

IMPORTANT NOTICE

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

WOLFGANG PUCK

USE AND CARE

600-WATT PROGRAMMABLE UNIVERSAL MIXER



For questions or concerns please contact customer service at:

W.P. Appliances, Inc. • P.O. Box 3150 • Hallandale, FL 33008

Toll-free: 800-275-8273 • Hours: M - F 8:30am - 5:00pm EST

www.wphousewares.com • Printed in China

Model BKMT0020



Model BKMT0020

IMPORTANT SAFEGUARDS

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

- 1 Read all instructions.
- 2 To protect against risk of electrical shock, do not put the cord, plug, or motor housing in water or other liquid.
- 3 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.
- 4 Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- 5 Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from the Mixer Bowl during operation to reduce the risk of injury to persons and/or damage to the Mixer.
- 6 Do not operate the Mixer with a damaged cord or plug or after the Stand Mixer malfunctions or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair or electrical or mechanical adjustment. Contact W.P. Appliance's consumer services center at 1-800-275-8273.
- 7 The use of attachments not recommended or sold by W.P. Appliances, Inc. may cause fire, electrical shock or injury.
- 8 Do not use the Mixer outdoors.
- 9 Do not let the cord hang over edge of table or counter or touch hot surfaces.
- 10 Remove accessories from the Mixer Bowl before washing.
- 11 This product is designed for household use only.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

Additional Safety Information

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

Before Your First Use

Carefully unpack the Mixer and accessories and remove all packaging materials. Wash the Mixer according to the Care and Cleaning section of this manual.



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.

Important Safeguards..... 1

Additional Safety Information 2

Before Your First Use 2

About Wolfgang Puck 3

Know Your Mixer 5

Figures..... 7

Disassembly and Assembly of Attachments..... 9

Operating Your Mixer 11

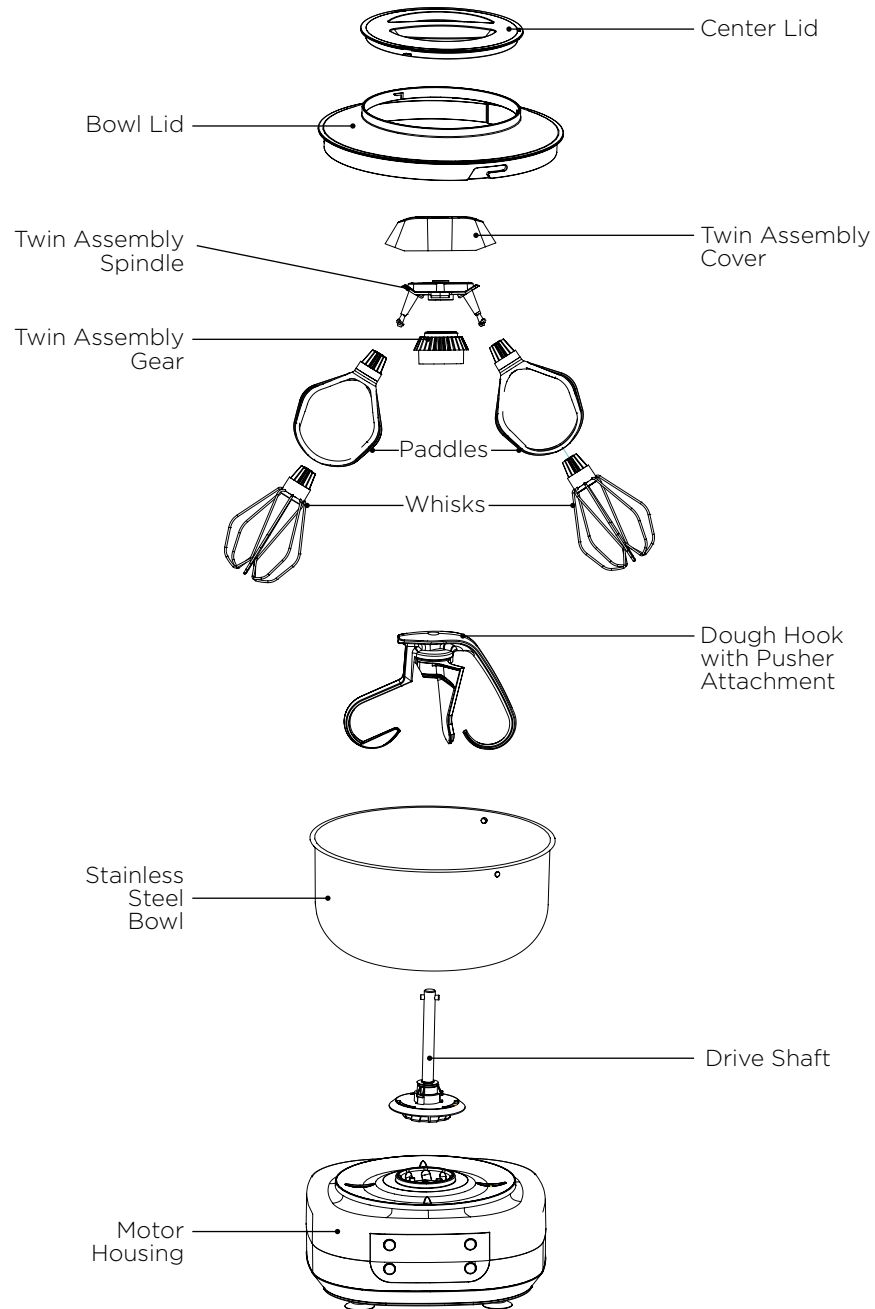
Care and Cleaning 12

Recipes..... 13

Limited Warranty 30

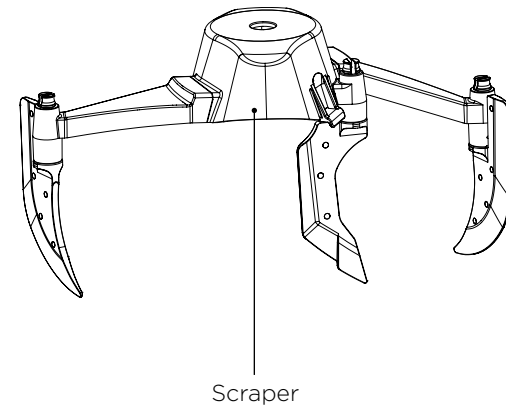
Contact Information Back

Know Your Mixer



Actual product may differ slightly from illustrations on this page

Know Your Mixer (cont.)



Figures

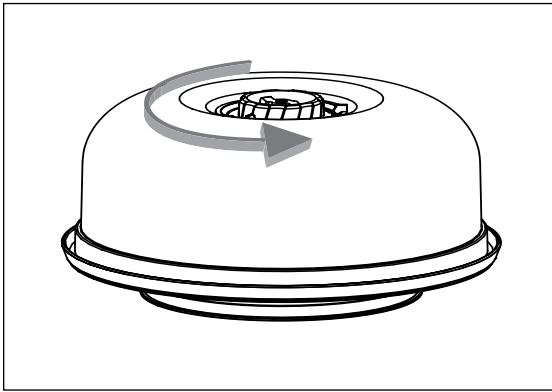


Figure 1

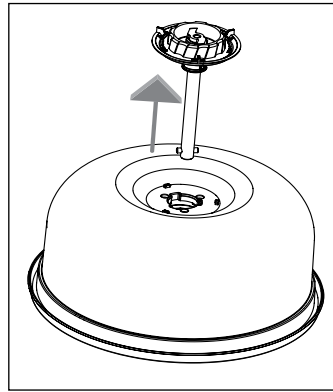


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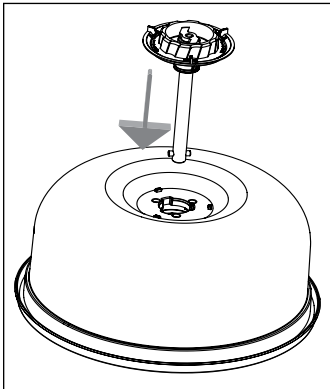


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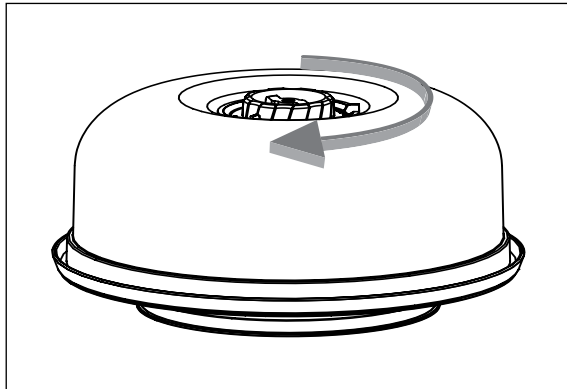


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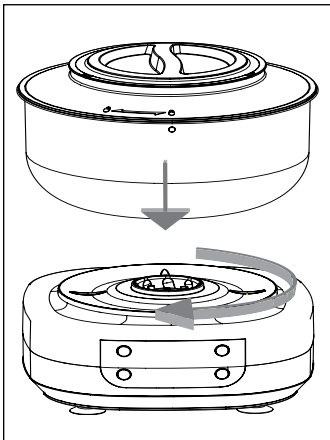


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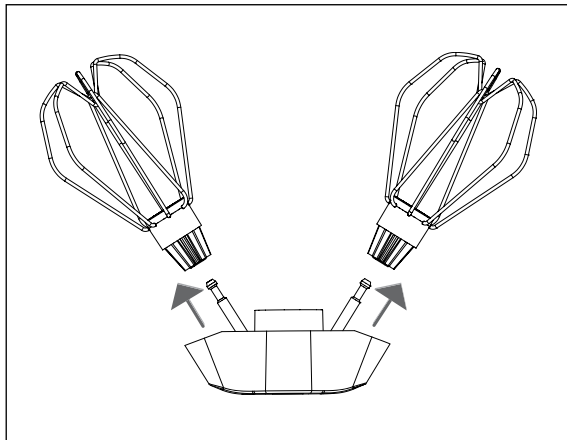


Figure 6

Figures (cont.)

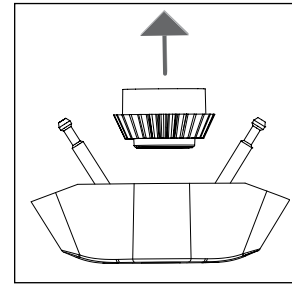


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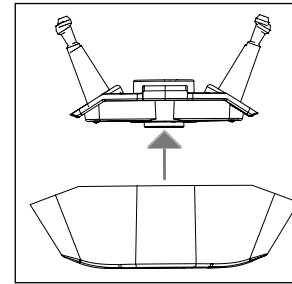


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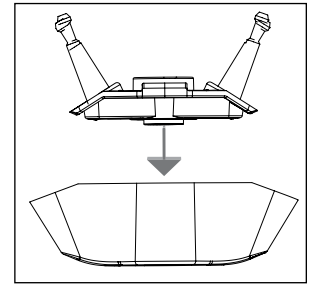


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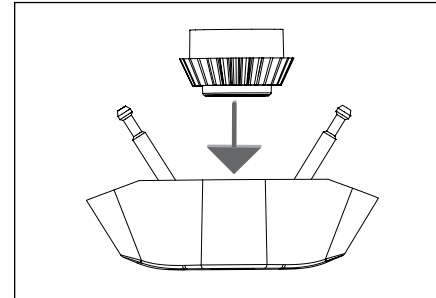


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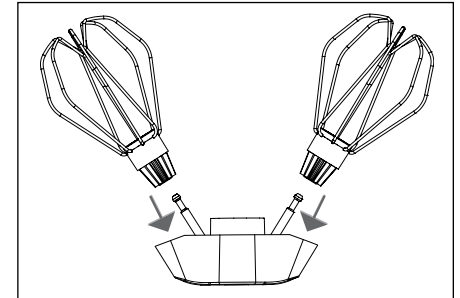
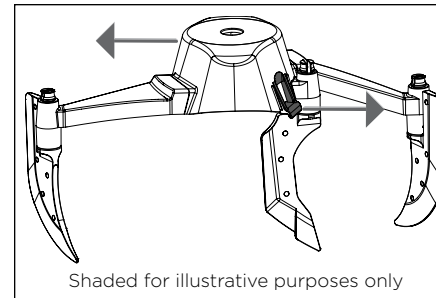


Figure 11



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Figure 12

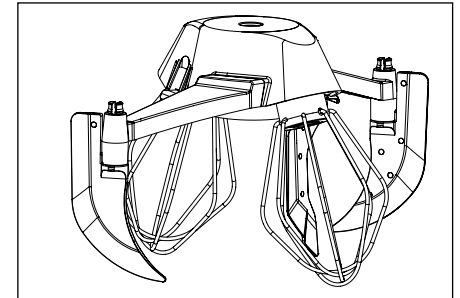
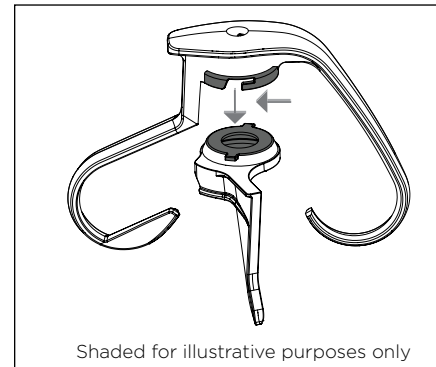
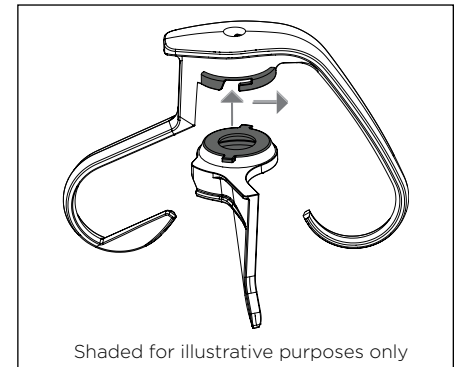


Figure 13



Shaded for illustrative purposes only

Figure 14



Shaded for illustrative purposes only

Figure 15

Disassembly and Assembly of Attachments

Mixing Bowl

The Mixing Bowl ships with the Drive Shaft already attached. It can be disassembled for cleaning.

Disassembly

- 1 Turn the Mixing Bowl upside down grasp the bottom of the Drive Shaft and turn counter clockwise until it stops. Figure 1
- 2 Push the top of the Drive Shaft from inside the Bowl through the opening in the bottom of the bowl. Figure 2

Assembly

- 1 Turn the Mixing Bowl upside down and slide the Drive Shaft through the center hole from the bottom of the Bowl. Figure 3
- 2 Turn the Drive Shaft until it nests flush with the bottom of the bowl, then rotate clockwise until it stops. Figure 4
- 3 Turn the Drive Shaft clockwise until it stops
- 4 Place the Mixing Bowl on top of the Motor Housing and apply slight downward pressure while turning clockwise until it stops. Figure 5

Paddles/Wire Whisk Attachment/Twin Assembly

Your Mixer ships with the Wire Whisks already attached to the Twin Assembly Cover. It can be disassembled for cleaning.

Disassembly

- 1 Turn the Twin Assembly over.
- 2 While holding the Twin Assembly pull the selected attachments off the Spindle. (Paddles or Whisks). Figure 6
- 3 Once both attachments are removed from the Spindle the Gear will lift straight out of the Twin Assembly Cover. Figure 7
- 4 Remove the Spindle Assembly from the Twin Assembly Cover by using gently force to pull the sides of the Twin Assembly Cover outward until the Spindle pops up. Lift out of Twin Assembly Cover (Figure 8).

Disassembly and Assembly of Attachments (cont.)

Assembly

- 1 Turn the Twin Assembly cover over and place the Spindle into the Twin Assembly Cover by pressing down until both sides have clicked into place (Figure 9).
- 2 Place the Gear over the center ring of the Spindle attachment (the Gear will not lock into place over the ring, it is held in place once you add the Paddle or Wire Whisk to the attachment). Figure 10
- 3 Select either the Paddles or Wire Whisk. Place the selected accessory onto the Spindles and push down until you feel them click into place. Figure 11

Optional Bowl Scraper

The Bowl Scraper can be used in conjunction with the assembled Whisks or Paddles. It is not designed to work with the Dough Hook. The Bowl Scraper comes with the Bowl Scraper fully assembled and mounted onto the Twin Assembly.

Disassembly

- 1 To remove the Bowl Scraper from the Twin Assembly, use gentle force by pulling the side clips on the Bowl Scraper outward until they pop off of the Twin Assembly Cover. Figure 12
- 2 Pull the Bowl Scraper off the Twin Assembly by turning at an angle to remove.

Assembly

- 1 Place the Scraper Assembly over the top of the Twin Assembly Cover and press down until both sides of the Scraper's side clip click into place over the Twin Assembly Cover. Figure 13

Dough Hook

Disassembly

- 1 The Dough Hook comes with a center attachment that pushes the dough away from the Drive Shaft during mixing. To remove, hold the Dough Hook while turning the Pusher clockwise until it stops. Pull the Pusher away from the Dough Hook. Figure 14

Assembly

- 1 Line up the tabs on top of the Pusher with the receptacles on the Dough Hook and push straight until it is nested in the receptacle, turn counterclockwise until it stops to lock it in place (Figure 15).
- 2 Place the assembled Dough Hook over the Drive Shaft in the Mixer Bowl. You may need to turn the assembly until it drops down onto the Drive Shaft.

Operating Your Mixer

- 1 Place the Mixer on a dry, level, stable surface.
- 2 Place the Mixing Bowl on to the Motor Housing.
- 3 Select the desired attachment and place on the Drive Shaft of the Mixing Bowl.
- 4 Add your ingredients to the Mixing Bowl. Always place wet ingredients in the mixer followed by dry unless the recipe states otherwise.
- 5 Place the Bowl Lid on the Mixing Bowl and turn clockwise until it stops, place the Center Lid on the Bowl Lid and turn clockwise until it stops.
- 6 Plug Mixer into outlet. The Control Panel lights will flash once and the speed indicator will continue flashing to let you know you are in standby mode.
- 7 Press the Start/Stop button. The Mixer will default to Speed 1 and the Timer will show four zeros.
- 8 To adjust Timer press the Speed/Time button until the Timer Display begins flashing. Press + or - to set time in 30 second increments up to 15 minutes.

Note: The Timer must be set for the mixer to run. If you want to adjust the Timer while the mixer is running press the Speed Timer button. The Timer will pause and begin flashing (while motor is running). Press the + or - button to your new desired time in 30 second increments up to 15 minutes. Press Speed/Timer to start the countdown timer using the new time. To reset the timer press and hold the - button until the display shows 0000.

- 9 **Note:** To pause the mixer at any time press the Start/Stop button, press a second time to restart with existing settings.
- 10 To adjust speed setting press Speed/Time button until the speed indicator light begins flashing. Press + or - to set speed. If you want to adjust the speed while the mixer is running simply press the + or - button to your desired speed. To pause the mixer at anytime press the Start/Stop button, press a second time to restart with existing settings.
- 11 **Note:** The speed can only be set from 1 to 5, or from 5 down to 1. The - button will not work if you are on Speed 1, and the + button will not work if you are on Speed 5.

Care and Cleaning

- Press the Start/Stop button to turn the appliance off, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- Do not immerse the Motor Housing or power cord in water or any other liquid.
- Wipe the Motor Housing and cord with a damp nonabrasive wet cloth and dry thoroughly.
- All parts except the Motor Housing and Power Cord are dishwasher safe or can be hand washed with warm soapy water, rinsed, and dried thoroughly.
- We recommend removing the Drive Shaft from the Mixing Bowl before cleaning. See Disassembly and Assembly of Attachments section of this manual.

Recipes

Wolfgang's Three Nut Cookies

Makes 20-30 cookies

INGREDIENTS

4 sticks butter, softened
1/2 cup dark brown sugar
1 cup toasted hazelnuts, chopped
1 cup toasted pecans, chopped
1 cup toasted almonds, chopped
3 cups all-purpose flour
1 teaspoon salt
2 teaspoons vanilla
Powdered sugar, for dusting

METHOD

1. Preheat oven to 350°F.
2. Line two large baking sheets with parchment paper.
3. In mixer fitted with the flat beaters, cream butter and brown sugar on speed 3 until smooth. Stop mixer and scrape down sides of bowl. Add nuts. Mix well.
4. Sift together flour and salt. Tilt mixer head back and add sifted flour and salt. Mix well on speed 1 for about 30 seconds.
5. With a teaspoon, form the dough into small ovals and place about 1 1/2 inches apart on baking sheets.
6. Bake 20 minutes or until golden brown. Remove from oven and let cool. Dust the cookies well with powdered sugar before serving.

TIP:

To toast nuts, preheat oven to 350°F. Spread the nuts onto a cookie sheet and place in oven for 3 to 5 minutes, until you can smell the rich nut flavor. Let cool; then chop well with a food processor.

Wolfgang's Sachertorte

10 servings

INGREDIENTS

1 pound bittersweet chocolate, cut into small pieces
2 ounces unsweetened chocolate, cut into small pieces
8 ounces unsalted butter
3/4 cup sugar
12 large eggs, separated
1 teaspoon vanilla extract
2 tablespoons sugar
1/2 teaspoon salt
Flour for dusting pan

METHOD

1. Preheat oven to 350°F.
2. Butter and flour a 9-inch springform pan.
3. In a double boiler, melt the chocolates.
4. In mixer bowl fitted with flat beaters, cream butter, 3/4 cup of sugar, the egg yolks and vanilla on speed 3. Add melted chocolate. Remove to another bowl.
5. Place egg whites in thoroughly cleaned and dry mixer bowl with the whisks attached. Beat egg whites and salt on speed 3 until stiff peaks form. Add the 2 tablespoons sugar to the whites with the machine running.
6. Gently fold 1/3 of the egg whites into the chocolate mixture to lighten it. Fold in the remaining egg whites, gently yet thoroughly.
7. Turn cake batter into prepared cake pan. Bake for 1 hour. To check for doneness, insert a toothpick gently into cake. It should come out dry. Remove the ring from the cake and cool on a rack.
8. To make the filling, place one cup apricot preserves and 1 tablespoon apricot brandy in food processor and process until smooth. Set aside until ready to use.
9. When cake is cool, slice in half horizontally to make two layers. Spread two thirds of the apricot filling on the bottom layer. Place the second layer on top and lightly brush the entire cake with a thin layer of preserves.
10. To make the glaze, melt 10 ounces bittersweet chocolate and 2 tablespoons butter in a double boiler. Remove from heat and cool until it reaches glazing consistency. Spread over cake and chill.
11. Remove Sachertorte from refrigerator 1 hour before serving.

Raspberry White Chocolate Blondies

8 servings

INGREDIENTS

1/2 cup unsalted butter, softened
1/2 cup dark brown sugar, firmly packed
1/2 cup granulated sugar
2 large eggs
1 cup fall purpose flour
1/4 teaspoon kosher salt
1/2 teaspoon baking powder
1 cup raspberry jam
1 cup white chocolate chips

METHOD

1. Preheat oven to 350°F.
2. Prepare a 9x13-in baking pan by spraying well with nonstick cooking spray.
3. In the bowl of the mixer with flat beaters attached cream butter and sugars on speed 3. Add eggs, one at a time, mixing until just combined
4. In a separate bowl, sift together flour, salt and baking powder.
5. With mixer running, gradually add flour mixture to butter mixture on speed 1.
6. Pour batter evenly into prepared pan, spreading out well. Spread jam on top of batter and scatter chocolate chips on top.
7. Bake for 30-35 minutes or until golden brown.
8. Let cool before cutting into bars.

Pizza Dough

Makes two 10-inch pizza doughs

INGREDIENTS

1 package active dry or fresh yeast
1 teaspoon honey
1 cup cool water
3 cups all-purpose flour
1 teaspoon kosher salt
1 tablespoon olive oil, plus + for brushing

METHOD

1. In a small bowl, dissolve the yeast and honey in 1/4 cup of the warm water.
2. In mixer fitted with dough hook, combine the flour and the salt. Add the oil, yeast mixture, and the remaining 3/4 cup of water and mix on speed 1 until the dough comes cleanly away from the sides of the bowl and clusters around the dough hook, about 8 minutes.
3. Turn the dough out onto a clean work surface and knead by hand 2 or 3 minutes longer. The dough should be smooth and firm. Cover the dough with a clean, damp towel and let it rise in a warm spot for about 30 minutes. (When ready, the dough will stretch as it is lightly pulled.)
4. Place a pizza stone on the middle rack of the oven and preheat the oven to 500°F.
5. Divide the dough in half and roll each piece into a smooth ball. Let rest for 20 minutes on a lightly oiled sheet pan before using.

Vegan Marshmallows

Makes 20-30

INGREDIENTS

2 cups cornstarch for the pan and marshmallow tops
2 cups sugar
2 cups light corn syrup
1 cup water, divided
3 1/2 ounces vegan gelatin
2 tablespoons vanilla
1/2 teaspoon anise seed (optional)

METHOD

1. Sift 1/2 the cornstarch onto a cookie sheet with raised edges. Set aside and reserve remaining cornstarch for the tops.
2. In a small saucepan, combine sugar, corn syrup and 1/4 cup of water. Set aside.
3. In bowl of mixer, dissolve vegan gelatin in 3/4 cup water.
4. Bring saucepan with sugar mixture to a boil. Over medium-high heat, bring sugar mixture to 238°F while watching candy thermometer.
5. Place whisks on mixer. Add the syrup mixture to the gelatin and water mixture on speed 2. Add vanilla and anise if using then whip on speed 5 for approximately 7 minutes or until the mixture has risen to the top of the bowl.
6. Spread mixture onto cornstarch-lined cookie sheet. Evenly sift remaining cornstarch on top. Let stand at room temperature for 2 hours. Pull marshmallow from pan and coat all sides and a chef knife with cornstarch.
7. Cut into squares rolling all cut sides in the cornstarch. Shake off excess cornstarch and store marshmallows in an airtight container. Marshmallows will keep for up to 1 week at room temperature.

TIP:

Vegan gelatin is readily available at most health food stores and online.

Linzer Cookies

Makes 2 dozen cookies

INGREDIENTS

1 1/2 cup hazelnuts
1 cup (2 sticks) unsalted butter, softened
2/3 cup granulated sugar
1 large egg
1/2 teaspoon kosher salt
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 cup raspberry jam
Powdered sugar for dusting

METHOD

1. Preheat oven to 350°F.
2. Spread the nuts onto a cookie sheet and place in oven for 3 to 5 minutes, until you can smell the rich nut flavor. Let cool; then chop well with a food processor.
3. In the bowl of the stand mixer with flat beaters attached, cream butter and sugar together on speed 3 until fluffy. Add egg, salt and vanilla.
4. In a separate bowl, sift together the flour and baking powder.
5. Add cooled chopped nuts and flour mixture to the mixer and beat until a dough ball forms (less than a minute on speed 2).
6. Form a large dough ball; wrap with plastic wrap. Refrigerate at least 2 to 3 hours.
7. When ready to bake, preheat oven to 325°F.
8. Remove dough from refrigerator. Cut into two equal pieces. Roll out one of the pieces of dough by placing it between two slices of parchment paper. Roll until about 1/8-inch thick. Repeat with other dough half.
9. Slowly pull off the top piece of parchment paper only. Using a 2-inch biscuit cutter or a Linzer cookie cutter, cut out cookies, removing the extra dough. Keep cookies on the bottom piece of parchment paper for baking.
10. Repeat with the other rolled dough. These will be the top cookies, so you need to cut out the center with a small round cutter (HINT: The top of a vanilla extract bottle is the perfect size).
11. Keep cookies on parchment paper; place on cookie sheet. Bake 20 to 25 minutes.
12. When cookies are cool, spread or pipe jam onto bottoms (try these with a variety of jams or preserves to make a colorful platter). Top with cookie that has the cutout, and dust with powdered sugar.

Italian Meringue

Makes 5 cups

INGREDIENTS

6 large egg whites
1 1/2 cups sugar
1/2 cup water
1 pinch salt

METHOD

1. Place the egg whites in the clean mixer bowl, fitted with the whisks; set aside.
2. In a small saucepan with a candy thermometer attached, heat the sugar and water to 238°F, about 5-7 minutes. Meanwhile, turn the mixer on speed 3 and begin beating egg-whites.
3. When egg-whites are at soft peaks (about 2-3 minutes) stream in hot sugar mixture.
4. After all sugar mixture is added, increase to speed 5 and mix until the bowl is cool to touch, and meringue is shiny and stiff about 5-8 minutes.
5. Use meringue within 10 minutes for the Bombe Glacée (see page 26).

Chocolate Chip Cookies

Makes 12 large cookies

INGREDIENTS

1 cup walnuts or pecans
1 1/2 sticks (3/4 cup) unsalted butter
3/4 cup light brown sugar
1/2 cup granulated sugar
1/2 teaspoon baking soda
1 large egg
2 teaspoons vanilla
1 3/4 cups cake flour
1/2 teaspoon salt
1 1/2 cups chocolate chips

METHOD

1. Preheat oven to 375°F.
2. Arrange nuts on a sheet pan and toast for 12-15 minutes; set aside.
3. Sift together flour and salt; set aside.
4. In the mixer fitted with the flat beaters cream together butter and sugars on speed 3 for about 5 minutes or until fluffy.
5. Add soda, eggs and vanilla and mix until smooth.
6. Add flour, salt and chips and mix on speed 1 just until incorporated. Use an ice cream scoop to portion dough into 14 even balls. Place balls on 2 sheet pans and flatten tops slightly with your palm. Bake for 20-25 minutes or until browned and puffed. Remove and cool for a few minutes before serving.

Gluten-Free Cheese Biscuits

Makes 18 biscuits

INGREDIENTS

2 3/4 cups all-purpose gluten-free flour
1 1/2 tablespoons sugar
1 tablespoon plus 1 teaspoon baking powder
3/4 teaspoon salt
1/4 teaspoon baking soda
10 tablespoons (5 ounces) chilled unsalted butter, cut into small pieces
1 cup full fat buttermilk
1 or 2 tablespoons heavy cream + more for tops
1/4 cup grated Parmesan cheese + more for tops

METHOD

1. In bowl of mixer fitted with flat beaters, combine the flour, sugar, baking powder, salt, and baking soda on speed 1. Add the butter then mix on speed 3 until the mixture resembles fine meal. Reduce speed to 2 and slowly add buttermilk, cream and Parmesan cheese. Continue mixing until dough comes together.
2. On a well-floured work surface and roll out dough to 1" thick. Use a 2-inch biscuit cutter to cut out 18 biscuits. Arrange the biscuits on a parchment-lined baking sheet.
3. Preheat the oven to 350°F.
4. Brush biscuit tops with cream and sprinkle with Parmesan. Bake 25 to 30 minutes, until golden brown and firm to the touch.

Banana-Nut Quick Bread

Makes two 8-inch loaves

INGREDIENTS

3 ripe bananas
1 cup walnuts
1/4 cup shortening
1/2 cup sugar
1/2 cup light brown sugar
2 1/2 cups all-purpose flour
3 1/2 teaspoons baking powder
1 teaspoon salt
1/2 cup milk
1 large egg
1 teaspoon grated orange peel
1 tablespoon banana liqueur, optional

METHOD

1. Preheat oven to 350°F.
2. Place nuts in a baking tray and toast for 15 minutes, then chop coarsely.
3. In the mixer bowl fitted with the flat beaters, add the shortening, sugars, nuts and bananas and cream on speed 3 for 3 minutes.
4. Add all remaining ingredients and mix on speed 1 just until blended.
5. Spray two 8-inch bread pans with nonstick spray. Pour batter into prepared pans. Bake for 55-65 minutes or until brown and a pick inserted off center emerges clean.
6. Cool before serving.

Angel Food Cake

Makes 12 - 16 slices

INGREDIENTS

1 cup cake flour
1 1/2 cups powdered sugar
12 large egg whites
1 1/2 teaspoons cream of tartar
1 cup sugar
1/4 teaspoon salt
2 teaspoons vanilla

METHOD

1. Preheat oven to 375°F.
2. Mix flour and powdered sugar together in a small bowl.
3. In the bowl of the mixer with the whisks attached, beat egg-whites on speed 3 until foamy.
4. Add cream of tartar and increase speed to speed 5. When soft peaks start to form, slowly sprinkle in the sugar. Beat just until whites are stiff and glossy; do not overbeat.
5. Add salt and vanilla to mixture and lower speed to 2. With mixer on speed 2, gradually add flour mixture.
6. Scrape batter into an ungreased tube pan. Bake for 40-45 minutes or until cake top looks brown, dry and top springs back when pressed with a finger.
7. Invert cake pan upside down and cool to room temperature before serving.

Caramel-Pecan Rolls

Makes 12 rolls

INGREDIENTS

For the dough

4 cups bread flour
1 package active dry yeast
1 1/4 cup whole milk
1/3 cup sugar
1/3 cup butter, softened
1 teaspoon kosher salt
2 large eggs

For the Caramel

2 tablespoons heavy cream
3/4 cup light brown sugar
1/2 cup butter
2 tablespoons light corn syrup
2 cups pecans halves

For topping dough

3 tablespoons butter, melted
1/2 cup granulated sugar
2 teaspoons ground cinnamon

METHOD

1. Fit mixer with the dough hook and add ingredients for dough.
2. Mix on speed 1 for 10 minutes.
3. Stop mixer, cover bowl with plastic wrap and let rest for 1 hour.
4. For caramel In a sauce pan combine caramel ingredients and bring to a full boil.
5. Pour caramel into a greased 9x13-inch pan; set aside.
6. Turn dough out onto a floured surface and roll to 9x18-inch rectangle.
7. Brush surface with melted butter and scatter with sugar and cinnamon.
8. Roll up jelly-roll fashioned and cut into 12 rolls.
9. Place rolls on top of caramel lined pan and cover with plastic wrap.
10. Let rise for 1 hour.
11. Preheat oven to 350°F.
12. Bake rolls in center of oven for 30-35 minutes or until well browned.
13. Let stand 5 minutes then carefully invert onto rimmed serving tray.
14. Cool for 5 minutes before serving.

Bombe Glacée

Makes 12 - 16 slices

INGREDIENTS

1 Angel Food Cake (see recipe page 24)
1 quart vanilla ice cream, softened
1 quart chocolate ice cream, softened
1 cup dark chocolate, shaved
1 batch Italian Meringue (see recipe page 20)

METHOD

1. Line an 8-inch deep bowl or mold with plastic wrap.
2. Slice the angel food cake into 1-inch slices. Press slices around the entire mold.
3. Press the chocolate ice cream around the side of the bowl, leaving a deep hole in the center. Press the vanilla ice cream in the hole. Wrap with plastic wrap and refreeze for several hours.
4. Prepare the Italian meringue.
5. Spread the entire batch of meringue onto the ice cream. Do this by using a large star tip on a pastry bag, or simply by spooning on. Freeze until ready to serve.
6. Before serving, lightly brown the peaks by using a torch on medium flame, holding the flame an inch away from meringue (TIP: Use the same torch to heat your knife before slicing). If you don't have a torch, brown by placing under the broiler briefly.

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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 (800) 275-8273.

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.