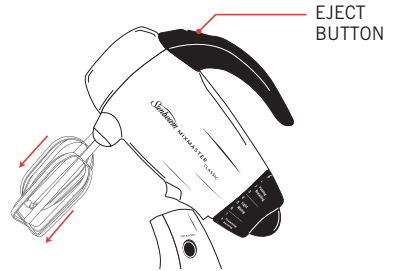
4. When mixing is complete, turn the speed control dial to the left or downwards, (Figure 11) until you have reached the 'Off' position and unplug the cord from the power outlet.



5. Hold down the 'TILT & LOCK' button and ease the head of the bench mixer back until the mixer head is locked into the tilt back position (see figures 1 and 2 on page 4).

6. To remove the attachments, place fingers loosely around the attachments and press the eject button located at the front of the handle (Figure 12).

(12)



Mixing guide

Please keep in mind that the various mixing tasks and related speeds, listed in the table below, may vary slightly from recipe to recipe.

Please refer to it regularly as you develop your understanding of how different ingredients interact when mixing.

SPEED SETTING RANGE	MIXING TASK
LOW 1-3	FOLDING & KNEADING Combining or initial mixing of ingredients Folding Kneading doughs (pastry, bread, scones, etc.)
MEDIUM 4-6	LIGHT MIXING Kneading - heavy doughs Beating – sugar and butter, cake mixes
HIGH 7-9	CREAMING & BEATING Whisking – light batters Beating – heavy batters/icing
VERY HIGH 10-12	WHIPPING & AERATING Whisking – egg whites/cream

NOTES:

For most recipes, it is better to begin your mixing on a slower speed until the ingredients begin combining, then move to the appropriate speed range for the particular task.

Generally there is no one set speed for an entire recipe. You will need to change the speed of the bench mixer depending on what stage of the recipe you are working on. This is communicated in the recipe section.

When mixing larger quantities you may need to increase the bench mixer speed due to the amount of mixing required and the larger load on the machine.

When building up a recipe that requires the addition of dry ingredients, such as flour, slow the speed down whilst these ingredients are being added to avoid a snow storm effect. Once the extra ingredients begin combining then slowly increase to the appropriate speed for the particular mixing task.

Oven Temperature Guide

For your information, the following temperature settings are included as a guide.

Thermostat Settings			
DESCRIPTION OF OVEN TEMPERATURES	Degrees Celcius °C	Degrees Farenheit °F	Gas Mark
Very Slow	120	250	½
Slow	140-150	300	1-2
Moderately Slow	160	325	3
Moderate	180	350	4
Moderately hot	200	400	6
Hot	220	425	8
Very Hot	240	475	9

Note: If using fan forced ovens be sure to turn the temperature down by 20°C.
Also check recipes at the back of this booklet.

Care and cleaning

Before cleaning your Mixmaster® Classic Bench Mixer, ensure that the power is turned off at the power outlet, then remove the plug. Wipe over the outside area of the bench mixer including the head and base, with a dampened cloth and polish with a soft dry cloth.

Wipe any excess food particles from the power cord.

Sunbeam recommends to wash the mixing bowls, beaters, whisks and dough hooks in warm, soapy water and wipe dry – use a brush if necessary to remove any sticky food particles.

The stainless steel mixing bowls, beaters, whisks and dough hooks may be washed in the dishwasher.

Note: Place only on the top rack of the dishwasher.

The turntable can be removed for thorough cleaning. This should be done occasionally to keep your bench mixer clean. Sunbeam recommends to wipe the turntable and the surface underneath the turntable with a soft damp cloth.

Never submerge the turntable in water, or place in the dishwasher as this will wash away the internal lubricant.

Maintenance Service

Your Mixmaster® Classic Bench Mixer should be regularly checked. After approximately four years of domestic use, the grease in the gear compartment should be examined. We suggest at that time you send the bench mixer to your nearest Sunbeam Appliance Service Centre to ensure efficient, correct servicing.

Storage

Keep your Mixmaster® Classic Bench Mixer in a convenient position on your kitchen bench ready for use at all times. Place the beaters, whisks and dough hooks in the mixing bowl as storage of these attachments in a drawer with other kitchen equipment may cause damage.

Note: Never wind the power cord around the bench mixer after use as the warmth from the motor may cause damage to the power cord.

Lets talk ingredients

Measuring Ingredients

Careful and correct measurement of all ingredients is essential for recipe success (particularly baking). Australian Standard Metric cup and spoon measures are used in all recipes in the book. All cup and spoon measurements should be level.

- One metric tablespoon is equal to 20mls.
- One metric teaspoon is equal to 5mls.
- One liquid cup measurement is equal to 250mls.

The following are some hints on measuring ingredients.

Wet Ingredients

Always use a measuring jug or if measuring small quantities, use a standard metric measuring spoon. Place the measuring jug on a level surface and check the measurement at eye level.

Dry ingredients

Always use a standard metric measuring cup or standard metric measuring spoon. Shake gently to ensure there are no air bubbles and level the surface with a knife or metal spatula. Never tap the cup on the bench or pack in the ingredients (unless specified); this will give an inaccurate measurement.

Other ingredients

Always weigh in grams using metric scales. To ensure an accurate reading, always remember to “tare” the scales back to zero with the empty container before adding any food.

Substitutes

Here are some suggestions for substituting ingredients in recipes:

INGREDIENT	SUBSTITUTE
1 cup self raising flour	1 cup plain flour combined with 2 teaspoons baking powder.
1 cup plain flour and 1 teaspoon baking powder	½ cup each of plain and self raising flour.
Sultanas	equal measure of any other dried fruit.
Golden Syrup	equal measure of treacle or molasses.
1 cup buttermilk	1 cup fresh milk combined with 2 teaspoons vinegar or lemon juice.
Baking Powder	1 teaspoon bicarbonate of soda + 2 teaspoons cream of tartar.
7g dry yeast (1 sachet)	15g compressed yeast.

- Unsalted butter is best for cake baking, however it can be substituted with salted butter or margarine if necessary. Margarine may slightly alter the texture of the final result.
- When substituting wheat flour with gluten free flour, the best results are usually achieved in recipes that have a small amount of flour.

Lets talk ingredients continued

- Icing sugar mixture can contain wheat starch (this prevents it going lumpy). If you have a gluten intolerance, pure icing sugar can be used instead.
- Milk can be substituted with soy milk. It can sometimes also be replaced with fruit juice acting as the liquid component.

Cookery tips for best results

- Before starting any recipe carefully read it through from beginning to end.
- Ensure you have all ingredients and utensils before you start.
- Refrigerated ingredients such as butter, cream cheese and eggs should be at room temperature for best results (unless otherwise specified). Set these out ahead of time. If you forget to remove butter from the fridge, use the coarse side of a grater to grate the butter. This will assist the mixer and soften the butter faster.
- Always adjust the oven shelf to the desired position and then preheat oven to baking temperature recommended in the recipe. Get to know your oven. Most ovens have “hotspots” and it may be necessary to turn food or swap shelves during cooking. However, be aware that every time you open the oven, the temperature drops. Only open the oven if necessary and be sure to close the door quickly.
- Break eggs into a small bowl before adding to mixture. This eliminates the chance of contaminating mixture with shells or rotten eggs.
- All recipes have been carefully developed and tested, but should you find it necessary to alter the ingredients or tin, you must allow for a variation in cooking time. Always test for doneness in baked goods before removing from oven or other cooking appliance.
- During mixing, ingredients may splash to the sides of the bowl. Pause the mixer and use a rubber or plastic spatula to scrape the bowl. NEVER USE A KNIFE, METAL SPOON OR FORK, as these can damage the beater and bowl. A light scraping after the addition of each ingredient assists in achieving efficient mixing.

Tips for cakes, biscuits and slices

- When cooked, a cake should shrink slightly from the pan.
- When testing most cakes (not sponges, fruitcakes or cheesecakes), gently touch the surface; it should feel firm. At this stage, remove the cake from the oven and close the oven door to retain the heat. Insert a thin skewer into the deepest part of the cake. No uncooked mixture should adhere to it.
- Testing cake doneness should be done quickly. If the cake needs to be returned to the oven, the oven door should be open for a minimal amount of time. Rapid temperature change may cause an undercooked cake to sink in the middle.
- For most types of biscuits, you can test if they are cooked by gently pushing the biscuit on the tray with your finger. If it moves without breaking, the biscuit is cooked.
- Do not over beat any mixture. Be careful that you only mix/blend mixtures for the specified time. When folding, do so until just combined. Over beating or mixing can cause toughness, close texture, excessive shrinkage or effect rising.
- Curdling can sometimes occur when adding eggs to a mixture. If this happens, continue with the recipe as will come back together when the dry ingredients are added.
- If cakes begin to overbrown, cover the top loosely with foil to protect it from the top element of the oven.
- To obtain the greatest volume when beating egg whites, be sure the bowl and beater are completely clean and dry before use. The smallest amount of grease or water can prevent the whites from aerating.

Cookery tips for best results continued

- The term “soft peaks” means that the egg white barely supports itself. When the head of the mixer is lifted, the egg white mixture will curl and may fall from the beater.
- The term “firm peaks” means that the egg white holds its shape. When the head of the mixer is lifted, the egg white mixture will remain pointy and firm.
- When making pavlova or other meringues, always use caster sugar as it dissolves much easier than other coarser sugars. Sugar should begin being added at soft peaks. If you wait until the egg whites reach firm peaks and are dry it will take longer to dissolve the sugar.
- To test if sugar is dissolved, rub a small quantity of mixture between your fingertips. If it feels grainy, continue beating until smooth.
- In general, cakes should be cooled on a wire rack after the suggested standing time. The standing time is to prevent the freshly baked cake from splitting or cracking when removed from the pan.
- Fruit cakes and various other heavy cakes, such as mud cakes, are best cooled in the pan. Due to the weight of these cakes, turning out while still warm will cause them to split. Cooling in the pan also keeps them moist.
- Sponges should be removed from the pan as soon as they come out of the oven.
- Most biscuits are best cooled on the baking tray.

Helpful hints for a successful dough

Yeast

Yeast is a raising agent used in dough. It is a microscopic living organism that grows rapidly in suitable warm, moist conditions. The yeast feeds on sugar and expels carbon dioxide which expands the gluten framework. When foaming yeast, the liquid should be warm; about 26°C. If the liquid is too cold it will retard the yeast growth. If it is too hot it will kill the yeast.

Step 1: Preparing the yeast

For the dry yeast to be activated it needs to ferment. To do this place warm liquid and sugar into a bowl. Add dry yeast and mix. Stand in a warm, draft free place until mixture starts to foam or bubble. This process will take about 10 minutes.

Note: If dried yeast has not been stored properly, has been exposed to light, extreme heat, or is out of date, it may be dead or inactive and it will not ferment. If the yeast does not foam, your dough will not rise.

Step 2: Preparing the dough

1. Insert dough hook (refer to page 5). Place the dry ingredients into the bowl and lock the bowl onto the base.
2. Turn the speed dial to a low speed (1-3), and gradually add the liquid ingredients to the bowl. When the ingredients start to form a ball, stop the mixer and use a rubber or plastic spatula to scrape down the sides of the bowl if necessary.
3. Knead on low speed (1-3) (depending on the amount of dough) until smooth and elastic; about 5-8 minutes.
4. Transfer dough to a large, well greased mixing bowl. Cover the bowl with a light cloth or plastic wrap and place it in a warm, draft-free area until the dough doubles in size.

5. Plunge fist into the centre of the risen dough to punch out excess air. Fold outer edges into the centre and turn dough out onto a lightly floured surface. Cut and shape dough to form buns, rolls or freeform loaves and place on prepared baking trays. Alternatively, place dough into prepared bread tins. For pizza dough, it is now ready to be rolled, topped and baked.
6. For the final rising of the bread dough, cover the shaped dough with a light cloth and place in a warm, draft-free area until doubled in size again. Glaze and bake.

Tips

To add interest to breads

- Brush bread with a little milk and sprinkle loaves or buns with poppy, caraway or sesame seeds before baking.
- Sprinkle loaves with shredded cheese during the last few minutes of baking.
- Drizzle cooled, sweet tea rings or buns with icing, or dust with icing sugar before serving.

Glazes

Glazes may be brushed over the dough before, during or after baking.

For a shiny crust, brush with cream or evaporated milk before baking; or with warm sieved apricot jam after baking.

For a glossy crust, brush with beaten egg white before baking.

For a matt finish, brush with melted butter or margarine after baking.

Helpful hints for a successful dough continued

Questions & Answers:

Q. My mixture seems a little dry and crumbly.
Do I need to add more water?

A. Some flour tends to absorb or want more moisture/liquid, especially on warm or humid days. Add more water, a drop at a time, until you reach a smooth ball/dough.

Q. I added too much water and my dough is very sticky, what can I do?

A. If the dough is smooth without lumps, add a little flour at a time and knead the dough until it is smooth, soft to the touch and bounces back when pressed with the tip of your finger. Dough should not be sticky to touch.

Q. My yeast did not bubble or foam, why?

A. The yeast may be dead or inactive, in which case you will need to replace it. This occurs when the liquid added or the standing position was too hot or too cold. It can also be because the yeast is out of date. If the yeast does not foam, your dough will not rise.

Q. My dough did not rise, why?

A. If the yeast fermented properly, you may just need to place the bowl in a warmer position. Covering the bowl with plastic wrap, and ensuring the area is draft free may help. In winter, your dough will take longer to rise.

Recipes

Sponge

- 1 cup self-raising flour, sifted 3 times
- 4 eggs, separated
- $\frac{2}{3}$ cup caster sugar
- 10g butter, melted
- $\frac{1}{4}$ cup hot water

1. Preheat oven to moderate (180°C/160°C fan-forced). Grease a 20cm round cake pan, dust with flour, shake out excess.
2. Place egg whites in the large bowl. Using whisk attachment, whisk on very high (10-12) until stiff peaks form. Gradually add sugar, whisking until thick and glossy. Add yolks and whisk until just combined.
3. Sift flour over egg mixture and gently fold through. Add butter and water, fold in until just combined. Pour into prepared pan. Bake for 18-20 minutes.
4. Turn out of pan immediately and allow to cool on wire rack.

TIP: Use a metal spoon when folding dry ingredients through the egg mixture. It allows more air to stay in the cake.

Chocolate Coconut Slice

- 80g butter, softened
- $\frac{1}{3}$ cup caster sugar
- 1 egg, lightly beaten
- 100g dark chocolate, melted
- 1 cup plain flour
- $\frac{1}{4}$ cup cocoa powder

Coconut filling

- 395g can condensed milk
- 225g shredded coconut
- 2 eggs, lightly beaten

Topping

- 100g butter
- 300g dark chocolate, chopped

1. Preheat oven to moderate (180°C/160°C fan-forced). Grease and line a 16x26cm lamington pan with baking paper.
2. Place butter and sugar in small bowl. Using the beater attachment, beat on medium speed (4-6) until smooth and creamy. Add egg and melted chocolate, increase speed to high (7-9) and beat until mixture is light and creamy. Add flour and cocoa, reduce speed to low (1-3) and beat until just combined.
3. Press mixture over the base of prepared pan. Bake for 15 minutes
4. To make FILLING, place condensed milk, coconut and eggs in the small bowl. Using beater attachment, beat on medium speed (4-6) until well combined. Pour over chocolate base and bake for a further 20-25 minutes. Allow to cool completely.
5. To make TOPPING, melt butter in a small saucepan over medium heat. Reduce heat to low. Add the chocolate and stir until the chocolate melts and the mixture is smooth. Pour the chocolate mixture over the coconut filling. Chill overnight.

Recipes continued

Cookies and Cream Slice

350g Oreo biscuits, crushed
150g butter, melted
2 teaspoons powdered gelatine
½ cup warm water
400g cream cheese, softened
300mls cream
½ cup caster sugar
1 teaspoon vanilla essence
180g white chocolate, melted
100g dark chocolate, melted
50g Oreo biscuits, roughly chopped

1. Grease and line a 16x26cm lamington pan with plastic wrap.
2. Place Oreos and butter in the large bowl. Using the beater attachment, beat on medium speed (4-6), and mix until combined. Press into base of pan. Chill for 30 minutes.
3. Combine gelatine and water in small bowl. Stand the bowl in another of hot water and stir until dissolved.
4. Place cream cheese, cream, sugar and vanilla in large bowl. Using beater attachment, mix on medium speed (4-6) until smooth and silky.
5. Reduce speed to low (1-3); add gelatine, white chocolate and remaining biscuits, mix until just combined. Pour over chilled base and refrigerate overnight.
6. Drizzle dark chocolate over the top of the slice. Allow chocolate to set before serving.

NOTE: Gelatine powder needs heat to dissolve. If too hot it may not set. If too cold it may go lumpy.

Malteser Biscuits

Makes: approx. 35

250g butter, softened
⅓ cup caster sugar
⅓ cup firmly packed brown sugar
½ cup condensed milk
2 teaspoons vanilla essence
2 cups self-raising flour
¾ cup plain flour
165g packet maltesers, halved

1. Preheat oven moderate (180°C/160°C fan-forced). Grease and line baking trays with baking paper.
2. Place butter and sugars in large bowl. Using the beater attachment, beat on medium speed (4-6) until smooth and creamy. Add condensed milk and vanilla; beat until combined.
3. Add flours; beat on low speed (1-3) until just combined. Fold through maltesers.
4. Roll tablespoons of mixture into balls. Place on prepared trays and flatten with the back of a fork.
5. Place in oven and bake for 10-15 minutes or until golden. Cool on trays.

VARIATION:

Violet Crumble Biscuits: replace maltesers with 2 x 50g crushed violet crumble bars.

Peanut Butter Biscuits: cream butter, sugars and ½ cup crunchy peanut butter. Add condensed milk and vanilla, mix. Add 2 cups self-raising flour, 1 cup plain flour and ¼ cup chopped salted peanuts, mix until combined. Bake as per recipe.

Cherry Chocolate Biscuits: replace maltesers with 200g chopped dark chocolate and ½ cup chopped glace cherries. Gently fold through mixture and bake as per recipe.

Recipes continued

Biscotti

- 3 ½ cups plain flour
- 2 cups caster sugar
- 5 eggs
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup toasted almonds

1. Preheat oven to moderately hot (200°C/180°C fan-forced). Grease and line baking trays with baking paper.
2. Place flour, sugar, eggs, baking powder and salt in the large bowl. Using the beater attachment, beat on low speed (1-3) until a dough is formed. Add nuts and mix until combined.
3. Roll into two 5 cm x 20 cm logs. Place on baking paper and bake for 45 minutes.
4. Reduce heat to moderately slow (160°C/140°C fan-forced).
5. Allow biscotti to cool. Cut into ½ cm slices. Return to prepared baking trays and bake in oven for 20 minutes or until golden brown. Allow to cool on trays.

NOTE: Will keep in airtight container for up to one month.

VARIATIONS:

Any dried fruits, nuts or chopped chocolate can be substituted in the place of the almonds. E.g. ½ cup chopped dried apricots and ½ cup hazelnuts.

Oat Cookies

Makes: approx. 35

- 225g butter, softened
- 1 cup caster sugar
- ¾ cup firmly packed brown sugar
- ¼ cup honey

- 2 eggs
- 3 cups rolled oats
- 2 cups plain flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 cup raisins
- 1 cup dates, pitted, chopped
- 1 cup walnuts, roughly chopped

1. Preheat oven moderate (180°C/160°C fan-forced). Grease and line baking trays with baking paper.
2. Place butter, sugars and honey in the large bowl. Using the beater attachment beat on medium speed (4-6) until smooth and creamy. Add eggs one at a time beating well after each addition.
3. Reduce to low speed (1-3). Add oats, flour, baking powder, baking soda and cinnamon. Mix until smooth.
4. Add raisins, dates and walnuts; mix on low speed (1-3) until combined.
5. Roll tablespoons of mixture into balls. Place on prepared trays and flatten slightly. Bake for 10-15 minutes or until golden. Allow to cool on trays.

Recipes continued

Triple Chocolate Cookies Makes: approx. 30

80g butter

1 cup caster sugar

3 eggs

280g dark chocolate, melted

2 cups plain flour

¼ cup cocoa powder

½ teaspoon baking powder

¼ teaspoon salt

1 cup milk chocolate chips

1. Preheat oven moderate (180°C/160°C fan-forced). Grease and line baking trays with baking paper.
2. Place butter and sugar in the large bowl. Using the beater attachment, beat on medium speed (4-6) until smooth and creamy. Add eggs one at a time, beating well after each addition.
3. Add melted chocolate; reduce to low speed (1-3) and beat until incorporated. Add flour, cocoa, baking powder, salt and chocolate chips; mix until well combined.
4. Roll tablespoons of mixture into balls. Place onto prepared trays and flatten with the back of a fork. Bake for 15-18 minutes, until slightly cracked. Cool on trays.

Old-Fashioned Chocolate Cake

175g butter, softened

1 cup caster sugar

2 large eggs

½ cup plain Greek yoghurt

1 ½ cup plain flour

⅓ cup cocoa

1 teaspoon baking powder

½ teaspoon baking soda

Icing

75g butter, melted

180g dark chocolate, melted

½ cup sour cream

1 ½ cup icing sugar

1. Preheat oven moderate (180°C/160°C fan-forced). Grease and line a 20cm round cake pan with baking paper.
2. Place butter and sugar in the large bowl. Using the beater attachment, mix on medium speed (4-6) until smooth and creamy. Add eggs one at a time alternating with yoghurt; beating well after each addition.
3. Sift flour, cocoa, baking powder and baking soda into the bowl. Mix on low speed (1-3) until just combined. Pour into prepared pan and bake for 35-40 minutes. Stand in pan for 5 minutes before turning onto a wire rack to cool.
4. To make ICING, place butter, chocolate and sour cream in the small bowl. Using the whisk, whip until combined on medium speed (4-6) until combined. Add icing sugar a tablespoon at a time and continue beating until light and fluffy.

Recipes continued

Baked Citrus Cheesecake

250g digestive biscuits, finely crushed
150g butter, melted
500g cream cheese, softened
½ cup caster sugar
Juice and rind of two lemons
3 eggs

1. Preheat oven to moderately slow (160°C/140°C fan forced). Grease and line a deep 20cm round spring form cake pan with baking paper.
2. Combine biscuits and butter, press into base of prepared pan. Refrigerate until required.
3. Place cream cheese in large bowl. Using beater attachment beat on high speed (7-9) until smooth. Reduce speed to medium (4-6), add sugar, lemon rind and juice, mix until combined. Add eggs and mix until batter is smooth. Pour over prepared base. Bake for 50 minutes- 1 hour or until filling is just set. Filling will still wobble slightly but will firm up on cooling. Leave in oven, door ajar until cooled.

Apple Tea Cake

185g butter, softened
⅔ cup caster sugar
1 teaspoon ground cinnamon
3 eggs
1 ½ cups plain flour
½ teaspoons baking power
½ cup milk
2 granny smith apples, peeled, halved, cored
1 teaspoon caster sugar
½ teaspoon mixed spice
¼ cup of apricot jam

1. Preheat oven to moderately slow (160°C/140°C fan forced). Grease and line a 22cm round springform cake pan with baking paper.
2. Place butter, sugar and cinnamon in the large bowl. Using the beater attachment, beat on medium speed (4-6) until light and creamy. Add eggs one at a time, beating well after each addition. Add flour, baking powder and milk to the batter. Mix on low speed (1-3) until combined. Pour into prepared pan.
3. Using a small knife, slice apples and fan over cake batter. Sprinkle with sugar and mixed spice. Bake for 40 minutes, brush with jam and bake for a further 10 minutes. Cool in pan for 10 minutes before turning onto wire rack to cool.

Recipes continued

Apricot Yogurt Cake

125g butter, softened

½ cup caster sugar

2 eggs

1 ¼ cups plain flour

1 ½ teaspoons baking powder

⅓ cup chopped dried apricots

200g apricot yoghurt

400g can apricot halves, drained, sliced

⅓ cup slivered almonds

1. Preheat oven to moderate (180°C/160°C fan-forced). Grease and line a 20cm round spring form cake pan with baking paper.
2. Place butter and sugar in the large bowl. Using the beater attachment, beat on medium speed (4-6) until light and creamy. Add eggs one at a time, beating well after each addition.
3. Reduce speed to low (1-3); add flour, baking powder, dried apricots and yoghurt; mix until just combined.
4. Spoon half mixture into cake pan. Scatter with apricot halves. Smooth remaining mixture over the apricots. Sprinkle with almonds.
5. Bake for 45-50 minutes. Stand in cake pan for 10 minutes before turning onto wire rack to cool.

Pavlova

6 egg whites

1 ½ cups caster sugar

1 tablespoon vinegar

1 ½ tablespoons cornflour

¾ teaspoon vanilla essence

1. Preheat oven to very slow (120°C/100°C fan-forced). Grease and line a baking tray with baking paper.
2. Place eggwhites in large bowl. Using the whisk attachment, whip eggwhites on very high (10-12) until soft peaks form.
3. Gradually add sugar one tablespoon at a time. Beat well between each addition.
4. Reduce to low speed (1-3). Add vinegar, cornflour and vanilla. Continue mixing until mixture is stiff and glossy.
5. Spread mixture onto prepared tray into desired shape.
6. Bake for 1¼ -1½ hours, or until firm to the touch. Allow to cool in oven with door ajar.

TIP: Top with sweetened whipped cream and fresh fruit, just before serving.

Recipes continued

Hazelnut Meringues

Makes: 10

2 egg whites

½ cup golden caster sugar

½ teaspoon vanilla essence

⅓ cup toasted hazelnuts, peeled, roughly chopped

1. Preheat oven to slow (140°C/120°C fan-forced). Line baking trays with baking paper, butter and sprinkle with flour.
2. Place egg whites in small bowl. Using the whisk attachment, whip eggwhites on very high speed (10-12) until soft peaks form. Add one tablespoon sugar at a time and continue beating until thick and glossy. Reduce speed to low (1-3), add vanilla and nuts.
3. Spread ⅓ cup of mixture into rounds onto prepared trays. Repeat with remaining mixture. Bake for 1 hour or until firm to touch. Place on wire rack to cool.

TIP: Serve topped with whipped cream and strawberries.

Spiced Layered Carrot Cake

3 eggs, separated

240g butter, softened

1 ½ cups firmly packed brown sugar

½ cup plain greek yoghurt

Juice and zest of one orange

1 ¼ cups plain flour

1 ¼ cups plain whole wheat flour

1 tablespoon baking powder

1 tablespoon baking soda

1 tablespoon ground cinnamon

2 teaspoons ground ginger

1 cup shredded coconut

½ cup ground almonds

3 cups grated carrot

1. Preheat oven moderate (180°C/160°C fan-forced). Grease and line 2 x 24cm round cake pans with baking paper.
2. Place egg whites in small bowl. Using whisk attachment, whisk on very high speed (10-12) until stiff peaks form.
3. Using the large bowl and beater attachment, beat butter and sugar on medium speed (4-6) until light and creamy. Add egg yolks, beating well after each addition. Add yoghurt, orange zest and juice, mix until well combined.
4. Reduce to low speed (1-3); add flours, baking powder, baking soda, spices, coconut, almonds and carrot. Using a spatula fold through egg whites.
5. Divide mixture among prepared cake pans. Bake for 30-35 minutes. Cool in pans.
6. Sandwich cooled cakes together with cream cheese icing, cover the top and sides. Garnish with walnuts if desired.

Recipes continued

Royal Icing

- 2 egg whites
- 2 teaspoons lemon juice
- 3 cups icing sugar, sifted

1. Place egg whites and lemon juice in small bowl. Using whisk attachment, whip on very high speed (10-12) until soft peaks form. Reduce speed to medium (4-6) and slowly add icing sugar, 1 tablespoon at a time.

TIP: Royal icing needs to be stored in an airtight container straight away or else it will dry out. It's great for giving a matte finish to cakes; piping decorates on cupcakes/cakes or a nice finish to cookies.

Fluffy Butter Frosting

- 125g butter, softened
- 4 cups icing sugar, sifted
- ¼ cup milk
- 1 ½ teaspoon vanilla essence
- Pinch salt

1. Place all ingredients into the small bowl. On low speed (1-3) mix until well combined. Increase to high speed (7-9), mix until light and fluffy.

Real Chocolate Frosting

- 5 cups icing sugar, sifted
- 250g butter, softened
- Pinch of salt
- ¼ cup milk
- 240g dark chocolate, melted

1. Place icing sugar, butter and salt in the small bowl. Using the beater attachment, beat on medium speed (4-6) until combined. Increase to high speed (7-9) until light and creamy.

2. Slowly add chocolate, mix until well combined.

3. Cover and store in airtight container until ready for use.

Cream Cheese Icing

- 225g cream cheese, softened
- 70g butter, softened
- 2 teaspoons vanilla essence
- 2 cups icing sugar

1. Place cream cheese, butter and vanilla in the small bowl. Using the beater attachment on high speed (7-9), beat until smooth and creamy.

2. Lower speed to medium (4-6) and slowly add icing sugar.

TIP: Cream cheese icing can be a great topping for cupcakes, cakes or slices. You can also flavour the icing with cinnamon, mixed spice or ¼ cup of melted chocolate.

Recipes continued

Butter Cake

125g butter, softened
1 teaspoon vanilla essence
¾ cup caster sugar
2 eggs
2 cups self-rising flour
½ cup milk

1. Preheat oven to moderate (180°C/160°C fan-forced). Grease and line a 20cm round cake pan with baking paper.
2. Place butter and vanilla in the large bowl. Using the beater attachment, mix on medium speed (4-6) until pale and fluffy. Increase to high speed (7-9) gradually adding sugar until mixture is smooth. Add eggs one at a time beating well after each addition.
3. Gently fold flour into mixture, alternately with milk. Begin and end with flour.
4. Pour into prepared cake pan and bake for 30-35 minutes. Cool in pan for 10 minutes, turn onto wire rack to cool.

TIP: For an extra light and fluffy butter cake whip the butter until light and creamy then slowly add the sugar. Continue beating the butter and sugar until all granules are incorporated into the mix.

VARIATIONS:

Orange poppy seed Butter Cake

Cream butter and sugar with vanilla; add eggs one at a time, beating well after each addition. Add ¼ milk and ¼ cup orange juice. Fold through self raising flour, 2 tablespoons poppy seeds and 1 tablespoon orange zest. Bake for 30-35 minutes.

Raspberry Coconut Butter Cake

Cream butter and sugar with vanilla; add eggs one at a time, beating well after each addition. Fold through 1 ¾ cup self raising flour, milk, ¼ cup shredded coconut and 1 cup frozen raspberries. Bake for 30-35 minutes.

Fruit and Nut Butter Cake

Cream butter and sugar with vanilla; add eggs one at a time, beating well after each addition. Fold through 1 ¾ cup self raising flour, milk, ¼ cup chopped walnuts, ¼ cup chopped pecans, ¼ cup chopped dates and 1 teaspoon cinnamon. Stir to combine. Bake for 30-35 minutes.

Passionfruit White Chocolate Butter Cake

Cream butter and sugar with vanilla; add eggs one at a time, beating well after each addition. Add ½ cup chopped white chocolate. Stir to combine. Fold through self raising flour and milk and 2 tablespoons passionfruit syrup. Bake for 30 -35 minutes.

Recipes continued

Upside Down Pineapple Cake

- 170g butter, softened
- ¾ cup caster sugar
- 2 eggs
- 1 ¼ cups self-raising flour
- 1 teaspoon baking powder

Topping

- 120g butter, cubed
- ¾ cup firmly packed brown sugar
- 1 teaspoon vanilla essence
- 6 pineapple rings
- 6 maraschino cherries

1. Preheat oven to moderate (180°C/160°C fan-forced). Grease and line a round 23cm cake pan with baking paper.
2. To make TOPPING, melt butter, brown sugar and vanilla in small saucepan. Add pineapple slices, simmer for 3-4 minutes. Arrange pineapple in base of pan and place a cherry in middle of each pineapple. Pour over ¼ cup of remaining liquid.
3. Place butter and sugar in the large bowl. Using the beater attachment, mix on medium speed (4-6) until smooth and creamy. Add eggs one at a time beating well after each addition.
4. Sift in flour and baking powder. On low speed (1-3) mix until just combined. Pour batter over pineapple in pan and bake for 40 minutes.
5. Allow to cool in pan for half an hour, before turning onto a wire rack to cool.

Rosemary Olive Focaccia Bread

- 2 teaspoons dried yeast (7g)
- 275mls lukewarm water
- ½ teaspoon caster sugar
- 3 cups plain flour, sifted
- 1 teaspoon salt
- ⅓ cup olive oil
- 2 sprigs rosemary
- ½ cup black olives, pitted, chopped

1. Preheat oven to hot (220°C/200°C fan-forced). Grease baking tray.
2. Mix yeast, half of the water and sugar in small jug and allow to stand in warm place until frothy.
3. Place flour, salt, half oil and yeast mixture in large bowl. Using the dough hook, mix on low speed (1-3) allow the dough to form a ball while slowly adding the remaining water. Continue kneading dough for a further 5 minutes. Place in greased bowl, cover and stand in warm place until doubled in size, about 1 hour.
4. Knead dough to knock out air, and shape into two loaves. Press fingers into dough to form indents. Sprinkle with salt, rosemary, olives and remaining oil. Bake for 20-30 minutes or until cooked and golden. Cool on wire rack.

Recipes continued

Cheese Buns

- 2 teaspoons dried yeast (7g)
- ¼ cup warm milk
- ½ teaspoon caster sugar
- 250g butter, softened
- 4 cups plain flour
- 2 egg yolks
- 200g sour cream
- ½ cup grated cheddar cheese
- ½ cup grated parmesan cheese
- 1 teaspoon sea salt
- Extra cheese for garnish

1. Preheat oven moderately hot (200°C/180°C fan-forced). Grease and line baking trays with baking paper.
2. Combine yeast, sugar and milk in small bowl and allow to stand in warm place until frothy.
3. In large bowl combine butter and flour. Using the dough hook on low speed (1-3) work dough until fine bread crumbs. Add yeast mixture, yolks, sour cream, cheeses and salt, mix on low speed (1-3) for 5 minutes, until dough formed. Place in greased bowl, cover and set in warm place until doubled in size, about 1 hour.
4. On floured work surface, roll dough out to 1cm thick, press out 4cm rounds with cutter, sprinkle with cheese and bake for 30-35 minutes. Serve warm.

VARIATION:

You can always add seeds to the above recipe. Sesame seeds or pumpkin seeds would be a great addition.

White Chocolate Macadamia Scrolls

- 2 ½ cups self-rising flour
 - 1 tablespoon caster sugar
 - 100g butter, softened
 - ⅔ cups milk
 - 1 egg
 - 1 cup toasted macadamia nuts, chopped
 - 180g white chocolate, roughly chopped
 - ¼ cup firmly packed brown sugar
1. Preheat oven to moderate (180°C/160°C fan-forced). Lightly grease 19cm x 29cm slice pan.
 2. Place flour, sugar and half of the butter in large bowl. Using the beater attachment, beat on low speed (1-3) until combined.
 3. Add milk and egg. Using dough hook attachment, mix on low speed (1-3) until a soft dough. Knead for a further 1 minute.
 4. Turn onto clean floured surface and roll dough into a 30cm x 40cm rectangle. Sprinkle with macadamia nuts, chocolate and sugar. Dot with remaining butter. Roll dough tightly from the long side to form a log. Trim ends and cut into 12 equal slices.
 5. Place slices, cut side up into prepared pan. Bake for 25 minutes or until golden. Remove from pan and serve warm.

Recipes continued

Sour Cream Banana Cake

125g butter, softened

1 cup caster sugar

2 eggs

½ cup sour cream

2 cups self-raising flour

¼ teaspoon baking soda

1 cup mashed banana

1. Preheat oven to moderate (180°C/160°C fan-forced). Grease and line a 20cm round cake pan with baking paper.
2. Place butter and sugar in the large bowl. Using the beater attachment, mix on medium speed (4-6) until smooth and creamy. Add eggs one at a time beating well after each addition. Add sour cream and mix until combined.
4. Sift in flour and baking soda. Mix on low speed (1-3) until just combined. Gently fold through bananas.
5. Pour into prepared pan and bake for 40-45 minutes or until cooked.
6. Allow to cool in pan for 15 minutes, before turning onto a wire rack to cool.

TIP: This cake goes great with Real Chocolate Frosting (see page 24).

Pancakes

2 ½ cups plain flour

2 teaspoons baking powder

1 teaspoon baking soda

⅓ cup caster sugar

1 egg

1 ½ cups milk

Butter for frying

1. Place flour, baking powder, baking soda and caster sugar in the large bowl. Using the whisk attachment, whisk on low speed (1-3) until combined. Add egg and milk, increasing speed to medium (4-6) and whisk until the batter is smooth.
2. Heat a large frypan over medium heat. Working in batches add 1 tablespoon butter and ¼ cup of batter. Cook until golden on both sides. Repeat with remaining mixture.

TIP: Here are a few different ideas to make normal pancakes spectacular!

Bananas and Butterscotch Sauce

Melt 100g butter with ½ cup brown sugar in a small saucepan, add ¼ cream, bring to a simmer and set aside. Slice bananas over pancakes and pour over sauce.

Chocolate Nutella Pancakes

Add 80g of melted milk chocolate and ¼ cup melted nutella to the above pancake recipe when adding the milk to the batter. Garnish with orange segments for a refreshing twist.

Mixed berry Pancakes

Add ½ cup frozen berries to pancake mix at the end. You can always add the zest of one lemon as well.

Recipes continued

Mini Lemon Meringue Pies

Lemon Curd

- 1 ⅓ cups caster sugar
- ¼ cup lemon zest
- 8 egg yolks
- 6 eggs
- 1 ½ cups lemon juice
- 160g butter, cubed

Sweet Shortcrust Pastry Cases

- 1 ¾ cups plain flour
- 80g butter, softened
- 1 cup icing sugar
- Pinch of salt
- 125mls milk
- 2 egg yolks

Meringue

- 5 egg whites
- ½ teaspoon cream of tartar
- ¾ cup caster sugar

1. To make LEMON CURD, combine sugar, lemon zest, egg yolks and eggs in a medium saucepan. Whisk in lemon juice and cook over medium heat. Whisk continuously until mixture begins to thicken.
2. Remove from heat and whisk in butter 1 piece at a time until all incorporated. Strain curd through sieve. Cover and refrigerate until completely cool.
3. To make the SWEET SHORTCRUST PASTRY CASES, preheat oven to moderate (180°C/160°C fan-forced). Grease 10 x 8cm tart tins.
4. Place flour, butter, sugar and salt in the large bowl. Using the dough hooks, mix on low speed (1-3) mix until mixture resembles fine breadcrumbs.

5. Add the milk and egg yolks and continue mixing until the dough comes together.
6. Turn out onto a lightly floured surface and knead lightly until a smooth ball is formed. Flatten and form into a disk. Wrap in plastic and place in the refrigerator for 1 hour.
7. Roll out the dough until 0.5cm thick. Press dough into tart cases. Prick the bases of the tart cases with a fork. Refrigerate for 1 hour.
8. Blind bake tart cases for 10 minutes. Remove baking paper and weights. Return to oven for 10-12 minutes or until golden brown. Allow to cool in tins for 10 minutes. Remove, place on wire rack to cool.
9. To make the MERINGUE, place egg whites, cream of tartar and salt in the large bowl. Using the whisk attachment, mix on very high speed (10-12) until soft peaks form. Gradually add the sugar and continue mixing until thick and glossy.
10. Spoon ¼ cup of lemon curd in each cooled tart case. Spoon meringue onto the lemon curd.
11. Using a blow torch, brown the egg white. Alternatively place in a very hot oven for 5 minutes or until meringue is golden and firm.

Notes

Notes

Notes

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In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

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www.sunbeam.com.au

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26 Vestey Drive, Mt Wellington
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