

STAND MIXER  
**RECIPE BOOK**

# VENTRAY





# WELCOME TO THE VENTRAY KITCHEN

We believe in healthy recipes for a healthy lifestyle. To support this lifestyle in quality form we want to produce high performing and reliable juicers blenders and mixers to improve the eating experience of our customers.

We want to maintain a creative and fun tone concerning our recipes that simultaneously advance ideal nutritional value. Our passion is in understanding that food is not just about consumption or taste but ultimately about how it makes you feel physically, mentally and spiritually. It is our responsibility to accomplish and package all these things while presenting the healthiest food alternatives.



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## Check Out Our Xmas Recipes

Our seasonal recipes produce creative and quality food for better taste and enjoyment.



# THANK YOU

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### CHRISTMAS

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This all time favorite buttery croissant recipe is perfect for breakfast.  
Enjoy it over coffee or tea.

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### INGREDIENTS

500g all purpose flour  
140g water  
55g sugar  
40g soft unsalted butter  
11g instant yeast  
12g salt  
280g cold butter for lamination  
1 egg and 1 tsp water for egg wash

### EQUIPMENTS

Baking tray  
Parchment paper  
Pizza wheel

### DIRECTIONS

1. Combine all ingredients in **Ventray Stand Mixer mixing bowl**, attach with a **dough hook**, blend using low medium speed until moderate gluten development. Do not over blend.
2. Shape the dough in a ball, then roll it into a disc shape. Cover and refrigerate for at least 2 hrs.
3. Roll your dough into a long narrow strip 10 by 15 inch rectangle, Use a grater, shred cold butter into the center of the dough square, fold the four corners inward.
4. Flip dough over, roll the dough flat with a rolling pin. Fold dough letter style, cover with plastic wrap and refrigerate for 30 minutes. Continue this folding process for 2 more times.
5. Cut using pizza wheel into rectangles and roll it into croissant triangles.
6. Cover loosely with plastic wrap and let stand in a warm place until croissants have doubled in size and very soft.

### OVEN DIRECTIONS

1. Preheat oven to 400°F, brush top of croissant with egg wash.
2. Bake until croissants puff and golden brown (for about 20 minutes).

# Classic BUTTER CROISSANT



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Make these soft, small, round bread, baked fresh right in your kitchen.

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### INGREDIENTS

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- 1 package regular or fast-acting dry yeast (2½ tsp)
- 2 1/2 cups of all purpose flour, more if needed
- 2 tbsp of sugar
- ½ tsp of salt
- ½ cup of milk
- ½ cup of water
- 2 tbsp of butter
- 1 large egg

### DIRECTIONS

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1. Add ¾ cup of flour, undissolved yeast, sugar, and salt in **Ventray Stand Mixer mixing bowl**.
2. Heat milk, water, and butter until very warm (120°F) you can microwave at high speed for 10-20 seconds.
3. Add liquid mixture and eggs to the flour, beat with a flat beater at speed 2 for 1 minute, increase to speed 3 gradually, and continue to beat for 1 minute.
4. Scrap bowl, and change attachment to **the dough hook**.
5. Add ¼ cup of flour, beat for 2 minutes at speed 4, and continuously add in the remaining flour until the dough completely mixed and soft.

### OVEN DIRECTIONS

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1. Pre-heat oven to 375°F.
2. Divide dough into 12 equal pieces, shape into balls. Place on greased 8-inch pan, cover and let rise in warm draft-free place for 25-30 minutes, until their size doubled.
3. Bake for 20-25 minutes until golden, brush additional melted butter on top.
4. Remove from pan and serve.



## Simple **DINNER ROLLS**

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Tired of your traditional pie crust?  
This is our favorite flaky pie crust perfect for apple pie, peach cobblers.

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### INGREDIENTS

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2 ½ cups all purpose flour; plus extra for dusting/rolling  
1 ¾ cup (10oz) unsalted butter at room temperature cut into cubes  
1 tsp salt  
1/3 cup sugar  
2/3 cup full fat sour cream  
Cold water as needed

### EQUIPMENTS

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Rolling pin  
Pie dish

### DIRECTIONS

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1. In **Ventray Stand Mixer mixing bowl**, combine flour, sea salt; add ½ cup butter, use the whisk to beat until butter divided into pea size, repeat this step until butter is all divided into small pea size pieces.
2. Add sugar into sour cream, stir until sugar is dissolved.
3. Drizzle sour cream into flour mixture beat at low speed.
4. Add cold water 1 tsp at a time until dough forms.
5. Divide dough into 2 and wrap in plastic wrap, refrigerate for 1 hour or up to 24 hours.
6. Roll dough until 2 inches wider than 9-inch pie plate.
7. Using rolling pin to lift and roll pie crust over pie dish.

### TIPS

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A few tips for making pie crust:

1. When rolling the pie crust dough, make sure to check that it isn't sticking to the surface, if it is, gently lift it up and sprinkle more flour.
2. Press pie crust down to line the pie dish before filling in the pie fillings.
3. It might be easier to grate the butter in the first second step, this might be easier to break the butter down evenly.



# SOUR CREAM PIE CRUST

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Enjoy this amazing fluffy pancake recipe on a cozy fall or winter morning. Serve fresh with whipped cinnamon butter, maple syrup and roasted nuts.

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### INGREDIENTS

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1/3 cup all purpose flour  
1/3 cup whole wheat flour  
2 tbsp sugar  
½ tsp baking powder  
½ tsp baking soda  
1/3 tsp pumpkin pie spice  
¼ tsp ground cinnamon  
Pinch of salt  
1 large egg  
½ cup buttermilk  
1/3 cup plain yogurt  
¼ cup canned pumpkin  
1 tbsp oil  
¼ tsp vanilla extract

### TOPPINGS

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Whipped cream  
Whipped butter  
Maple syrup

### DIRECTIONS

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1. Whisk together flour, sugar, baking powder, baking soda, pumpkin pie spice, cinnamon and salt in **Ventray Stand Mixer mixing bowl**.
2. Turn your **Ventray Stand Mixer** to medium speed, add in egg, milk, yogurt, pumpkin puree, oil and vanilla extract. Mix until well combined.
3. Coat your griddle with oil over medium heat, pour in pancake batter, cook until bubbles on top begin to pop, flip pancake over and cook until golden brown.
4. Add toppings of your choice.

# Fluffy PUMPKIN PANCAKE



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Moist tender, with a rich chocolatey taste,  
a total upgrade from your classic banana bread.

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### INGREDIENTS

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½ cup unsalted butter room temperature  
½ cup canola oil  
2 cups granulated sugar  
3 large eggs room temperature  
2 tsp vanilla  
1 ½ cup mashed fresh ripe banana  
3 cups all-purpose flour  
1 ½ tsp baking soda  
½ tsp baking powder  
¼ tsp cinnamon and salt  
1 cup sour cream room temperature  
4 oz melted chocolate at room temperature  
Handful of semi-sweet chocolate chips  
Icing sugar

### DIRECTIONS

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1. Add butter, oil, sugar into **Ventray Stand Mixer**, beat over medium high speed for 8 minutes or until very light color forms.
2. Beat in eggs 1 at a time, then beat in vanilla. Gradually add in banana, scraping down the sides of the bowl and beat until well mixed.
3. Whisk together flour, baking soda, baking powder, cinnamon and salt.
4. Slowly add in flour mixture into butter mixture, alternating with sour cream.
5. Split half of the banana batter, blend in the chocolate mixture into one of the batter and mix well.
6. Dollop half of plain batter followed by the chocolate batter, then top it off with plain batter; swirl to create marble texture.

### OVEN DIRECTIONS

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1. Preheat oven to 350°F, bake for about 35-40mins or until top springs back and tooth pick test comes out clean.
2. Remove from oven, let it cool for about 15mins before transferring to rack, sprinkle icing sugar and serve.

### EQUIPMENTS

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Mini muffin loaf pans

# Marble CHOCOLATE BANANA CAKE







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The all time party cake, layer with cream cheese frosting, perfect for every celebration.

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## INGREDIENTS

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- 2½ cups of all-purpose flour
- 1½ cups of sugar
- 1 tsp of baking soda
- 1 tsp of salt
- 1 tsp cocoa powder
- 1½ cups of vegetable oil
- 2 large eggs
- 1 tsp of vanilla extract
- 1 cup of buttermilk at room temperature
- 2 tbsp red food coloring
- 1 tsp white distilled vinegar

## DIRECTIONS

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1. In a large bowl, sift together flour, sugar, baking soda, salt, and cocoa powder.
2. In **Ventray Stand Mixer's stainless-steel bowl**, whisk together oil, buttermilk, eggs, food coloring, vinegar, and vanilla at speed 2.
3. Add all remaining dry ingredients into a stainless steel bowl, attach **flat beater** to **Ventray Stand Mixer**.
4. Mix until batter formed and thickened at speed 2 for 1 minute.

## OVEN DIRECTIONS

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1. Pre-heat oven to 350°F.
2. Lightly coat two 9-inch round cake pans with vegetable oil.
3. Divide cake batter evenly in cake pans, place pans in the oven evenly spaced apart.
4. Bake for 30 minutes or until the toothpick comes out clean.
5. Remove from oven, cool for 10 minutes, remove cake from pan cool on wire rack for another 10-15 minutes.

# RED VELVET CAKE



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The surprising flavor that everyone will enjoy during this holiday season.

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### INGREDIENTS

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1tbsp orange zest  
4tbsp brandy  
3 cups all purpose flour  
2 tsp baking powder  
½ tsp salt  
½ tsp nutmeg  
¼ tsp cinnamon  
¼ tsp allspice  
1 cup unsalted butter  
2 cups granulated sugar  
5 large eggs room temperature  
1 cup eggnog  
1 tsp vanilla extract  
2-4 tsp brandy for drizzling on the cake (optional)

### DIRECTIONS

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1. Soak orange zest in brandy in a small bowl for at least 15minutes.
2. In **Ventray Stand Mixer mixing bowl**, whisk together flour, baking powder, salt, nutmeg, cinnamon, allspices.
3. Beat butter in **Ventray Stand Mixer** over high speed until creamy, then add in sugar and continue to beat until light and fluffy. Scrapping down two sides occasionally.
4. Add one egg at a time, beating a minute in between each addition, then add in vanilla.
5. Add dry ingredients alternating with eggnog, fold it into butter mixture with a spatula (begin and end with dry ingredients).
6. Add in orange zest and any remaining brandy.
7. For the glaze, beat together powdered sugar, orange juice, and brandy until thick.
8. Drizzle on the cake.

### OVEN DIRECTIONS

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1. Preheat oven to 325°F, adjust rack to the lower third, butter inside of a 9-inch bundt pan or two 6-inch round pan (for layer cake).
2. Bake for 50 minutes or until the center is set.
3. Remove from oven and let it cool on rack completely before decorating.

### TIPS

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1. For layered caked, it's best to refrigerate and decorate at a later time.
2. You can also make it virgin without the rum or brandy.

# EGGNOG WHITE CHOCOLATE CAKE



Super easy to make, chewy brownie with crunchy nuts, serve with a scoop of vanilla ice cream.

### INGREDIENTS

1½ cups of all purpose flour  
 1 cup cocoa  
 1 cup walnuts  
 4 large eggs  
 1 tsp of salt  
 1 tsp of espresso powder  
 1 tsp of baking powder  
 2½ cups of sugar  
 2 cups unsweetened chocolate broken into pieces  
 1½ cups of unsalted butter, softened  
 1 tbsp of vanilla extract

### DIRECTIONS

1. Crack the 4 eggs into **Ventray Stand Mixer mixing bowl**, add cocoa, salt, baking powder, espresso powder, vanilla, then beat with a flat beater at speed 2 for about 1 minute.
2. Increase to speed 3, continue beating for about 2-3 minutes
3. Meanwhile, melt butter over medium-high heat in a saucepan, add in sugar, and stir.
4. Add butter to your egg mixture, and beat at speed 3 until completely smooth.
5. Add in flour and chocolate chips beat at speed 3 then increase to speed 4 for at least 2 minutes until all ingredients fully combined.

### OVEN DIRECTIONS

1. Pre-heat oven to 350°F, and lightly grease 13 by 9-inch glass baking pan.
2. Spread walnuts on a baking sheet, toast in the oven for 8-10 minutes or until lightly browned. Set aside and let it cool, then fold into batter.
3. Spoon batter into pan, bake for 30 minutes or until toothpick comes out clean.
4. Brownies should be firm, remove from oven, cool for 30 minutes, cut into squares.
5. Serve with vanilla ice cream.

### TIPS

Add a scoop of ice cream or drizzle with caramel and enjoy this decadent dessert.

### EQUIPMENTS

Saucepan

# FUDGE BROWNIE



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Sweet coconut macaroons are simple, fun to make snacks.

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### INGREDIENTS

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- 14 ounces of sweetened shredded coconut
- ¾ tsp salt
- 14 ounces of sweetened condensed milk
- 1 tsp of pure vanilla extract
- 2 extra large egg whites at room temperature

### EQUIPMENTS

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- Sheet pan
- Parchment paper

### DIRECTIONS

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1. Combine coconut, condensed milk, vanilla extract in a bowl.
2. In your **Ventray Stand Mixer mixing bowl**, add egg whites, salt, use wire whisk beat at speed 5 until they make medium-firm peak.
3. Carefully add in the coconut, condensed milk, vanilla extract, folded in evenly.

### OVEN DIRECTIONS

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1. Pre-heat oven at 325°F.
2. Drop the batter onto sheet pans lined with parchment paper using ice cream scoop to scoop out the batter.
3. Bake for 25-30 minutes or until golden brown.
4. Drizzle or dip in chocolate and let it cool.

### TIPS

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1. Bake these cookies as soon as they are combined.
2. To drizzle with chocolate simply melt chocolate chips in the microwave.



# COCONUT MACAROONS

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These small french butter cookies are sweet, super tasty.

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### INGREDIENTS

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- ½ cup butter, room temperature
- ½ cup granulated sugar
- ½ cup packed brown sugar
- 4 eggs
- ½ cup molasses
- 1 cup all-purpose flour
- 1 tsp cinnamon
- ½ tsp baking powder
- ¼ salt
- ¼ tsp baking soda
- ¼ tsp ground nutmeg
- Bean from 1 vanilla bean pod

### DIRECTIONS

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1. Combine all dry ingredients, set them aside.
2. In **Ventray Stand Mixer**, over medium speed beat butter for 30 seconds. Then gradually add in two sugars, beat until light and fluffy.
3. Add in eggs one at a time, beat well, then add in molasses.
4. Turn Ventray mixer to low speed, add in the dry ingredients in batches. Fold it into butter mixture.
5. Cover and chill the batter in the fridge for 2 hours.

### OVEN DIRECTIONS

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1. Preheat oven to 375°F, grease and flour a 24 madeleines mold.
2. Bake cookies for 10 - 12 mins or until edges are golden.
3. Cool for 5 mins, then remove and cool completely on wire rack. Sprinkle powdered sugar.



# MADELEINES

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For all the matcha lovers, these green tea cookies are perfect for tea time.

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### INGREDIENTS

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- 2 cups (240g) all purpose flour
- 2 ½ tsp matcha green tea powder
- ¾ cup (170g) unsalted butter softened (room temperature)
- Pinch of salt
- 2 large egg yolks
- 1 cup (130g) powdered sugar
- ¼ - 1/3 cup white chocolate chips or almond chips (optional)

### EQUIPMENTS

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- Parchment paper
- Baking pan
- Cooling rack

### DIRECTIONS

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1. Add matcha powder to flour, sift it.
2. In **Ventray Stand Mixer** with a flat beater attachment, beat butter until completely smooth, over medium speed.
3. Add a pinch of salt, and powdered sugar, blend until soft and light, scrap sides of bowl.
4. Add 2 large egg yolks, mix until well blended.
5. Gradually add dry ingredients blend until dough is smooth.
6. Add in chocolate chips or almond chips, blend for another 30 seconds.
7. Shape dough into a cylinder, wrap with plastic wrap and refrigerate for at least 2 hours.

### OVEN DIRECTIONS

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1. Preheat oven to 350°F.
2. Place parchment paper on baking pan, place cookies about 1-inch apart.
3. Bake for 15 minutes or until golden on the edges.
4. Remove from oven, cool for 5 minutes, then transfer to cooling rack and let cool completely.



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Sour, sweet, nutty, baked fresh, you can't resist for another piece.

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### INGREDIENTS

2 cups all-purpose flour  
½ tsp baking soda  
½ tsp salt  
12 tbsp unsalted butter, room temperature  
1 cup light brown sugar  
½ cup granulated sugar  
1 large eggs  
1 large egg's yolk  
2 tsp vanilla extract  
1 cup white chocolate chips  
1 cup dried cranberries, chopped  
1 cup macadamia nuts, chopped

### DIRECTIONS

1. Whisk flour, baking soda, salt together.
2. In **Ventray Stand Mixer**, beat butter, sugars with medium high speed until smooth.
3. Add egg and yolk, vanilla while continuously beating, until well combined.
4. Reduce speed to low, add in flour mixture, mix until just combined.
5. Add chocolate chip, cranberries, macadamia nuts, mix until incorporated.
6. Roll dough into balls, space them 2' apart on baking sheet.

### OVEN DIRECTIONS

1. Preheat oven to 325°F, line 2 baking sheets with parchment paper, position oven rack at lower-mid level.
2. Bake 1 sheet at a time for about 15-20 minutes, let cookie cool on sheet for 10 minutes, transfer to wire rack and cool completely.

### TIPS

1. This recipe makes about 32 cookies.
2. You can choose whichever chocolate chip you prefer.

# CRANBERRY CHOCOLATE CHIP MACADAMIA COOKIES



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The floral aroma, light, buttery texture will make this your favorite shortbread recipe.

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### INGREDIENTS

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- 2 tsp dried lavender
- 1 tsp lemon zest
- 1 cup salted butter room temperature
- 2/3 cup sugar
- 1 tsp vanilla extract
- 1 vanilla bean pod
- 2 cups all-purpose flour

### EQUIPMENTS

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- Baking pan
- Parchment paper

### DIRECTIONS

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1. Add butter, sugar into **Ventray Stand Mixer mixing bowl**, beat lightly. Then add in lavender, lemon zest mix until smooth.
2. Add in the vanilla bean from the pod, vanilla extract, mix until fluffy.
3. Add in flour and you can blend with a spatula until dough forms. Roll it and wrap with plastic wrap, refrigerate for 10-20minutes before slicing into cookies.
4. Cut them into 1/4-inch thick cookies, place them about 1/2 inch apart on a baking tray.

### OVEN DIRECTIONS

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1. Preheat oven to 350°F, line baking tray with parchment paper.
2. Bake cookies for about 20-25 minutes, until edges are lightly brown.
3. Remove from oven, and cool on a rack.

# LEMON LAVENDER SHORTBREAD





## BUTTERCREAM FROSTING

Master this, and you will be ready to decorate your first cake or cupcake.

### INGREDIENTS

½ cup of unsalted butter, softened  
1½ tsp vanilla extract  
2 cups confectioners' sugar  
2 tbsp of milk

### DIRECTIONS

1. In **Ventray Stand Mixer**, beat butter at speed 2 with a flat beater until smooth and fluffy.
2. Gradually beat in confectioners' sugar until fully incorporated at speed 3.
3. Beat in vanilla extract until well mixed.
4. Pour in milk, beat for additional 3-4 minutes at speed 4.

## CHOCOLATE BUTTERCREAM FROSTING

Baking 101 the buttercream for all simple cakes.

### INGREDIENTS

1½ cups of butter, softened  
1 cup of unsweetened cocoa  
5 cups of confectioners' sugar  
½ cup of milk  
2 tsp of vanilla extract  
½ tsp of espresso powder

### DIRECTIONS

1. Add cocoa to **Ventray Stand Mixer Mixing Bowl**, use wire whisk and whisk at speed 1 to remove any lumps.
2. Cream together butter, cocoa powder and corn syrup until well combined using speed 2 with the flat beater.
3. Add 1 cup of sugar followed by tbsp of milk to the cocoa mixture, beat at speed 4 for 1 minute; repeat this step until all sugar and milk have been added.
4. Add vanilla extract, espresso powder, and beat at speed 3 until well combined.

## CREAM CHEESE FROSTING

For any cupcake, red velvet cake, bars and brownie, banana cake.

### INGREDIENTS

½ cup of unsalted butter, softened  
1 package (8oz) cream cheese softened  
3 cups of powdered sugar (add more if needed)  
1 tsp of vanilla extract

### DIRECTIONS

1. Beat softened butter and cream cheese with a flat beater starting at speed 1 in your **Ventray Stand Mixer**.
2. Increase to speed 3 gradually, beat for 3 minutes, scrape bowl.
3. Once mixture smooth and creamy, add in vanilla extract beat for 1 minute.
4. Add in icing sugar in two batches, start mixing with low speed then gradually increase speed. Beat until well mixed.

# FROSTING 101



# CHRISTMAS THYME COOKIE

## INGREDIENTS

2 Lemons – 1 tbsp lemon juice, 2 tsp lemon zest

½ cup butter room temperature

½ cup granulated sugar

1 tbsp fresh snipped thyme

1 ¼ cups all-purpose flour

Green sanding sugar

## DIRECTIONS

1. Preheat oven to 350°F, line baking tray with parchment paper.
2. Beat butter on medium speed for 30 seconds, add granulated sugar beat until combined.
3. Add in lemon zest, juice, thyme, add and beat in flour gradually, beat until well combined.
4. Roll out cookie dough on a floured surface into ½ inch thick cut with a cookie cutter.
5. Bake for 8 minutes or until edges are golden.
6. Remove from the oven, cool on the rack, dust with sanding sugar.





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