



# KITCHEN *Living*

## mini cupcake maker USER GUIDE



Now that you have purchased a Kitchen Living product you can rest assured in the knowledge that as well as your 2 year parts and labor guarantee you have the added peace of mind of dedicated helplines and web support.

### AFTER SALES SUPPORT



USA 888-525-6745



service@kalorik.com

ITEM #: 42508-14

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## Introduction

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### **Congratulations!**

You have made an excellent choice with the purchase of this quality Kitchen Living product. By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of ALDI.

We want you to be completely satisfied with your purchase so this Kitchen Living product is backed by a limited manufacturer's 2 year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty, please telephone our Helpline for immediate assistance. Faulty product claims made within the 2 year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your receipt). This guarantee is in addition to your statutory rights. Your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse and force majeure.

This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever. In case of questions or technical problems please call the following toll-free help line number: 1-888-521-TEAM (Business hours: Mon-Thu 9:00am - 5:00pm ET, and Fri 9:00am - 4:00pm)

If the appliance has to be returned to us, it must be packed correctly as we cannot accept any responsibility for damage caused in transit.

# Important Safeguards

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

1. **READ ALL INSTRUCTIONS**
2. Check that your power voltage corresponds to that stated on the rating plate of the appliance, before using the appliance.
3. Do not touch hot surfaces. Use the handles.
4. To protect against electrical shock do not immerse cord, plug, or the appliance in water or any other liquid.
5. 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. Extra caution is always necessary when using this product.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the manufacturer's authorized service facility for examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries, fire or electric shock.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, remove the plug from the wall outlet.
14. Do not use the appliance for other than intended use.
15. When using this appliance, provide adequate airspace above and on all sides for air circulation. On surfaces where heat may cause a problem, an insulated hot pad is recommended.
16. Do not leave unit unattended during use.

17. Always use the product on a clean, flat, hard, dry surface. There should be no material such as a tablecloth or plastic between the unit and surface. A fire may occur if this appliance is covered, or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
18. It is absolutely necessary to keep this appliance clean at all times as it comes into direct contact with food.
19. Be careful not to scratch the non-stick coating of the cooking plate, as you might get little pieces of this coating into the food. If scraping is necessary, unplug the appliance and use a classic wooden spatula or a heat resistant plastic one.
20. The appliance shall not be operated using a separate timer or separate remote device.

## HOUSEHOLD USE ONLY KEEP THESE INSTRUCTIONS

### Polarized plug instructions

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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

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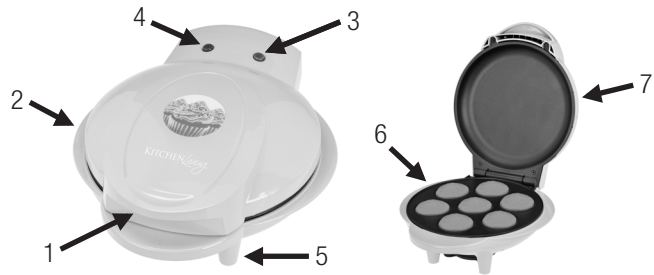
A short power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

- The electrical rating of the extension cord should be at least that of the appliance. If the electrical rating of the extension cord is too low, it could overheat and burn.
- The resulting extended cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

# Parts Description

# 5

1. Front handle
2. Side handle
3. Power light
4. Temperature ready light
5. Non-skid feet
6. Lower baking plate
7. Upper baking plate



# Operation

# 6

- On first use, the protective coating might burn off, causing smoking. This is NOT harmful and will disappear after a short time.
- When using for the first time, wipe the surface of the plates with a damp cloth, then dry. DO NOT IMMERSE THE APPLIANCE IN WATER!
- Position the appliance on a flat, heat-resistant, level surface.
- Close the appliance and plug into the electrical outlet. The red power light (3) will come on, to indicate that the appliance is switched on.
- The green temperature pilot light (4) will stay off, to indicate the appliance is warming up. When the green pilot light goes on, it means that the preset cooking temperature is reached and unit is ready for use.

**Note:** During use, this pilot light will come on and off regularly. This simply means that the thermostat is regulating the appliance's temperature.

**Caution:** During operation, the baking plates and the surfaces on the appliance get hot. The appliance might also generate steam. Pay attention not to get burned. Always use oven mitts for protection, when opening or closing the lid.

- Open the appliance, using the front handle (1) and an oven mitt. Avoid contact with the hot surfaces.
- Lightly brush the lower cooking plate (6) with butter, margarine, or cooking oil. For best results, use a cooking spray.
- Alternatively, insert cupcake liners (paper cupcake cups). This model accepts 1 ½" and 2" paper liners.
- Pour the batter evenly into the sections of the bottom plate (6), **not all the way to the edges** (**Do not overfill:** approximately 1 tablespoon per mini cupcake), and close the lid of the appliance.

- Bake until golden brown, or when the cupcakes are cooked throughout. Doneness can be measured by inserting a toothpick into the middle (it should come out clean and dry).
- When the cupcakes are ready, remove them with a plastic or wooden spatula, or inserting a plastic fork or a wooden stick from the sides of the cupcakes. Never use any sharp metallic objects, as this might damage the non-stick coating of the plates.
- Leave the cupcakes to cool on a plate or on a rack.
- When baking is finished, unplug the cord from the wall socket and leave the appliance open to cool.

### **Tips:**

- Prepare all the ingredients and batter before starting to preheat the appliance.
- The cupcake maker does not necessarily need to be preheated for cupcakes. Just spoon the batter into the shapes and bake. However, it will work equally well if pre-heated. The cooking time will then be shorter.
- You can fill the sections easily using disposable pastry bags or sealable plastic food storage bags with their corner clipped.
- Actual cooking time may vary, depending on the ingredients and type of cupcakes; in general, count 6 to 8 minutes cooking time per batch. The more batches you do, the lower the cooking time.
- Different recipes may rise differently while cooking. Pre-test a new batter before starting full batches of cupcakes, in order to see the optimal level of batter needed to manage perfectly shaped cupcakes, but avoid overflows.
- Cupcakes are very fragile when hot. Be careful when removing, and allow them to stand at least 5 minutes on a rack before serving.
- Using liners (paper baking cups) will make it easier to remove and serve. If cooking brownie type mixes, you have to use liners as the cupcake will then be too fragile to remove, and they must cool in order to hold their shape. Liners will also increase the cooking time (by 1 to 2 minutes approximately).
- This model accepts 1 1/2" and 2" paper liners.
- Leave cupcake unfrosted if they need to be packed for lunch or travel.
- Use a small spatula or knife to spread the frosting, if desired, or use a decorating bag. Dipping a cupcake in a dark chocolate glaze will also give excellent results. Use sprinkles on frosted cupcakes whenever desired.
- Use your favorite cupcake batter recipe, or convenient pre-packaged mixes.



See below for a few of our favorite cupcake recipes, more can be found online or in cookbooks. Boxed cake mixes are also a fast and convenient way to make a batter.

## Cupcake recipes

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### Easy Vanilla Cupcakes

2 cup all-purpose flour  
1 ½ cup sugar  
3 teaspoon baking powder  
½ tsp. salt  
½ cup shortening (or butter)  
1 cup milk (2%)  
2 large eggs  
1 ½ tsp. pure vanilla extract  
Baking spray (like PAM)

For the icing:  
5 Oz. softened butter  
8 Oz. confectioner sugar  
1 tsp. Vanilla extract  
2 tsp. hot water

#### Instructions:

- In a bowl, combine the flour with the baking powder, salt, shortening or butter left at room temperature, milk and vanilla. Mix at low or medium speed for 2 minutes.
- Scrape and add the eggs. Mix at medium speed (for 1 minute) and then on high (for 1 minute) until smooth and well mixed
- Cook in the appliance after spraying the oil on the plates, as explained above in this user manual.
- Prepare the icing by beating together the butter and sugar with an electric beater.
- Once well combined, add the vanilla extract and water. Beat until creamy and smooth.

### Red Velvet Cupcakes

2 1/2 cups of self-rising flour  
2 cups sugar  
1/2 cup powdered baking cocoa  
1 teaspoon baking powder  
1/4 teaspoon salt  
1 teaspoon baking soda

2 sticks butter, softened  
4 large eggs  
1 cup buttermilk  
1 1/2 teaspoon vanilla extract  
1 teaspoon red food coloring

#### Instructions:

- In a large bowl, blend cocoa, flour, baking powder, baking soda and salt.
- In a separate bowl, cream together the butter and sugar until light and fluffy.
- Beat the eggs and the buttermilk then add and mix thoroughly.
- Mix in the vanilla and the food coloring.

## Lemon Meringue Cupcakes

2 1/2 cups self-rising flour  
1 tablespoon baking powder  
1/2 teaspoon salt  
1 cup softened butter  
2 cups sugar

4 eggs  
2 tablespoons of lemon zest, plus 2  
tablespoons fresh lemon juice  
1 1/2 teaspoon pure vanilla extract  
1 cup buttermilk

### Instructions:

- In a large bowl cream the butter and sugar until pale and fluffy.
- Add eggs, one at a time. Beat in zest, vanilla and flour
- Add buttermilk and lemon juice, beat all ingredients together.

## Banana Chocolate Chip Cupcakes

1 medium egg  
1 1/2 cups of flour  
3/4 cup of milk  
1 cup of chocolate chips  
1 cup of brown sugar  
1/2 cup of puréed banana

1/4 cup of vegetable oil  
3 teaspoons of baking powder  
1/4 teaspoon of salt  
1/2 teaspoon of cinnamon  
1/2 teaspoon of nutmeg

### Instructions:

- In large bowl, mix egg, milk, banana, and oil.
- In small bowl mix together; flour, baking powder, salt, cinnamon, and nutmeg.
- Mix the dry ingredients into the egg mixture until just moistened, but still lumpy, Add in the chocolate chips.



## Blueberry Muffins

1 1/2 cups of fresh blueberries  
2 eggs  
2 cups of flour  
1 cup sugar  
1/2 cup milk

1/4 cup butter  
2 tsp. baking powder  
1 tsp. vanilla extract  
1/2 teaspoon salt

### Instructions:

- In large bowl combine and mix butter, eggs, salt and sugar.
- In a separate bowl combine the baking powder and flour.
- Add butter mixture and milk, mix until just combined and still lumpy. Be careful not to over-mix.
- Add vanilla and mix all ingredients together, finally add in the blueberries.

## Chocolate Cupcakes

1 stick butter  
1 1/4 cup sugar  
2 eggs  
3/4 cup flour  
1 teaspoon baking powder

1/4 teaspoon salt  
1/2 cup unsweetened cocoa powder  
1/2 cup milk  
1 1/2 teaspoons vanilla extract

### Instructions:

- Mix the butter with an electric mixer until it is soft, and then add the sugar. Beat about 3 minutes.
- Add the eggs, one at a time, beating until they are well combined.
- In a separate bowl, combine the dry ingredients and whisk them to incorporate them.
- Add the dry ingredients to the butter and sugar, and mix, just to combine.
- Add the liquids (milk & vanilla), combine all ingredients together.

## Chocolate Glaze Frosting

1 1/2 cup of chocolate chips

2 tbsp. melted butter

½ tbsp. light corn syrup

### Instructions:

- Cook chocolate chips and butter in microwave for 1 minute stir and microwave 30/60 sec. until melted; then stir in the corn syrup.

## Cream Cheese Frosting

1 1/2 cup of chocolate chips

2 tbsp. melted butter

½ tbsp. light corn syrup

### Instructions:

- Beat together until smooth

# Cleaning

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- Before cleaning, unplug and wait for the appliance to cool down completely.
- Wipe the outside with only a slightly moistened cloth ensuring that no moisture, oil or grease enters the cooling slots.
- Wipe the inside and the edges of the plate with a paper towel or soft cloth.
- Do not clean the inside or outside with any abrasive scouring pad or steel wool as this will damage the finish.
- If there is any batter baked onto the plate, we advise using vegetable oil to soften it, and then waiting 5 minutes before removing it.
- **DO NOT IMMERSE THE APPLIANCE, POWER CORD, OR PLUG, IN WATER OR ANY OTHER LIQUID.**

**Note:** you can wrap the power cord around the base situated under the appliance, for storage, or if the cord is too long.

# Limited Warranty

Thank you for purchasing a top quality Kitchen Living product. This mini cupcake maker was tested and meets our stringent quality standards. This product is warranted to be free from manufacturing defects in original materials, including original parts, and workmanship for 2 years with proof of purchase.

The warranty is void if the defect is due to accidental damage, misuse, abuse, neglect, improper repair or alteration by unauthorized persons or failure to follow operation instructions provided with the product. This warranty does not apply to commercial use.

The warranty is non-transferable and applies only to the original purchase and does not extend to subsequent owners of the product. Liability under this warranty is limited to repair, replacement or refund. In no event shall liability exceed the purchase price paid by the purchaser of the product. Under no circumstances shall there be liability for any loss, direct, indirect, incidental, special or consequential damage arising out of in connection with use of this product. This warranty is valid only in the United States of America. This Warranty gives you specific legal rights, however you may have other rights that vary from state to state; some states do not allow limitation on implied warranties or exclusion of consequential damages therefore these restrictions may not apply to you.

In case you find the product to be defective please send it within the warranty period to our service center. To avoid transport damages please send the product in the original packaging. In return you will either receive your repaired item, a new product or a refund. Please fill out the Warranty Card and send it together with the product and purchase receipt.

To arrange pick-up of the defective item please call toll-free (in the U.S.A.) our service center:

Team International Group  
Tel: 1-888-521-TEAM  
(Business hours: Mon-Thu 9:00am - 5:00pm ET, and Fri 9:00am - 4:00pm)  
Website: <http://www.kalorik.com>  
1400 NW 159th Street  
Miami Gardens, FL 33169  
USA

WARRANTY INFORMATION

# KITCHEN *Living*

## mini cupcake maker

Your details:

Name \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



\_\_\_\_\_ Email \_\_\_\_\_

Date of purchase \_\_\_\_\_

\*We recommend you keep the receipt with this warranty card

Location of purchase \_\_\_\_\_

Description of malfunction:

Return your completed warranty card to:

Team International Group  
Tel: 1-888-521-TEAM – Toll Free  
(Business hours: Mon-Thu 9:00am - 5:00pm ET,  
and Fri 9:00am - 4:00pm)  
Website: <http://www.kalorik.com>  
1400 NW 159th Street  
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USA

### AFTER SALES SUPPORT



USA

888-525-6745



[service@kalorik.com](mailto:service@kalorik.com)

ITEM #: 42508-14

# 2

YEAR WARRANTY

