



OVATION™



## OVATION™ **cookbook**

15 amazing savory & sweet recipes





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**Tip:** Visit [livemore™](https://www.livemore.com) for additional recipes featuring the Kenmore Elite® Ovation™ Stand Mixer.  
[kenmore.com/livemore](https://www.kenmore.com/livemore)

## greek olive and thyme focaccia bread

This simple recipe for focaccia bread contains rich and inviting flavors you will love! Pair this bread with a hearty winter stew, spring green salad or even crisp white wine to experience the full body of flavors.

### DIRECTIONS

- 1 Preheat oven to 400°F.
- 2 If using fresh yeast, combine water with fresh yeast and sugar in the Stand Mixer bowl and place aside for later. If you are using dry yeast, skip this step and mix the yeast right into the flour.
- 3 In the mixer bowl, add flour, 3 tablespoons of olive oil, salt and yeast mixture. Mix until all ingredients are completely combined. Using your dough hook attachment, knead for 5 min. or until dough is soft and elastic.
- 4 Place the dough into a bowl oiled with 1 Tbs of olive oil. Cover with plastic wrap and let sit until it has doubled in size, about 1 hour.
- 5 Once the dough has doubled in size, transfer it onto a baking tray lined with parchment paper. Using your hands, spread the dough across the baking tray. With lightly oiled fingers, make several wells on the surface. Place Kalamata olives into wells.
- 6 Drizzle with 1 tablespoon of olive oil and season with thyme.
- 7 Bake for 40 minutes or until lightly golden. Cool on wire rack.

Prep time: 60 minutes  
Cook time: 40 minutes  
Yield: 12 slices

### INGREDIENTS

2 tbsp active dry yeast  
1 tbsp sugar  
1 ¼ cups lukewarm water  
3 ½ cups all-purpose flour, sifted  
5 tbsp extra virgin olive oil  
1 tsp sea salt  
⅔ cup Kalamata olives, pitted  
5 sprigs fresh thyme, minced

Prep time: 20 minutes  
Cook time: 20 minutes  
Yield: 12 biscuits

### INGREDIENTS

½ cup butter (1 stick), frozen  
2 ½ cups all-purpose flour  
¼ tsp baking soda  
2 tsp baking powder  
¾ tsp salt  
Pinch of sugar  
1 cup buttermilk, chilled  
2 tbsp butter, melted for brushing

## grandma karch's texas butter biscuits

My grandmother always believed that if you cook with love, the rest will fall into place. Her love for baking was evident in these fluffy biscuits. I can feel her beside me in the kitchen as I'm recreating this traditional family recipe. I hope you enjoy these tasty biscuits as much as I do.

### DIRECTIONS

- 1 Preheat oven to 475°F. Line a cast-iron pan with parchment paper.
- 2 Grate frozen butter into a small bowl using the large holes of a box grater.
- 3 Using the whisk attachment of the Stand Mixer, combine the flour, baking soda, baking powder, salt and sugar.
- 4 Lightly mix in the grated butter. Chill 10 minutes.
- 5 Once chilled, make a hole in the center of the mixture. Pour in buttermilk and stir until dough sticks together.
- 6 Turn dough out onto a lightly floured surface, sprinkling flour on top. Roll dough into a ¾-inch thick rectangle using a floured rolling pin. Fold dough in half so short ends meet. Repeat rolling and folding process four more times.
- 7 Roll dough to ½-inch thickness. With floured 2 ½-inch round cutter (the lid of a Mason jar works well, according to Grandma Karch), cut the dough into as many rounds as you can. Repeat with remaining scraps.
- 8 Place dough rounds onto the cast-iron pan. Bake for 15 minutes or until lightly browned. Brush with melted butter and serve warm.



Prep time: 30 minutes,  
plus overnight  
Cook time: 17 minutes  
Yield: 8 servings

## INGREDIENTS

### For the whole wheat pizza dough

3 cups whole wheat flour  
2 tsp instant yeast  
1 ¼ tsp salt  
2 tbsp honey  
2 tbsp lukewarm  
orange juice  
2 tbsp olive oil  
¾ cup lukewarm water

### For the pizza

½ head cauliflower,  
cut in bite-sized pieces  
1 tbsp olive oil  
1 tsp garlic powder  
¾ cup buffalo sauce,  
divided  
Fresh cracked black  
pepper to taste  
¼ red onion, sliced  
¼ cup vegan ranch  
dressing  
2 green onions, diced  
1 tsp crushed red  
chili flakes  
2 tbsp cilantro, diced

## DIRECTIONS

### Prepare the whole wheat pizza dough

- 1 Combine all ingredients in the bowl of the Stand Mixer. Allow the ingredients to rest for 30 minutes.
- 2 Using the dough hook, mix and knead for about 6–7 minutes or until the dough is smooth and soft.
- 3 Transfer the dough to a bowl, cover and let rest at room temperature for 30 minutes. Refrigerate overnight for about 8 hours.

### Prepare the pizza

**Tip:** To bring the dough to room temperature, place the cold dough on a flour-dusted countertop one hour before preparing your pizza.

- 1 Preheat oven to 425°F. Line a baking sheet with foil.
- 2 In a large bowl, add cauliflower, olive oil, garlic powder, pepper and ¼ cup buffalo sauce. Stir until combined. Spread evenly on baking sheet and cook for 20 minutes, flipping halfway through. Remove and increase heat to 475°F. Place cauliflower back into the bowl. Add remaining buffalo sauce and stir to combine.
- 3 Spray a 16-inch round baking sheet with non-stick spray. Place dough on the sheet and stretch to desired shape. Top dough with the cauliflower and buffalo sauce mixture and spread evenly. Top with red onion and chili flakes, and place in the oven for 12–17 minutes or until crust is brown and crispy.
- 4 Remove from the oven and drizzle with ranch dressing, green onions and cilantro. Slice and serve.

## roasted buffalo cauliflower pizza

While this recipe is low in fat and calories, your entire family will devour this delicious pizza. The crust is whole wheat, and you can even substitute your own favorite toppings.



## tagliatelle pasta with lemon parmesan sauce

Tagliatelle is a traditional pasta shape that yields long, soft ribbons. A slow-cooked Bolognese or a rich cream sauce complements this Italian favorite.

### DIRECTIONS

#### Prepare the pasta

- 1 Using the egg separator attachment on the Stand Mixer, separate out 1 yolk and reserve the egg white for another recipe.
- 2 On a clean work surface, make a mound with the flour and create a well in the middle to add the eggs, egg yolk, salt, olive oil and water.
- 3 Using a fork, beat the eggs and begin to incorporate the flour from the inner rim of the mound, making sure the mound stays intact with the other hand.
- 4 The dough will start to come together, and once there is no more liquid, transfer the dough to the bowl of the Stand Mixer. Attach the dough hook.
- 5 Slowly mix the dough in the bowl. If the dough sticks to the side, add more flour. Do not force the dough to take all the flour, just use enough until the dough comes together and is not too sticky to handle.  
(Directions continued on next page.)

Prep time: 45 minutes  
Cook time: 10 minutes  
Yield: 4 servings

### INGREDIENTS

#### For the pasta

3 cups all-purpose flour  
3 large eggs plus 1 egg yolk, room temperature  
1 tsp kosher salt  
1 tbsp extra virgin olive oil  
2 tsp water, room temperature

#### For the sauce

1 tbsp olive oil  
2 tbsp garlic, minced  
1 tsp red chili flakes  
1 cup reserved pasta liquid  
1 cup heavy cream  
1 lemon, zested and juiced  
½ cup grated Parmesan cheese  
Sea salt and freshly cracked black pepper for seasoning  
Fresh herbs (parsley, rosemary, thyme, basil) for garnish, minced

### DIRECTIONS

#### Prepare the pasta (continued)

- 6 If the dough takes all the flour and is still sticky, add more flour, ½ cup at a time. Continue to mix up to 10 minutes.
- 7 Once the dough is soft and smooth, wrap it in plastic wrap, making sure it is wrapped well so no areas dry out. Set aside for 30 minutes to rest.
- 8 Once the dough has rested, cut into quarters. Take one quarter of the dough and wrap the other quarters back into the plastic wrap.
- 9 Fold the dough into a rectangle and attach your pasta maker to the Stand Mixer. Turn on the stand mixer and make sure it's set to the highest setting. Sprinkle a bit of flour into the attachment so the dough does not stick.
- 10 Feed the dough through the pasta maker once and fold the dough like a book. Repeat this process two times.
- 11 Change the setting to the next lowest number and feed the dough through until all the numbers have been used and the pasta is long and thin.
- 12 Use the pasta cutter attachment and cut the pasta. Nest the pasta into balls and place on a sheet tray that has been dusted with flour to keep the pasta from drying out.
- 13 To cook pasta, boil heavily salted water and toss in pasta. Cook for 3–4 minutes or until al dente. Toss into lemon Parmesan sauce (recipe below) and serve.

#### Prepare the sauce

- 1 Heat oil over medium heat and add garlic. Sauté for 30 seconds; then add in chili flakes.
- 2 Add reserved pasta liquid and reduce by half.
- 3 Stir in cream, lemon zest, lemon juice, salt and pepper. Stir in cheese and taste for seasoning.
- 4 Toss in cooked pasta and drizzle with olive oil. Garnish with fresh herbs.

# german goulash with parsley egg noodles

Growing up in Austria, my family was introduced to this timeless staple of the German diet. To this day, I love making this comforting goulash for my friends and family. Serve a hearty salad to balance the richness of this dish.

## DIRECTIONS

### Prepare the goulash

- 1 Toss the beef cubes with the flour and shake off the excess.
- 2 In a large pan, brown the beef cubes in the butter or oil over high heat in two batches. When browned, remove the beef and place in a bowl.
- 3 Add onions and carrots, and sauté for 5 minutes or until translucent.
- 4 Add the remaining ingredients (except the fresh parsley) and the browned beef cubes.
- 5 Bring to a boil. Reduce heat to simmer and cover. Simmer for about 1 ½ hours or until the meat is tender. Check seasoning and adjust as needed.

**Tip:** To make the gravy thicker, mix 1–2 tablespoons of cornstarch with a bit of cold water and stir in as needed to thicken.

Prep time: 20 minutes  
Cook time: 1 ½ hours  
Yield: 4–6 servings

## INGREDIENTS

### For the goulash

- 2 tbsp flour
- 2 pounds boneless beef chuck, cut into 1 ½-inch cubes
- 3 tbsp butter
- 3 medium yellow onions, diced
- 2 carrots, diced
- ¼ cup Hungarian sweet paprika
- 2 tsp whole caraway seeds
- 1 tsp kosher salt
- ½ tsp black pepper
- 2 cups homemade or boxed beef stock
- 1 cup red wine
- 1 tbsp beef base
- 1 tbsp red wine vinegar
- Fresh parsley for garnish, minced

## INGREDIENTS

### For the egg noodles

- 3 large eggs
- 2 tbsp water
- 3 cups flour, sifted
- 1 tbsp fresh parsley, minced
- ½ tsp salt

## DIRECTIONS

### Prepare the egg noodles

- 1 In the bowl of the Stand Mixer, mix the eggs and water using the flat beater. Slowly add in the flour, parsley and salt. Mix on low speed for 30 seconds or until combined.
- 2 Exchange flat beater for dough hook. Knead dough on low for 2 minutes. Remove dough from bowl and hand-knead for 1–2 minutes.
- 3 Cover dough with mixer bowl lid and let rest for 10 minutes.
- 4 Roll out dough onto lightly floured surface and cut into ½-inch strips using a pizza cutter. Let noodles air-dry for 30 minutes.
- 5 In a large stockpot, bring 6 quarts of cold, heavily salted water to a boil. Cook pasta for about 6 minutes and drain into a colander.
- 6 Ladle goulash onto egg noodles and garnish with parsley.





## buttermilk fried chicken and pancetta waffles with spiced syrup

Hands down my most requested recipe, this comfort food will satisfy your sweet and savory cravings.

Prep time: 15 minutes  
Cook time: 25 minutes  
Yield: 8 servings

### INGREDIENTS

#### For the fried chicken

1 free-range, organic chicken, cut into 8 pieces  
1 tbsp garlic powder  
1 heaping tsp kosher salt  
Freshly ground black pepper  
1 cup buttermilk  
3 cups all-purpose flour  
3 cups Crisco shortening

#### For the waffles

1  $\frac{3}{4}$  cups all-purpose flour  
1 tsp baking powder  
 $\frac{1}{4}$  tsp kosher salt  
2 egg yolks (use the Kenmore Elite Ovation egg separator attachment)  
1  $\frac{3}{4}$  cups milk  
 $\frac{1}{2}$  cup canola oil  
2 egg whites  
 $\frac{1}{2}$  pound pancetta, diced and cooked

#### For the syrup

2 cups pure maple syrup  
1 tsp ground cinnamon  
 $\frac{1}{2}$  tsp cayenne pepper

### DIRECTIONS

#### Prepare the fried chicken

- 1 Season the chicken pieces generously with salt and pepper.
- 2 In a large bowl, soak the chicken in the buttermilk for at least 1 hour.
- 3 Mix the flour, garlic powder, salt and pepper together and spread on a plate. Dredge each chicken piece in the seasoned flour to coat well.
- 4 Heat the shortening in a cast-iron skillet until it reaches 350°F on a candy thermometer. In small batches, place a few pieces of the chicken in the oil and fry for 6–8 minutes. Using a slotted spoon, turn each piece over and cover the pan to cook for an additional 6 minutes. Drain on paper towels and salt well.

#### Prepare the waffles

- 1 In a medium bowl, sift together flour, baking powder and salt. Set aside.
- 2 In the bowl of the Stand Mixer, drop in the egg yolks and beat slightly. Add in milk and oil.
- 3 Gently pour in dry ingredients until combined. Scrape down sides. Turn out into a large bowl.
- 4 Wash and rinse the bowl of the Stand Mixer and add in egg whites. Beat on high speed until stiff peaks form (tips stand straight up). Gently fold egg whites into flour and egg yolk mixture, leaving a few fluffs of egg white. Do not overmix.
- 5 Stir in pancetta and spoon waffle batter into your greased Kenmore® waffle iron, making sure not to overfill it. Bake until light turns green and waffles are golden brown and fluffy (about 6–8 minutes).

#### Prepare the syrup

- 1 Pour all contents into a saucepan and heat over low heat for 10 minutes.
- 2 Strain if needed and serve with fried chicken and pancetta waffles.



## chocolate chip cookie dough cupcakes

This is not your ordinary cupcake recipe. With a cookie dough surprise inside and brown sugar frosting, this treat will delight your sweet tooth.

Prep time: 1 ½ hours  
Cook time: 18 minutes  
Yield: 24 cupcakes

### INGREDIENTS

#### For the cookie dough

2 sticks unsalted butter, softened  
¾ cup sugar  
¾ cup light brown sugar  
4 tbsp milk  
1 tbsp vanilla extract  
2 ½ cups flour  
¼ tsp salt  
1 cup mini chocolate chips

#### For the cupcakes

3 sticks unsalted butter, softened  
1 ½ cups light brown sugar  
4 large eggs  
2 ⅔ cups flour  
1 tsp baking powder  
1 tsp baking soda  
¼ tsp salt  
1 cup milk  
2 tsp vanilla extract

#### For the frosting

3 sticks unsalted butter  
¾ cup packed light brown sugar  
3 ½ cups powdered sugar  
½ tsp salt  
2 tbsp milk  
1 tsp vanilla extract

### DIRECTIONS

#### Prepare the cookie dough

- 1 Combine the butter, sugar and brown sugar in the bowl of your Stand Mixer and mix on medium-high speed for 2 minutes or until mixture is light and fluffy.
- 2 On low speed, mix in milk and vanilla extract. Once smooth, slowly add the flour and salt until fully blended. Stir in chocolate chips.
- 3 Line a sheet tray with parchment paper. Using a cookie scoop, shape the dough into 1-inch balls and place on sheet tray. Freeze for 1 hour.

#### Prepare the cupcakes

- 1 Preheat oven to 350°F. Line two cupcake pans with paper liners.
- 2 In the Stand Mixer, combine the butter and brown sugar. Beat on medium-high speed for 3 minutes or until light and fluffy.
- 3 Mix in eggs, one at a time, beating well after each addition.
- 4 In a separate bowl, whisk the dry ingredients together.
- 5 Add the dry ingredients to the mixer on low speed, alternating with the milk. Add in the vanilla extract.
- 6 Fill the cupcake liners ⅔ full with batter. Place a frozen cookie dough ball on top of each cupcake. Do not press down.
- 7 Bake for 16–18 minutes.

#### Prepare the frosting

- 1 In the Stand Mixer, combine the butter and brown sugar and mix on high speed until light and fluffy.
- 2 On low speed, add the powdered sugar until smooth. Beat in the salt, milk and vanilla extract until blended.
- 3 Frost the cupcakes and sprinkle with mini chocolate chips.



# sweet banana cake with Nutella® frosting

With only a few pantry ingredients, you can bake a cake that will spark some childhood memories. Topped with Nutella frosting, this was always a family favorite of mine.

## DIRECTIONS

### Prepare the cake

- 1 Preheat oven to 350°F.
- 2 Line a 9 x 13-inch cake pan with parchment paper.
- 3 In a medium bowl, whisk together flour, baking soda, baking powder and salt. Set aside.
- 4 In the Stand Mixer, cream butter and sugar on medium speed for about 2 minutes or until light and fluffy. Add eggs, one at a time, and beat on low speed until combined. Mix in vanilla extract and mashed bananas. With mixer on low speed, add  $\frac{1}{3}$  of the flour mixture and beat until combined. Add  $\frac{1}{2}$  of the buttermilk. Alternate adding flour and buttermilk, starting and ending with buttermilk. Do not overmix.
- 5 Pour batter into prepared pan and bake on center rack for 35 minutes or until a toothpick inserted into the cake comes out clean. Cool for 10 minutes in the pan and then turn cake out onto a cooling rack and remove parchment paper. Allow cake to cool completely before frosting.

Nutella® is a registered trademark of Ferrero S.P.A. Corp.

Prep time: 20 minutes  
Cook time: 35 minutes  
Yield: 12 servings

## INGREDIENTS

### For the cake

- 2  $\frac{1}{2}$  cups all-purpose flour
- 1 tsp baking soda
- 1  $\frac{1}{2}$  tsp baking powder
- 1 tsp salt
- 1  $\frac{1}{4}$  sticks (10 tbsp) unsalted butter, room temperature
- 1  $\frac{1}{2}$  cups superfine sugar
- 1  $\frac{1}{2}$  cups mashed ripe banana (about 3 large bananas)
- 2 large eggs
- $\frac{1}{2}$  cup buttermilk
- 1  $\frac{1}{2}$  tsp vanilla extract

## INGREDIENTS

### For the frosting

- $\frac{3}{4}$  stick (6 tbsp) unsalted butter, room temperature
- $\frac{3}{4}$  cup Nutella hazelnut spread
- 3 cups confectioners' sugar, sifted
- 3 tbsp heavy cream

## DIRECTIONS

### Prepare the frosting

- 1 In the Kenmore Elite Ovation Stand Mixer, beat butter and Nutella spread on medium speed for 1 minute. Add in confectioners' sugar, one cup at a time. Mixture will appear crumbly.
- 2 Add in 2 tablespoons of cream and continue beating on medium-high speed for 3 minutes. Add additional tablespoons of cream until the frosting reaches a soft, spreadable consistency.
- 3 Generously spread frosting over cooled cake. For a smooth finish, run your knife or offset spatula under hot water and gently smooth the surface, rinsing it off after each swipe.





## spiced ginger and carrot cake with cream cheese frosting

This recipe will quickly become a family favorite for holidays and every day!

Prep time: 15 minutes  
Cook time: 40 minutes  
Yield: 1 loaf

### INGREDIENTS

#### For the cake

1  $\frac{1}{4}$  cups flour, plus 1 tbsp  
 $\frac{3}{4}$  cup granulated sugar  
1 tsp baking soda  
 $\frac{1}{2}$  tsp kosher salt  
 $\frac{1}{4}$  tsp freshly grated  
nutmeg  
1 tsp ground cinnamon  
1 tsp ground pumpkin  
pie spice  
 $\frac{1}{4}$  cup crystallized  
ginger, minced  
2 eggs  
2 tsp vanilla extract  
 $\frac{1}{2}$  cup grape seed oil  
2 large carrots

#### For the frosting

8-ounce package cream  
cheese (vegan, if using)  
2 cups confectioners'  
2 tsp vanilla extract

### DIRECTIONS

#### Prepare the cake

- 1 Preheat oven to 350°F.
- 2 In the bowl of the Stand Mixer, combine the flour, sugar, baking soda, kosher salt, nutmeg, cinnamon and pumpkin pie spice. Toss 1 tablespoon flour with ginger and add to the dry mixture.
- 3 Turn the mixer off and add in the eggs, vanilla extract and grape seed oil.
- 4 Using the grater attachment of the Stand Mixer, grate the 2 carrots into the mixing bowl.
- 5 Turn on the mixer slowly and mix until well combined.
- 6 Grease a loaf pan with shortening or butter and add batter.
- 7 Bake for 40–45 minutes. The cake is done when a toothpick comes out clean. Let cool completely on wire rack.

#### Prepare the frosting

- 1 In the bowl of the Stand Mixer, combine cream cheese, confectioners' sugar and vanilla extract. Beat on high speed for 3 minutes.
- 2 Once cake is cooled, frost with cream cheese frosting and serve. Can be chilled in the refrigerator for up to one week.

**Tip:** Take it one step further and make this recipe vegan by swapping out a chia egg for the regular eggs and substituting vegan cream cheese in the frosting.

## decadent hazelnut brownies

These sensational brownies were a big hit when filming at the Kenmore® Live Studio in Chicago. The crew and guests just couldn't get enough, so we had to share the secret recipe!

### DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 Grease an 8 x 8-inch glass casserole dish with butter and set aside.
- 3 In a small skillet, toast the hazelnuts.
- 4 In a small saucepan, melt the butter and chocolate together on medium heat, constantly stirring until melted. Transfer to the Stand Mixer and add eggs, one at a time, through the funnel. Add in hazelnut extract and gradually add sugar.
- 5 In a small food processor, pulse hazelnuts until finely ground. Add to batter. Slowly add in flour and salt.
- 6 Pour batter into greased dish and bake for 20–25 minutes. Insert toothpick to make sure it comes out clean. Cool on wire rack and cut into squares.

Prep time: 10 minutes  
Cook time: 25 minutes  
Yield: 16 brownies

### INGREDIENTS

8 tbsp unsalted butter, plus extra for greasing  
3 ounces unsweetened baking chocolate, rough chop  
1 cup sugar  
2 eggs  
1 ¼ cups hazelnuts  
¼ cup all-purpose flour  
1 cup salt  
½ tsp hazelnut extract (may substitute vanilla extract)

Prep time: 10 minutes  
Cook time: 16 minutes  
Yield: 24 cookies

### INGREDIENTS

3 cups all-purpose flour  
1 tsp baking soda  
¾ tsp salt  
1 cup (2 sticks) unsalted butter, room temperature  
1 cup (packed) golden brown sugar  
¾ cup sugar  
2 large eggs  
1 tbsp vanilla extract  
1 ½ cups dried currants  
1 ½ cups white chocolate chips  
1 cup coarsely chopped roasted and salted macadamia nuts

## white chocolate currant macadamia drop cookies

These cookies will satisfy your sweet tooth with a rich white chocolate taste, crunchy macadamia nuts and dried currants for extra flavor.

### DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 Line two large-rimmed baking sheets with parchment paper. Sift the flour, baking soda and salt together in a medium bowl. Set aside.
- 3 Using the bowl of the Stand Mixer, beat butter until fluffy. Add brown sugar and sugar until blended. Beat in eggs, one at a time, and then add vanilla extract. Add dry ingredients and beat until blended.
- 4 Using a spatula, stir in currants, white chocolate chips and macadamia nuts.
- 5 Drop dough by heaping tablespoon onto the prepared baking sheets, spacing 2 ½ inches apart.
- 6 Bake cookies about 16 minutes or until just golden. Cool on wire racks.

# angel food cupcakes with marshmallow frosting

This cupcake recipe is so easy to make that your entire family can join in to help. These delectable treats are perfect for your local bake sale, and everybody will be asking for the recipe!

## DIRECTIONS

### Prepare the cupcakes

- 1 Preheat oven to 350°F. Line a cupcake tin with cupcake liners.
- 2 Using the egg separator attachment on the Stand Mixer, portion out the egg whites from the yolks and save the yolks for another recipe.
- 3 Let egg whites sit at room temperature for about 1 hour before beginning. While eggs are resting, sift powdered sugar, flour and salt together on a large piece of parchment paper. Set aside.
- 4 Using the bowl of the Stand Mixer, beat egg whites until frothy. Once frothy, add in cream of tartar, and then beat at medium speed for 5–6 minutes or until soft peaks form. Gradually add granulated sugar with the mixer still on medium speed, continuing to beat until egg whites thicken a bit more with opaque, soft, droopy peaks. Then beat in vanilla extract.
- 5 Remove the bowl from the mixer and sprinkle  $\frac{1}{4}$  of the dry ingredients over the egg whites. Fold gently with a spatula until completely combined. Continue with the rest of the dry ingredients. Once batter is smooth, use a  $\frac{1}{4}$  cup measure to pour heaping scoops of batter into each liner.
- 6 Bake for 18–20 minutes or until tops are golden brown. Let cool completely.

Prep time: 10 minutes  
Cook time: 20 minutes  
Yield: 24 cupcakes

## INGREDIENTS

### For the cupcakes

12 large egg whites  
(1  $\frac{1}{2}$  cups)  
1  $\frac{1}{2}$  tsp cream of tartar  
 $\frac{3}{4}$  cup granulated sugar  
2 tsp vanilla extract  
1  $\frac{3}{4}$  cups sifted powdered sugar before measuring  
1  $\frac{1}{8}$  cups sifted cake flour, sifted before measuring  
 $\frac{1}{4}$  tsp salt

## INGREDIENTS

### For the frosting

4 large egg whites  
2 cups superfine sugar  
 $\frac{2}{3}$  cup water  
24 large, pink gumballs



## DIRECTIONS

### Prepare the frosting

- 1 Combine water and sugar in small saucepan. Stir over medium heat until sugar is dissolved and has consistency of a syrup.
- 2 Bring to a boil, uncovered and without stirring, until syrup reaches 239°F on a candy thermometer, or about 5 minutes. Remove from heat and set aside.

**Tip:** The syrup should be thick but not colored.

- 3 Beat egg whites until soft peaks form. While mixing, slowly pour the hot syrup in a thin stream down the side of the bowl and into the beaten egg whites. Mix on high speed until the mixture is thick and glossy or about 10 minutes.
- 4 Once cupcakes are cooled, frost with marshmallow frosting. Top with large, pink gumballs.

# mini salted caramel cheesecakes

These mini bites include common pantry items to create a match made in heaven with cheesecake and salted caramel flavors. Just be sure to double or triple the batch because they won't last long!

## DIRECTIONS

### Prepare the crust

- 1 Preheat oven to 325°F.
- 2 In a medium-sized bowl, combine graham cracker, cinnamon and butter with a fork until evenly moistened. Line a 12-cup muffin pan with foil liners. Using a small spoon, press the crumb mixture down into the liners. Refrigerate for 10 minutes.

### Prepare the filling

- 1 In the bowl of the Stand Mixer, beat the cream cheese on low speed for 1 minute until smooth and free of any lumps.
- 2 Add the eggs, one at a time, and continue to beat slowly until combined. Gradually add sugar and beat until creamy, for 1–2 minutes. Add sour cream, lemon zest and vanilla extract. Periodically scrape down the sides of the bowl and the beaters. The batter should be well combined but not overmixed.

Prep time: 10 minutes  
Cook time: 25 minutes  
Yield: 24 mini cakes

## INGREDIENTS

### For the crust

- 2 cups crushed graham crackers
- ½ tsp cinnamon
- 1 stick unsalted butter, melted

### For the filling

- 1 pound cream cheese, room temperature
- 3 eggs
- 1 cup granulated white sugar
- 1 pint sour cream
- 1 lemon, zested
- 1 tsp vanilla extract

## INGREDIENTS

### For the caramel topping

- ½ cup caramel sauce (premade or homemade)
- 1 tsp flaked sea salt



## DIRECTIONS

### Prepare the cheesecake bites

- 1 Pour the filling into the crust-lined foil cups. Set the pan on a large piece of aluminum foil and fold up the sides around it. Place the muffin pan in a large roasting pan. Pour boiling water into the roasting pan until the water is about halfway up the sides of the muffin pan; the foil will keep the water from seeping into the cheesecake.
- 2 Bake for 45 minutes. The cheesecake should still jiggle (it will firm up after chilling), so be careful not to overcook. Let cool in pan for 30 minutes. Chill in the refrigerator, loosely covered, for at least 4 hours.
- 3 Remove liners from muffin pan and drizzle about 2 teaspoons of caramel sauce on each mini cheesecake. Sprinkle with sea salt and serve.



Prep time: 20 minutes  
Cook time: 1 ¼ hours  
Yield: 8 servings

### INGREDIENTS

#### For the meringue

4 egg whites  
Pinch of salt  
1 ¼ cups superfine sugar  
2 tsp cornstarch  
1 tsp lemon juice  
A few drops vanilla extract

#### For the topping

1 pound blackberries,  
washed and dried  
1 tbsp Kentucky bourbon  
2 tsp superfine sugar

#### For the whipped cream

2 cups heavy cream  
½ cup superfine sugar  
½ tsp vanilla extract

### DIRECTIONS

#### Prepare the meringue

- 1 Preheat oven to 375°F.
- 2 Line a baking sheet with parchment paper and draw a circle on the paper using an 8- or 9-inch cake pan as a guide. Flip the parchment paper over so the pencil mark is facing down.
- 3 In the bowl of the Stand Mixer, combine egg whites and salt using the whisk attachment. Begin beating at low speed, slowly increasing to high speed. Continue until soft peaks begin to form. Gradually beat in sugar, one tablespoon at a time, until meringue is stiff and shiny.
- 4 Sprinkle in cornstarch, lemon juice and vanilla extract. Fold in gently. Mound onto parchment paper within circle and shape into a disk, flattening top and smoothing sides. Place in oven and immediately reduce heat to 300°F. Bake for 1 ¼ hours. Turn off heat, prop oven door open with a wooden spoon and allow meringue to cool completely in oven. Meringue should be hard and crispy.

#### Prepare the topping

- 1 In a medium bowl, combine blackberries, bourbon and sugar.
- 2 Cover with plastic wrap. Let sit at room temperature for at least 15 minutes, up to 2 hours.

#### Prepare the whipped cream

- 1 Chill the bowl and whisk of the Stand Mixer for 1 hour prior to making the whipped cream. Once chilled, place back onto stand with whisk in place and pour the heavy cream through the funnel. Turn on low speed and add sugar. Increase speed and add vanilla extract. Whisk on high speed until soft peaks form. Place bowl lid on mixing bowl and keep chilled until ready to serve.
- 2 To serve, carefully peel meringue off of the parchment paper and place on a platter or cake stand. Gently crack the top with the back of a metal spoon to make a shallow nest for the whipped cream and berries.

## blackberry cream pavlova

The art of creating a beautiful dessert can be as simple as mastering a delicate meringue. Serve with seasonal fresh berries for a simple and sweet treat.

# sunday blueberry scones

This recipe makes the most delicious breakfast treat! Serve with warm honey butter for an even sweeter taste.

## DIRECTIONS

- 1 Preheat oven to 400°F.
- 2 Adjust baking rack to the middle-low position. Line a large baking sheet with parchment paper and set aside.
- 3 In the bowl of the Stand Mixer, whisk together flour, sugar, baking powder, cinnamon and salt. Using the grater attachment, grate the frozen butter into the flour mixture and mix until it resembles a coarse meal. Set aside.
- 4 In a small bowl, whisk the cream, egg and vanilla extract. Drizzle it through the funnel and mix on low speed until everything appears moistened. Remove the bowl and fold in the blueberries. Try not to overwork the dough. With floured hands, work the dough into a ball and transfer to the prepared baking pan. Press into a neat 8-inch disk and cut into eight equal wedges. Top with a sprinkle of coarse sugar. Separate the scones so there is a little space between each one.
- 5 Bake for 20–25 minutes or until lightly golden and cooked through. Remove from the oven and cool on wire rack. Serve warm or at room temperature.

**Tip:** Freeze the extras so you can simply warm them up on a cold, rainy morning.

Prep time: 20 minutes  
Cook time: 45 minutes  
Yield: 8 scones

## INGREDIENTS

2 cups all-purpose flour  
½ cup granulated sugar  
2 ½ tsp baking powder  
½ tsp ground cinnamon  
½ tsp salt  
½ cup unsalted butter, frozen  
½ cup heavy cream  
1 large egg  
1 tsp vanilla extract  
1 ¾ cups frozen blueberries  
Coarse sugar for sprinkling

# metric conversion chart

## LIQUID INGREDIENTS BY VOLUME

¼ tsp	=	1 mL		
½ tsp	=	2 mL		
1 tsp	=	5 mL		
3 tsp	=	1 tbsp	=	½ fl oz = 15 mL
2 tbsp	=	⅓ cup	=	1 fl oz = 30 mL
4 tbsp	=	¼ cup	=	2 fl oz = 60 mL
5 ⅓ tbsp	=	⅓ cup	=	3 fl oz = 80 mL
8 tbsp	=	½ cup	=	4 fl oz = 120 mL
10 ⅔ tbsp	=	⅔ cup	=	5 fl oz = 160 mL
12 tbsp	=	¾ cup	=	6 fl oz = 180 mL
16 tbsp	=	1 cup	=	8 fl oz = 240 mL
1 pt	=	2 cup	=	16 fl oz = 480 mL
1 qt	=	4 cup	=	32 fl oz = 960 mL
				33 fl oz = 1000 mL = 1 L

## DRY INGREDIENTS BY WEIGHT

1 oz	=	1/16 lb	=	30 g
4 oz	=	¼ lb	=	120 g
8 oz	=	½ lb	=	240 g
12 oz	=	¾ lb	=	360 g
16 oz	=	1 lb	=	480 g

## LENGTHS

⅛ inch	=	3 mm
¼ inch	=	6 mm
½ inch	=	12 mm
1 inch	=	2.5 cm

**included accessories and attachments**



**FLAT BEATER**

This multi-purpose attachment is perfect for mixing mashed potatoes, cookie dough and any normal to heavy recipes.



**WHISK**

This attachment is ideal for any ingredients that need thorough whisking, such as eggs, cream, sauces and more.



**DOUGH HOOK**

This attachment mixes and kneads yeast dough.



**EGG SEPARATOR**

Isolate the egg whites from the egg yolks with ease using this handy attachment.



**GRATER**

This attachment allows you to grate small portions of cold butter, cheese and veggies into your recipes.



**MIXER BOWL LID**

Easily store your creations by securing the lid to your mixer bowl to keep ingredients fresh.