



SCM-1



PLEASE READ THESE INSTRUCTIONS CAREFULLY
AND RETAIN FOR FUTURE REFERENCE.

CONGRATULATIONS

You are now the proud new owner of a
SMART PLANET Sweet Heart Cupcake Maker
model no. SCM-1

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 appliance to a third party, please include the operating instruction manual as well.

PARTS DESCRIPTION

- A. Power Light (Red)
- B. Ready Light (Green)
- C. Top Shell
- D. Housing
- E. Hot Plates



Electrical Specifications

VOLTAGE	FREQUENCY	WATTAGE
120 V	60Hz	1000 W

READ ALL INSTRUCTIONS BEFORE USING THE SWEETHEART CUPCAKE MAKER APPLIANCE

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 electrical outlet.
- Do not leave the appliance plugged in when it is not being used.
- Always unplug the appliance from electrical outlet and allow to cool before cleaning.
- Once this unit is plugged into an electrical outlet it 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 grounded, the extension cord must be a grounded 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 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 the cord, plug or the appliance in water or any 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 a table, counter or touch hot surfaces.
- Do not place the appliance on or near hot gas or electric burner, or in a heated oven.
- Do not operate the appliance if it has a damaged cord and/or plug, if the appliance has malfunctioned, or has been damaged in any manner. Contact the Smart Planet Service Center for examination, repair or replacement. Do not attempt to repair this appliance yourself.
- The use of accessories and/or attachments is 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 cleaning.
- While the appliance is hot, even if unplugged, there is a danger of getting burned. Do not touch the appliance or place it into storage while hot.
- Do not use this appliance other than for its intended use.

- For use only with 120V. 60HZ power source. Use an electrical socket with a good ground connection.
- For interior household use only. Do not use this appliance outdoors.

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 INITIAL 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 anytime.

4. Before using the appliance, make sure it is at least 4-6" away from any obstacles.

5. There may be a slight smell and a small amount of smoke the first time the appliance is used. This is normal and temporary. Make sure there is sufficient ventilation.

DO NOT put the Sweetheart Cupcake Maker into the dishwasher. This will permanently damage the product and will void the warranty.

CLEANING & CARE

- Always clean your appliance after each use to prevent a build up of batter.
- Always disconnect the power plug from the wall outlet before cleaning.
- Clean the unit only when it has completely cooled down.
- Clean the housing surface and the outer surfaces of the unit with a soft, damp cloth. If left over batter is difficult to remove, brush surface with a little oil. Allow to stand for five minutes then wipe with a damp cloth. Do not use abrasives or metal scourers as they will scratch the non-stick surface of the cooking plates.
- CAUTION: To avoid electric shock, DO NOT immerse the appliance in water or other liquids.
- Do not place the unit in the dishwasher.

OPERATING INSTRUCTIONS

- Place the appliance on a flat dry surface.
- Brush vegetable oil or cooking spray on cooking surfaces.
- Close the Sweet Heart Cup Cake maker.
- Plug cord in 120 volt electrical outlet.
- Keep unit closed and preheat until hot or ready light turns on.
- The power light will illuminate as the heating surface heats.
- The appliance must be pre-heated before using.
- As soon as the appliance is ready, the green ready light will turn on.
- You can now begin baking.
- Open the appliance using the front handle only.
- Add enough batter so each well is filled just below the top of the surface level as the cupcake will rise when baking. Usually that will be 2/3 full though some prefer slightly more batter.
- CAUTION: if too much batter is used, the appliance will become difficult to close. To remedy this, remove some of the filling. Never force this appliance to close when it is over filled.
- During baking process the temperature regulating thermostat switches off and on again depending on heating levels.

- After completion of the baking process (approx. 5 to 8 minutes), carefully open the unit and remove the baked items with the help of a flat wooden, silicone or plastic spatula.
Never use a sharp or metal object (e.g. knives, metal spatulas, etc.) as this will damage the non-stick coating.
- The cupcakes are done when they are golden brown on the bottom and light tan on the top.
- If cupcakes do not lift out easily, close the cover and bake a few minutes longer.
- To Bake more cupcakes, re-brush the cooking surface with oil or cooking spray, close the appliance again and wait until the heating surfaces have reheated sufficiently.
- When the ready light illuminates again, the baking process can be repeated as described above.
- When done using the unit, disconnect the electric plug immediately. Keep the appliance open allowing it to cool down.
- Caution: The heating surfaces as well as the sides and top of this appliance may get very hot. Avoid contact with these hot areas by only using the handles and an oven mitt.
- The appliance must always be positioned horizontally on a flat surface during use.

HELPFUL HINTS

1. There may be a slight smell and a small amount of smoke the first time the appliance is used. This is normal and temporary. Make sure there is sufficient ventilation.
2. Should the top of your cupcakes or muffins be light and not brown, try adding a little more batter to each cavity.
3. If the sweetheart cupcakes are too brown, insufficient batter is used or the cooking time is too long. Ensure cooking plate is full or reduce cooking time before checking.
4. Make sure that the plates are cleaned and lightly oiled before each use to prevent the sweetheart cupcake from sticking and ensure easy removal.
5. Use only wooden, plastic, or rubber utensils. DO NOT use sharp-edged cooking tools such as knives, forks, spoons etc. as the scratching will affect the non-stick performance.
6. The Sweetheart Cupcake Maker allows you to use any store bought cake mix. Follow package directions to prepare the batter, but please note that the Sweetheart Cupcake Maker cooks faster than a traditional oven and therefore the cooking times will need to be adjusted.



Recipes

The easiest way to make cupcakes is to use a favorite packaged cake mix. Read the labels as some work better than others for cupcakes. Fill each cup with about 2 tablespoons of batter. Bake in the cupcake maker, about 5 to 8 minutes or until toothpick inserted in center comes out clean.

****If your cupcakes do not rise reduce the amount of water or liquid in the recipe so that the batter has the thickness of toothpaste.**

Here are some fun recipes to enjoy.

RED VELVET CUPCAKES

1 cup all-purpose flour
1 tablespoon unsweetened cocoa
1/4 teaspoon baking powder
1/4 teaspoon baking soda
Dash salt
1/4 cup butter, softened
2/3 cup sugar
2 eggs
1/2 cup sour cream
1 1/2 teaspoons red food coloring
1 teaspoon vanilla

1. Preheat The Sweetheart Cupcake Maker until ready light turns on.
2. Brush vegetable oil or cooking spray on cooking surfaces.
3. Combine flour, cocoa, soda, baking powder, baking soda and salt; set aside.
4. Beat together butter and sugar until creamy.
5. Beat in eggs until well blended. Beat in sour cream. Blend in dry ingredients.
6. Blend in red food coloring and vanilla.
7. Spoon about 2 tablespoons of batter evenly into each cupcake well. Bake for 5-8 minutes or until toothpick inserted in center comes out clean.
8. Remove cupcakes and allow to cool.
9. Once the cupcakes are completely cooled, frost with your favorite frosting and decorate as you desire.

**** Cream Cheese Frosting tastes and looks great on Red Velvet Cupcakes.**

BLUEBERRY MUFFINS

3 tablespoons butter, softened
6 tablespoons sugar
1 egg
3 tablespoons milk
2/3 cup all-purpose flour
1/2 teaspoon baking powder
Dash of salt
1/2 teaspoon cinnamon, optional
1/3 cup small blueberries

1. Preheat The Sweetheart Cupcake Maker until ready light turns on.
2. Brush vegetable oil or cooking spray on cooking surfaces.
3. Beat together butter and sugar until creamy.
4. Beat in egg and stir in milk.
5. Add dry ingredients and blend until the batter is smooth.
6. Stir in blueberries.
7. Spoon about 2 tablespoons of batter evenly into each cupcake well. Bake for 5-8 minutes or until toothpick inserted in center comes out clean.
8. Remove cupcakes and allow to cool.

RASPBERRY CHEESECAKE CUPCAKES

1 package cream cheese, softened (8 ounces)
1/4 cup sugar
1 egg
1/2 teaspoon vanilla
16 vanilla wafers (optional)
3 tablespoons seedless strawberry preserves
8 fresh strawberries, stemmed and halved
1 cup of your favorite frosting (optional)

1. Preheat The Sweetheart Cupcake Maker until ready light turns on.
2. Brush vegetable oil or cooking spray on cooking surfaces.
3. Beat cream cheese until smooth.
4. Add sugar, egg and vanilla and beat until smooth.
5. Crumble the vanilla wafers and place the crumbs at the bottom of the cupcake wells.
6. Spoon about 2 tablespoons of cream cheese mixture into each cupcake well. Bake 5-8 minutes or until softly set.
7. Carefully remove each cheesecake and place on a rack to cool.
8. Cover and refrigerate baked cheesecakes overnight or several hours until well chilled.
9. Top with your favorite frosting (optional).
10. Heat the raspberry preserves and drizzle over the top of each cupcake as a glaze. Garnish with mint and or raspberries.

KEY LIME CUPCAKES

1 box lemon cake mix
1 box (4-serving size) lime-flavored gelatin
3/4 cup water
1/3 cup Key lime juice
1/3 cup vegetable oil
3 eggs
2 or 3 drops green food color, if desired

Glaze & Frosting

1 cup powdered sugar
2 to 2 1/2 tablespoons Key lime juice
1 package (8 oz) cream cheese, softened
1/4 cup butter or margarine, softened
1 teaspoon vanilla
3 1/2 cups powdered sugar
Grated lime peel, lime wedge, and or butterscotch crunch for garnish

1. Preheat The Sweetheart Cupcake Maker until ready light turns on.
2. Brush vegetable oil or cooking spray on cooking surfaces.
3. In large bowl, beat cupcake ingredients together.
4. Spoon about 2 tablespoons of batter evenly into each cupcake well. Bake for 5-8 minutes or until toothpick inserted in center comes out clean.
5. Remove cupcakes and allow to cool.
6. In large bowl, beat cream cheese and butter until light and fluffy. Beat in vanilla and 3 1/2 cups powdered sugar until mixed; beat until fluffy. Frost cupcakes, mounding and swirling frosting in center.
7. In small bowl, mix 1 cup powdered sugar and enough of the 2 to 2 1/2 tablespoons lime juice until glaze is smooth and thin enough to drizzle. Drizzle and spread glaze over cupcakes.
8. Garnish with lime peel, wedge, and/or butterscotch crunch. Store covered in refrigerator.

CARAMEL MACCHIATO

2 1/2 (313g) cups all-purpose flour
2 tsp baking powder
1/2 tsp salt
3/4 (180ml) cup strongly brewed coffee, cooled to warm
1/4 (60ml) cup milk
1 tbsp Kahlua
12 tbsp (170g) unsalted butter, softened
1 cup (200g) sugar
3 eggs
1 rounded tsp instant espresso
Espresso beans, for garnish.


Whipped Cream Topping

200g (around 1 cup) whipping cream
3 tbsp (40g) sugar
1 tsp vanilla extract
1-2 tsp Kahlua (Optional. Don't put too much, or the cream will be too soft for piping)

Caramel Sauce

(this makes more than needed, use remaining as an ice-cream topper or a mix-in for coffee)
1/2 cup (100g) sugar
3 tbsp (43g) unsalted butter, cut into pieces
4 tbsp (60g) heavy cream

1. Preheat The Sweetheart Cupcake Maker until ready light turns on.
2. Brush vegetable oil or cooking spray on cooking surfaces.
3. Stir together flour, baking powder, and salt in a small bowl and set aside. Combine coffee, milk, and Kahlua in a cup and set aside.
4. Cream butter and sugar until light and fluffy. Beat eggs in one at a time.


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6. Beat in another third of flour mixture, then the rest of the liquid, then the remaining flour mixture. Mix in the instant espresso.
 7. Spoon about 2 tablespoons of batter evenly into each cupcake well. Bake for 5-8 minutes or until toothpick inserted in center comes out clean.
 8. Remove cupcakes and allow to cool.

Make Caramel Sauce

1. Warm the cream up in a small microwaveable bowl in the microwave. Set aside.
2. Spread sugar evenly across the bottom of a heavy bottomed saucepan and put over medium-high flame. Try not to touch the sugar but watch carefully as it melts.
3. As soon as it is browning, you can start to stir. When it looks like all of it has browned lightly, remove the pot from heat and stir in butter. Be careful because it will bubble up.
4. Bring it back to the flame and stir for a few seconds until smooth. Remove from the heat again and add the warmed heavy cream, again careful of violent bubbling. Stir rapidly until smooth. Set aside and allow to cool to lukewarm.

Make Whipped Cream Topping and Assemble

(Do not make this until the cupcakes are thoroughly cooled).


1. Whip the cream and sugar until soft peaks form. Add in vanilla and Kahlua and whip until medium peaks form.
 2. Transfer to a piping bag with a star tip and pipe on top of each cupcake.
 3. Drizzle the cool caramel sauce over the cupcakes with a spoon, garnish with an espresso bean.
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MEYER LEMON CUPCAKES

- 2 cups all purpose flour
- 1 ½ teaspoon baking powder
- ¼ teaspoon salt
- 1 ½ cups sugar
- 2 egg whites lightly beaten
- ½ cup part-skim ricotta
- 1/3 cup butter, melted
- 1 cup buttermilk
- 1 teaspoon lemon extract
- 1 Meyer lemon, zested and juiced

Meringue Frosting

- 4 large egg whites
- 2/3 cup sugar
- 1 teaspoon lemon juice
- 1 teaspoon finely grated lemon zest
- Pinch cream of tartar
- Pinch fine salt

1. Preheat The Sweetheart Cupcake Maker until ready light turns on.
 2. Brush vegetable oil or cooking spray on cooking surfaces.
 3. In a mixing bowl, sift together the flour, baking powder and salt. Set aside.
 4. Beat together the sugar and egg until light and fluffy, about 3 minutes.
 5. Add the ricotta, melted butter and buttermilk to the sugar mixture.
 6. Begin adding the flour mixture to the sugar mixture in thirds, scraping the bowl down after each addition until fully incorporated.
 7. Gently fold in the lemon extract, zest and juice. Stir.
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8. Spoon about 2 tablespoons of batter evenly into each cupcake well. Bake for 5-8 minutes or until toothpick inserted in center comes out clean. Remove cupcakes and allow to cool.

For Meringue: Bring a few inches of water to a boil in a saucepan that can hold a mixer's bowl above the water. Whisk the egg whites, sugar, lemon juice and zest, cream of tarter and salt in the bowl by hand. Set the bowl above the boiling water and continue whisking until the mixture is hot to the touch and the sugar dissolves, about 1 to 2 minutes. Transfer the mixture to a standing mixer fitted with the whisk attachment and beat at medium-high speed until meringue is cool and holds a soft peak, about 5 minutes. Add a few drops of desired food coloring and continue beating until it holds stiff peaks.

To decorate: Using a spoon, offset spatula or piping bag, dollop, spread or pipe meringue on top of each cupcake. Use the back of a spoon to create peaks and valleys in the cupcake as desired. Add lemon twist or zest for garnish.

DOUBLE CHOCOLATE CUPCAKES

2 tablespoons butter, softened
3/4 cup sugar
1 egg
1 egg white
1/2 cup plus 2 tablespoons buttermilk
1/3 cup water
1 tablespoon white vinegar
1 teaspoon Spice Islands® pure vanilla extract
1-1/2 cups all-purpose flour
1/4 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1/3 cup miniature semisweet chocolate chips
1/2 cup of chocolate swirls or shavings
1 cup of favorite frosting

1. Preheat The Sweetheart Cupcake Maker until ready light turns on.
2. Brush vegetable oil or cooking spray on cooking surfaces.
3. In a large bowl, cream butter and sugar until light and fluffy. Add egg and egg white, one at a time, beating well after each addition.
4. Beat until light and fluffy. Stir in the buttermilk, water, vinegar and vanilla.
5. Combine the flour, cocoa, baking soda and salt; add to batter just until moistened. Stir in chocolate chips.
6. Spoon about 2 tablespoons of batter evenly into each cupcake well. Bake for 5-8 minutes or until toothpick inserted in center comes out clean.
7. Remove cupcakes and allow to cool.
8. Top with your favorite frosting and garnish with chocolate shavings.

STRAWBERRY DELIGHT CUPCAKES

2 Sticks Butter
1 1/4 cups white sugar
2 3/4 cups sifted cake flour
1/4 tsp salt
2 1/2 tsp baking powder
4 room temperature eggs
1 tsp pure vanilla extract
1/4 tsp strawberry extract
1/2 cups 2% milk
16 medium strawberries (12 -14 oz) chopped and macerated (topped with white sugar and allowed to soak overnight)

Butter Cream Cheese Frosting

8 oz block cream cheese, softened
6 Tbsp butter, softened
1 – 2 tsp pure vanilla extract (to taste)
2 Tbsp to 1/4 C milk
3 to 5 C powdered sugar
dash of salt

1. The night before, chop the strawberries (stems removed), cover with white sugar and refrigerate. When you're ready to make the cupcakes, remove the strawberries from the refrigerator and mash them with a potato masher or lightly pulse with a food processor. You don't want a puree — you still want strawberry chunks. Place them in a strainer over a bowl, you won't need all the juice.

2. Preheat The Sweetheart Cupcake Maker until ready light turns on.

3. In a medium bowl, sift cake flour. From the sifted bowl measure out 2 3/4 Cups of cake flour and add in 2 1/2 tsps baking powder and 1/4 tsp salt.

4. In your mixer, mix together the butter and white sugar until pale yellow and fluffy.

5. Slowly add the room temperature eggs one by one, mixing for about one minute after each egg, make sure that you scrape down the sides of the bowl so you don't leave any buttery goodness out.

6. Add in vanilla and strawberry extract.

7. (if you leave out strawberry extract, just sub. more vanilla).

8. Whisk together the dry mix.

9. Alternately add the dry mix and 1/2 C milk, blending well and scraping the sides of the bowl after each addition.

10. Add in the strawberries and about 1/4 C + 1 Tbsp strawberry juice, fold in with a wooden spoon until well incorporated and you can see bits of strawberry throughout the batter.

11. Spoon about 2 tablespoons of batter evenly into each cupcake well. Bake for 5-8 minutes or until toothpick inserted in center comes out clean.

12. Allow to cool in tins for 5 minutes and then remove and finish cooling on a wire rack.

Butter Cream Cheese Frosting Instructions

1. In your mixer whip together the cream cheese and butter until light and fluffy.

2. Add in vanilla* and 2 Tbsp milk, blend well.

3. Start with 2 C powdered sugar and dash of salt, mix well.

4. Add more milk and powdered sugar slowly and in alternating batches-mixing and tasting each time until the frosting has reached your desired consistency.

5. Place in a bag with your desired piping tip and pipe onto cupcakes or spread on cakes.

FUN TOPPINGS

Sprinkle tops of frosted cupcakes with the following toppings:

- Confetti Sprinkles
- Gummy or crushed candies
- Crushed chocolate pieces
- Chocolate stars
- Mini chocolate chips
- White confection sugar
- Jelly Beans
- Chopped nuts
- Candy Corn
- Coconut flakes
- Conversation hearts
- Fruit pieces

90 DAY LIMITED WARRANTY

Smart Planet warrants this appliance from failures in its materials and workmanship for 90 days from the date of original purchase provided the appliance is operated and maintained in conformity with the instruction manual. Any defective part of the appliance will be repaired or replaced at Smart Planet's discretion. Customers must provide proof of purchase when submitting a warranty claim.

This warranty does not cover discoloration or any damage to the non-stick surfaces 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 anyway.

If you think the appliance has failed or requires service within its warranty period, please email the 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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