

Sunbeam[®]

Pie Maker[™]



INSTRUCTION BOOK
& 101 RECIPES

IMPORTANT SAFEGUARDS

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

- Read and save all instructions.
- Do not touch hot surfaces. Use handles.
- To protect against risk of electrical shock, do not immerse cord, plug, or unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning or storing the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electrical shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, in a heated oven, or in a microwave oven.
- Do not use appliance for other than intended use.
- When using this appliance, provide adequate air space above and on all sides for air circulation. On surfaces where heat may cause a problem, an insulated hot pad is recommended.
- Do not leave unit unattended during use.

SAVE THESE INSTRUCTIONS

SPECIAL INSTRUCTIONS

1. A short power supply cord has been provided to reduce the hazard resulting from becoming entangled in or tripping over a longer cord.
2. Extension cords may be used if care is exercised in their use.
3. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The longer 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 accidentally.

HOW TO USE YOUR SUNBEAM® PIE MAKER™

Congratulations! You are now the owner of a Sunbeam Pie **Maker™**

The 101 Pie Ideas are just a start. Be creative and you can turn fresh, frozen, canned ingredients, or left overs into delicious meals.

1. Open the unit by releasing the securing latch and lifting the upper handle.
2. Before using for the first time, clean cooking plates with cloth or sponge, dampened with hot, soapy water. **DO NOT IMMERSE UNIT IN WATER.** Rinse with dampened cloth or sponge and wipe dry.

NOTE: When using your Sunbeam® Pie Maker™ for the first time, you may notice a fine smoke haze being emitted. This is normal and is due to the initial heating of the internal components.

3. When using for the first time, “season” the non-stick plates to protect the surface. Pre-heat the Sunbeam® Pie **Maker™** for about 5 minutes. Season the plates by applying a thin coat of oil onto the non-stick surfaces and rub with a paper towel. Remove excess. Should sticking occur in later usage, or if a recipe specifies, re-season your unit.

PREPARING PIES

1. Select a recipe and have all ingredients and dough crusts ready.
2. Use the special pie cutters provided to cut the pastry tops and bottoms for your pies. The small cutter is for the top and the large is for the bottom. Position the cutter on a flat sheet of pastry and cut out by pressing down into the pastry.
3. Pat dough into cavities.
4. Fill the crusts with your selected ingredients.
5. Place top crust on top of filling.
6. Close the unit and plug into outlet. Use only the voltage specified on the bottom of the unit. The **“on-light”** should illuminate indicating power is reaching and heating your unit. This light will remain lit while the unit is plugged in.

CAUTION: Touch unit only by handles during use or directly after use. Take care not to touch hot surfaces.

Preheating the unit for about 5 minutes will reduce the cooking time. However, CAUTION should be used when placing dough in the cavities. A wooden or heat resistant plastic spoon is recommended for patting in the dough.

NOTE: A top crust does not have to be used, however, we recommend placing liquid or cheese ingredients at bottom if a top crust will not be used.

7. Cover might rise slightly as pies begin to bake. Do not open cover for the first two minutes. Pies generally bake in 8-10 minutes. Check for a brown crust.
8. Remove pies when desired brownness is reached. Remove with a wooden or heat resistant plastic spatula.
9. To prepare more pies repeat above necessary steps.

CARE & CLEANING

1. Unplug and allow unit to cool before cleaning or storing.
2. Clean non-stick plates and exterior with cloth or sponge dampened with hot, soapy water. DO NOT IMMERGE UNIT IN WATER. Rinse with dampened cloth or sponge and wipe dry.
3. To remove cooked-on foods, use a nylon scrub pad or non-abrasive cleanser. A steel wool pad or abrasive cleansers will damage the non-stick surface and exterior.
4. Store in closed position. Unit stands on end for convenient storage. Use cord wrap on the bottom of unit for cord storage.

HINTS & TIPS FOR GREAT PIES

1. As a general rule use 1/2 cup of filling if the filling is chunky with less sauce and 1/4 - 1/3 cup if the filling has more sauce.
2. For baking shells - place cut dough in bottom of cavity and poke several holes using a heat resistant plastic or wooden fork. Cooking time should be reduced to about 5-8 minutes depending on the type of dough. Cook until desired brownness. If using doughs such as phyllo or other doughs that require layers, brush each layer with an egg wash or oil.
3. To create a lattice crust simply cut strips to fit across the top of the pie. Loosely place 2-3 strips over the filling in one direction. Then loosely place 2-3 more strips in the other direction. Leave enough space between the strips to allow the filling to peek through. Lattice crusts work best with fillings that do not have too much sauce like an apple pie. To place a design in a top crust simply cut out small shapes with a knife. Designs in crust work best with fillings that do not have too much sauce like an apple pie.
4. An “*” followed by a number indicates that this recipe has reduced fat or reduced calorie suggestions.

REDUCED FAT/REDUCED CALORIE SUGGESTIONS

1. Use egg whites or refrigerated egg alternatives (substitutes) available at your grocery store.
2. Use skim milk instead of whole milk or cream.
3. Use yogurt instead of sour cream.
4. Delete cheese or use skim mozzarella or a no fat cheese alternative, available at your grocery store.
5. This appliance is for household use only.

The following recipes are intended to be suggestions on fillings and crusts. Be creative and mix and match to your taste. An "*" followed by a number indicates that this recipe has reduced fat or reduced calorie suggestions.

Recipes

BREAKFAST

General Hints • Eggs can be placed in the Pie Maker™ raw. All other meat ingredients should be fully cooked. Fresh vegetables should be thinly sliced or finely chopped.

RECIPE	INGREDIENTS	CRUST	DIRECTIONS
1 Eggs Benedict	1 Egg, 1 piece Canadian Bacon, Hollandaise Sauce	Pastry	Place Canadian Bacon in bottom crust and crack Egg over top. Spoon Hollandaise over top crust of cooked pie.
2 Eggs Florentine	1 Egg, Spinach, Hollandaise Sauce	Pastry	Place Spinach in bottom crust and crack Egg over top. Spoon Hollandaise over top crust of cooked pie.
3 Scrambled Eggs and Bacon *1	1 Egg, 2-3 strips of Bacon	Biscuit	Scramble Egg, pour into crust and add crumbled Bacon.
4 Scrambled Eggs and Potato • 1	1 Egg, 1/4 chopped precooked Potato	Biscuit	Scramble Egg, pour into crust and add cubes of Potato.
5 Corned Beef Hash	1/3 cup Corned Beef Hash	Biscuit	Fill crust with Corned Beef Hash.
6 Corned Beef Hash and Egg *1	1/4 cup Corned Beef Hash, 1/2 scrambled Egg	Biscuit	Place Corned Beef Hash in bottom crust and pour in scrambled Egg. (VARIATION: crack Egg over top).
7 Bacon, Egg, and Cheese Biscuit *1	1 Egg, 1 strip of Bacon, Cheese	Biscuit	Scramble raw Egg, pour into crust and add crumbled Bacon and shredded Cheese.
8 Sausage and Egg Biscuit	1 Egg, 1 Sausage Patty	Biscuit	Place Sausage Patty in bottom crust and pour in scramble Egg. (VARIATION: Add Cheese).
9 Ham, Egg and Cheese Biscuit • 1	1 Egg, 1 slice Ham or Canadian Bacon chopped, shredded Cheese	Biscuit	Scramble Egg, pour into crust and add chopped Ham and shredded Cheese.
10 Omelet • 1	1 Egg, shredded Cheese, diced Mushrooms, Ham, Green Pepper	Biscuit	Scramble Egg, pour into crust and add chopped Ham, Green Peoocer, Mushroom, and shredded Cheese.

LUNCH/DINNER ENTREES

All meat ingredients should be cooked. All vegetables should be cooked leftovers, canned or frozen varieties. If fresh vegetables are used slice thinly or chop finely.

POT PIES use about 1/2 cup mixture of the following ingredients in each pie and approximately 2 tablespoons gravy or soup.

RECIPE	INGREDIENTS	CRUST	DIRECTIONS
11 Beef	Precooked Beef, Peas, diced Carrots, Onions, Potatoes, Beef Gravy	Pastry	Place ingredients in dough.
12 Chicken	Precooked Chicken, Peas, diced Carrots, Onions, Potatoes, Chicken Gravy	Pastry	Place Ingredients in dough.
13 Pork	Pre-cooked Pork, Peas, diced Carrots, Onions, Potatoes, Chicken Gravy	Pastry	Place ingredients in dough.
14 Tuna	Precooked Chicken, Peas, diced Carrots, Onions, Potatoes, Cream of Mushroom Soup	Pastry	Place ingredients in dough.
15 Vegetable	Canned, drained Tuna, Peas, diced Carrots, Onions, Potatoes, Chicken Gravy	Pastry	Place ingredients in dough.
16 Turkey	Pre-cooked Turkey, Peas, diced Carrots, Onions, Potatoes, Chicken Gravy	Pastry	Place ingredients in dough.

QUICHES

Raw Eggs can be used. Take care not to overfill. Put some of the ingredients in the crust first then pour in some of the Egg mixture, top with remaining ingredients.

RECIPE	INGREDIENTS	CRUST	DIRECTIONS
17 Ham and Cheese *1	1 Egg, 1 slice Ham or Canadian Bacon chopped, shredded Cheese	Pastry	Scramble Egg Add remaining ingredients. Salt, Pepper and Spices to taste.
18 Three Cheese • 1,4	1 Egg, 3 types of shredded Cheese	Pastry	Scramble Egg. Add remaining ingredients. Salt, Pepper and Spices to taste.
19 Spinach and Mushroom • 1	1 Egg, chopped Spinach, thinly sliced Mushrooms	Pastry	Scramble Egg. Add remaining ingredients. Salt, Pepper and Spices to taste.

20	Bacon and Onion *1	1 Egg, 2-3 slices crumbled Bacon, 1/2 teaspoon chopped Onion	Pastry	Scramble Egg. Add remaining ingredients. Salt, Pepper and Spices to taste.
21	Vegetable *1	1 Egg, 1/2 teaspoon chopped Onion, thinly sliced Mushrooms, finely chopped Green Pepper	Pastry	Scramble Eaa. Add remaining ingredients. Salt. Pepper and-Spices to taste.

POULTRY

We recommend using small chunks, slices or strips of cooked chicken, in the following recipes.

	RECIPE	INGREDIENTS	CRUST	DIRECTIONS
22	Sweet and Sour Chicken	Cooked Chicken, diced Pineapple, Tomatoes, Red and Green Peppers, Sweet and Sour Sauce	Egg Roll Wrapper	Place Egg Roll Wrapper in bottom cavity. Add remaining ingredients. Fold corners of Egg Roll Wrapper in toward center.
23	Salsa Chicken	Cooked Chicken, 2-3 tablespoons Salsa Sauce (Hot, Medium, or Mild)	Flour Tortilla	Place Tortilla in bottom cavity . Add remainina ingredients.
24	Feta Cheese and Chicken	Cooked Chicken, diced Feta Cheese, Spinach	Pastry	Add ingredients.
25	Chicken and Asparagus	Cooked Chicken, frozen or canned Asparagus, White Cream Sauce or Gravy	Pastry	Add ingredients.
26	Chicken and Broccoli	Cooked Chicken, frozen Broccoli	Pastry	Add ingredients.
27	Chicken Divan *4	Cooked Chicken, frozen Broccoli, shredded Cheddar, Chicken Gravy	Pastry	Add ingredients.
28	Chicken Cordon Blue '4	Cooked Chicken, 1 slice of Ham, shredded or sliced Swiss Cheese	Pastry	Add ingredients.
29	Chicken Parmesan	Cooked Chicken, Parmesan Cheese, Mozzarella Cheese, Tomato Sauce, Spices to taste	Pizza	Add ingredients.
30	Smoked Turkey, Avocado, Bacon	2-3 slices Smoked Turkey Breast, 1-2 slices Bacon, 1 slice Avocado, Goat Cheese	Bread	Add ingredients.
31	Smoked Turkey and Havarti Cheese • 4	2-3 slices Smoked Turkey Breast and Havarti Cheese	Bread	Add ingredients.
32	Chicken and Vegetables	Cooked Chicken, thinly sliced Zucchini, Squash, frozen Broccoli, Chicken Gravy	Pastry	Add ingredients.

33	Oriental Chicken Stir Fry	Cooked Chicken, Pea Pods, Teriyaki Sauce, Carrots, Water Chestnuts	Egg Roll Wrarooer	Add ingredients.
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PORK

We recommend using small chunks, slices, or strips of cooked pork in the following recipes.

	RECIPE	INGREDIENTS	CRUST	DIRECTIONS
34	Sweet and Sour Pork	Cooked Pork, diced Pineapple, Tomatoes, Red and Green Peppers, Sweet and Sour Sauce	Egg Roll Wrapper	Add ingredients.
35	Oriental Pork Stir Fry	Cooked Pork, Pea Pods, Teriyaki Sauce, Carrots, Water Chestnuts	Egg Roll Wrapper	Add ingredients.
36	Ham and Cheese *4	3-4 slices Ham, 1 slice Cheese of your choice	Bread	Add ingredients.
37	Ham, Asparagus and Cheese *4	1-2 slices Ham, 3-4 spears cooked Asparagus, shredded Cheese to taste	Pastry	Add ingredients.
38	Bacon, Cheese and Tomato	3-4 slices cooked Bacon, 1-2 slices Cheese 2 thin slices of Tomato	Bread	Add ingredients.
39	Brie and Prosciutto Ham	A piece of Brie cut to fit in crust, 2-3 slices Prosciutto Ham	Puff Pastry	Layer ingredients.

SEAFOOD

We recommend using small chunks, slices, or strips of cooked seafood in the following recipes.

	RECIPE	INGREDIENTS	CRUST	DIRECTIONS
40	Shrimp and Vegetables	Cooked Shrimp, Pea Pods, Green Pepper, Water Chestnuts	Puff Pastry	Add ingredients.
41	Salmon, Shallots and Sauce	Cooked Salmon, chopped Shallots, White Sauce with 1 teaspoon White Wine	Puff Pastry	Add ingredients.
42	Sweet and Sour Shrimp	Cooked Shrimp, diced Pineapple, Tomatoes, Red and Green Peppers, Sweet and Sour Sauce	Puff Pastry	Add ingredients.

43	Tuna Casserole	Tuna, diced Mushrooms, Celery, Onions, Cheese Cream of Mushroom Soup	Pastry	Add ingredients.
44	Crab Rangoon • 2	1/4 cup cooked Crab (or imitation) 2 tablespoons Cream, dash of Hot Sauce	Egg Roll Wrapper	Add ingredients.

PIZZA, CALZONE'S and STROMBOLI

*All meat ingredients should be cooked. All vegetables should be cooked leftovers, canned or frozen varieties. If fresh vegetables are used slice **thinly** or chop finely.*

	RECIPE	INGREDIENTS	CRUST	DIRECTIONS
45	Sausage	1/2 piece Italian Sausage, shredded Mozzarella, Red Sauce (Oregano and Pepper to taste)	Pizza	Layer ingredients, add Sauce and seasoning to taste.
46	Pepperoni	5-6 slices Pepperoni, shredded Mozzarella, Red Sauce (Oregano and Pepper to taste)	Pizza	Layer ingredients, add Sauce and seasoning to taste.
47	Three Cheese	1 slice each: Mozzarella, Cheddar, Provolone,	Pizza	Layer ingredients, add Sauce and seasoning to taste.
48	Spinach	Chopped Spinach (frozen is best), shredded Mozzarella, Red Sauce (Oregano and Pepper to taste)	Pizza	Layer ingredients, add Sauce and seasoning to taste.
49	Vegetable	Mushroom, Onion, Green Pepper	Pizza	Layer ingredients, add Sauce and seasoning to taste.
50	Supreme	Cooked Sausage, Pepperoni, Mushroom, Onion, Green Pepper	Pizza	Layer ingredients, add Sauce and seasoning to taste.
51	Gourmet	Thin slices or diced Zucchini, Tomato, and Onion, Black Olives, shredded Mozzarella, Red Sauce	Pizza	Layer ingredients, add Sauce and seasoning to taste.
52	Spicy Chicken	Cooked Chicken, 1 tablespoon Hot Salsa, shredded Monterey Jack Cheese, diced Jalapeño Peppers	Pizza	Layer ingredients, add Sauce and seasoning to taste.
53	Stromboli	1 slice each Capicola Ham, Genoa Salami, Provolone, Mozzarella	Pizza	Layer ingredients, add Sauce and seasoning to taste.
54	Cheese Calzone	Use mostly Tomato Sauce and Spices. Accent with a little shredded Mozzarella Cheese	Pizza	Put in Sauce and add Cheese.

55	Sausage Calzone	Use mostly Tomato Sauce and Spices. Accent with shredded Mozzarella Cheese and crumbled cooked Sausage	Pizza	Put in Sauce and add Cheese.
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BEEF

We recommend using small chunks, slices, or strips of cooked beef in the following recipes.

	RECIPE	INGREDIENTS	CRUST	DIRECTIONS
56	BBQ Beef	2-3 slices Beef (or Roast Beef), BBQ Sauce	Bread	Place Roast Beef at bottom. Top with BBQ Sauce.
57	Beef Stroganoff	Beef, Mushrooms, 1 tablespoon Sour Cream, 2 tablespoons Beef Gravy	Puff Pastry/	Mix Gravy and Sour Cream. Add ingredients.
58	Tex Mex	Ground Beef, Refried Beans, Salsa, Co-jack Cheese	Bread	Layer all ingredients.
59	Beef Tacos ••	Ground Beef, shredded Cheddar Cheese, diced Tomatoes and Onions, Salsa	Bread	Layer all ingredients.
60	Sloppy Joes	Cooked Ground Beef and Sloppy Joe Sauce mixed	Bread	Fill crust with the Sloppy Joe mixture.
61	Roast Beef and Cheddar *4	3-4 slices Roast Beef, 1 slice of Cheddar Cheese	Bread	Place Roast Beef at bottom. Top with Cheese.
62	Philly Steak	3-4 slices Roast Beef, 1 slice of Swiss Cheese, thinly sliced Onion and Green Pepper Rings,	Bread	Place Roast Beef at bottom. Top with Cheese, Green Pepper and Onion,
63	Italian Sausage and Pepper	1 Cooked and diced Italian Sausage, thinly sliced Green Pepper, Gravy or Red Sauce	Pizza	Place crumbled or sliced Italian Sausage at bottom. Top with Cheese, Green Pepper and Onion.
64	Corned Beef and Swiss with Sauerkraut	3-4 slices Corned Beef, 1 slice of Swiss Cheese, Sauerkraut, Thousand Island Salad Dressing	Bread	Place Corned Beef at bottom. Top with Cheese, Thousand Island Dressing and Sauerkraut..

65	Chili Con Carne	1/4 cup Chili, 1/4 cup cooked Ground Beef	Bread	Fill dough with Chili and Ground Beef.
66	Beef and Vegetables	Cooked Beef, Thinly sliced Zucchini, Squash, frozen Broccoli, Beef Gravy	Puff Pastry	Add ingredients.
67	Sweet and Sour Beef	Beef, diced Pineapple, Tomatoes, Red and Green Peppers, Sweet and Sour Sauce	Egg Roll Wrapper	Add ingredients.
68	Beef and Broccoli	Precooked Beef, frozen Broccoli, Beef Gravy	Puff Pastry	Add ingredients.
69	Oriental Beef Stir Fry	Chicken, Pea Pods, Teriyaki Sauce, Carrots, Water Chestnuts	Egg Roll Wrapper	Add ingredients.

VEGETARIAN SPECIALITIES

All vegetables should be cooked leftovers, canned or frozen varieties. If fresh vegetables are used slice thinly or chop finely.

	RECIPE	INGREDIENTS	CRUST	DIRECTIONS
70	Feta Cheese and Spinach	1/3 cup frozen Spinach, Feta Cheese	Puff Pastry	Add ingredients.
71	Spinach, Mushrooms, Cheese and Onion	1/4 cup Spinach, thinly sliced Mushrooms and Onions, shredded Cheese	Bread	Add ingredients.
72	Baked Brie	Cut a piece of Brie to fit into shell	Puff Pastry	Place Brie in shell.
73	Tuna and Cheddar *4	1/3 cup drained canned Tuna, chopped Celery, Mayo, Cheese, Tomato	Bread	Mix Tuna, Celery, and Mayo. Place in crust. Top with Tomato and Cheese.
74	Three Cheese	1-2 slices each of your favorite Cheeses	Bread	Add ingredients.
75	Cheese, Tomato and Avocado	1-2 slices each of your favorite Cheeses, sliced Tomatoes, Avocado	Bread	Place 1/2 the Cheese in bottom. Place Tomato and Avocados and top with remaining Cheese.
76	Ratatouille	Eggplant, Tomato, Onion, Zucchini, 2 tablespoons Tomato Paste	Bread	1/3 cup mixture finely chopped.
77	Eggplant Parmesan	Thinly sliced Eggplant, Sauce, Mozzarella Cheese	Pizza	Add ingredients.
78	Chili	1/2 cup Meatless Chili	Bread	Fill dough with Chili.
79	Mixed Vegetable Medley	Your favorite frozen Mixed Vegetables	Bread „	Add ingredients.
80	Vegetable Primavera	1/3 cup Zucchini, Carrots, Onion, Cauliflower, 2 tablespoons White Sauce, 1 tablespoon Parmesan Cheese	Bread	Mix Sauce and Cheese. Fill crust with Vegetables and add Sauce and Cheese mixture.

POTATOES WITHOUT CRUST

When using a non-pastry base in your unit it will be necessary to season the plates with a little oil or non-stick cooking spray each time to prevent sticking.

	RECIPE	INGREDIENTS	CRUST	DIRECTIONS
81	Mashed Potato Pie	Cooked Mashed Potatoes		Fill cavity full with Mashed Potatoes. Cook until golden brown.
82	Cheeseburger Mashed Potato Pie	Cooked Mashed Potatoes, Ground Beef, slice Cheese	---	Fill cavity 1/4 full with Mashed Potatoes, add Ground Beef and Cheese, then more Mashed Potatoes. Cook until brown.
83	Twice Baked Potato Pie *3	Cooked Mashed Potatoes, chopped Green Pepper, Red Pepper, Onion, 1 slice Cheese, Salt and Pepper to taste	---	Mix ingredients. Fill cavity. Cook until golden brown. Top with Sour Cream.
84	Bird's Nest Potato Pie • 3	Shredded raw or cooked Potatoes mixed with Salt and Pepper to taste	---	Fill cavity very full with Potatoes. Cook until outside is golden brown and Pie lifts easily out of cavity. Top with sour cream and chives.
85	Hash Brown Pie	Shredded raw or cooked Potatoes, chopped Green Pepper, Red Pepper, Onion, Salt and Pepper to taste	---	Mix ingredients. Fill cavity. Cook until golden brown.

RICE WITHOUT CRUST

When using a non-pastry base in your unit it will be necessary to season the plates with a little oil or non-stick cooking spray each time to prevent sticking.

	RECIPE	INGREDIENTS	CRUST	DIRECTIONS
86	Spanish Rice	1 cup White Rice, 2 tablespoons Salsa		Mix ingredients. Fill cavity very full. Cook until crust begins to brown.
87	Cheddar Rice	1 cup White Rice, 3 tablespoons Cheddar Cheese		Mix ingredients. Fill cavity very full. Cook until crust begins to brown.
88	Mushroom Rice	1 cup White Rice, 2-3 tablespoons Cream of Mushroom Soup	—	Mix ingredients. Fill cavity very full. Cook until crust begins to brown.

FRUIT PIES and DESSERT

General Hints - All fruits should be pre-cooked, frozen or canned varieties.				
	RECIPE	INGREDIENTS	CRUST	DIRECTIONS
89	Apple	1/2 cup thinly sliced fresh Apples, 1-2 tablespoons Brown Sugar	Pastry	Mix ingredients thoroughly. Fill crust.
90	Apples and Spice	1/2 cup thinly sliced fresh Apples, 1-2 tablespoons Brown Sugar, 1 tablespoon Cinnamon	Pastry	Mix ingredients thoroughly. Fill crust.
91	Apples and Carmel	1/2 cup thinly sliced Fresh Apples, 1 tablespoon Carmel, or 2-3 Carmel Cubes	Pastry	Place Apples in crust then add Carmel.
92	Cherry	1/2 cup cooked Cherries, 2-3 tablespoons Sugar	Pastry	Mix Ingredients and fill crust. Top cooked pie with Ice Cream or Whipped Cream.
93	Cherries Royale *3	1/2 cup cooked Cherries, 2 tablespoons Cream Cheese, 1 tablespoon Sour Cream, 1 tablespoon sugar	Pastry	Mix Cream Cheese, Sour Cream and Sugar. Fill crust with Cherries and Cream Cheese mixture.
94	Peach	1/2 cup cooked Peaches, 2-3 tablespoons Sugar	Pastry	Mix Ingredients and fill crust. Top cooked pie with Ice Cream or Whipped Cream.
95	Peaches and Cream *3	1/2 cup cooked Blueberries, 2 tablespoons Cream Cheese, 1 tablespoon Sour Cream, 1 tablespoon Sugar	Pastry	Mix Cream Cheese, Sour Cream and Sugar. Fill crust with Peaches and Cream Cheese mixture.

96	Blueberry	1/2 cup cooked Blueberries, 2 -3 tablespoons Sugar	Pastry	Mix ingredients and fill crust.
97	Blueberry Delight *3	1/2 cup cooked Blueberries, 2 tablespoons Cream Cheese, 1 tablespoon Sour Cream, 1 tablespoon Sugar	Pastry	Mix Cream Cheese, Sour Cream and Sugar. Fill crust with Blueberries and Cream Cheese mixture.
98	S'Mores	2 Marshmallows, 1/2 Chocolate Bar, 2 tablespoons Graham Cracker Crumbs	Pastry	Fill crust with ingredients. (Use a top crust so that Marshmallows don't stick to the top of unit)
99	Turtle Pecan Pie	1/4 cup Pecans, Chocolate Chips and Carmel Cubes, mixed to taste	Pastry	Place mixture in crust.
100	Cheese Cake	Use your favorite Cheesecake recipe	Pastry	Fill with Cheesecake mixture. Let rest after cooking.
101	Very, Very, Berry	1/2 cup total of cooked Raspberries, Strawberries and Blueberries, 3-4 tablespoons Sugar	Pastry	Mix Ingredients and fill crust. Top cooked pie with Powdered Sugar or Whipped Cream.

NOTES/NOTAS





2 YEAR LIMITED WARRANTY

Sunbeam-Oster Household Products warrants that, for a period of two years from date of purchase, this product shall be free of mechanical and electrical defects in material and workmanship. Our obligation hereunder is limited to repair or replacement, at our option, of this product during the warranty period, provided the product is sent postage prepaid directly to a Sunbeam-Oster Household Products authorized independent service station, or to our factory service center:

APPLIANCE SERVICE STATION
117 Industrial Central Row
Purvis, MS 39475

DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE; ACTING OTHERWISE MAY DELAY THE PROCESSING OF YOUR WARRANTY CLAIM. This warranty does not cover normal wear of parts, damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to operating instructions, or disassembly, repair, or alteration by any person other than an authorized service station. Product repair or replacement as provided under the above warranty is your exclusive remedy. Sunbeam-Oster Household Products shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on this product. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of the above warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

TM Pie Maker 99768-001

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