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USER MANUAL



MDM-A282 CUPID

RECIPES

If you are using ready-made mixes, please refer to the manufacturers instructions. Mixtures are designed to make approximately 18 cupcakes, but can vary according to personal preferences. For best results once cooked, transfer the Cupcakes to a wire rack to cool.

Before you begin, make sure you wash your hands and put on an apron!

VANILLA CUPCAKES

125g softened butter
125g caster sugar
2 medium eggs
2 tsp vanilla extract
125g self raising flour
2 tbsp milk

How to make them...

Beat together the butter and sugar in a bowl until the mixture is light and fluffy.

Add one egg at a time and beat after each addition until fully incorporated,
add the vanilla extract and mix to combine.

Sift the flour into the mixture and add the milk and
beat until the mixture is smooth.

CHOCOLATE CUPCAKES

125g softened butter
125g caster sugar
2 medium eggs
100g self raising flour
3 tbsp cocoa powder
2 tbsp milk

How to make them...

Beat together the butter and sugar in a bowl until the mixture is light and fluffy.

Add one egg at a time and beat after each addition until fully incorporated.

Sift the flour and cocoa powder into the bowl and add the milk.

Beat until the mixture is smooth and thoroughly combined.

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When using electrical appliances, basic safety precautions should always be followed, including the follow:

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces.
3. To protect against risk of electric shock, do not immerse or partially immerse the cord, plugs, or the entire unit in water or any other liquid.
4. 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.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from wall outlet when not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
7. Never yank the cord to disconnect the appliance from the outlet. Instead, grasp the plug and pull to disconnect.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
9. The use of accessories attachments not recommended by the appliance manufacturer may cause fire, electrical shock or injuries.
10. Do not use outdoors. This is for household only.
11. Do not use for commercial purposes.
12. Do not let the electrical cord hang over the edge of the table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner or in a heated oven.
14. Use on a heat-resistant, flat level surface only.
15. Extreme caution must be used when moving an appliance containing hot food, hot water, hot oil or other hot liquids.
16. The cord to this appliance should be plugged into a 220V-240V AC electrical outlet only.
17. A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
18. Longer extension cords are available and may be used if care is exercised in their use.
19. If an extension cord is used:
 - a. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.
 - b. If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord.
 - c. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

LEMON CUPCAKES

125g softened butter
2 medium eggs 125g caster sugar
125g self raising flour Finely grated rind and
juice of 1 un-waxed lemon

Beat together the butter and sugar in a bowl until the mixture is light and fluffy.
Add one egg at a time and beat after each addition until fully incorporated.
Add the lemon juice and rind and mix to combine.
Sift the flour into the bowl and beat until the mixture is smooth.

CHOCOLATE ORANGE CUPCAKES

125g softened butter
125g caster sugar
2 medium eggs
2 tsp vanilla essence
Grated zest of 1 un-waxed orange
1/2 tbsp orange juice
100g self raising flour
25g cocoa powder

Beat together the butter and sugar in a bowl until the mixture is light and fluffy.
Add one egg at a time and beat after each addition until fully incorporated.
Add the vanilla essence, orange zest and orange juice and beat until combined.
Sift the flour and cocoa powder into the mixture and beat until the mixture is smooth and fully incorporated.

RED VELVET CUPCAKES

115g softened butter
115g caster sugar
60 ml soured cream
1 tsp. vanilla
1 egg 1 tsp. red colouring paste
115g self raising flour 1 tsp. cocoa

Beat together the butter and sugar in a mixing bowl, until light and fluffy.
In a jug gently blend the soured cream, vanilla extract, egg and the red food!
Once colouring paste, then gradually add to the butter mixture with 1 tbsp of sieved flour,
beating well after each addition.
Sift the remaining flour and cocoa into the bowl and stir well until combined.

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

CARE & CLEANING

CAUTION: Unplug from electrical outlet and allow to cool thoroughly before cleaning.

1. The Cupcake Maker does not disassemble for cleaning.
2. Never immerse appliance in water or other liquids. Never place Cupcake Maker in dishwasher.
3. The mini cupcake cooking plates should be cleaned and conditioned before each heating.
4. Brush cooking plates with a clean, soft pastry brush or cloth. To condition plates, lightly coat the cooking surfaces with solid vegetable shortening or vegetable oil. Carefully follow suggested cleaning procedures below. After a time, if mini donuts show signs of sticking, recondition as needed.
5. To protect the premium quality non-stick surfaces, use only plastic, nylon or wooden utensils.
6. To remove any batter baked onto the cooking plates, pour a small amount of cooking oil onto the hardened batter. Allow to set for 5 minutes, then wipe softened batter off with a paper towel or soft cloth. Remove stubborn stains with a plastic mesh puff or pad. A clean round kitchen brush or a toothbrush works well to remove baked-on batter from the molds. For best results, use only products with directions stating they are safe for cleaning non-stick cooking surfaces. Do not use steel wool or coarse scouring pads.
7. The exterior finish should be cleaned with a non-abrasive cleaner and a soft, damp cloth. Dry thoroughly.

STORING INSTRUCTION

1. Make sure unit is unplugged and fully cooled.
2. Secure the lid shut with the latch.
WARNING: Never store Cupcake Maker while it is hot or still plugged in.
3. Use the cord wrap on the bottom of the Cupcake Maker to store the cord. (See Figure 2.)
4. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.
5. Store Cupcake Maker in its box or stand unit on its end for easy and compact storage

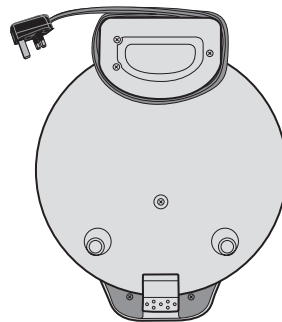


Figure 2

20. To disconnect, remove plug from outlet.
21. Always unplug after use. The appliance will remain ON unless unplugged.
22. **CAUTION HOT SURFACES:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.
23. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
24. Do not use appliance for other than intended use.
25. **CAUTION:** This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.
26. All users of this appliance must read and understand this Instruction Manual before operating or cleaning this appliance.
27. Do not leave this appliance unattended during use.
28. **CAUTION:** To prevent plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.
29. If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

SAVE THESE INSTRUCTIONS

BEFORE USING YOUR CUPCAKE MAKER

Before using the appliance for the first time, be sure to :

1. Carefully unpack the Cupcake Maker and remove all packaging and materials.
2. Before using your Cupcake Maker for the first time, wipe the cooking plates with a damp cloth to remove all dust, and then dry. Wipe outer surfaces with a slightly damp, soft cloth or sponge. Take care to prevent water from running into the appliance.
3. Set the appliance on a dry, clean and flat surface. Keep the Cupcake Maker closed until use.

WARNING: DO NOT IMMERSE THE PRODUCT IN WATER

PARTS IDENTIFICATION

Product may vary slightly from illustration

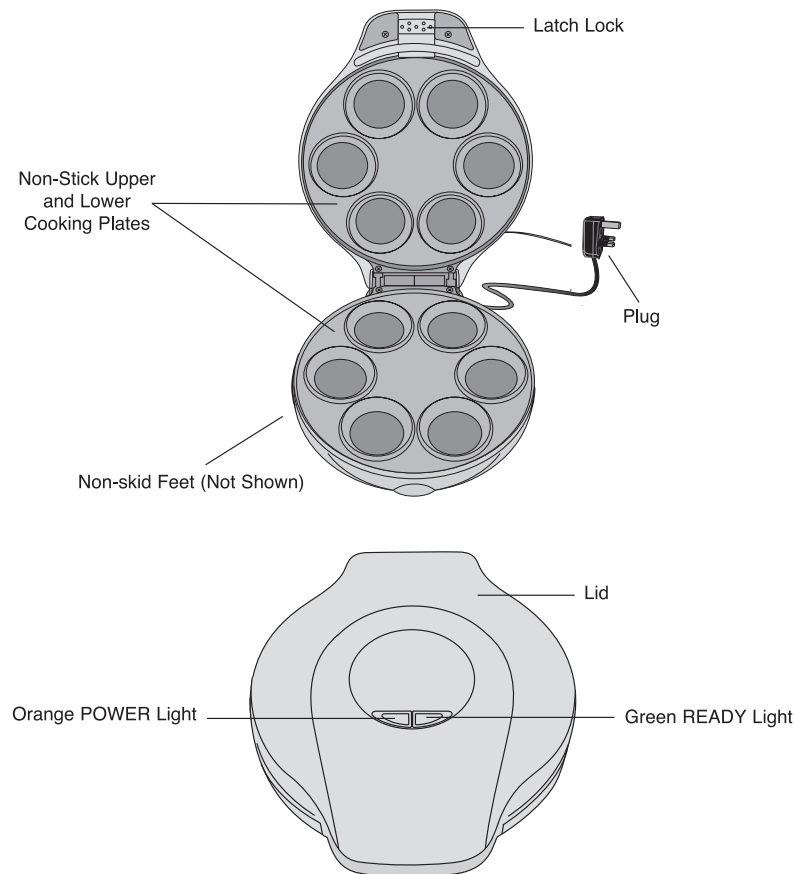


Figure 1

SPECIFICATIONS

Model	MDM-A282 CUPID
Rated Voltage / Frequency	220-240V ~ 50/60Hz
Rated Wattage	640-760W

OPERATING INSTRUCTIONS

1. Firmly press the handle's latch lock and lift the top lid to the open position.
2. Before baking the first cupcake of the day, pour a teaspoon of vegetable oil to both the top and bottom cupcake plates. Spread with an absorbent kitchen towel and wipe off any excess oil.
3. Plug unit into a 220V-240V AC electrical outlet to preheat. The orange POWER ON light will illuminate. Close the lid.
NOTE: When your Cupcake Maker is heated for the first time, it may emit slight smoke or odor. This is normal and should disappear after 1 or 2 uses. This does not affect the safety of the appliance. However, as it may affect the flavor of the first cupcakes prepared in the Cupcake Maker, it is recommended that these be discarded.
4. While preheating, prepare cupcake batter.
5. After approximately 2 to 3 minutes, the green READY light will turn on, indicating the unit is preheated and is ready for use.
6. For best results, use a non-stick cooking spray to lightly coat the non-stick plates before cooking. This will assist in the removal of the cupcakes after cooking.
7. Recipes will vary in cook time and brownness; batters with more sugar will brown quicker. Note the perfect bake times for each batter recipe for future use.
8. Place a scant tablespoon of donut batter into the center of each of the cupcakes molds on the lower cooking plate. Spread slightly to fill the entire shape. Try not to overfill, batter will expand when cooked.
9. Lower the top lid, press down so that the latch lock is secured.
10. The green READY light will turn on once the mini donuts are ready; cook 2 to 3 minutes until brown on outside.
11. Wearing oven mitts, wipe the outside clean with a clean paper towel or cleaning cloth as necessary.
12. At the end of the cook time, press the handle's latch lock and lift the top lid gently; if it pulls, continue cooking for 30 seconds and test again.
NOTE: If the cupcakes need to bake to a darker finish, close the lid and continue baking for 15 seconds until the desired color is achieved.
NOTE: As the cupcakes use a small amount of batter, and the Cupcake Maker plates are very hot, the cooking time is generally shorter rather than longer. Be careful not to burn mini donuts.
13. Wearing oven mitts, remove mini donuts from the cooking plate using a non-metallic utensil. A plastic spatula or spoon will help to remove the cupcakes.
NOTE: If additional mini donuts are to be baked, keep the Cupcake Maker closed to retain heat. Always wait until the green READY light turns on before baking more cupcakes.
NOTE: Cupcakes made later will bake faster because extra heat has been retained. It may be necessary to adjust to a shorter cooking time to accommodate.
14. When baking is complete, after mini donuts have been removed, unplug the power cord from electric outlet. Lift the top lid to expose the cooking plates and allow unit to cool.
15. Do not clean until unit has been fully cooled.