

IMPORTANT NOTICE

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

For questions or concerns please contact customer service at:

Synergy Housewares, LLC.

Toll-free: 866-444-4033

Hours: M-F 9:00am-5:00pm EST

Website: warranty.synergyhousewares.com

Printed in China

Model SWPGGH200

WOLFGANG PUCK

USE AND CARE

MINI GUGELHUPF & BUNDT CAKE MAKER



Actual product may differ slightly from images in this manual
Wolfgang Puck is a trademark of Wolfgang Puck Worldwide

Model SWPGGH200

IMPORTANT SAFEGUARDS

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

- 1 Read all instructions carefully.
- 2 Do not touch hot surfaces. Use handle only.
- 3 To protect against fire, electric shock, or injury, DO NOT IMMERSE APPLIANCE, CORD OR PLUG in water or other liquids
- 4 Please keep out of reach of children and pets. This product is not intended for use by children, by persons with reduced physical, sensory, or mental capabilities, or lacking experience or knowledge, unless they have been given supervision or instruction concerning the use of the product, by a person responsible for their safety.
- 5 Unplug from outlet when not in use and before cleaning. Allow to fully cool before cleaning the appliance.
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7 The use of accessory attachments not recommended by Synergy Housewares may result in fire, electric shock, or risk of injury.
- 8 Do not use outdoors.
- 9 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 10 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 11 Do not use this appliance for other than intended use.
- 12 To disconnect, remove plug from wall outlet.
- 13 Extreme care must be used when operating this appliance as surface temperatures get extremely hot.
- 14 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 15 DO NOT leave unit unattended while in use.
- 16 Always unplug appliance immediately after using and allow to cool before cleaning and storing.
- 17 Always place appliance on a heat resistant surface. Never place anything between the appliance and the food i.e.: dish, aluminum foil, etc.
- 18 **CAUTION:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires, or other damage to property caused by touching the sides or top while in use or during cooling.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

Additional Safety Information

Polarized Plug Instructions

This appliance is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into the polarized outlet only one way. If the plug does not properly fit into the outlet at first, reverse it. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Short Cord Instructions

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- Use only an extension cord with a polarized plug.
- The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating of this appliance is 1,300 watts.

Before Your First Use

Carefully unpack the appliance and remove all packaging materials. See Care & Cleaning section of this manual for proper cleaning.

We recommend a "trial run" to eliminate any protective substance or oil that may have been used for packing and shipping. Plug your unit into a standard 120v wall outlet and let the appliance run for 15 minutes. You may notice some smoke coming from your appliance during this initial phase, this is normal.

Season the Upper and Lower Molds with vegetable oil then rub off excess using a paper towel. There is no need to season the Molds again.



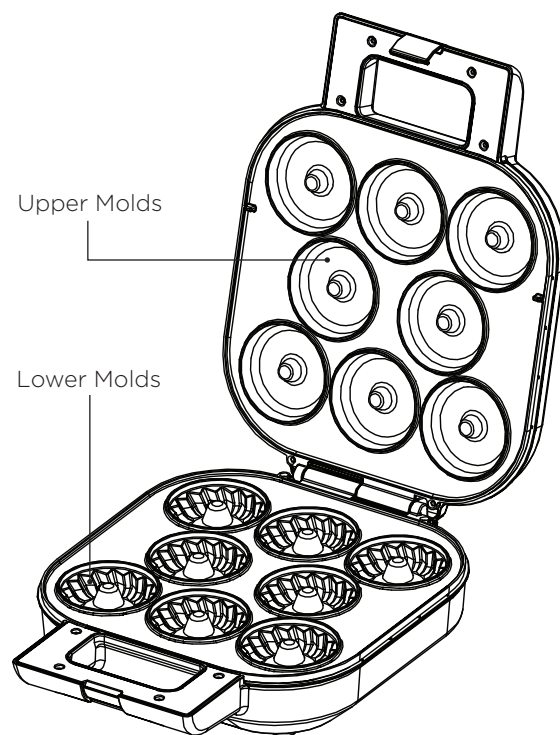
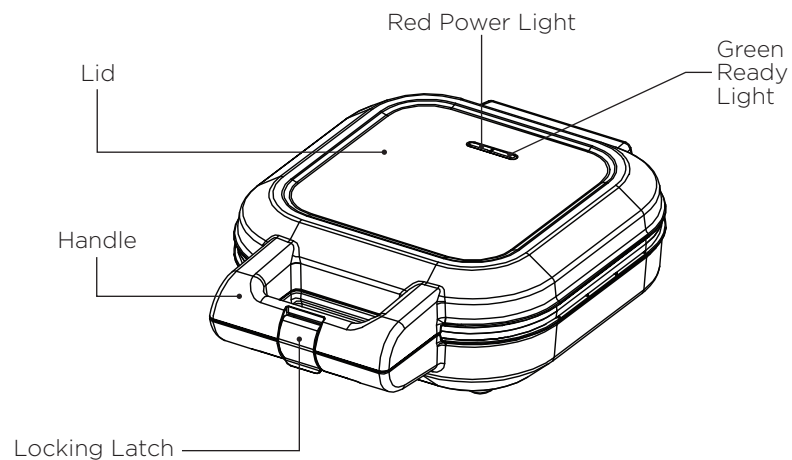
In the beginning, there was Wolfgang Puck. There were cooks and there were kitchens and there were people eating food, but the world had never seen anything like Spago—with its California cuisine, its casual elegance, and its chef whose genuine warmth and love of craft redefined the dining experience. And they came—from LA and from everywhere—to experience the future. Wolfgang Puck shaped the modern culinary landscape: he was the first celebrity chef, the inventor of fusion cuisine, the first in farm-to-table. His work is inspired by California living, and an insistence on only the freshest ingredients. From

his legendary fine dining icons, his entrepreneurial spirit has built an empire—from dining, to catering, to products for the home—touching the lives of millions around the globe. Today, as always, Chef Puck is earnestly, restlessly, tirelessly at work behind the scenes inventing what's next. He is driven by a genuine love of his craft, a passion for what's possible, and its potential to change the world.

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Know Your Bundt Cake Maker



Actual product may differ slightly from illustrations throughout this manual

Using Your Bundt Cake Maker

CAUTION: Surfaces are hot. Never touch the cooking surface directly with your fingers.

- 1 Place the appliance on a stable, level surface.
- 2 Close the Lid and plug into a 120v 60 HZ AC outlet only. The Red Power Light will illuminate indicating that the appliance is powered on and preheating.
- 3 In approximately 5-6 minutes the Green Ready Light will illuminate when the appliance is preheated and ready for use. The green Ready Light will cycle on and off during the cooking process indicating that the correct temperature is being maintained. Always keep the Lid closed when preheating or in between uses.
- 4 When making cakes and muffins, fill each Lower Mold approximately 2/3 full unless a recipe states otherwise. Close the Lid then press the Locking Latch in until it clicks.
- 5 Set a separate kitchen timer for the specified time as indicated in your recipe. You will notice that the Green Ready Light cycles on and off during the cooking process indicating that the correct temperature is being maintained.
- 6 When timer has elapsed, pull the Locking Latch up from the bottom then carefully lift the Lid. If you need additional browning simply close the Lid and set a timer to the desired additional time. Most cake and muffin recipes will be done in 3-4 minutes, denser ingredients in 4-6 minutes. Always check after the shortest time has elapsed to check for your desired doneness.
- 7 Carefully remove your food from the Mold by using a nylon or wooden spatula. Do not use metal utensils to avoid damaging the nonstick surface.
- 8 When you have finished cooking, unplug the appliance from the wall outlet and allow to completely cool before handling.

Care & Cleaning

Other than the cleaning mentioned in this manual, no other servicing or maintenance of this appliance is required. Repairs, if necessary, must be performed by an authorized service center.

Caution:

- Before cleaning and when finished using your appliance, always unplug the power cord from the wall outlet and allow to completely cool.
- Do not immerse the appliance, cord or plug in water.
- To prevent food residue buildup, clean your appliance after each use.
- Wipe the inside and the Molds of your appliance with a clean, soapy sponge or cloth. Remove soapy residue with a damp cloth then dry thoroughly.
- To remove stubborn stains, use a nylon brush or other utensil safe for nonstick surfaces.
- Do not use steel wool or scouring pads. Do not use abrasive cleansers.
- Wipe the exterior with a clean, damp cloth.

Recipes

Danish Pancake Minis

Makes 30 minis

INGREDIENTS

2 1/2 cups unbleached all purpose flour
1/2 teaspoon salt
1 1/4 teaspoon baking soda
3/4 teaspoon baking powder
2 cups buttermilk
3 tablespoons melted butter
1 teaspoon excellent quality vanilla extract
2 eggs, separated
Powdered sugar, for dusting

METHOD

1. In a mixing bowl, whisk together flour, salt, baking soda and baking powder.
2. Whisk buttermilk, butter, vanilla and egg yolks into the flour mixture.
3. In a separate bowl, beat egg whites until stiff peaks form then fold into the batter.
4. Preheat appliance until Green Ready Light illuminates.
5. Pour 3 tablespoons of mixture into each Lower Mold.
6. Close Lid and bake for 6 minutes.
7. Remove using a nylon or wooden spatula then repeat with remaining mixture.
8. Top with powdered sugar before serving.

Vanilla Bundt Minis

Makes 30 minis

INGREDIENTS

3 cups cake flour
1 1/2 cups all purpose flour
3/4 teaspoon baking soda
2 1/4 teaspoons baking powder
2 teaspoons kosher salt
1 cup + 2 tablespoons unsalted butter
2 1/3 cups granulated sugar
5 large eggs
3 large egg yolks
2 cups buttermilk
1 tablespoon vanilla extract

METHOD

1. In a mixing bowl, sift together the flours, baking soda, baking powder and salt.
2. Place butter and sugar into a separate mixing bowl then mix by hand using a whisk until smooth.
3. Whisk flour mixture and remaining ingredients into the butter mixture until smooth.
4. Preheat appliance until Green Ready Light illuminates.
5. Pour 4 tablespoons of mixture into each Lower Mold.
6. Close Lid and bake for 3 minutes.
7. Remove using a nylon or wooden spatula then repeat with remaining mixture.
8. Serve as desired.

Sprinkle Bundt Minis

Makes 30 minis

INGREDIENTS

3 cups cake flour
1 1/2 cups all purpose flour
3/4 teaspoon baking soda
2 1/4 teaspoons baking powder
2 teaspoons kosher salt
1 cup + 2 tablespoons unsalted butter
2 1/3 cups granulated sugar
5 large eggs
3 large egg yolks
2 cups buttermilk
1 tablespoon vanilla extract
1/4 cup sprinkles

METHOD

1. In a mixing bowl, sift together the flours, baking soda, baking powder and salt.
2. Place butter and sugar into a separate mixing bowl then mix by hand using a whisk until smooth.
3. Whisk flour mixture and remaining ingredients into the butter mixture until smooth.
4. Preheat appliance until Green Ready Light illuminates.
5. Pour 4 tablespoons of mixture into each Lower Mold.
6. Close Lid and bake for 3 minutes.
7. Remove using a nylon or wooden spatula then repeat with remaining mixture.
8. Serve as desired.

Chocolate Bundt Minis

Makes 15 minis

INGREDIENTS

1 cup unsalted butter, softened
3 cups light brown sugar, packed
4 large eggs
1 tablespoon vanilla extract
2/3 cup good quality cocoa powder
2 teaspoons baking soda
1/2 teaspoon kosher salt
2 cups cake flour
1 1/2 cups sour cream
1 1/3 cups water

METHOD

1. Using a hand mixer, cream the butter and sugar in a mixing bowl until fluffy.
2. Add eggs, one at a time, then add the vanilla and mix until smooth.
3. Sift all dry ingredients then add on low speed to the mixing bowl, alternating with sour cream and water; mix until smooth.
4. Preheat appliance until Green Ready Light illuminates.
5. Pour 3 tablespoons of mixture into each Lower Mold.
6. Close Lid and bake for 3 minutes.
7. Remove using a nylon or wooden spatula then repeat with remaining mixture.
8. Serve as desired.

Brownie Bundts with Salted Pretzel

Makes 10 brownie bundts

INGREDIENTS

1/4 cup unsalted butter
4 ounces semi-sweet chocolate pieces
1 teaspoon vanilla extract
3/4 cup granulated sugar
2 large eggs
1/4 teaspoon kosher salt
1/2 cup all purpose flour
1/2 cup small salted pretzels, crushed

METHOD

1. Combine butter and chocolate in a large microwave-safe bowl.
2. Microwave for 1 minute then stir until chocolate has completely melted.
3. Whisk in the vanilla and sugar then blend thoroughly.
4. Whisk in the eggs, salt, flour and pretzels.
5. Preheat appliance until Green Ready Light illuminates.
6. Pour 3 tablespoons of mixture into each Lower Mold.
7. Close Lid and bake for 6 minutes.
8. Remove using a nylon or wooden spatula then repeat with remaining mixture.
9. Serve as desired.

Easy Fried Egg

Makes 2 fried eggs

INGREDIENTS

2 large eggs
Kosher salt and fresh pepper to taste

METHOD

1. Preheat appliance until Green Ready Light illuminates.
2. Crack one egg into each Lower Mold.
3. Close Lid and bake for 3 minutes.
4. Remove using a nylon or wooden spatula.
5. Season with salt and pepper before serving.

Mac and Cheese Bundts

Makes 12 bundts

INGREDIENTS

2 cups leftover macaroni and cheese, cold
1 cup panko breadcrumbs
4 ounces Cheddar cheese, grated

METHOD

1. In a mixing bowl, combine all ingredients until blended.
2. Preheat appliance until Green Ready Light illuminates.
3. Pour 3 tablespoons of mixture into each Lower Mold.
4. Close Lid and bake for 5 minutes.
5. Remove using a nylon or wooden spatula then repeat with remaining mixture.
6. Serve as desired.

Meatloaf Minis

Makes 8 minis

INGREDIENTS

1 slice white bread, cubed
1 tablespoon whole milk
10 ounces lean ground beef
1 small yellow onion, finely chopped
1 large egg, beaten
1/4 teaspoon kosher salt or to taste
1/2 teaspoon freshly cracked pepper
1 tablespoon ketchup
1 tablespoon yellow mustard

METHOD

1. Combine the bread and milk in a mixing bowl.
2. Add remaining ingredients and mix gently together.
3. Preheat appliance until Green Ready Light illuminates.
4. Place 1/4 cup of beef mixture into each Lower Mold.
5. Close Lid and bake for 5 minutes.
6. Remove using a nylon or wooden spatula then repeat with remaining mixture.
7. Serve as desired.

Easy Fried Egg Sammies

Makes 2 sammies

INGREDIENTS

2 bread slices
2 teaspoons soft butter
2 large eggs
Kosher salt and fresh pepper to taste

METHOD

1. Cut out bread rounds (roughly the size of the bunt minis) using a drinking glass.
2. Butter each bread round.
3. Preheat appliance until Green Ready Light illuminates.
4. Crack one egg into separate Lower Molds then season with salt and pepper.
5. Top each egg with a bread round, butter-side up.
6. Close Lid and bake for 3 minutes.
7. Remove using a nylon or wooden spatula.
8. Serve as desired.

Sweet Cinnamon Cheese Rings

Makes 30 cheese rings

INGREDIENTS

For the Puffs

15 ounces whole milk ricotta cheese
1/2 cup sugar
5 large eggs
1/2 teaspoon kosher salt
4 tablespoons unsalted butter, melted
1 tablespoon excellent quality vanilla extract
1 teaspoon cinnamon
4 teaspoons baking powder
2 cups unbleached all purpose flour

For Rolling

1 cup sugar
1 tablespoon cinnamon
1 cup melted butter

METHOD

1. In a large mixing bowl, stir together all puffs ingredients using a spoon until smooth.
2. Preheat appliance until Green Ready Light illuminates.
3. Pour 3 tablespoons of mixture into each Lower Mold.
4. Close Lid and bake for 5 minutes.
5. Remove using a nylon or wooden spatula then repeat with remaining mixture.
6. Combine cinnamon and sugar in one bowl. Pour melted butter into a separate bowl.
7. Roll each cooked puff quickly in butter, shake off any excess then roll to cover in cinnamon-sugar mixture.
8. Serve as desired.

Super Easy Baked Hush Puppy Crowns

Makes 12 crowns

INGREDIENTS

1 cup packaged baking mix
1/2 cup yellow cornmeal
1 large egg
1 cup milk
1 tablespoon canola oil
1/2 cup onions, chopped
2 green onions, chopped
Kosher salt and fresh pepper to taste

METHOD

1. In a mixing bowl, whisk together all ingredients.
2. Preheat appliance until Green Ready Light illuminates.
3. Pour 3 tablespoons of mixture into each Lower Mold.
4. Close Lid and bake for 5 minutes.
5. Remove using a nylon or wooden spatula then repeat with remaining mixture.
6. Serve as desired.

Cornbread Minis

Makes 12 minis

INGREDIENTS

1 cup yellow corn meal
1 cup all purpose flour
1/3 cup sugar
1 tablespoon baking powder
1 teaspoon kosher salt
1 1/4 cups whole milk
1/2 cup vegetable oil
3 eggs

METHOD

1. In a mixing bowl, whisk together corn meal, flour, sugar, baking powder and salt.
2. Whisk in remaining ingredients until smooth.
3. Preheat appliance until Green Ready Light illuminates.
4. Pour 3 tablespoons of mixture into each Lower Mold.
5. Close Lid and bake for 5 minutes.
6. Remove using a nylon or wooden spatula then repeat with remaining mixture.
7. Serve as desired.

Heavenly Five-Minute Biscuit Crowns

Makes 16 crowns

INGREDIENTS

2 cups self-rising flour
1 cup unsalted butter, softened
1 cup sour cream

METHOD

1. In a mixing bowl, stir together all ingredients until a smooth dough forms.
2. Preheat appliance until Green Ready Light illuminates.
3. Pour 3 tablespoons of mixture into each Lower Mold.
4. Close Lid and bake for 5 minutes.
5. Remove using a nylon or wooden spatula then repeat with remaining mixture.
6. Serve as desired.

Crispy Baked Falafel Rings

Makes 24 rings

INGREDIENTS

For the Falafel Rings

1 bag (12 oz.) dried chickpeas (*note: need to soak overnight*)
1 large onion, peeled and quartered
6 garlic cloves, peeled
1 teaspoon dried chili flakes
2 teaspoons whole cumin seed
1 tablespoon whole coriander seed
1/2 cup fresh Italian parsley leaves
1/2 cup fresh cilantro leaves
1/2 cup tahini
1 tablespoon fresh lemon juice
1 teaspoon baking powder
1 tablespoon kosher salt

For the Spicy Tahini Dipping Sauce (makes 1 cup)

1/2 cup plain yogurt, preferably Greek
1/2 cup tahini
2 teaspoons fresh lemon juice
1 teaspoon honey
1/2 teaspoon kosher salt
1/4 teaspoon cayenne pepper
1 teaspoon soy sauce

METHOD

1. Soak chickpeas in cold water overnight then drain (do not cook).
2. Place chickpeas and remaining falafel ring ingredients into the bowl of a food processor then pulse until evenly combined and chickpea pieces are small.
3. Preheat appliance until Green Ready Light illuminates.
4. Lightly apply vegetable oil to Lower Molds.
5. Pour 3 tablespoons of mixture into each Lower Mold.
6. Close Lid and bake for 6 minutes.
7. Remove using a nylon or wooden spatula then repeat with remaining mixture.
8. To make the dipping sauce, stir together all dipping sauce ingredients in a small bowl.
9. Serve falafel rings with Spicy Tahini Dipping Sauce.

Easy Mini Pizza Crowns

Makes 12 pizza crowns

INGREDIENTS

1 tube (16 ounces) refrigerated pizza crust
2 tablespoons olive oil
1/2 teaspoon Italian seasoning
2 tablespoons sun dried tomatoes, finely chopped
12 pepperoni slices, finely chopped
1/2 cup mozzarella cheese, shredded
1/4 cup Parmesan cheese, grated

METHOD

1. On a cutting board, chop dough and oil into small bits.
2. Mix in remaining ingredients until evenly mixed.
3. Preheat appliance until Green Ready Light illuminates.
4. Pour 3 tablespoons of mixture into each Lower Mold.
5. Close Lid and bake for 3 minutes.
6. Remove using a nylon or wooden spatula then repeat with remaining mixture.
7. Serve as desired.

Notes

Notes

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (866) 444-4033.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND CANADA AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state (province) to state (province).

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.