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Cuisinart stand
mixer

Cuisinart®

Precision Pro
Digital Planetary Mixer

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be taken, including the following:

READ ALL INSTRUCTIONS.

Press and hold the center of the dial for 5 seconds when the unit is running and it will stop. Then unplug from outlet when not in use, before fitting or removing accessories or attachments, after use and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.

- This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.

Cuisinart does not recommend the use of this appliance by children.

- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from attachments during operation to reduce the risk of injury to persons and/or damage to the mixer. Remove accessories or attachments from mixer before washing.
- The use of accessories or attachments not recommended or sold by Cuisinart may cause fire, electric shock or injury.
- Do not use more than one accessory or attachment at a time.
- Do not exceed the maximum capacities listed in this Instruction Book.
- Do not operate the stand mixer continuously on heavy loads for more than 1 minute at a time. Such as setting 12 with heavy dough mixes. Please note, none of the recipes in this book are considered a heavy load.
- When using an attachment, make sure that you have read the safety instructions that come with the particular attachment.
- Do not use outdoors.
- Keep stainless steel bowl away from heat sources such as stovetops, ovens or microwaves.
- To protect against the risk of electric shock, do not put the power unit, the power cord or the plug in water or other liquids.
- Remove all accessories and attachments from stand mixer before washing.
- Do not let cord hang over edge of table or counter.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Contact the manufacturer at their customer service telephone number for information on examination, repair, or adjustment, or return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- Do not place on or near a hot gas or electric burner or in a heated oven.



**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

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INTRODUCTION

Introducing the Digital Planetary Mixer with the perfect blend of power, precision, and speed! Equipped with a high-performance, 1000 watt motor, the Cuisinart® Precision Pro Digital Planetary Mixer powers through even the heaviest mixing jobs in a 5.2L large capacity bowl. A turn of the digital LED dial is all it takes to select from 12 speed options, including 3 presets with pre-programmed recipe tasks.

Premium attachments include chef's whisk, flat mixing paddle, dough hook, and splash guard with pour spout for maximum versatility with minimal mess. Die-cast housing provides superior durability, and commercial mixing for today's kitchen ensures precise, thorough mixing. Leave it to Cuisinart to combine digital convenience with powerful performance in the must-have stand mixer for today's home chef.

Cuisinart offers optional attachments that can be purchased separately (such as ice cream attachment, pasta extruder and pasta roller set attachment). The selected attachments connect to the port hub on the front of the mixer, so you can make homemade pastas or make your own ice cream! To see our range of attachment available, please visit <https://cuisinart.com.au/products/precision-pro-digital-stand-mixer>

Please contact our Cuisinart Customer Service if you would like to order some of the attachments on 1800 566 567 for Australia and 0800 456 546 for New Zealand.





FEATURES AND COMPONENTS

1. **1000 Watt Motor**

Plenty of power for large recipes and heavy mixing tasks.

2. **Mixer Stand With Cord Storage**

Push the cord in to store

3. **Attachment Port**

Pasta Extruder and other attachments (sold separately) connect to the port located behind the port cover on the front of the stand mixer head. A locking screw makes attachments easy to put on and secure.

4. **Motor spindle**

For attaching the mixing accessories: Chef's whisk, flat mixing paddle and dough hook.

5. **5.2 L Stainless Steel Bowl with Handle**

Handle makes the bowl easy to lift, hold, scrape, and remove. Large capacity bowl lets you mix larger quantities.

6. **Head-Lift Release Lever**

Securely locks stand mixer head into raised, tilt-back position. Also used to return mixer head to mixing position.

7. **12 Speed LED Digital Control Dial**

Allows you to control speeds, adjust the timer, and select from a menu of preprogrammed recipe tasks.

Timer Function: Counts up when mixing starts or set the timer to count down.

8. **Light Ring**

3 colors for different modes:

a. STANDBY – White, with Cuisinart name illuminated on the dial

b. RUNNING – Blue, unit is running with selected mode illuminated on the dial

c. STOP/RESUME – Red, flashing with either Stop or Resume illuminated on the dial

Included Mixing Accessories:

9. **Chef's Whisk**

Incorporates air into ingredients/mixtures. Ideal for whipping eggs, egg whites, or thickened cream. Used in recipes for meringue, and quickly whips potatoes.

10. **Flat Mixing Paddle**

Used for stirring, mixing, and beating ingredients/mixtures. Best accessory for mixing biscuits dough, cake and other batters, and for icing. Also use for combining ingredients for meatloaf or meatballs.

11. **Dough Hook**

Used for the mixing and kneading of yeast dough for breads, rolls, pizza/focaccia. Also for mixing and kneading pasta dough.

12. **Splash Guard with Pour Spout**

Prevents splattering when mixing and adding ingredients. Guides ingredients into the bowl.

13. **Bowl Locking Recess**

Locks the mixing bowl in place during all mixing tasks.

BEFORE FIRST USE

Before using your Cuisinart Precision Pro for the first time, remove any packaging materials and promotional labels.

Wash the Cuisinart mixing bowl, Chef's whisk, flat mixing paddle and dough hook in warm soapy water with a soft cloth. Rinse and dry thoroughly.

ASSEMBLY INSTRUCTIONS

1. **Raise Mixer Head** – Push down the head-lift release lever and raise the stand mixer head until it locks into place.
2. **Attach Mixing Accessory** – Place flat mixing paddle, chef's whisk, or dough hook into the accessory port. Push up and turn counterclockwise until it locks. Push up and turn clockwise to remove.
3. **Place Mixing Bowl** – Turn clockwise to lock in place.
4. **Lower Mixer Head** – Holding the stand mixer head, push down the head-lift lever again and fully lower the mixer head.
5. **Attach Splash Guard with Pour Spout** – After attaching the accessory and lowering the stand mixer head, slide the splash guard onto the bowl. Attach the pour spout by placing it into the tabs on the splash guard ring and slide it into place. The splash guard ring can rotate in any direction to more easily add ingredients.
To remove: Remove the pour spout from the splash guard and slide splash guard off the bowl.

OPERATION

NOTE: Always begin mixing at low speed to prevent splattering. Once the ingredients are combined, increase to required speed.

LIGHT RING

3 colors for different modes:

- a. **STANDBY** – White, with Cuisinart name illuminated on the dial
- b. **RUNNING** – Blue, unit is running with selected mode illuminated on the dial
- c. **STOP/RESUME** – Red, flashing with either Stop or Resume illuminated on the dial

TO TURN STAND MIXER ON

1. Plug in the stand mixer.
2. To secure mixing bowl on base, turn clockwise.
3. "Cuisinart" will appear.
4. Rotate the dial to choose from the following menu options:
 - **MANUAL** (Normal Operation)
 - **TIMER** (Normal Operation with a Countdown Timer)
 - **DOUGH** (Recipe Task)
 - **MIXING** (Recipe Task)
 - **WHISKING** (Recipe Task)
5. Select preset program by pressing the dial.
6. Program will begin.

NOTE: After 5 minutes of inactivity, the “Cuisinart” screen will appear and the digital dial will turn off. To wake the unit, press or rotate the dial. The unit will go into Standby mode.

MANUAL MODE

1. Rotate the dial to MANUAL, then press to select. To select the desired speed setting, rotate the dial clockwise; select from speeds 1–12 (see Speed Control Guide on page 12). Press to select the speed to start the stand mixer. The timer will begin to count up.
2. To change the speed while the unit is operating, rotate the dial clockwise or counterclockwise to the desired speed. The speed will automatically adjust without stopping the timer.
3. To PAUSE the mixer, press and release the center of the dial.
4. To STOP the mixer, press the center of the dial twice.

Warning: When light is flashing, avoid any contact with moving parts.



TO PAUSE A PROGRAM

1. While in a program, press the dial once to PAUSE.
2. The unit will go into PAUSE mode. STOP will be flashing. Press the button to end the current operation or rotate the dial to select RESUME, RESUME will be flashing, press the button to return back the program.
3. The unit will also PAUSE when the head of the stand mixer is lifted. To lift the stand mixer head, press down on the head-lift release lever.

NOTE: To avoid splatter, it is recommended to use the PAUSE feature in the dial.



TO RESUME A PROGRAM FROM PAUSE

1. If the head of the mixer has been raised, first return the head to the down locked position.
2. To resume from pause, rotate the dial to select RESUME, RESUME will be flashing, press the button to return back the program.



TO STOP A PROGRAM

1. The unit will go into PAUSE mode. STOP will be flashing. Press the button to end the current operation.
2. Press the dial again, the mixer will be in the selected program (e.g Pizza Dough).
3. Rotate the dial to change program or exit.



TO USE TIMER

1. When you first turn on the mixer, rotate the dial clockwise to select the TIMER setting. This mode allows you to run the mixer at a specific speed or at various speeds, for a set time.

2. Press the dial to select the TIMER mode. The digital dial will flash 01:00 minute.
3. To adjust the time, rotate the dial (clockwise to increase the time; counterclockwise to decrease the time), then press the dial to select the desired time.
NOTE: The unit will change in increments of 10 seconds. Maximum time setting is 60 minutes.
4. To adjust the speed setting (from 1 to 12), turn the dial to select the desired speed and then press the dial to set. The unit will then start to mix. PAUSE the MIXING at any time by pressing and releasing the dial once. Hold the dial for 3 seconds and the unit will display STOP for a moment and then get out of the current operation.
5. MIXING process automatically stops when total time has elapsed. One tone signals shutoff.

TO TURN STAND MIXER OFF

Press and hold the center of the dial for 5 seconds. After 5 minutes of inactivity, the unit will go into Standby mode and the digital dial will turn off. Unplug from the outlet when not in use.

TO USE THE PRESET PROGRAMS FOR DIFFERENT RECIPE TASKS



PROGRAM 1: DOUGH

Use this program for yeasted bread and pizza doughs. Follow instructions below to use program and refer to dough recipes in the recipe section as a guide.

1. Gather ingredients and put liquid, sweetener (if using), and yeast into the mixing bowl.
2. Connect the dough hook to the mixer.
3. Rotate the dial clockwise to select the DOUGH setting. Press the dial to activate.
4. Rotate the dial clockwise to select the desired program: PIZZA DOUGH, WHITE BREAD, WHOLE WHEAT.
5. Once the desired recipe task is selected, press the dial and the mixing process will begin.
6. After the kneading is complete, the unit will stop and a 60 minute countdown timer will begin. This is for proofing the bread dough. It is recommended to first remove the dough, shape into a smooth ball and place back into the mixing bowl. Cover with a damp towel or plastic wrap and allow to proof for the recommended time.

NOTE: This program is designed to mix and knead ingredients for a yeasted dough. There may be some recipes that require the user to PAUSE to scrape down the sides of the bowl during the mixing process, or others that require additional kneading time at the end of the process. Additional kneading time can be added by stopping the DOUGH program and then selecting the MANUAL or TIMER program to knead. If additional kneading time is necessary, this will cancel out the DOUGH program and not include the timer for proofing the dough.



PROGRAM 2: MIXING



Dry Ingredient Mixing

This setting is intended to mix dry ingredients for just about any recipe.

Always use the chef's whisk for this task to "sift" the ingredients.

1. Put the dry ingredients into the mixing bowl.
2. Turn on your mixer, and rotate the dial to the MIXING setting. Press the dial to activate. Turn the dial clockwise to the DRY INGREDIENT MIXING setting. Press the dial to begin MIXING. The mixer will run at Speed 1 for 1 minute. Once complete, it will automatically shutoff.



Creaming

This setting is designed for effortlessly creaming butter and sugar for a number of different recipes, such as biscuit dough or icings. Remember to press the PAUSE feature (press and release the dial to PAUSE and repeat to continue mixing) to scrape down the sides of the bowl and mixing paddle. If additional time is needed for particular recipes, just repeat the program.

1. Gather ingredients and put them into the mixing bowl.
2. Attach either the mixing paddle or chef's whisk, depending on the mixing task.
3. Rotate the dial clockwise to select the MIXING setting. Press the dial to activate.
4. Rotate the dial clockwise to select CREAMING.
5. Once the desired program is selected, press the dial and the MIXING process will begin.



PROGRAM 3: WHISKING



Whipping Cream

This program is designed to whip 2 cups of thickened cream to yield about 3½ cups whipped cream. It will produce medium-soft peaks at the end of the program. If stiffer peaks are desired add additional time by either using the MANUAL setting or restarting the WHIPPING CREAM recipe task.

1. Put thickened cream into the mixing bowl.
2. Connect the chef's whisk to the mixer.
3. Rotate the dial clockwise to select the WHISKING setting. Press the dial to activate.
4. Rotate the dial clockwise to select WHIPPING CREAM.
5. Press the dial and the WHISKING process will begin.
6. It is best to add sifted icing' sugar, and any flavorings, after the cream has reached soft peaks. This will produce the best tasting and most stable whipped cream.



Mash Potatoes

This program is designed to mash 1.3 to 2.3kg of cooked potatoes. If more or fewer potatoes are being prepared, keep an eye on the consistency to be sure they are not being under- or over-mixed.

1. Put the warm potatoes into the mixing bowl.
2. Connect the chef's whisk to the mixer.
3. Rotate the dial clockwise to select the WHISKING setting. Press the dial to activate.
4. Rotate the dial clockwise to select MASH POTATOES.
5. Press the dial and the WHISKING process will begin.
6. It is best to add butter, milk, and seasonings after the potatoes have been mashed a bit. This will make for a smoother tasting potato without being over-whipped.



CLEANING AND MAINTENANCE

Unplug your Cuisinart® Stand Mixer before cleaning.

Power Unit

Wipe with a damp cloth and dry. Never use abrasives or immerse in water.

Bowl

Wash by hand and dry thoroughly, or put in dishwasher. Never use a wire brush, steel wool, or bleach.

Accessories

Mixing paddle and dough hook are top rack dishwasher safe; you can also wash by hand and dry thoroughly. Chef's whisk must be washed by hand.

Attachments

Clean as directed in instructions included with each attachment you purchase.

Splash Guard with Pour Spout

Top rack dishwasher safe; you can also wash by hand and dry thoroughly.

Maintenance

Any other servicing should be performed by an authorized service representative.

MAXIMUM CAPACITIES

- Yeast doughs (most breads, pizza) – 6 cups white flour
- Biscuit dough – 5 dozen biscuits
- Whipping cream – 6 cups liquid (12 cups whipped)
- Egg whites – 12 large



TROUBLESHOOTING

If the stand mixer shuts off and “ERROR” appear and flash on the dial, the unit may have overheated . Your stand mixer , has an overload protection device; it will shut down to protect the motor.

Solution: In the unlikely event that this happens:

- Turn off and unplug the unit.
- Reduce the load by removing some of the ingredients, and allow the mixer to rest for a few minutes.
- Plug in and reset the speed. If the stand mixer does not start when you activate a program, allow the unit to rest for additional time.
- If the stand mixer does not start and “ERROR” still appears on the dial even when the unit has cool down, please contact our consumer service for help.



HOW TO ADJUST THE HEAD OF YOUR PRECISION PRO

You may need to adjust the head of your stand mixer if the beater is too high, leaving unmixed ingredients, or too low, causing it to scrape the bowl and potentially damage it. Proper adjustment ensures efficient mixing and prevents wear on the beater and bowl.

1. Ensure the mixer is turned off and unplugged from the power source for safety.
2. Locate the locking lever on the side of the mixer. Slide it to unlock the head, then gently tilt the head back to its raised position.
3. Adjust the Beater Height:

With the head raised, locate the adjustment screw situated at the hinge where the mixer head pivots.

Using a flat-head screwdriver, turn the screw slightly, $\frac{1}{4}$ rotation at a time:

- Turning it clockwise will lower the beater closer to the bowl.
- Turning it counterclockwise will raise the beater away from the bowl.

4. Test the Adjustment:

Lower the mixer head back into place and lock it.

Attach the whisk attachment. Place a 20 cent coin in the bottom of the mixing bowl.

Turn the mixer to a low speed and observe the 20 cent coin:

- If the coin moves around slightly, the beater is at the correct height.
- If the coin doesn't move, the beater is too high.
- If the coin moves too much or the beater contacts the bowl, it's too low.

If the beater height isn't correct, repeat the adjustment process, $\frac{1}{4}$ rotation at a time until the desired clearance is achieved.



TIPS AND HINTS

- Before preheating your oven, adjust racks to accommodate your baking task. Most recipes use the middle rack; pies bake best in the lower third of the oven.
- Carefully follow each mixing step in a recipe. Take care not to over- or under-mix.
- Don't crowd the oven, and avoid opening the oven door during baking – use the oven light to help you watch. With certain recipes, particularly when baking more than one tray of biscuits at a time, rotate halfway through baking.
- Proper measurements are very important when baking. To measure flour correctly, stir the flour first, then spoon into the measuring cup. Level off the top with the blunt side of a knife blade. Do not press or compact flour. It is also very important not to measure directly from the bag – while the flour is pre-sifted, it has been pressed/compacted to fit into the bag. Baked goods made from unstirred flour are likely to be heavy and dry because too much flour is used.
- For most baking recipes, refrigerated items like butter, milk and eggs incorporate better when they are at room temperature.
- Remove butter from the refrigerator and cut into 1 cm pieces to help it come to room temperature faster while you measure out the remaining ingredients. Do not warm butter in the microwave; this can change the structure of the butter if it melts and give the finished product a different texture.
- To separate eggs for use in any recipe, break them one at a time into a small bowl. Gently remove the yolks, then transfer the whites to a spotlessly clean glass or stainless bowl. If a yolk breaks into a white, use that egg for another recipe. Just a drop of egg yolk in the white prevents the white from whipping properly.
- Scraping the entire bowl – sides, bottom and paddle over the course of mixing and adding new ingredients – ensures even incorporation of ingredients and overall best results. The more you scrape the bowl, the better.
- For whipping egg whites, both the mixing bowl and chef's whisk must be spotlessly clean and dry. Any trace of fat/oil will prevent the egg whites from whipping properly.
- To check the freshness of eggs, place them in a bowl of warm water – if they float, they are not fresh. This is most important when using for whipping egg whites. The fresher the eggs, the more stable the foam.
- To melt chocolate for a recipe, put chopped chocolate in a double boiler insert or larger bowl over a pan of barely simmering water. The water should not boil, nor should it touch the bottom of the double boiler insert or bowl. If it does, this could cause the chocolate to “seize” and you will not be able to use it in your recipe. Alternatively melt on medium heat in a microwave oven.
- Always test yeast for freshness before using it in a recipe. Sprinkle a little over warm (40°C-43°C) water and add a pinch of sugar or flour from the recipe. If it does not become foamy/bubbly in 5 to 10 minutes, the yeast may be “dead.” Start over with fresh yeast from a new package.

BISCUIT BAKING

- Use an ice cream scoop to measure out biscuit dough – this keeps the biscuits evenly shaped and uniform in size. Ice cream scoops are also good for filling muffin tins.
- To better maintain biscuit shapes, put scoops of biscuit dough onto sheets of kitchen baking on a tray and chill before baking. This will keep the biscuit dough from spreading too much and will maintain a nice round biscuit. If rolling and cutting biscuit dough,

always chill cut biscuit dough prior to baking to be sure the biscuits keep their shape. Most biscuit dough can be refrigerated for 2 to 3 days prior to baking – be sure to wrap well.

- Biscuit dough may also be frozen. Shape into individual biscuits, double wrap and freeze for up to 3 months. Thaw before baking.
- Line baking sheets with kitchen baking paper for easy release and easy cleanup.
- Let biscuits rest on sheets for 2 to 3 minutes before removing them to a wire rack to cool. This keeps biscuits from wrinkling, crumbling or breaking.
- Biscuits must cool completely before being put into storage containers to ensure they don't get soggy or misshapen.

BREAD BAKING

- Using milk in place of water will produce a softer crust.
- After baking, you can soften the crust, if desired, by rubbing it lightly with unsalted butter soon after removing it from the oven. This prevents crust from drying out quickly.
- If a recipe calls for a specific type of flour, use the flour recommended. If you do not have bread flour, you can substitute plain flour, but your bread may not rise quite as much.
- Do not use tub margarines for bread baking – they have different structures and do not work as well in baking.
- For 100% whole-wheat bread, use 1½ teaspoons vital wheat gluten per cup of flour.
- Many bread recipes have a “range” amount of flour – start by using the lower end of the range, then add more flour as needed to produce a smooth, not sticky, dough.
- Using too much liquid, or baking on a humid day, can cause your bread to fall or wrinkle on top.
- An instant-read thermometer is helpful to have on hand when making bread. It can be used to measure the temperature of the liquid for proofing yeast and for taking the internal temperature of the baked bread.
- Liquid for proofing yeast should be between 40°C and 43°C.
- Finished bread should have an internal temperature between 87°C and 98°C.

CAKE BAKING

- Have all ingredients and mixing bowls at room temperature. Room temperature ingredients incorporate and blend more easily.
- Have oven preheat ready for baking.
- Fill greased and lined baking pans immediately after mixing.
- Bake immediately after filling pans.
- Check for doneness at the beginning of the time range given.
- Cool cakes in pans for about 5 minutes then loosen and transfer to wire rack for cooling completely.
- An offset spatula will make spreading icing easier than a knife or regular spatula.

EGG WHITES

- Egg whites at room temperature are best for whipping. Bring to room temperature safely by placing uncracked eggs in a bowl of warm water for 10 to 15 minutes.
- Add a small amount of acid, such as cream of tartar, lemon juice or vinegar, when whipping egg whites to stabilize them and allow them to reach their optimum volume and stiffness. Use $\frac{1}{8}$ teaspoon cream of tartar per large egg white – or 1 teaspoon cream of tartar per cup of egg whites (8 to 10 large).
- The time required to whip egg whites will vary with the temperature of the egg whites, age of egg whites, and temperature/humidity of the kitchen. Keep a close watch while whipping egg whites.
- In humid or damp weather, you may not get the volume of whipped egg whites that you do in drier, warmer weather.
- Place room temperature egg whites in clean, dry mixing bowl. Attach clean, dry chef's whisk. Start whipping egg whites on Speed 1 and gradually increase to Speed 6 until foamy, then gradually increase to Speed 12. If egg whites are beaten too rapidly in the beginning, their structure will not be as stable and strong, and they will not reach the volume that they should when completely beaten. Overbeaten egg whites will also separate or deflate in a meringue topping.
- Timing is important when adding sugar to egg whites. Add sugar slowly and gradually to the whipped egg whites once they start to foam. Always add sugar in a slow, steady stream along side of bowl while egg whites are being whipped – do not add sugar directly to the center of the bowl on top of beaten egg whites; doing this may cause them to deflate.
- When whipping egg whites, they will at first appear foamy or frothy. Then they will become stiffer and start to hold their shape. Next, soft peaks will form – at this point, the tips of the peaks fall when the whisk is lifted up. Soft peaks are often required for mousses or soufflés. The next stage is medium to stiff peaks – the whites will appear dry, the peaks will hold their shape and the whites will be shiny. This is used for recipes such as meringues. The final stage is stiff and dry. The whites will not be uniformly white, but will appear speckled, and they will no longer be shiny in appearance.
- Beaten egg whites should be used immediately after beating them. If they wait for longer than 5 minutes, they will begin to deflate and lose volume and structure. Egg whites beaten with sugar or cream of tartar are more stable and will last a little longer.

SUGGESTED MANUAL SPEED CONTROL GUIDE

<p>1</p>	<ul style="list-style-type: none"> • Sifting dry ingredients • Folding in ingredients, such as mix-ins • Whipping cream and egg whites (gradually increasing speed) 	<p>7</p>	<ul style="list-style-type: none"> • “Cutting in” butter to flour (for pastry/pie dough) • Mashing potatoes/vegetables • Whipping cream and egg whites (gradually increasing speed)
<p>2</p>	<ul style="list-style-type: none"> • Sifting dry ingredients • Folding in ingredients, such as mix-ins • Mixing quick breads (muffins, etc.) • Creaming butter and sugar • Whipping cream and egg whites (gradually increasing speed) 	<p>8</p>	<ul style="list-style-type: none"> • “Cutting in” butter to flour (for pastry/pie dough) • Mashing potatoes/vegetables • Whipping cream and egg whites (gradually increasing speed)
<p>3</p>	<ul style="list-style-type: none"> • Creaming butter and sugar • Incorporating eggs • Kneading bread dough • Whipping cream and egg whites (gradually increasing speed) 	<p>9</p>	<ul style="list-style-type: none"> • Mashing potatoes/vegetables • Whipping cream and egg whites (gradually increasing speed)
<p>4</p>	<ul style="list-style-type: none"> • Creaming butter and sugar • Kneading bread dough • Kneading pasta dough • “Cutting in” butter to flour (for pastry/pie dough) • Whipping cream and egg whites (gradually increasing speed) 	<p>10</p>	<ul style="list-style-type: none"> • Whip potatoes/vegetables • Whipping cream and egg whites (gradually increasing speed)
<p>5</p>	<ul style="list-style-type: none"> • Creaming butter and sugar • “Cutting in” butter to flour (for pastry/pie dough) • Mashing potatoes/vegetables • Whipping cream and egg whites (gradually increasing speed) 	<p>11</p>	<ul style="list-style-type: none"> • Whip potatoes/vegetables • Whipping cream and egg whites (gradually increasing speed)
<p>6</p>	<ul style="list-style-type: none"> • “Cutting in” butter to flour (for pastry/pie dough) • Mashing potatoes/vegetables • Whipping cream and egg whites (gradually increasing speed) 	<p>12</p>	<ul style="list-style-type: none"> • Whip potatoes/vegetables • Whipping cream and egg whites (gradually increasing speed)

NOTE: Do not exceed Speed 5 when preparing yeast doughs, as this would cause damage to the stand mixer.

WHIPPING CREAM

The difference between thickened cream and whipping cream is the butterfat content. The higher the butterfat content, the more stable the whipped cream. Thickened cream has a higher butterfat content than whipping cream does. Creams that are not ultra-pasteurized are best for whipping.

The yield of cream generally doubles in volume. To make 2 cups of softly whipped cream, put 1 cup of thickened/whipping cream into a well-chilled mixing bowl. Add about ½ teaspoon pure vanilla or other pure flavored extract and 1 to 4 tablespoons granulated, caster or icing sugar.

Follow the recipe task for WHIPPING CREAM under the WHISKING program for medium-soft peaks. Add additional time using the manual mode, on Speed 12, if stiffer peaks are desired.

- If you are making a sweetened, flavored whipped cream, begin to slowly add the sugar and flavorings as the cream becomes soft and billowy in appearance.
- Icing sugar should be sifted before adding to whipping cream.
- Stop whipping cream when it has doubled in volume – it should be smooth, creamy and thick, forming either soft (for garnishing desserts, folding into desserts) or stiff (for topping cakes, desserts, piping decoratively) peaks.
- Unless stabilized, whipped cream should be served immediately.

STABILIZED WHIPPED CREAM

Stabilized whipped cream will hold longer in the refrigerator before using, and it can also be used for decorating, using a piping bag and tip. Using gelatin or a purchased stabilizer will prevent whipped cream from weeping.

To make stabilized whipped cream, soften powdered gelatin by sprinkling it over water in a measuring cup. Let stand 5 minutes to soften. Then place the measuring cup in a pan of simmering water and stir over low heat until gelatin is dissolved. Let cool slightly before adding to cream – but do not allow to get cold.

- For 1 cup of cream, use ½ teaspoon gelatin soaked in 1 tablespoon water.
- For 2 cups of cream, use 1 teaspoon gelatin soaked in 2 tablespoons water.
- For 8 cups of cream, use 1 tablespoon plus 1 teaspoon gelatin soaked in 8 tablespoons water.

Follow basic whipping instructions, adding cooled gelatin mixture to cream all at once after it has whipped to a slightly thickened stage.

RECIPES

You'll find below a few recipes to start to get acquainted with your stand mixer.

Scan the QR code below to have access to a full recipe booklet specially created for your Cuisinart Stand Mixer!



Scan to access over 40 recipes for your Cuisinart Stand Mixer

PIZZA DOUGH

Makes 700g of dough, enough for two 30cm pizza bases.

INGREDIENTS

250ml lukewarm water

1½ teaspoons caster sugar

7g teaspoons active dry yeast

3 cups (360g) bread flour (plain flour may be substituted), plus additional for dusting and rolling

1.5 teaspoons flaked sea salt

1 tablespoon extra virgin olive oil, plus more for coating the dough

METHOD

- Stir together the warm water, sugar, and yeast in the Cuisinart® mixing bowl. Attach the dough hook and let stand until the mixture is foamy and bubbly, about 5 to 10 minutes.
- While the yeast is proofing, combine the bread flour and salt in a separate mixing bowl. Once the yeast is foamy, add the flour mixture and olive oil to the bowl.
- Select the DOUGH setting and the PIZZA DOUGH program. At the end of the program, dough should be smooth and spring back to the touch. If sticky, add 1 tablespoon of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time.
- When the kneading process of the program is complete, press the dial to pause the program.
- Remove the dough hook and cover bowl with a damp towel or plastic wrap and let rise for the allotted 60 minutes (the dough should double in volume in a room temperature setting, about 21°C).
- If it has not doubled in this time, allow to rise for some additional time.
- Place dough on a lightly floured surface and form into desired pizza base or as directed by recipe.

NOTE: Dough can be made a day ahead. Place in a resealable bag and refrigerate after it has proofed. When ready to prepare, gently punch down dough and allow it to come to room temperature before using. Dough can also be frozen for up to 3 months.

WHITE BREAD

Makes two loaves, about 600g each

INGREDIENTS

415ml lukewarm water
6 cups (720g) plain or bread flour
7g active dry yeast
2 teaspoons flaked sea salt

METHOD

- Stir together the warm water, and yeast in the Cuisinart® mixing bowl. Attach the dough hook and let stand until the mixture is foamy and bubbly, about 5 to 10 minutes.
- While the yeast is proofing, combine the flour, and salt in a separate mixing bowl.
- Once the yeast is foamy, add the flour mixture to the yeast mixture in the bowl.
- Using the dough hook, mix on speed 3 for 30 seconds, increase to speed 4 and mix for an additional 30 seconds. Press the dial to pause the program and change to speed 2. Mix the dough for 2 minutes on speed 2.
- At the end of the program, dough should be smooth and spring back to the touch.
- Remove the dough hook and cover bowl with a damp towel or plastic wrap and let rise for the allotted 60 minutes (the dough should double in volume in a room temperature setting, about 21°C).
- If it has not doubled in this time, allow to rise for some additional time.
- Lightly coat two 22cm loaf pans with cooking spray. Punch the dough down and divide and weight dough into 2 equal portions. Shape into loaves and place into prepared pans. Cover loosely with plastic wrap and let rise until nearly doubled, about 30 to 45 minutes.
- While loaves are rising, preheat oven to 190°C.
- When loaves have doubled, remove plastic wrap and bake until the bread is browned and sounds hollow when tapped on the top, about 35 to 40 minutes. Remove from oven and stand for in pan for 5 minutes before transfer cooked loaves to cool on a wire rack. Allow to cool completely before slicing.

VICTORIA SPONGE CAKE

Makes one cake, 8-10 servings

INGREDIENTS

CAKE

225g softened butter
225g caster sugar
4 large eggs, room temperature
1½ cups self-raising flour
2 teaspoons baking powder

FILLING

200ml thickened cream
1 vanilla pod
1 tablespoon icing sugar, sifted, plus extra for dusting
250g fresh strawberries, hulled and sliced

You will also need:

2 x 20cm greased and lined cake pans

METHOD

- Preheat the oven to 180°C.
- Put the softened butter and sugar into the mixing bowl.
- Using the mixing paddle, select the MIXING setting and the CREAMING program. Press the dial to pause the program as necessary to scrape the entire bowl and paddle. The mixture should be light and fluffy by the end of the program. It may not need the full program time, so keep an eye on the mixture and stop when it is nice and creamy. Once the butter and sugar are nicely mixed, stop and scrape the bowl well.
- Set to speed 4 and add the eggs one at a time, scraping the bowl down if necessary. Reduce to speed 2 and add the flour slowly until it is all incorporated. Increase to speed 5 and beat until thoroughly blended, taking care not to over beat. Spoon the batter evenly between the two cake pans and level off. Bake for 25 minutes or until they are well risen and a skewer comes out cleanly when inserted into the centre of the cake.
- Leave to cool in the pans for a few minutes then turn out, peel off the kitchen baking paper and finish cooling on a wire rack. When the cakes have cooled completely prepare the cream filling. Ensure that the Cuisinart mixing bowl is thoroughly clean. Attach the chef's whisk and pour in the cream.
- Cut the vanilla pod in half lengthways, scrape out the flesh into a side bowl. Briefly whisk on speed 3 before increasing to speed 12 until you have soft peaks.
- Add vanilla and sift in the icing sugar and gently mix on speed 2 until just incorporated. Carefully scrape down the bowl and gently fold in by hand to fully combine.
- Place one of the cakes on a plate and spread over the vanilla cream ensuring that you do not go right to the edge.
- Add a layer of the sliced strawberries on to the cream, leaving a handful to decorate the top, and place the second cake on top. Sprinkle with icing sugar and arrange some strawberries on top.

MASHED POTATOES

Makes about 8 cups

INGREDIENTS

2 kg potatoes (Sebago, Dutch Cream), peeled and cut into 3cm pieces

75g unsalted butter, cut into 3cm pieces

1 cup sour cream

125ml milk (any fat variety works)

1 teaspoon flaked sea salt

1/2 teaspoon freshly ground black pepper

METHOD

- Put potatoes into a stockpot and cover with cold water. Bring to a boil and simmer until potatoes are tender (about 10-15 min) . Once the potatoes are tender, drain the potatoes completely and then transfer to the Cuisinart® mixing bowl.
- Attach the chef's whisk and select the WHISKING setting and the MASH POTATOES program.
- Pause to scrape bowl as necessary. Once there is about 1 minute remaining on the program, pause and then add the remaining ingredients.
- Scrape the bowl once to make sure all ingredients are evenly incorporated. Taste and adjust seasoning to taste.

WHIPPED CREAM

Makes about 3½ cups

INGREDIENTS

470ml thickened cream

3 to 4 tablespoons icing sugar, sifted

1 teaspoon pure vanilla extract

METHOD

- Put thickened cream into the Cuisinart® mixing bowl.
- Attach the chef's whisk and select the WHISKING setting and the WHIPPING CREAM program.
- Once bubbles start to form, gradually add the icing sugar and vanilla extract.
- Stop the mixer once the desired stiffness of whipped cream has been achieved.

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