

Uncommonly Good™
Cake Pop Maker



CPM-1K

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PLEASE READ THESE INSTRUCTIONS CAREFULLY
AND RETAIN FOR FUTURE REFERENCE.

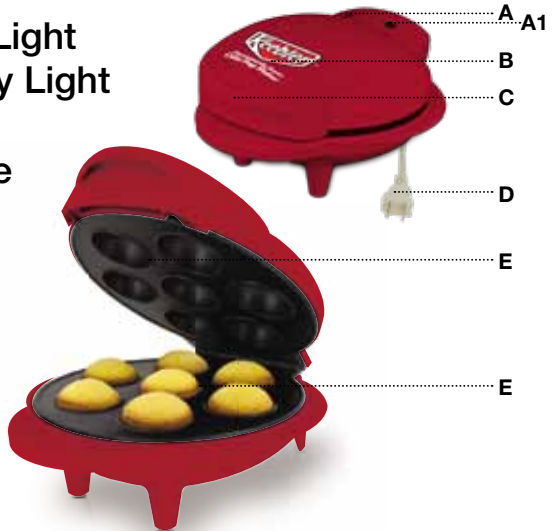
CONGRATULATIONS

You are now a proud owner of the new
Keebler™ Uncommonly Good™
Cake Pop Maker model no. CPM-1K

Before using it for the first time, kindly take time to carefully read your instruction manual. Please observe all safety precautions and follow operating procedures. After reading, kindly store your instruction manual in a safe place for your future reference. If you pass this Cake Pop Maker on to a third party, please include the operating instruction manual as well.

PARTS DESCRIPTION

- A. Red Power Light
- A1. Green Ready Light
- B. Housing
- C. Front Handle
- D. Plug
- E. Hot Plates



Electrical Specifications

VOLTAGE	FREQUENCY	WATTAGE
120 V	60Hz	1000 W

READ ALL INSTRUCTIONS BEFORE USING THE KEEBLER™ UNCOMMONLY GOOD™ CAKE POP MAKER

ELECTRICITY PRECAUTIONS

- To protect against electric shock, do not immerse cord, plugs, or other electric parts in water or other liquids.
- Do not operate any appliance with a damaged cord or plug.
- Do not use this appliance outdoors.
- After baking, unplug cord from wall outlet. Let appliance cool before removing cord.
- Do not leave the appliance plugged in when it is not in use.
- Always unplug the appliance from outlet before cleaning. Allow to cool before cleaning.
- A Cake Pop Maker that is plugged into an outlet should not be left unattended.
- A short power cord is provided with this appliance to reduce the risk of entanglement or tripping. While we do not recommend it, extension cords may be used if care is exercised. If an extension cord is used, ensure that the marked electrical rating of the extension cord is equal to or greater than the appliance. If the plug is of the grounded type, the extension cord must be a grounding-type 3-wire cord. To avoid pulling, tripping or entanglement, position the extension cord so that it does not hang over the edge of the counter, table or any other area where it can be pulled on by children or tripped over.

IMPORTANT SAFEGUARDS

- Never touch hot surfaces. Always use hot pads or oven mitts.
- To protect against fire, electric shock and injury, do not immerse cord, plug or Cake Pop Maker in water or other liquid.
- Close supervision is necessary when this appliance is used by or near children.
- Before use, unwind the power cord completely and keep the cord away from the hot parts of the appliance.
- Do not let the power cord hang over the edge of your table or counter.
- Do not place the Cake Pop Maker on or near hot surface areas, electric burners, or in a heated oven.
- Do not operate the Cake Pop Maker with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner. Contact the Cake Pop Maker Service Center for examination, repair or replacement.
- Do not attempt to repair this appliance yourself.
- The use of accessory attachments are not recommended and may result in fire, electric shock or injury.
- Always unplug the appliance from the electrical outlet when not in use and before cleaning to avoid accidental electrical shock. Allow it to cool before adding or removing parts when ready for cleaning.
- As long as the appliance is hot, even if unplugged, there is the danger of getting burned. Do not touch the appliance and do not place it into storage while hot.
- Do not use the Cake Pop Maker other than for its intended use.

- For use only with 120V, 60HZ power. Use a socket with a good ground connection.
- This appliance is for interior household use only. Do not use this appliance outdoors.

- **SAVE THESE INSTRUCTIONS**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way.

If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.

Do not attempt to modify the plug in any way.

CAUTION

To prevent burns or other personal injuries to children, read and follow all instructions and warnings.

PRECAUTIONS FOR USE AROUND CHILDREN

- Close supervision is necessary when this appliance is used near children.
- Do not allow cord to hang over any edge where a child can reach it. Arrange cord to avoid pulling, tripping or entanglement.

BEFORE FIRST USE

1. When using for the first time, remove all packaging materials and unwind the power cord from the appliance.
2. Open the unit by lifting the front handle.

3. Clean the appliance with warm soapy water using a damp cloth, then dry it. **DO NOT** immerse the whole unit in water at any time.
4. Before using the Cake Pop Maker, make sure it is at least 4-6 inches away from any obstacles.
5. There may be a slight smell and some smoke the first time the Cake Pop Maker is used. This is normal and temporary. Make sure there is sufficient ventilation.

***DO NOT put the Keebler™ Uncommonly Good™
Cake Pop Maker into
the dishwasher. This will permanently damage the
product and will void the warranty.***

CLEANING & CARE

- Always disconnect the power cord before cleaning.
- Clean the unit only when it has completely cooled down.
- When cleaning the unit use a soft, damp cloth.
- When cleaning the plug use a dry cloth. A build-up of dust on the plug could cause cable damage or malfunction.
- Never use abrasive cleaning agents or sharp objects (i.e. scrubbing brush or knife) for cleaning.
- **CAUTION:** To avoid electric shock **DO NOT** immerse the Cake Pop Maker in water or other liquids.

USING YOUR KEEBLER™ UNCOMMONLY GOOD™ CAKE POP MAKER

1. Place Cake Pop Maker on a flat, dry surface.
2. Lightly coat the hot plates with cooking oil, butter or margarine, then close the unit. You may use a pastry brush for easier application.
3. Plug the power cord into a standard 120 volt AC electrical outlet. NOTE: the plug is polarized (one prong is wider than the other) and should be used in a polarized outlet.
4. Close the housing unit and do not touch the hot plates while the unit is cooking.
5. The RED power light will turn on to show the unit is heating.
6. When the GREEN light turns on, open the unit and pour in enough batter to fill the bottom of the cake pop molds. DO NOT overfill as the cake pops will rise as they bake. Bake the cake pops for 4-6 minutes.
7. The GREEN light will turn off and on periodically to maintain the temperature of the unit. Please note that the green light may not be as bright or as visible as the red light
8. Open the unit to check if the cake pops are ready. If they are cooked as desired, allow to cool and then use a wooden utensil to remove them. If the cake pops are not completely cooked, close the unit and continue cooking for several minutes.
9. To cook additional cake pops, repeat the above steps in #2. Recoat the plates with cooking oil, butter or margarine. You may want to use a pastry brush. Do not touch the hot plates.
10. When finished, unplug the Cake Pop Maker from the electrical outlet. Allow the unit to cool before cleaning.



* BAKING GUIDELINES *

PLEASE NOTE THAT THE CAKE POPS ARE NOT MADE THE SAME AS TRADITIONAL CAKE! THICKER BATTER IS NECESSARY TO MAKE THE CAKE POPS RISE PROPERLY. BATTER MUST BE SIMILAR TO THE THICKNESS OF TOOTHPASTE. PLEASE DECREASE WATER/MILK IN YOUR RECIPE ACCORDINGLY.

THIS MAKER COOKS FASTER THAN A TRADITIONAL OVEN. IF USING TRADITIONAL RECIPES OR STORE BOUGHT CAKE MIXES, YOU MUST DECREASE THE COOKING TIME.

HELPFUL HINTS

- Place ready cake pops on a pastry cooling rack prior to dipping.
- For light, fluffy cake pops DO NOT over-mix the batter. A few small lumps in the batter are fine.
- To maintain proper baking temperature, close the top plate immediately after removing cooked cake pops.
- Insert a toothpick into the center of a cake pop. If the toothpick pulls out clean, the cake pop is ready to be removed. If not, allow to bake several more minutes.
- “Candy Coating” is a general term for a variety of melt-able products used in candy-making. It is sometimes labeled as almond bark or confectioner’s coating. It is in blocks and is available in vanilla, chocolate, and butterscotch flavors. It is used in candy making as it melts smoothly and sets quickly at room temperature. Look for it in the baking aisle of the grocery store or where ever candy-making supplies are sold.



Recipes

Double Chocolate Mint Cake Pops

Prep Time: 1 hour, 15 minutes

Total Time: 1 hour, 15 minutes

Yield: 18 to 21 cake pops

A devil's food cake mix teams up with Keebler™ Grasshopper™ cookies to lend a double dose of chocolate to these cake pops.

Ingredients

26 Keebler™ Grasshopper™ cookies (divided)

2 cups Devil's food cake mix

1 Egg

1/3 cup Water

1 Tbsp Vegetable oil

White candy coating

21 Lollipop sticks



Directions

1. Very finely chop the KEEBLER™ GRASSHOPPER™ cookies.
2. Lightly coat cake pop maker chambers with cooking oil, butter, or margarine. You may want to use a pastry brush. Preheat cake pop maker. In a small bowl stir together 1/2 cup of the chopped cookies, cake mix, egg, water and 1 tablespoon oil until just combined.
3. When green light on cake pop maker turns on, evenly spoon batter into bottom chambers of cake pop maker. Close unit. Bake for 4 to 6 minutes or until toothpick inserted into center of cake pop comes out clean.
4. Use wooden utensil to transfer cake pops to a wire rack. Remove any crumbs from the unit. Do not touch the unit if it is hot. Lightly brush small amount of oil onto cake pop maker hot chambers. Repeat until all batter is used.
5. Melt white candy coating according to package directions. Insert one lollipop stick halfway into each cake pop. Remove the stick and dip stick 1/2 inch into the white candy coating. Insert stick back into cake pop, getting as much of the coating into the hole as possible. Place on baking sheet. Freeze for 15 minutes.
6. Dip cake pops into white coating, using a straight-up-and-down motion. Allow excess coating to drip off. Sprinkle remaining cookie crumbs onto cake pops. Set in cake pop stand or foam block. Let stand until set.

Fudge Stripes™ Cake Pops

Prep Time: 1 hour, 15 minutes

Total Time: 1 hour, 15 minutes

Yield: 18 to 21 cake pops

Keebler™ Fudge Stripes™ Original cookies showcase these attractive cake pops.

Ingredients

28 Keebler™ Fudge Stripes™ Original cookies (divided)

2 cups Yellow cake mix

1 Egg

1/3 cup Milk

1 Tbsp Vegetable oil

Vegetable oil

Chocolate candy coating

21 Lollipop sticks

White candy coating



Directions

1. Very finely chop 7 of the KEEBLER™ FUDGE STRIPES™ Original cookies. Set remaining cookies aside.
2. Lightly coat cake pop maker chambers with cooking oil, butter, or margarine. You may want to use a pastry brush. Preheat cake pop maker. In a small bowl stir together the chopped cookies, cake mix, egg, milk and 1 tablespoon oil until combined.
3. When green light on cake pop maker turns on, evenly spoon batter into bottom chambers of cake pop maker. Close unit. Bake for 4 to 6 minutes or until toothpick inserted into center of cake pop comes out clean.
4. Use wooden utensil to transfer cake pops to wire rack. Remove any crumbs from the unit. Do not touch the unit if it is hot. Lightly brush small amount of oil onto cake pop maker hot chambers. Repeat until all batter is used.
5. Melt chocolate candy coating according to package directions. Insert one lollipop stick halfway into each cake pop. Remove the stick and dip stick 1/2 inch into the chocolate candy coating. Insert stick back into cake pop, getting as much of the coating into the hole as possible. Place on baking sheet. Freeze for 15 minutes.
6. Dip one cake pop into chocolate coating, using a straight-up-and-down motion. Allow excess coating to drip off. While cake pop is still upside down, thread one of the remaining cookies, stripes side towards pop, onto stick. Hold for 30 seconds or until cookie adheres to cake pop. Set in cake pop stand or foam block. Repeat with remaining cake pops and cookies. Let stand until set.
7. Melt white candy coating according to package directions. Drizzle over chocolate candy coating on cake pops. Let stand until set.

Chocolate Banana Reindeer Cake Pops

Prep Time: 1 1/2 hours

Total Time: 1 1/2 hours

Yield: 18 to 21 cake pops

Rich chocolate and banana flavors are complemented by Keebler™ Chips Deluxe™ Coconut cookies in these cake pops

Ingredients

2 cups Devil's food cake mix

1 Egg

3 Keebler™ Chips Deluxe™ Coconut cookies, very finely chopped

1/4 cup Milk

1/4 cup Mashed ripe banana (about 1/2 small banana)

1 Tbsp Vegetable oil

Vegetable oil

Chocolate candy coating

21 Lollipop sticks

42 Miniature pretzel twists, slightly broken

Assorted candies



Directions

1. Lightly coat cake pop maker chambers with cooking oil, butter, or margarine. You may want to use a pastry brush. Preheat cake pop maker. In a small bowl stir together cake mix, egg, chopped KEEBLER™ CHIPS DELUXE™ cookies, milk, banana and 1 tablespoon oil until just combined.
2. When green light on cake pop maker turns on, evenly spoon batter into bottom chambers of cake pop maker. Close unit. Bake for 4 to 6 minutes or until toothpick inserted into center of cake pop comes out clean.
3. Use a wooden utensil to transfer cake pops to a wire rack. Remove any crumbs from the unit. Do not touch the unit it is hot. Lightly brush small amount of oil onto cake pop maker hot chambers. Repeat until all batter is used.
4. Melt chocolate candy coating according to package directions. Insert one lollipop stick halfway into each cake pop. Remove the stick and dip stick 1/2 inch into the chocolate candy coating. Insert stick back into cake pop, getting as much of the coating into the hole as possible. Place on baking sheet. Freeze for 15 minutes.
5. Dip one cake pop into chocolate coating, using a straight-up-and-down motion. Allow excess coating to drip off. Set in cake pop stand or foam block. Coat bottom edges of two pretzel pieces with chocolate coating. Lightly press into cake pop for antlers, holding about 45 seconds or until they stay in place. Repeat with remaining cake pops and pretzels. Let stand until set.
6. Use additional chocolate coating to attach candies for eyes and nose. Let it stand until set.

Chocolate Chip Cherry Cake Pops

Prep Time: 1 hour, 15 minutes

Total Time: 1 hour, 15 minutes

Yield: 18 to 21 cake pops

If you like, substitute 10 Keebler™ Chips Deluxe™ Original cookies for the Gripz™ cookies. Just chop them into 1/4-inch pieces and use 1/3 cup of the pieces in the batter. The remaining pieces go on the outsides of the cake pops.

Ingredients

2 cups White cake mix

1 Egg

1/3 cup Water

2 Tbsp finely chopped maraschino cherries

1 Tbsp vegetable oil

1/4 tsp almond extract

5 pouches Keebler™ Gripz™ Chips Deluxe™ cookies (divided)

Vegetable oil

White candy coating

21 Lollipop sticks



Directions

1. Lightly coat cake pop maker chambers with cooking oil, butter, or margarine. You may want to use a pastry brush. Preheat cake pop maker. In a small bowl stir together cake mix, egg, water, cherries, 1 tablespoon oil and almond extract until combined. Fold in 1 pouch of the KEEBLER™ GRIPZ™ CHIPS DELUXE™ cookies.

2. When green light on cake pop maker turns on, evenly spoon batter into bottom chambers of cake pop maker. Close unit. Bake for 4 to 6 minutes or until toothpick inserted into center of cake pop comes out clean.

3. Use a wooden utensil to transfer cake pops to a wire rack. Remove any crumbs from the unit. Do not touch the unit it is hot. Lightly brush small amount of oil onto cake pop maker hot chambers. Repeat until all batter is used.

4. Melt white candy coating according to package directions. Insert one lollipop stick halfway into each cake pop. Remove the stick and dip stick 1/2 inch into the white candy coating. Insert stick back into cake pop, getting as much of the coating into the hole as possible. Place on baking sheet. Freeze for 15 minutes.

5. Dip one cake pop into white coating, using a straight-up-and-down motion. Allow excess coating to drip off. Before coating sets, decorate with some of the remaining cookies. Set in cake pop stand or foam block. Repeat with remaining cake pops and cookies. Let stand until set.

Cinnamon-Orange Mice Cake Pops

Prep Time: 1 1/2 hours

Total Time: 1 1/2 hours

Yield: 18 to 21 cake pops

Keebler™ Vanilla Wafers Minis make great ears on these mice-shaped cake pops.

Ingredients

66 Keebler™ Vanilla Wafers Minis (divided)

2 cups Yellow cake mix

1 Egg

1/3 cup Orange juice

1 Tbsp vegetable oil

1 tsp grated orange peel

1/2 tsp ground cinnamon

Vegetable oil

Chocolate candy coating

21 Lollipop sticks

21 White chocolate morsels

Assorted candies

Pink candy coating



Directions

1. Very finely chop 24 of the KEEBLER™ Vanilla Wafer Minis cookies. Set aside. Trim a thin edge from each of the remaining cookies, forming one flat side about 1/2-inch long on each. Set aside.
2. Meanwhile, lightly coat cake pop maker chambers with cooking oil, butter, or margarine. You may want to use a pastry brush. Preheat cake pop maker. In a small bowl stir together the chopped cookies, cake mix, egg, orange juice, 1 tablespoon oil, orange peel and cinnamon until just combined.
3. When green light on cake pop maker turns on, evenly spoon batter into bottom chambers of cake pop maker. Close unit. Bake for 4 to 6 minutes or until toothpick inserted into center of cake pop comes out clean.
4. Use a wooden utensil to transfer cake pops to a wire rack. Remove any crumbs from the unit. Do not touch the unit it is hot. Do not touch the unit it is hot. Lightly brush small amount of oil onto cake pop maker hot chambers. Repeat until all batter is used.
5. Melt chocolate candy coating according to package directions. Insert one lollipop stick half-way into each cake pop. Remove the stick and dip stick 1/2 inch into the chocolate candy coating. Insert stick back into cake pop, getting as much of the coating into the hole as possible. Place on baking sheet. Freeze for 15 minutes.

6. Dip one cake pop into chocolate coating, using a straight-up-and-down motion. Allow excess coating to drip off. Set in cake pop stand or foam block. Coat flat edges of two cookies with chocolate coating. Place on cake pop for ears, holding about 30 seconds or until they stay in place. Repeat with remaining cake pops and cookies. Let stand until set.

7. Use additional chocolate coating to attach white chocolate morsels for noses and candies for eyes.

8. Melt pink candy coating according to package directions. Pipe onto each cake pop for whiskers. Let stand until set.

Fudge Stripes™ Snowmen Cake Pops

Prep Time: 1 hour, 15 minutes

Total Time: 1 hour, 15minutes

Yield: 18 to 21 cake pops

Keebler™ Fudge Stripes™ Dark Chocolate cookies not only form the brim of the top hats on these snowmen, but also add flavor to the cake batter.

Ingredients

Chocolate candy coating

28 Keebler™ Fudge Stripes™ Dark Chocolate cookies (divided)

21 regular Marshmallows

2 cups White cake mix

1 Egg

1/3 cup Water

1 Tbsp vegetable oil

Vegetable oil

White candy coating

21 Lollipop sticks

Miniature semi-sweet chocolate morsels

Orange candy coating

Red pull-apart licorice



Directions

1. Melt chocolate candy coating according to package directions.

2. For top hats, place 21 of the KEEBLER™ FUDGE STRIPES™ Dark Chocolate cookies on baking sheet. Dip marshmallows in chocolate candy coating. Allow excess coating to drip off. Place one on each of the cookies on the baking sheet. Let stand until set.

3. Meanwhile, lightly coat cake pop maker chambers with cooking oil, butter, or margarine. You may want to use a pastry brush. Finely chop the remaining 7 cookies. In small bowl stir together chopped cookies, cake mix, egg, water and 1 tablespoon oil until just combined.
4. When green light on cake pop maker turns on, evenly spoon batter into bottom chambers of cake pop maker. Close unit. Bake for 4 to 6 minutes or until toothpick inserted into center of cake pop comes out clean.
5. Use a wooden utensil to transfer cake pops to a wire rack. Remove any crumbs from the unit. Do not touch the unit it is hot. Lightly brush small amount of oil onto cake pop maker hot chambers. Repeat until all batter is used.
6. Melt white candy coating according to package directions. Insert one lollipop stick halfway into each cake pop. Remove the stick and dip it 1/2 inch into the white candy coating. Insert stick back into cake pop, getting as much of the coating into the hole as possible. Place on baking sheet. Freeze for 15 minutes.
7. Dip one cake pop into white coating, using a straight-up-and-down motion. Allow excess coating to drip off. Set in cake pop stand or foam block. Place one top hat on cake pop. Repeat with remaining cake pops and top hats. Let stand until set.
8. Use additional white candy coating to attach chocolate morsels for eyes and mouth.
9. Melt orange candy coating according to package directions. Pipe onto each for nose. Let stand until set. Tie 5-inch licorice piece around each for scarf.

Visit Snackpicks.com for more recipes and ideas.

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90 DAY LIMITED WARRANTY

Smart Planet warrants this appliance from failures in the material and workmanship for 90 days from the date of original purchase with proof of purchase, provided the appliance is operated and maintained in conformity with the provided instruction manual. Any failed part of the appliance will be repaired or replaced at Smart Planet's discretion.

This warranty does not cover any damage, including discoloration, to any non-stick surface of the appliance. This warranty is null and void, as determined solely by Smart Planet if the appliance is damaged through accident, misuse, abuse, negligence, scratching, shipping or if the appliance is altered in any way.

If you think the appliance has failed or requires service within its warranty period, please email the Cake Pop Service Department at service@smartplanet.net for further instructions. Please include a description of the defect along with the date you purchased the product and the original receipt with the original purchase date. A receipt proving the original purchase date will be required for all warranty claims, hand written receipts are not accepted. You may be instructed to return the appliance for inspection and evaluation. Return shipping costs are not refundable. Smart Planet is not responsible for returns lost in transit.

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