AMERICAN originals

3 IN 1 TREAT MAKER

MAKE DONUTS, CAKE POPS OR WAFFLES IN MINUTES



NOW SHOWING
ATTACK OF THE CRAZY CAKE POPS

INSTRUCTION MANUAL

Make deeeelicious treats in minutes with this super speedy, totally awesome 3 in 1 Treat Maker – mmmmm! Remember though, read all of the instructions carefully and keep them for future reference.

SAFE & SOUND

When you're using the 3 in 1 Treat Maker you gotta keep safe and sound, so make sure that when you use electrical gadgets you always stick to these basic safety precautions.

SAFETY INFO

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of your local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of reach of children.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.
Don't immerse the appliance in water or any other liquid.
Don't operate the appliance with wet hands.
Don't leave the appliance unattended whilst connected to the mains power supply.
Don't remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
Don't use the appliance for anything other than its intended use.
Don't use any accessories other than those supplied.
Don't use this appliance outdoors.
Don't store the appliance in direct sunlight or in high humidity conditions.
Don't move the appliance whilst it is in use.
Don't touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.
Don't use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.
Always unplug the appliance after use and before any cleaning or user maintenance.
Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.
Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
Use of an extension cord with the appliance is not recommended.
This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.
This appliance is intended for domestic use only. It should not be used for commercial purposes.
The door or the outer surface of the appliance may get hot during operation.
Warning: Keep the appliance away from flammable materials.



Caution: Hot Surface – Don't touch the hot section or heating components of the appliance.

Caution: Take care not to pour water on the heating element.

LET'S BEGIN

Remove your 3 in 1 Treat Maker from the box.
Remove any packaging from the 3 in 1 Treat Maker.
Place the packaging inside the box and either store or dispose of safely.

LET'S SEE WATCHA GOT

Awesome 3 in 1 Treat Maker
Cake pop non-stick plates
Mini donut non-stick plates
Waffle non-stick plates
Instruction manual

COOL CHARACTERISTICS

Makes 9 cake pops, 4 donuts and 1 waffle
3 minutes preheat time
600 W power
Delicious recipes
Non-stick coated cooking plates

ALL OF THE BITS



GET READY...

IT'S PARTY TIME!

Before using your totally awesome 3 in 1 Treat Maker for the first time, remove the upper and lower cooking plates by pressing the plate release button, then wash them in warm, soapy water before rinsing and allowing them to dry thoroughly. Make sure that the other plates are cleaned as well and remember, don't immerse the 3 in 1 Treat Maker housing in water or any other liquid; wipe it clean with a soft, damp cloth and allow it to dry thoroughly.
Note: When using your 3 in 1 Treat Maker for the first time, it may emit a slight smoke or odour. This is nothing to worry about and will soon go away, as long as you make sure that your 3 in 1 Treat Maker is getting enough ventilation.

GET SET...

INSTALLING OR CHANGING THE NON-STICK PLATES

Open your totally awesome 3 in 1 Treat Maker by unclipping the locking latch. Select the non-stick plates you wish to use, making sure that both plates match and position them in the 3 in 1 Treat Maker.
Align the bottom non-stick plate with the heating element and press gently until the locking latches secure it into position. Repeat for the upper non-stick plate.

GO!

MAKING DEEEELICIOUS DESSERTS

Check that your 3 in 1 Treat Maker is turned off and unplugged from the mains power supply.
Position your 3 in 1 Treat Maker on a stable, heat-resistant surface at a height that is comfortable for you to bake, bake, bake away!
Insert the desired cooking plates following the instructions in the section entitled 'Installing or Changing the Non-Stick Plates'.
Prepare the batter required to make your delicious treats; this will save time later.

Ensuring that the lid is closed, plug in and switch on your 3 in 1 Treat Maker at the mains power supply; the red indicator light will illuminate.
Preheat your 3 in 1 Treat Maker for approximately 4 minutes or until the red indicator light switches off; this indicates that the required temperature has been reached.
Carefully apply a thin coat of cooking oil to the non-stick plates, rubbing it in carefully with a paper towel.
Note: Always preheat the non-stick plates before starting to bake.
Note: During use the red ready indicator light will cycle on and off to show that your 3 in 1 Treat Maker is maintaining the temperature.
Caution: The locking latch, outer surface and non-stick plates may get very hot during use and your 3 in 1 Treat Maker will emit steam. Take extra care during baking; always use the handle to open or close your 3 in 1 Treat Maker and wear heat-resistant gloves so that you don't get burnt. Make sure that your 3 in 1 Treat Maker has completely cooled before changing or preheating the other non-stick plates.
Warning: Be extra careful when using your 3 in 1 Treat Maker and avoid coming into contact with escaping heat and steam.

MAKING TOTALLY DELISH CAKE POPS

Before preheating your cake pop non-stick plates, mix your cake pop batter so that you are ready to go.
Insert the cake pop non-stick plates as described in the section entitled 'Installing or Changing the Non-Stick Plates.'
Turn on your 3 in 1 Treat Maker and preheat the plates so that they are nice and hot for the cake pop batter.
Wait for the red indicator light to switch off, then release the locking latch to open your 3 in 1 Treat Maker.
Pour your totally delish cake pop batter into the centre of each well on the lower cake pop non-stick plate and then close the lid.

It's baking time! Let your 3 in 1 Treat Maker do its thaaang until your totally delish cake pops are baked to perfection. This should take approximately 4–6 minutes (super speedy!).

Remember to keep an eye on your cake pops from time to time, by carefully opening the lid. If they require any further baking, simply close the lid to let them bake a little while longer but don't forget to keep checking them to prevent them from burning!

Once your totally delish cake pops are ready, unplug your 3 in 1 Treat Maker from the mains power supply to turn it off. Leave the lid open and allow it to cool fully.

Remove your cake pops by gently loosening the edges from the non-stick plate with a heat-resistant plastic or wooden spatula.

If you can't get enough of your totally delish cake pops and want to bake more, close the lid after removing each batch to make sure that your 3 in 1 Treat Maker stays nice and hot.

Allow your cake pops to cool slightly, and then decorate until your heart's content!

Note: Your cake pop batter will expand when cooking so don't overfill the wells as things could get messy! Fill each well by ⅔.

Warning: Do not leave your 3 in 1 Treat Maker unattended during baking as your totally delish cake pops may burn.

MAKING MOUTH-WATERING MINI DONUTS

Before preheating your mini donut non-stick plates, mix your mini donut batter so that you are ready to go.

Insert the mini donut non-stick plates as described in the section entitled 'Installing or Changing the Non-Stick Plates.'

Turn on your 3 in 1 Treat Maker and preheat the plates so that they are nice and hot for the mini donut batter.

Wait for the red indicator light to switch off, then release the locking latch to open your 3 in 1 Treat Maker.

Pour your mouth-watering mini donut batter into the centre of each well on the lower mini donut non-stick plate and then close the lid.
It's baking time! Let your 3 in 1 Treat Maker do its thaaang until your mouth-watering mini donuts are baked to perfection. This should take approximately 6–8 minutes (super speedy!).
Remember to keep an eye on your mini donuts from time to time, by carefully opening the lid. If they require any further baking, simply close the lid to let them bake a little while longer but don't forget to keep checking them to prevent them from burning!
Once your mouth-watering mini donuts are ready, unplug your 3 in 1 Treat Maker from the mains power supply to turn it off.
Leave the lid open and allow it to cool fully.
Remove your mini donuts by gently loosening the edges from the non-stick plate with a heat-resistant plastic or wooden spatula.
If you can't get enough of your mouth-watering mini donuts and want to bake more, close the lid after removing each batch to make sure that your 3 in 1 Treat Maker stays nice and hot.
Allow your mini donuts to cool slightly, and then decorate until your heart's content!
Note: Your mini donut batter will expand when cooking so don't overfill the wells as things could get messy! Fill each well by ⅔.
Warning: Do not leave your 3 in 1 Treat Maker unattended during baking as your mouth-watering mini donuts may burn.

MAKING YUMMY WAFFLES

Before preheating your waffle non-stick plates, mix your waffle batter so that you are ready to go.
Insert the waffle non-stick plates as described in the section entitled 'Installing or Changing the Plates.'
Turn on your 3 in 1 Treat Maker and preheat the plates so that they are nice and hot for the cake pop batter.

Wait for the red indicator light to switch off, then release the locking latch to open your 3 in 1 Treat Maker.
Pour your yummy waffle batter into the centre of each well on the lower waffle non-stick plate and then close the lid.
It's baking time! Let your 3 in 1 Treat Maker do its thaaang until your yummy waffles are baked to perfection. This should take approximately 5 minutes (super speedy!).
Remember to keep an eye on your waffles from time to time, by carefully opening the lid. If they require any further baking, simply close the lid to let them bake a little while longer but don't forget to keep checking them to prevent them from burning!
Once your yummy waffles are ready, unplug your 3 in 1 Treat Maker from the mains power supply to turn it off. Leave the lid open and allow it to cool fully.
Remove your waffles by gently loosening the edges from the non-stick plate with a heat-resistant plastic or wooden spatula.
If you can't get enough of your yummy waffles and want to bake more, close the lid after removing each batch to make sure that your 3 in 1 Treat Maker stays nice and hot.
Allow your waffles to cool slightly, and then decorate until your heart's content!
Note: Your waffle batter will expand when cooking so don't overfill the wells as things could get messy! Fill each well by ⅔.
Warning: Do not leave your 3 in 1 Treat Maker unattended during baking as your yummy waffles may burn.

REMOVING THE NON-STICK PLATES

Make sure that your 3 in 1 Treat Maker has cooled fully, then press the plate release button; this will make your cooking plates pop up slightly. To remove each cooking plate, ensure that you are holding it firmly with two hands, then slide and lift it out of your 3 in 1 Treat Maker. Remember to do this for both the top and bottom cooking plates!

THE NO-NO'S – LISTEN UP!

Make sure that you don't over mix your batter, as this may leave you with dense treats.
Don't overfill the wells, as things could get messy!
For the first few minutes of baking, don't open your 3 in 1 Treat Maker as this could stop your treats from forming properly.

ONE OR TWO TIPS

Mix, mix and mix your batter until all of the large lumps are gone. This will make your treats even more delish!
Only fill each well until approximately ⅔ full.
Make sure that your yummy batter is spread evenly between the wells on the lower non-stick plate.
Using a disposable pastry or piping bag will make filling the lower non-stick plate easy peasy!
If you want to make your treats even cooler and wish to decorate them, it is best to do so when they are fully cooled.

KEEPING YOUR 3 IN 1 TREAT MAKER IN APPLE PIE ORDER!

Before attempting any cleaning or maintenance, unplug your 3 in 1 Treat Maker from the mains power supply and allow it to cool fully.
Clean your 3 in 1 Treat Maker and the non-stick plates with a soft, damp cloth and dry thoroughly.
Remove baked on batter by applying a small amount of warm water mixed with a mild detergent to the non-stick plates, before wiping them clean with a paper towel or non-abrasive scourer.
Remember, don't immerse your 3 in 1 Treat Maker in water or any other liquid!
Never use harsh or abrasive cleaning detergents or scourers to clean your 3 in 1 Treat Maker as this could cause damage.
Your 3 in 1 Treat Maker should be cleaned after every use to keep it in tiptop condition.

STORING YOUR 3 IN 1 TREAT MAKER AWAY

Before storing, ensure that your 3 in 1 Treat Maker is cool, clean and dry.
Never store whilst it is wet.
Never wrap the cord tightly around your 3 in 1 Treat Maker; wrap it loosely to avoid causing damage.
Store in a cool, dry place.

TROUBLESHOOTING

Symptom	Possible Cause	Corrective Action
The non-stick plates will not fit into your 3 in 1 Treat Maker.	The non-stick plates have not been aligned properly.	Make sure that the non-stick plates are aligned and locked into position following the instructions in the section entitled 'Installing or Changing the Non-Stick Plates'. Check that the non-stick plates are sufficiently cool, as heat can cause certain materials to expand.
The red indicator light does not switch on.	The fuse has blown.	Check and replace the fuse in the plug and switch on at the mains power supply.

SPECIFICATIONS

Product code: EK2102A0
Input: 220–240 V~50/60 Hz
Output: 600 W



VANILLA CAKE POPS

INGREDIENTS

100 g self-raising flour
100 g caster sugar
100 g margarine
2 medium eggs
½ tsp vanilla essence
½ tsp baking powder

METHOD

Cream together the margarine and sugar in a food processor until light and fluffy. Add the eggs one at a time, the vanilla essence and the baking powder, with a little flour each time, until well mixed.
Mixing on a medium speed, add the remaining flour little by little until the ingredients are combined.
Preheat the 3 in 1 Treat Maker and then carefully fill each cake pop well with the batter. Ensure that each well is filled by ⅔. Close the 3 in 1 Treat Maker and bake for approximately 4–6 minutes or until golden brown.
Remove your cake pops by gently loosening the edges from the non-stick plate with a heat-resistant plastic or wooden spatula.
Allow your cake pops to cool slightly on a wire rack and then decorate until your heart's content or serve warm!
Note: The baking time can be increased or decreased to suit personal taste.

CHOCOLATE CAKE POPS

Follow the vanilla cake pop recipe but replace the vanilla essence with 2 tbsp of good quality cocoa powder.

LEMON CAKE POPS

Follow the vanilla cake pop recipe but replace the vanilla essence with finely grated peel and juice of ½ unwaxed lemon.

ALMOND CAKE POPS

Follow the vanilla cake pop recipe but replace the vanilla essence with 1 tsp of almond flavouring.
To decorate, dip each cake pop in almond bark coating (see recipe) and sprinkle with chopped, toasted almonds.

COFFEE AND CHOCOLATE CAKE POPS



INGREDIENTS

168 g plain flour
112 g caster sugar
60 ml buttermilk
60 ml freshly brewed, hot coffee
1 egg
3 tbsp cocoa powder
3 tbsp vegetable oil
½ tsp vanilla essence
½ tsp baking powder

METHOD

Sift together the flour, sugar, cocoa powder and baking powder in a mixing bowl. Add the buttermilk, vegetable oil, egg and vanilla essence.
Using a mixer, blend until smooth. Add the coffee and continue mixing until the coffee is evenly incorporated into the batter.
Preheat the 3 in 1 Treat Maker and then carefully fill each cake pop well with the batter. Ensure that each well is filled by ⅔. Close the 3 in 1 Treat Maker and bake for approximately 4–6 minutes or until golden brown.
Remove your cake pops by gently loosening the edges from the non-stick plate with a heat-resistant plastic or wooden spatula.
Allow your cake pops to cool slightly on a wire rack and then decorate until your heart's content or serve warm!
Note: If buttermilk is not available, a perfect substitute is to add 1 tbsp of lemon juice or white vinegar to 225 ml of milk. Whisk it in and let it sit for around 5 minutes.



RED VELVET CAKE POPS

INGREDIENTS

337 g plain flour
168 g caster sugar
56 g butter, softened
112 ml buttermilk
1 egg
1 tbsp cocoa powder
1 tbsp red food colouring
1 tsp vanilla essence
½ tsp vinegar
½ tsp baking soda

METHOD

Cream the butter until it is soft, then add the sugar and vanilla essence. Mix until light and creamy, then beat in the egg.
Sift together the flour and cocoa powder, blend well and set aside.
In a separate bowl, whisk the red food colouring into the buttermilk.
Alternately mix the flour and buttermilk blends into the butter mixture, beginning and ending with the flour mixture.
Combine the vinegar and baking soda in a small bowl and allow it to fizz; fold into the cake pop batter.
Preheat the 3 in 1 Treat Maker and then carefully fill each cake pop well with the batter. Ensure that each well is filled by ⅔. Close the 3 in 1 Treat Maker and bake for approximately 4–6 minutes or until golden brown.
To ensure even baking of the cake pops, flip the 3 in 1 Treat Maker part way
Remove your cake pops by gently loosening the edges from the non-stick plate with a heat-resistant plastic or wooden spatula.
Allow your cake pops to cool slightly on a wire rack and then decorate until your heart's content or serve warm!

APPLE CIDER CAKE POPS



INGREDIENTS

337 g plain flour
112 g caster sugar
112 ml apple cider
56 ml vegetable oil
1 egg
1 tbsp baking powder
½ tsp cinnamon
¼ tsp nutmeg

CINNAMON SUGAR TOPPING

200 g sugar
2 tbsp cinnamon

METHOD

Sift together the flour, sugar, baking powder, cinnamon and nutmeg in a mixing bowl. Add the vegetable oil and egg.
Using a mixer, blend until smooth. Add the apple cider and continue mixing until the cider is evenly incorporated into the batter.
Preheat the 3 in 1 Treat Maker and then carefully fill each cake pop well with the mixture. Ensure that each well is filled by ⅔.
Close the 3 in 1 Treat Maker and bake for approximately 4–6 minutes or until golden brown.
Remove your cake pops by gently loosening the edges from the non-stick plate with a heat-resistant plastic or wooden spatula.
Mix the cinnamon and sugar together in a bowl and place the cake pops into the mixture whilst still warm; shake to coat thoroughly.
Serve warm.



GLAZES AND COATINGS

CANDY MELTS

Candy melts are readily available at craft and hobby stores as well as stores specialising in cake decorating. Melt according to the pack directions.
Note: If the candy melts are too thick, add 1 to 2 tbsp of butter and melt according to the pack directions.

ALMOND BARK COATING

Almond Bark, either vanilla or chocolate flavoured, is readily available at most supermarkets.
Add 1 to 2 tbsp of butter to each 340 g of almond bark to create a dipping consistency.
Melt according to the pack directions.

CHOCOLATE GLAZE

INGREDIENTS

175 g sifted icing sugar
2 tbsp cocoa powder
2–2½ tbsp milk
1 tsp vanilla essence

METHOD

Sift the icing sugar and cocoa powder into a bowl, then blend in the vanilla essence and milk to make a glaze consistency.

GLAZES AND COATINGS



WHITE CHOCOLATE GLAZE

INGREDIENTS

170 g white chocolate
112 g sifted icing sugar
3 tbsp butter, cut into thirds and softened
3 tbsp whipping cream
½ tsp vanilla essence

METHOD

Combine the white chocolate and cream in a deep bowl. Microwave on a high power for approximately 1 minute; stir thoroughly.
Add the butter and microwave again on a high power for approximately 30 seconds, then stir. Microwave on a high power for an additional 10–15 seconds if necessary to ensure that all of the ingredients have melted.
Blend in the icing sugar and vanilla essence and stir until smooth.

CREAMY GLAZE

INGREDIENTS

220 g icing sugar
2 tsp vanilla sugar
40 g butter
2 tbsp hot water

METHOD

Heat the butter in a saucepan until melted, and then remove from the heat.
Stir in the icing and vanilla sugar until the mixture is smooth.
Add the water 1 tbsp at a time, until the desired consistency is achieved.



GLAZES AND COATINGS

MAPLE GLAZE

INGREDIENTS

400 g sifted icing sugar
2 to 2½ tbsp milk
½ tsp maple extract

METHOD

Sift the icing sugar into a bowl, then blend in the maple extract and milk to make a glaze consistency.

VANILLA FROSTING

INGREDIENTS

300 g sifted icing sugar
56 g melted butter
1 tsp vanilla essence
1–1½ tbsp hot water

METHOD

Sift the icing sugar into a bowl, then blend in the melted butter, vanilla essence and hot water to create a frosting.

POWDERED SUGAR COATING

Place 400 g powdered sugar in a paper bag or bowl.
Add hot cake pops to the bag or bowl and shake gently until coated.

DECORATING

There are a variety of ingredients available for decorating as well as many websites specialising in such creations.
Cake pops can simply be dipped in melted chocolate, finely chopped nuts, glitter or any kind of sprinkles. For more experienced cake makers, icing sugar and marzipan can be used for cake pop creations.
Cake pop sticks can be purchased in specialist cake shops and from internet websites.

MINI DONUTS

INGREDIENTS

225 g plain flour
112 g sugar
225 ml milk
1 egg
1 tbsp baking powder
½ tsp vanilla essence
4 tbsp cooking oil



METHOD

Place the flour, sugar and baking powder together into a mixing bowl.
Create a well in the centre of the ingredients and add the milk, egg, vanilla and oil.
Using a mixer, mix the ingredients thoroughly to produce a smooth batter.
Preheat the 3 in 1 Treat Maker and then carefully fill each donut well with batter. Ensure that each well is filled by ⅔. Close the 3 in 1 Treat Maker and bake for approximately 6–8 minutes or until golden brown.
Test the mini donut with a toothpick; if the toothpick comes out clean, the mini donuts are ready.
Carefully remove the mini donuts using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack or serve warm.

CHOCOLATE CHIP DONUTS

Follow the mini donuts recipe but replace the vanilla essence with 56 g of chocolate chips.

COFFEE CHOCOLATE DONUTS

Follow the mini donuts recipe but replace the vanilla essence with 56 g of chocolate chips and half of the milk with cold, black coffee.



NUT AND MAPLE SYRUP DONUTS

INGREDIENTS

225 g plain flour
112 g nuts, finely chopped
56 g maple syrup
1 tsp sugar
50 ml milk
2 eggs
1 tbsp baking powder
2 tbsp vegetable oil

METHOD

Place the flour, baking powder, sugar and finely chopped nuts into a mixing bowl. Create a well in the centre of the ingredients and add the milk, eggs and oil. Using a mixer, mix the ingredients thoroughly to produce a smooth batter. Finally, add and fold in the maple syrup.

Preheat the 3 in 1 Treat Maker and then carefully fill each donut well with batter. Ensure that each well is filled by ⅔. Close the 3 in 1 Treat Maker and bake for approximately 6–8 minutes or until golden brown.

Test the mini donut with a toothpick; if the toothpick comes out clean then your mini donuts are ready.

Carefully remove the mini donuts using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack or serve warm.

CHOCOLATE DONUTS



INGREDIENTS

225 g plain flour
112 g sugar
112 g cocoa powder
50 ml milk
1 egg
1 tbsp baking powder
1 tsp vanilla essence
2 tsp vegetable oil

METHOD

Place the flour, baking powder, sugar and cocoa powder into a mixing bowl. Create a well in the centre of the ingredients and add the milk, egg, vanilla essence and oil.
Using a mixer, mix the ingredients thoroughly to produce a smooth batter. Preheat the 3 in 1 Treat Maker and then carefully fill each donut well with batter. Ensure that each well is filled by ⅔. Close the 3 in 1 Treat Maker and bake for approximately 6–8 minutes or until golden brown.
Test the mini donut with a toothpick; if the toothpick comes out clean then your mini donuts are ready.
Carefully remove the mini donuts using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack or serve warm.



SPICED DONUTS

INGREDIENTS

225 g plain flour
112 g sugar
50 ml milk
1 egg
1 tbsp baking powder
1 tsp nutmeg
½ tsp vanilla essence
2 tsp vegetable oil

CINNAMON SUGAR TOPPING

200 g sugar
2 tbsp cinnamon

METHOD

Place the flour, baking powder, sugar and nutmeg into a mixing bowl.
Create a well in the centre of the ingredients and add the milk, egg, vanilla essence and oil.
Using a mixer, mix the ingredients thoroughly to produce a smooth batter.
Preheat the 3 in 1 Treat Maker and then carefully fill each donut well with batter. Ensure that each well is filled by ⅔. Close the 3 in 1 Treat Maker and bake for approximately 6–8 minutes or until golden brown.
Test the mini donut with a toothpick; if the toothpick comes out clean then your mini donuts are ready.
Carefully remove the mini donuts using a heat-resistant plastic or wooden spatula.
Mix the cinnamon and sugar together in a bowl and place the hot mini donuts into the mixture and shake to coated thoroughly. Serve warm.

PEANUT BUTTER AND HONEY DONUTS



INGREDIENTS

225 g plain flour
100 g butter, softened
56 g caster sugar
56 g honey
50 ml milk
1 egg
1 tsp baking powder
2 tbsp smooth peanut butter
Extra honey for serving

METHOD

Place the flour, baking powder and sugar into a mixing bowl.
Create a well in the centre of the ingredients and add the butter, peanut butter, milk, egg and honey.
Using a mixer, mix the ingredients thoroughly to produce a smooth batter.
Preheat the 3 in 1 Treat Maker and then carefully fill each donut well with batter. Ensure that each well is filled by ⅔. Close the 3 in 1 Treat Maker and bake for approximately 6–8 minutes or until golden brown.
Test the mini donut with a toothpick; if the toothpick comes out clean then your mini donuts are ready.
Carefully remove the mini donuts using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack or serve warm. Drizzle with a little extra honey, if desired.



PUMPKIN DONUTS

INGREDIENTS

225 g plain flour
112 g cooked, mashed pumpkin, cooled
100 g butter, softened
56 g caster sugar
50 ml milk
1 egg
1 tsp baking powder

FOR SERVING

112 g melted butter
112 g caster sugar

METHOD

Place the flour, baking powder and sugar into a mixing bowl.
Create a well in the centre of the ingredients and add the butter, milk, egg and pumpkin.
Using a mixer, mix the ingredients thoroughly to produce a smooth batter.
Preheat the 3 in 1 Treat Maker and then carefully fill each donut well with batter. Ensure that each well is filled by $^{2}/_{3}$. Close the 3 in 1 Treat Maker and bake for approximately 6–8 minutes or until golden brown.
Test the mini donut with a toothpick; if the toothpick comes out clean then your donuts are ready.
Carefully remove the mini donuts using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack or serve warm. Brush with the melted butter and sprinkle with sugar, if desired.

GLAZES AND COATINGS



CREAMY GLAZE

INGREDIENTS

220 g icing sugar
2 tsp vanilla sugar
40 g butter
2 tbsp hot water

METHOD

Heat the butter in a saucepan until melted, then remove from the heat.
Stir in the icing and vanilla sugar until the mixture is smooth.
Add the water, 1 tbsp at a time until the desired consistency is achieved.
Dip the mini donuts into the creamy glaze, top with sprinkles (optional) and place on a wire rack to set.

MAPLE GLAZE

INGREDIENTS

400 g sifted icing sugar
2 to 2½ tbsp milk
½ tsp maple extract

METHOD

Sift the icing sugar into a bowl, then blend in the maple extract and milk to make a glaze consistency.
Dip the mini donuts into the maple glaze, top with sprinkles (optional) and place on a wire rack to set.



GLAZES AND COATINGS

CHOCOLATE GLAZE

INGREDIENTS

175 g sifted icing sugar
2 tbsp cocoa powder
2 to 2½ tbsp milk
1 tsp vanilla essence

METHOD

Sift the icing sugar and cocoa powder into a bowl, then blend in the vanilla essence and milk to make a glaze consistency. Dip the mini donuts into the chocolate glaze, top with sprinkles (optional) and place on a wire rack to set.

VANILLA FROSTING

INGREDIENTS

300 g sifted icing sugar
56 g melted butter
1 tsp vanilla essence
1 to 1½ tbsp hot water

METHOD

Sift the icing sugar into a bowl, then blend in the melted butter, vanilla essence and hot water to create a frosting.
Coat the mini donuts with the vanilla frosting, top with sprinkles (optional) and place on a wire rack to cool.

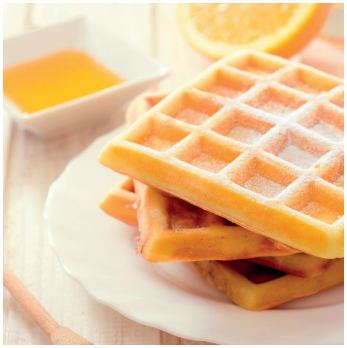
POWDERED SUGAR COATING

Place 400 g powdered sugar in a paper bag or bowl. Add hot mini donuts to the bag or bowl and shake gently until coated.

BASIC WAFFLES

INGREDIENTS

150 g plain flour
2 tsp baking powder
1 tbsp sugar
1 egg
300 ml milk
2 tbsp vegetable oil



METHOD

Sift the flour and baking powder into a large bowl, then stir in the sugar.
Make a well in the centre of the mixture.
In a separate bowl, beat the egg, milk and oil together and then pour the mixture into the well that has just been made in the other bowl.
Mix all of the ingredients together to form a smooth, thick batter.
Preheat the 3 in 1 Treat Maker and then carefully fill each waffle well with batter. Ensure that each well is filled by ⅔. Close the 3 in 1 Treat Maker and bake for approximately 5 minutes or until golden brown or until golden.
Carefully remove the waffles using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack.



APPLE AND CINNAMON WAFFLES

INGREDIENTS

1 apple, grated
150 g plain flour
2 tsp baking powder
1½ tsp cinnamon
1 tbsp sugar
1 egg
300 ml milk
2 tbsp vegetable oil

METHOD

Sift the flour, baking powder and cinnamon into a large bowl, then stir in the sugar. Make a well in the centre of the mixture.
In a separate bowl, beat the egg, milk and oil together and then pour the mixture into the well that has just been made in the other bowl.
Mix all of the ingredients together to form a smooth, thick batter.
Preheat the 3 in 1 Treat Maker and then carefully fill each waffle well with batter. Ensure that each well is filled by ⅔. Close the 3 in 1 Treat Maker and bake for approximately 5 minutes or until golden brown or until golden.
Carefully remove the waffles using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack.

STICKY BANANA WAFFLES



INGREDIENTS

150 g plain flour
2 tsp baking powder
1 tbsp sugar
1 egg
300 ml milk
2 tbsp vegetable oil

FOR THE TOPPING

1 banana, sliced
Vanilla ice cream
Maple syrup
Flaked almonds

METHOD

Sift the flour and baking powder into a large bowl, then stir in the sugar.
Make a well in the centre of the mixture.
In a separate bowl, beat the egg, milk and oil together and then pour the mixture into the well that has just been made in the other bowl.
Mix all of the ingredients together to form a smooth, thick batter.
Preheat the 3 in 1 Treat Maker and then carefully fill each waffle well with batter. Ensure that each well is filled by ⅔. Close the 3 in 1 Treat Maker and bake for approximately 5 minutes or until golden brown or until golden.
Carefully remove the waffles using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack.
Once cool, top the waffles with the sliced banana, vanilla ice cream and a handful of flaked almonds.
Drizzle over the maple syrup to serve.

* Any recipe images used in this instruction manual are intended for illustrative purposes only.

NOTES:

NOTES:

CONNECTION TO THE MAINS

Please check that the voltage indicated on the product corresponds with your supply voltage.

IMPORTANT

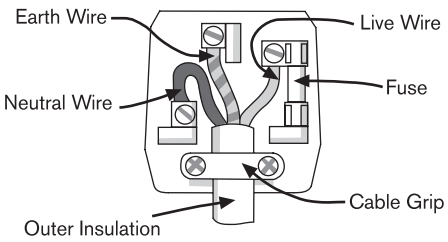
As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

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

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (⏚)



FOR UK USE ONLY - Plug fitting details (where applicable).

The wire coloured BLUE is the NEUTRAL and must be connected to the terminal marked N or coloured BLACK.
The wire coloured BROWN is the LIVE wire and must be connected to the terminal marked L or coloured RED.
The wire coloured GREEN/YELLOW must be connected to the terminal marked with the letter E or marked ⏚.
On no account must either the BROWN or the BLUE wire be connected to the EARTH terminal (⏚).
Always ensure that the cord grip is fastened correctly.
The plug must be fitted with a fuse off the same rating already fitted and conforming to BS1362 and be ASTA approved.
If in doubt consult a qualified electrician who will be pleased to do this for you.

NON-REWIREABLE MAINS PLUG

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS1362 of the same rating).
If in doubt, consult a qualified electrician who will be pleased to do this for you.
If you need to remove the plug - DISCONNECT IT FROM THE MAINS and then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

UP GLOBAL SOURCING

Victoria Street, Manchester OL9 0DD. UK.

If this product does not reach you in an acceptable condition, please contact our Customer Services Department using one of the following methods:

Telephone: 0161 934 2240*

*Telephone lines are open Monday – Friday, 9 am–5 pm (Closed Bank Holidays)

Email: customercare@upgs.com

Fax: 0161 628 2126

Please have your delivery note to hand as details from it will be required.
If you wish to return this product please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

GUARANTEE

This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective. Reasonable proof of purchase must be provided.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

In line with our policy of continuous development we reserve the right to change this product, packaging and documentation specification without notice.

Consumables are not guaranteed i.e. plug and fuse.



The crossed out wheelie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.

AMERICAN originals



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