



Stuff For Your Pie Maker

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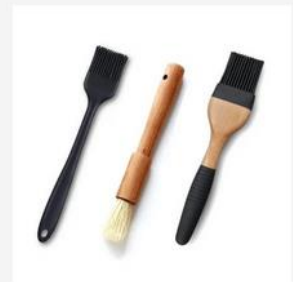
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Apple & Custard Pies



Prep: 40 mins

Cook: 8-10 mins (per batch of 4)

Makes: 8 pies in the Sunbeam Pie Magic

Fruit pies are just better with creamy custard. Our Apple Custard pies combine tender sliced apples, a hint of nutmeg and a creamy vanilla custard filling. This one is an "anytime, any excuse" recipe and the indulgent amongst us would probably see nothing wrong with eating 4 of these for dinner (I'm looking at you hubby!).

Ingredients

- 4 sheets of puff pastry
- 1 x 400g can Ardmona Sliced Pie Apple
- 1 x 100g packet Aeroplane Vanilla Dessert Mix
- 200ml full cream milk
- 300ml thickened cream
- Icing sugar (for decoration)
- Nutmeg

NOTE: You'll have some of the vanilla pudding mix left over so why not make a few [Custard Pies](#) or [Custard Tarts](#) as well.

Method

1. Combine milk and cream in a large bowl, add dessert mix and beat with an electric mixer until smooth (~2 minutes)
2. Cover and refrigerate for 30 minutes.
3. Remove from frig, add the pie apple to the dessert mix and gently combine.
4. Cut out your top and bottom puff pastry circles.
5. Spray a little oil on a paper towel and wipe the tops and bottoms of the pie maker holes.
6. In your cold pie maker, place a pastry circle in each hole.
7. Generously fill each one with apple/dessert mix filling, and sprinkle with nutmeg to taste.
8. Put the top pastry circles on, turn on the pie maker and close the lid.
9. Cook for 8-10 minutes or until the pastry is golden brown.
10. Repeat for the next batch of 4 pies.
11. Cool the pies on a wire cooling rack and dust with icing sugar.



Apple, Sultana & Cinnamon Mini Muffins



Prep: 5 mins

Cook: 7 mins (per batch of 6)

Makes: 18 muffins in the Kogan Mini 6 Pie Maker

Light and fluffy bite-size apple and cinnamon muffins with juicy sultanas. Quick and easy to make, these bake-and-freeze mini muffins are great for afternoon tea, lunch boxes, or an on-the-go snack.

Ingredients

- 1 x 500g packet of Betty Crocker Apple & Cinnamon Muffin Mix
- 3/4 cup (180ml) water
- 1 extra large egg
- 80g sultanas (2 x 40g Sunbeam Mini Sultanas lunchbox packs)
- 5 teaspoons of cinnamon sugar

Method

1. Combine muffin mix, water and beaten egg with a wooden spoon in a medium bowl.
2. Gently stir sultanas and provided sachet of apple into the batter mix.
3. In your cold pie maker spoon 1 1/2 tablespoons of batter into each hole.
4. Sprinkle 1/4-1/2 teaspoon of cinnamon sugar over the top of each one.
5. Turn on your pie maker, close the lid and cook for 4 minutes.
6. Turn each muffin over and cook for another 2-3 minutes or until done (a metal skewer inserted in the centre comes out clean).
7. Remove from pie maker and place on a cooling rack to cool.
8. Repeat for each batch of 6 muffins.



Apple Sultana & Cinnamon Scrolls



Prep: 10 mins

Cook: 16 mins (per batch of 4)

Makes: 12 scrolls in the Kmart Pie Maker

These Apple & Sultana Cinnamon Scrolls are a delicious treat that takes just 10 minutes to prepare. Serve warm with ice-cream or enjoy cold. Perfect for the lunchbox, easy to make and freezer-friendly.

Ingredients

- 2 sheets puff pastry
- 1 x 400g can of Sliced Pie Fruit Apple (we used Ardmona because it's Australian)
- 1/3 cup sultanas
- 1/3 cup brown sugar
- 1 tsp ground cinnamon
- 20g melted butter

Method

1. Drain apples thoroughly.
2. In a large bowl mix apples, sultanas, brown sugar and ground cinnamon.
3. Spread half the mixture onto a puff pastry sheet, roll into a log and cut into 6 pieces. Don't roll too tightly otherwise the pastry won't "puff".
4. Repeat for the other puff pastry sheet.
5. Brush each scroll with melted butter (top and bottom).
6. Turn on the pie maker and put a scroll into each pie shell (we flattened each scroll a bit).
7. Cook for 8 minutes and then turn over to cook for another 8 minutes or until golden brown.
8. Repeat for each batch of 4 scrolls.
9. Optionally they can be lightly dusted with icing sugar.

Pro Tip

Instead of sultanas add 1/4 cup of chopped walnuts and 1/4 cup of golden syrup.



Apricot Custard Pies



Prep: 20 mins

Cook: 10 mins (per batch of 4 pies)

Makes: 12 pies in the Kmart Pie Maker

Quick and easy apricot and creamy vanilla custard pies in the Kmart Pie Maker using dried apricots, vanilla instant pudding mix and puff pastry.

Ingredients

- 6 sheets of puff pastry
- 250g of dried apricots, chopped into quarters.
- 250ml water
- 3 tablespoons white sugar
- 3 tablespoons brown sugar
- 1/4 teaspoon cinnamon
- 100g packet Aeroplane Vanilla Dessert Mix
- 200ml full cream milk
- 300ml thickened cream
- 1 beaten egg (for egg wash on pie tops)

NOTE: You'll probably have just under half of the vanilla pudding mix left over so why not make a few [Custard Pies](#) or [Custard Tarts](#) as well.

Method

1. In a large bowl combine the milk, cream and the vanilla dessert mix and beat with an electric hand mixer on high speed for 1 minute. Cover and refrigerate for 15 minutes.
2. Microwave the apricots and water in a bowl covered in cling wrap on high for 4-5 minutes.
3. Mash the apricots a bit with a fork and stir in the white sugar, brown sugar and cinnamon.
4. Cut your top and bottom pastry circles - 12 of each.
5. Remove the dessert mix from refrigerator and stir till smooth.
6. Place 4 bottom pastry circles into the cold pie maker.
7. Fill each pie shell to just under halfway with apricot filling.
8. Fill to just below the top with vanilla dessert mix.
9. Put on the 4 top pastry circles and brush with egg wash
10. Turn on the pie maker, close the lid, and cook for 10 minutes or until the pastry is golden brown.
11. Remove from pie maker and allow to cool on a wire cooling rack.
12. Repeat for the next batch of 4 pies.

Pro Tips

Mix 1 tablespoon of apricot jam into the apricot filling mix. Sprinkle the pie tops with cinnamon sugar before closing the pie maker lid.



Bacon & Egg Sandwich Thins Pies



Prep: 3 mins

Cook: 15-17 mins

Makes: 4 pies in the Kmart Pie Maker

Whether it's breakfast on the go, a quick lunch or dinner, or a savoury snack, these Bacon & Egg Sandwich Thins Pies are one of our regular go-to recipes that can also be prepared the day before and re-heated. Great for when you need something nutritious, fast and easy.

Ingredients

- 2 x Tip Top Sandwich Thins (or the round Burger Thins)
- 4 eggs
- 2 rashers of shortcut bacon, diced

Method

1. Separate the two halves of the Thins (to make 4 slices).
2. Cut circles out of each one using the small side of the cutter. Skip this step if you're using Burger Thins because they're already the right shape and size.
3. Put the 4 circles in the pie maker, turn it on and cook with the lid closed for 2 minutes.
4. Turn the pie maker off.
5. Push down in the middle of each circle and crack an egg into each one.
6. Sprinkle 1/4 of the diced bacon into each one.
7. Turn the pie maker back on, close the lid and cook for a further 13 minutes for soft eggs or 15 minutes for hard eggs.
8. Remove from pie maker and serve hot or cold.

Pro Tip

Drizzle some BBQ sauce and sprinkle some grated cheese over the base before you add the egg.



BBQ Pulled Pork & Mash Pies



Prep: 5 mins

Cook: 7-8 mins (per batch of 4)

Makes: 8 pies in the Kmart Pie Maker

As if pulled pork isn't delicious enough on its own, these pies have BBQ sauce, gravy and mashed potato as well. Just 5 minutes to prepare the filling, into the pie maker, and this hearty meal is good to go.

Ingredients

- 4 sheets of puff pastry
- 250g pack of Three Aussie Farmers Slow Cooked Pulled BBQ Pork (if you're using plain pulled pork, add 1 1/2 tablespoons of BBQ sauce)
- 200g mashed potato
- 1 cup gravy (we always use Green's Gravy Granules)

Method

1. Prepare your mashed potato - either instant or frozen (or the old way with all that potato peeling and boiling water and stuff)
2. Cut 4 tops and 4 bottoms out of your sheets of puff pastry.
3. Put the 4 bottom circles in the cold pie maker and fill halfway with pulled pork.
4. Add 1 1/2 tablespoons of mashed potato to each pie, spreading the top flat.
5. Dribble 1 tablespoon of gravy over each pie.
6. Put the top pastry circles on, turn on the pie maker and close the lid.
7. Cook for 7-8 minutes
8. Repeat for the remaining 4 pies.



Cheesy Tuna Pattie Pies



Prep: 10-15 mins

Cook: 10 mins (per batch of 4)

Makes: 12 pies in the Kmart Pie Maker

Simple and tasty tuna pattie pies with creamy mashed potato and a grilled cheese top. A great way to use up leftover mashed potato and perfect for lunch or dinner.

Ingredients

- 3 sheets of puff pastry
- 185g can of tuna, drained
- 1 1/2 cups mashed potato (leftover, instant, frozen or make your own)
- 1 small onion, diced
- 2 eggs, lightly beaten
- 4 teaspoons fresh diced parsley
- 2 tablespoons mayonnaise
- 2 tablespoons grated tasty cheese
- salt and pepper (or lemon pepper) to taste

Method

1. In a medium bowl combine all ingredients, leaving aside 1 tablespoon of grated cheese. Mix well.
2. Cut 12 bottom circles out of your sheets of puff pastry.
3. Put 4 bottom circles in the cold pie maker and add 1 tablespoon of tuna/potato mixture, flattening slightly, and sprinkle with some of the set aside grated cheese.
4. Turn on the pie maker, close the lid and cook for 10 minutes.
5. Repeat for the next batch of 4 pies.



Chicken, Mushroom & Bacon Pies



Prep: 15 mins

Cook: 8-9 mins (per batch of 4)

Makes: 6 pies in the Kmart Pie Maker

Chicken and mushroom in a creamy bacon and herb sauce for a hearty work lunch or a quick and easy mid-week meal served with mashed potato and steamed greens.

Ingredients

- 3 sheets of puff pastry
- 1 1/2 cups of shredded cooked chicken
- 1 x 88g sachet of Continental Creamy Mushroom With Bacon & Herbs instant soup mix
- 1 tablespoon of water
- 4 tablespoons of thickened cream (about 75ml)
- 250gms of mushrooms, sliced
- 1/2 tablespoon of butter
- 1 cup of frozen peas

Method

1. In a heat-proof container, microwave the frozen peas on high for 2 minutes (I use a coffee cup).
2. In a frying pan sauté the sliced mushrooms in butter for 5 minutes.
3. Combine the instant soup mix with the water and cream and add to sauteed mushrooms.
4. Stir on low-medium heat for 5 minutes.
5. Add the chicken and peas and stir for another 2 minutes.
6. Put the 4 bottom circles in the cold pie maker and fill each one with chicken, mushroom and pea mixture.
7. Put the top pastry circles on, turn on the pie maker and close the lid.
8. Cook for 8-9 minutes or until pastry is golden brown.
9. Repeat for the remaining 2 pies.



Chicken, Mushroom & Potato Family Quiche



Prep: 10 mins

Cook: 10 mins

Makes: 1 quiche in the Kmart Family Pie Maker

Puff pastry chicken and mushroom quiche in your Kmart family pie maker. This recipe can be made ahead of time and also freezes quite well for a quick and easy lunch or light dinner.

Ingredients

- 1 sheet of puff pastry
- 120g of diced chicken (raw or cooked)
- 3 small potatoes cut into 1 cm cubes
- 50g of diced mushrooms
- 3 sprigs of parsley, finely chopped
- 2 large eggs
- 300ml of Carnation Milk
- 1/4 cup of grated cheddar cheese
- Salt and pepper to taste

Method

1. **Raw Chicken:** Brown it in a frying pan with a little oil on medium heat for 2-3 minutes.
2. **Cooked Chicken Meat:** Put it in the frying pan on medium heat and move straight to the next step.
3. Add the mushrooms and diced potato and cook for a further 4-5 minutes.
4. In a medium bowl beat the eggs, stir in the Carnation Milk, parsley and cheese - season with salt and pepper to suit taste.
5. Add the chicken, potato and mushrooms and lightly stir with a wooden spoon.
6. Place your pastry into the cold pie maker and pour in the quiche mixture.
7. Turn on the pie maker, close the lid and cook for 10 minutes until done.
8. Remove from pie maker with two small spatulas or slotted turners. Leaving it to sit in the pie maker for 2-3 minutes with the lid open makes the quiche easier to remove.

Pro Tip

Replace the grated cheddar cheese with finely chopped brie cheese and add 1/4 cup of chopped sun-dried tomatoes.



Chocolate & Marshmallow S'Mores



Prep: 5 mins

Cook: 10 mins

Makes: 4 s'mores in the Kmart Pie Maker

Hot gooey marshmallows and melted chocolate all wrapped up in toasty cinnamon fruit loaf, with more chocolate on top. These s'mores are easy to make, delicious and a comfortingly re-assuring excess of calories and sugar.

Ingredients

- 8 slices of fruit loaf (we used Tip Top Raisin Toast Bread)
- 100g of milk chocolate bits or coarsely chopped milk chocolate
- 100g of mini marshmallows, or regular marshmallows cut into quarters
- 4 x Arnott's Marie Biscuits
- A nob of butter or margarine
- Chocolate dessert topping (we used [Coles Chocolate Fudge Dessert Topping](#))

Method

1. Cut 4 tops and 4 bottoms out of the slices of fruit loaf and lightly butter one side of each.
2. Break the Marie biscuits into small pieces (less than 1cm).
3. Put the 4 bottom fruit loaf circles into the cold pie maker butter side down.
4. Add the crushed biscuits, chocolate pieces and marshmallows to each one, distributing evenly.
5. Put the top fruit loaf circles on, butter side up.
6. Turn on the pie maker, close the lid and cook for 10 minutes.
7. Drizzle chocolate topping over each one and serve warm - on their own, or with cream or ice cream.

Pro Tip

Pour a teaspoon of Bailey's over the marshmallow/chocolate filling in each one before you put the top fruit loaf circle on.



KFC Popcorn Chicken Pies



Prep: 3 mins

Cook: 6-8 mins

Makes: 4 pies in the Kmart Pie Maker

Leftover KFC Popcorn Chicken, mashed potato and gravy in a puff pastry pie maker pie. Yum!

Make it a freezer project when the promotional \$10 Popcorn Chicken bucket is available. The bucket contains 80 pieces, and with a large potato and gravy, it will make 12 pies.

Ingredients

- 2 sheets of puff pastry
- 25-30 pieces of KFC Popcorn Chicken
- 150ml (about half a cup) of mashed potato & gravy (KFC or make your own)

Method

1. Stir the mashed potato and gravy until completely mixed.
2. Cut 4 tops and 4 bottoms out of your sheets of puff pastry.
3. Put the 4 bottom circles in the cold pie maker and put 6-7 pieces of Popcorn Chicken in each one.
4. Add 2 tablespoons of mashed potato and gravy to the top of each.
5. Put the top circles on, turn on the pie maker and close the lid.
6. Cook for 6-8 minutes or until the pastry is golden brown.



Pie Maker Pikelets



Prep: 2 mins

Cook: 6 mins (per batch of 4)

Makes: 28 pikelets in the Kmart Pie Maker

A quick and easy way to whip up a batch of pikelets using Green's Original Pancake Shake mix and your pie maker. These light and fluffy pikelets are a delicious snack whether served warm or cold.

Ingredients

- 1 x 375g Green's Original Pancake Shake
- 1 1/2 cups (375ml) water

Method

1. Prepare the mix following the instructions on the bottle.
2. Pour batter into each pie shell until about 3mm deep.
3. Turn on pie maker and cook for 3 minutes.
4. Turn each one over with a small spatula and cook for another 3 minutes or until golden brown.
5. Repeat for the other 6 batches of 4 pikelets.
6. Allow to cool on a cooling rack and serve with jam and fresh cream.

Pro Tip

If you'd prefer to make your own pikelet batter, in a medium bowl:

- Sift 1 cup self-raising flour.
- Add 1 lightly beaten egg and 1 1/2 tablespoon of caster sugar.
- Stir in 1 cup milk to make a thick smooth batter.



Pineapple & Vanilla Cream Cheese Custard Family Pie



Prep: 10 mins

Cook: 12 mins

Makes: 1 pie in the Kmart Family Pie Maker

Quick and easy creamy vanilla custard tarts using vanilla instant pudding mix and puff pastry.

Ingredients

- 2 sheets puff pastry
- 150gms Philadelphia Original Cream Cheese
- 3/4 cup white sugar
- 1/4 teaspoon salt
- 1/4 cup milk
- 2 eggs
- 1/2 teaspoon vanilla essence
- 1 tablespoon cornflour
- 1 cup (225g) Golden Circle crushed pineapple

Method

1. In a small saucepan combine 1/2 cup of sugar, cornflour and crushed pineapple (including juice).
2. Cook on medium, continuously stirring until nearly boiling, then turn to low and simmer for 1-2 minutes.
3. Remove from heat and allow to cool for 5 minutes.
4. Soften the cream cheese in the microwave for 20 seconds on medium power.
5. In a bowl combine the softened cream cheese, 1/4 cup of sugar, salt, eggs, milk and vanilla essence. Mix with an electric hand mixer until fully combined (about 1-2 mins).
6. Spray a little oil onto a paper towel and wipe the bottom and top of the pie maker.
7. Cut the top and bottom pastry circles with cutter and place the bottom circle in the cold pie maker.
8. Pour in the pineapple mixture, spreading evenly with a spatula, then spoon the cream cheese mixture evenly over the pineapple.
9. Put the top pastry circle on, pushing down lightly to remove trapped air.
10. Turn on pie maker, close the lid and cook for 10 minutes or until golden brown.
11. Turn off Pie Maker and let the pie sit with lid open for 2 minutes before removing.
12. Dust with icing sugar. Serve hot or cold with ice cream.



Pineapple Upside Down Cakes



Prep: 5 mins

Cook: 8-10 mins (per batch of 4)

Makes: 12 cakes in the Kmart Pie Maker

Make this family favourite home-made classic in your pie maker. Moist and light vanilla cake, juicy pineapple and buttery caramelised brown sugar on top for an afternoon tea treat that will never disappoint.

Ingredients

- 1 x 470g packet Greens Vanilla Cake Mix
- 2 eggs
- 4 tablespoons (80g) of butter or margarine
- 1 x 425g can Pineapple Slices In Juice (not in syrup)
- 4 tablespoons brown sugar

Method

1. Set aside 150ml of pineapple juice and pat dry the pineapple slices with paper towel.
2. So that the pineapple slices fit into the pie maker, cut a 3cm segment out of each one.
3. Place cake mix, eggs, previously set aside pineapple juice and 3 tablespoons of shortening (we'll need the other tablespoon later) in a mixing bowl.
4. Using an electric mixer, mix all ingredients on low speed for 2 minutes until combined.
5. In your cold pie maker sprinkle 1 teaspoon of brown sugar into each hole and then add 1/4 a teaspoon of shortening to each one.
6. Lay your pineapple slice on top of the brown sugar and add cake mix batter until 3/4 full.
7. Turn on your pie maker, close the lid and cook for 8-10 minutes until done (a metal skewer inserted in the centre comes out clean).
8. Remove from pie maker and place upside down on a cooling rack to cool.
9. Repeat for each batch of 4 cakes.

Pro Tip

Replace the teaspoon of brown sugar with 1/2 teaspoon of golden syrup and 1/2 teaspoon of brown sugar, then drizzle another teaspoon of golden syrup over the cakes once cooked and just prior to serving.



BBQ Pulled Beef & Creamy Garlic Mash Pies



Prep: 10 mins

Cook: 8 mins (per batch of 4 pies)

Makes: 8 pies in the Kmart Pie Maker

As if juicy tender pulled beef isn't delicious enough on its own, these pies have tangy BBQ sauce and cheese-topped creamy garlic mash as well. Just 10 minutes to prepare the filling, into the pie maker, and this hearty meal is good to go.

Ingredients

- 2 sheets of puff pastry
- 250g pack of Three Aussie Farmers Slow Cooked Pulled BBQ Beef (if you're using plain pulled beef, add 2 tablespoons of BBQ sauce)
- 200g mashed potato (instant or make your own)
- Thickened cream
- 80g of shredded tasty cheese
- 1 1/2 teaspoons of minced garlic

Method

1. Prepare your mashed potato (instant or boiled) using cream instead of milk, and stir through the minced garlic.
2. Cut 8 bottoms out of your sheets of puff pastry.
3. Put 4 of the bottom circles in the cold pie maker and add 2 tablespoons of pulled beef.
4. Top each one with 1 1/2 tablespoons of mashed potato, spreading the top flat.
5. Sprinkle a good pinch of cheese (about 10g) onto each one.
6. Turn on the pie maker, close the lid and cook for 8 minutes.
7. Remove and allow to cool on a wire cooling rack.
8. Repeat for the remaining 4 pies.

Re-Heating

Place in a pre-heated pie maker for 3-5 minutes, or into a pre-heated oven at 80-100 degrees for 10-12 minutes using [re-usable pie heating bags](#).



Vanilla Custard Family Tart



Prep: 20 mins

Cook: 16 mins

Makes: 1 tart in the Kmart Family Pie Maker

A quick and easy vanilla custard tart in the Kmart Family Pie Maker using vanilla instant pudding mix and puff pastry.

Ingredients

- 1 sheet of puff pastry
- 100g packet Aeroplane Vanilla Dessert Mix
- 400ml full cream milk
- 300ml thickened cream
- Nutmeg and cinnamon

Method

1. In a large bowl combine the milk, cream and the vanilla dessert mix, and beat with an electric hand mixer on high speed for 1 minute.
2. Cover and refrigerate for 15 minutes.
3. Spray a little oil onto a paper towel and wipe the bottom and top of the pie maker.
4. Cut your bottom pastry circle and place in cold pie maker.
5. Remove dessert mix from refrigerator and stir till smooth.
6. Pour dessert mix into pie shell and sprinkle with nutmeg and cinnamon.
7. Turn on the pie maker, close the lid and cook for 16 minutes.
8. Remove from pie maker with two [small spatulas](#) or [slotted turners](#). Leaving it to sit in the pie maker for 2-3 minutes with the lid open makes it easier to remove.
9. Allow to cool on a wire cooling rack.
10. Refrigerate before serving.



Vanilla Custard Pies



Prep: 20 mins

Cook: 10 mins (per batch of 4 pies)

Makes: 8 pies in the Kmart Pie Maker

Quick and easy creamy vanilla custard pies using vanilla instant pudding mix and puff pastry.

Ingredients

- 4 sheets of puff pastry
- 100g packet Aeroplane Vanilla Dessert Mix
- 200ml full cream milk
- 300ml thickened cream
- Icing sugar

Method

1. In a large bowl combine the milk, cream and the vanilla dessert mix and beat with an electric hand mixer on high speed for 1 minute.
2. Cover and refrigerate for 15 minutes.
3. Cut your top and bottom pastry circles
4. Remove dessert mix from refrigerator and stir till smooth.
5. Place the bottom pastry circles in the cold pie maker.
6. Fill each pie shell to just below the top with dessert mix.
7. Put the top pastry circles on, turn on the pie maker and close the lid.
8. Cook for 9-10 minutes or until the pastry is golden brown.
9. Remove from pie maker and allow to cool on a wire cooling rack.
10. Repeat for the remaining 4 pies.
11. Sprinkle with icing sugar before serving.

Pro Tip

Icing these is a nice touch so just mix 3/4 cup of icing sugar with 1 1/2 tablespoons of water and then add 3 drops of vanilla extract for vanilla icing, or 1-2 drops of pink food colouring for the classic pink vanilla slice icing. Remember, let the pies completely cool before you ice them using a spatula dipped in warm water.



Vanilla Custard Tarts



Prep: 20 mins

Cook: 11 mins (per batch of 4 pies)

Makes: 12 tarts in the Kmart Pie Maker

Quick and easy creamy vanilla custard tarts using vanilla instant pudding mix and puff pastry.

Ingredients

- 4 sheets of puff pastry
- 100g packet Aeroplane Vanilla Dessert Mix
- 200ml full cream milk
- 300ml thickened cream
- Nutmeg

Method

1. In a large bowl combine the milk, cream and the vanilla dessert mix and beat with an electric hand mixer on high speed for 1 minute.
2. Cover and refrigerate for 15 minutes.
3. Cut your bottom pastry circles and place in cold pie maker.
4. Remove dessert mix from refrigerator and stir till smooth.
5. 3/4 fill each pie shell with dessert mix and sprinkle with nutmeg.
6. Turn on the pie maker, close the lid and cook for 11 minutes.
7. Remove from pie maker and allow to cool on a wire cooling rack.
8. Repeat for each batch of 4.
9. Sprinkle with nutmeg.
10. Refrigerate before serving.



Vegemite & Cheese Scrolls



Prep: <5 mins

Cook: 12-13 mins (per batch of 4)

Makes: 8 scrolls in the Kmart Pie Maker

A great snack for the grandkids although hubby and I ended up eating the first lot before they got home!

Ingredients

- 2 sheets of frozen puff pastry
- Vegemite
- A large-ish handful of grated cheddar cheese

Method

1. Spread a layer of Vegemite on each sheet pastry - a little thicker than you would use when making a Vegemite sandwich.
2. Generously sprinkle on the grated cheese.
3. Roll each sheet into a log and cut each into 4 pieces. Don't roll too tightly otherwise the pastry won't "puff".
4. Turn on your pie maker and cook for 6-7 minutes with the lid closed.
5. Turn each scroll over and cook for another 5-6 minutes.
6. Repeat for the other 4 scrolls.
7. Cool on a wire cooling rack.



Vegetable Fritters



Prep: 10-15 mins

Cook: 16 mins (per batch of 4)

Makes: 16 fritters in the Sunbeam Pie Magic

Simple, healthy and versatile vegetable fritters made with zucchini, carrot and corn that are full of flavour and make a great lunch or snack. Serve with yoghurt, sour cream, salsa or chutney.

Ingredients

- 100g grated carrot (about 2 cups)
- 300g grated zucchini (about 2 cups)
- 100g grated onion (about 2/3 cup)
- 100g grated green capsicum (about 1/2 cup)
- 100g shredded cheddar or mozzarella cheese (about 1 cup)
- 250g corn kernels (about 1 1/2 cups)
- 3/4 cup self-raising flour
- 2 eggs, beaten
- Salt and pepper to season

Method

1. Grate all vegetables, making sure to dry the zucchini thoroughly by wrapping it in 4-5 layers of paper towel and squeezing.
2. Beat eggs and season with salt and pepper.
3. In a large bowl, combine flour, grated vegetables and cheese with a wooden spoon.
4. Add beaten egg and combine thoroughly.
5. In your cold pie maker, add 1 tablespoon of fritter mixture to each hole and flatten well.
6. Close the lid, turn on the pie maker, cook for 8 minutes.
7. Turn each one over and cook for a further 8 minutes until golden brown.
8. Repeat for the next batch of 4 fritters.
9. Cool the fritters on a wire cooling rack.

Pro Tip

Mix and match with other grated vegetables like eggplant, spinach leaves, cucumber, cauliflower, broccoli, potato or sweet potato (you could even add frozen peas!), and add some other flavours to the mixture like cumin, coriander, dill, chilli, chives or parsley.



VODKA CRUISER SNOW CAKES

 +  Raspberry + Traditional Chocolate	 +  Pineapple + Moist Vanilla	 +  Strawberry + Red Velvet
 +  Lemon Lime + Zesty Lemon Coconut	 +  Berry + Golden Butter Cake	 +  Guava + Divine Banana
 +  Watermelon + Strawberries & Cream	 +  Orange Passionfruit + Zesty Orange	<ol style="list-style-type: none"> 1. In a medium bowl combine the Vodka Cruiser and the contents of the cake mix box (that's it - nothing else). Don't over-stir or you'll lose the "fizz" out of the Cruiser and your snow cakes won't rise. 2. Place 1/4 cup of batter into each hole in your Kmart pie maker and cook for 4 minutes. 3. Turn over and cook for another 2 minutes. <p>www.piemakerstuff.com.au</p> 

Prep: 3 mins

Cook: 6-7 mins (per batch of 4)

Makes: 10-12 pies in the Kmart Pie Maker

2 ingredient snow cakes using just a packet of cake mix and a 275ml Vodka Cruiser. 8 different flavours - 8 different snow cake adventures. Top with whipped cream and icing sugar and you're good to go.

- Wild Raspberry + Greens Traditional Chocolate Cake Mix
- Zesty Lemon-Lime + Betty Crocker Zesty Lemon Coconut Cake Mix
- Juicy Watermelon + Betty Crocker Strawberries & Cream Cake Mix
- Pure Pineapple + Betty Crocker Vanilla Cake Mix
- Bold Berry + Greens Traditional Golden Butter Cake Mix
- Sunny Orange Passionfruit + Greens Traditional Zesty Orange Cake Mix
- Ripe Strawberry + Greens Red Velvet Cupcake Mix
- Lush Guava + Greens Divine Banana Cake Mix

Ingredients

- 1 packet of cake mix
- 1 x 275ml Vodka Cruiser
- 100ml thickened cream (whipped)

Method

1. In a medium bowl gently combine a 275ml Vodka Cruiser and the dry cake mix using a wooden spoon. **IMPORTANT:** Don't over-stir or you'll lose all the "fizz" out of the Cruiser and your snow cakes won't rise.
2. In your cold pie maker spoon a generous 1/4 cup of batter into each hole. Very lightly oil each hole first.
3. Turn on your pie maker, close the lid and cook for 4 minutes.
4. Turn each snow cake over and cook for another 2-3 minutes or until done (a metal skewer inserted in the center comes out clean).
5. Remove from pie maker and place on a cooling rack to cool.
6. Repeat for each batch of 4 snow cakes.
7. Once completely cooled, use a knife to cut a 2cm circle out of the top of each snow cake. Spoon one teaspoon of whipped cream into each hole and replace the cut-out circle.
8. Dust with icing sugar.



Zucchini Fritters



Prep: 10-15 mins

Cook: 15 mins (per batch of 4)

Makes: 8 fritters in the Sunbeam Pie Magic

Quick, easy and healthy, these pie maker zucchini fritters are full of flavour and make a great snack, appetiser or light lunch. Serve with herbed yoghurt, garlic aioli or sour cream.

Ingredients

- 200g grated zucchini (about 1 1/2 cups)
- 50g grated carrot (about 1 cup)
- 100g grated potato (about 1/2 cup)
- 3/4 cup grated cheddar cheese
- 1 1/2 tablespoons parmesan cheese
- 1/2 cup self-raising flour
- 2 eggs, beaten
- 2 teaspoons minced garlic
- Salt and pepper to taste (probably 1/4 teaspoon of each)

Method

1. Grate all vegetables, making sure to squeeze excess moisture out of the zucchini and potato by wrapping in 4-5 layers of paper towel and squeezing well.
2. Beat eggs and season with salt and pepper.
3. In a large bowl, combine flour, grated vegetables, garlic, grated cheese and parmesan with a wooden spoon.
4. Add beaten egg and combine thoroughly.
5. In your cold pie maker, add 1 1/2 tablespoon of fritter mixture to each hole.
6. Close the lid, turn on the pie maker, and cook for 8 minutes.
7. Turn each one over and cook for a further 7 minutes until golden brown.
8. Carefully remove each one from the pie maker using a small egg flip or small flat spatula and cool on a wire cooling rack.
9. Repeat for the next batch of 4 fritters.



Zucchini, Mushroom & Tomato Family Frittata



Prep: 10 mins

Cook: 8-10 mins

Makes: 1 frittata in the Kmart Family Pie Maker

A family pie maker frittata that's easy to make, healthy and tasty - perfect for an easy lunch or a fast dinner.

Ingredients

- 4 medium eggs
- 60g of diced mushrooms
- 60g of coarsely chopped zucchini
- 8 cherry tomatoes, cut in half
- 1/2 small onion, diced
- 1/4 cup of grated cheddar cheese
- Salt and pepper to taste

Method

1. Saute the onions, mushrooms, zucchini and tomatoes in a frying pan with a little oil on medium heat for 5 minutes.
2. In a medium bowl beat the eggs, then gently stir in the vegetables and cheese - season with salt and pepper to suit taste.
3. Pour the mix into the cold pie maker and close the lid.
4. Turn on the pie maker and cook for 8-10 minutes until done.
5. Remove from pie maker with two small spatulas or slotted turners. Leaving it to sit in the pie maker for 2-3 minutes with the lid open makes it easier to remove.



Stuff For Your Pie Maker

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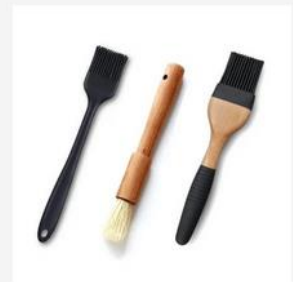
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