

# KitchenAid®

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VELOCIDADES

## HAND MIXERS

INSTRUCTIONS AND RECIPES

## BATTEURS À MAIN

INSTRUCTIONS ET RECETTES

## BATIDORAS MANUALES

INSTRUCCIONES Y RECETAS

KHM720, KHM920



U.S.A./En EE.UU.:

1-800-541-6390

Canada/ En Canadá:

1-800-807-6777



W10250601A

FOR THE WAY IT'S MADE.®

[KitchenAid.com](http://KitchenAid.com)  
[KitchenAid.ca](http://KitchenAid.ca)

# Proof of Purchase and Product Registration

Always keep a copy of the sales receipt showing the date of purchase of your hand mixer. Proof of purchase will assure you of in-warranty service.

Before you use your hand mixer, please fill out and mail your product registration card packed with the unit. This card will

enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. This card does not verify your warranty.

Please complete the following for your personal records:

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Date Purchased \_\_\_\_\_

Store Name and Location \_\_\_\_\_

## Preuve d'achat et enregistrement du produit

Veuillez conserver une copie du coupon de caisse indiquant la date d'achat de votre Batteur à main. La preuve d'achat vous assure du service d'après-vente sous garantie.

Avant d'utiliser votre Batteur à main, veuillez remplir et poster la carte d'enregistrement du produit accompagnant l'appareil. Grâce à cette

carte, nous pourrons vous appeler dans l'éventualité improbable d'un avis de sécurité et nous conformer plus facilement aux dispositions de la loi sur la sécurité des produits de consommation. Cette carte ne confirme pas votre garantie.

Veuillez remplir ce qui suit pour vos dossiers personnels :

Numéro de modèle \_\_\_\_\_

Numéro de série \_\_\_\_\_

Date d'achat \_\_\_\_\_

Nom du marchand et adresse \_\_\_\_\_

## Comprobante de compra y registro del producto

Siempre conserve una copia del recibo de ventas que especifique la fecha de compra de su Batidora manual. El comprobante de compra le asegurará el servicio técnico bajo garantía.

Antes de utilizar la Batidora manual, complete y envíe por correo su tarjeta de registro del producto que viene junto con la unidad. Esta tarjeta nos permitirá

contactarnos con usted en el improbable caso de notificación de algún problema de seguridad con el producto y nos ayudará a cumplir con las cláusulas de la Consumer Product Safety Act (Ley sobre la seguridad de los productos para el consumidor). Esta tarjeta no asegura su garantía.

Complete lo siguiente para su registro personal:

Número del modelo \_\_\_\_\_

Número de serie \_\_\_\_\_

Fecha de compra \_\_\_\_\_

Nombre de la tienda y dirección \_\_\_\_\_



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## Hand Mixer Safety

### Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean:

**! DANGER**

You can be killed or seriously injured if you don't immediately follow instructions.

**! WARNING**

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

# IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To avoid risk of electrical shock, do not put hand mixer in water or other liquid.
3. Close supervision is necessary when any appliance is used near or by children.
4. Unplug hand mixer from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from all accessories during operation to reduce the risk of injury to persons and/or damage to the hand mixer.
6. Do not operate the hand mixer with a damaged cord or plug or after the hand mixer malfunctions, or is dropped or damaged in any manner. Return the hand mixer to the nearest Authorized Service Center for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock or injury.
8. Do not use the hand mixer outdoors.
9. Do not let the cord hang over the edge of table or counter.
10. Do not let cord contact hot surface, including the stove.
11. Remove any accessories from hand mixer before washing.
12. This product is designed for household use only.

## SAVE THESE INSTRUCTIONS

### Electrical Requirements

Volts: 120 A.C.

Hz: 60

**NOTE:** This hand mixer has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.



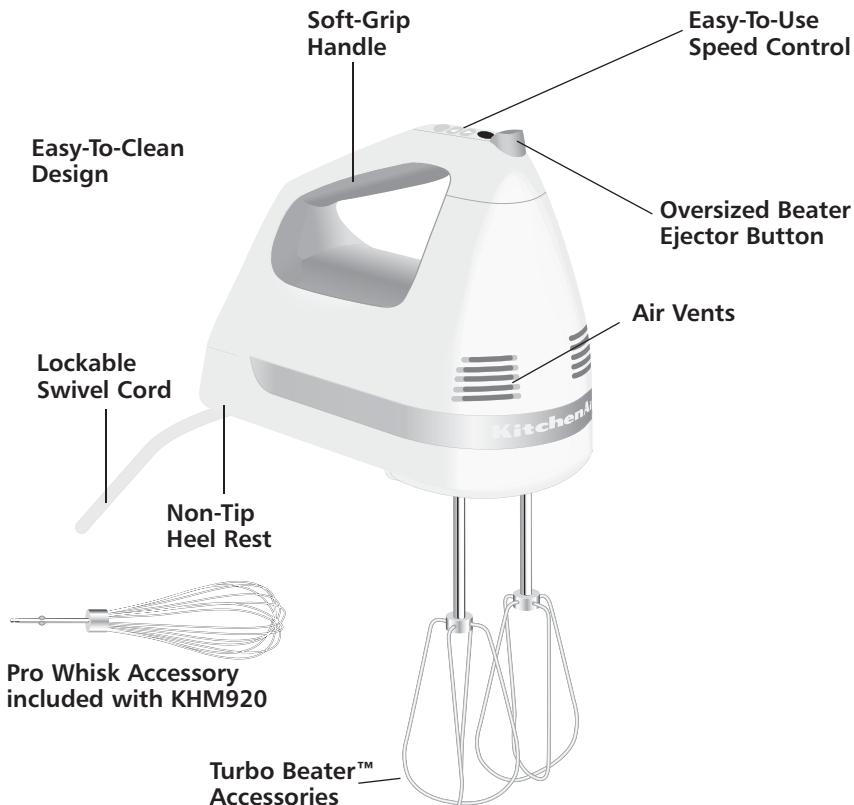
# KHM720, KHM920 Hand Mixer Features

The KitchenAid® 7-Speed and 9-Speed hand mixers offer a host of conveniences, including extra low speeds for better control with heavy mixtures, and a special Soft Start™ Speed that helps avoid splattering when mixing begins. The Clean Touch™ Speed Control is simple to use and a breeze to clean, and the digital display shows you the mixing speed at a glance. An electronic sensor automatically adjusts the hand mixer power to maintain a steady beater speed when the firmness of your mix changes.

The Turbo Beater™ Accessories that come with your hand mixer have an open shape with no center post: this design permits thorough mixing with no clogging, little splashing, and minimal food collection.

Your hand mixer is designed to mix cookie doughs and cake batters, mash potatoes, and whip heavy cream and egg whites. With the optional dough hooks and liquid blender rod, the hand mixer can also knead yeast bread doughs and blend smoothies, milkshakes, soups, and sauces.

The KitchenAid® hand mixer is designed to deliver the same legendary quality and reliability that have been built into KitchenAid® stand mixers since 1919.



# KHM720, KHM920

## Hand Mixer Features

### Clean Touch™ Speed Control

Gives fingertip control of hand mixer speeds. Press the "On" button, and "0" will flash on the Speed Indicator showing that Hand Mixer is ready to operate. Touch the "On" button again, and hand mixer will start. While Hand Mixer is running, touching the "On" button (▲) increases Hand Mixer speed, touching the Down Arrow (▼) decreases the speed. Press the "Off" button to shut off Hand Mixer.

### Easy-To-Read Speed Indicator

Digital display shows mixing speed at a glance. A flashing "0" on the display indicates Hand Mixer is plugged in and ready to operate.

### Easy-To-Clean Design

Smooth styling has no ingredient-trapping cracks or crevices. Makes cleanup easy.

### Oversized Beater Ejection Button

Makes for easy, single-handed ejection of beaters.

### Lockable Swivel Cord

Round shape will not trap ingredients. Lockable swivel cord makes mixing convenient at any angle.

### Soft-Grip Handle

Elastomer grip provides comfort at all speeds.

### Non-Tip Heel Rest

Holds Hand Mixer stable when not in use.

### Air Vents

Positioned to avoid clogging from batters and other mixtures.

### Optional Pro Whisk

Specially designed to produce fluffier whipped cream and egg whites; helps ensure smooth sauces and pudding. Included with model KHM920.

### Turbo Beater™ Accessories

Self-cleaning mixing action. Dishwasher-safe, high quality stainless steel.

### KitchenAid Brand Quality

Your hand mixer is built and tested to meet KitchenAid standards for optimum performance and durability.

## How To Use the Hand Mixer

Be sure to read and follow the specific instructions in this manual for proper use of this hand mixer.

### WARNING

#### Injury Hazard

**Unplug mixer before touching beaters.**

**Failure to do so can result in broken bones, cuts or bruises.**

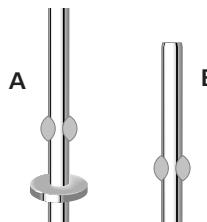
**NOTE:** Flashing light indicates ready to operate. Do not touch beaters. If the hand mixer runs when "0" is flashing, or there is nothing displayed on the speed indicator, do not use it. Arrange for service:

In U.S.A. call 1-800-541-6390

In Canada call 1-800-807-6777

### To Attach Accessories

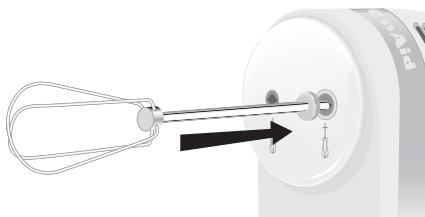
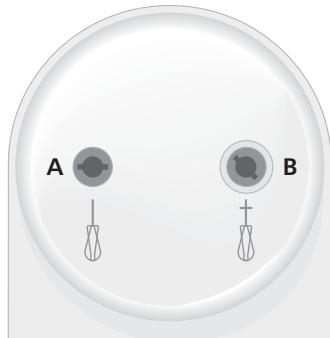
Paired accessories (Turbo Beater™, optional Dough Hooks) include one accessory with a collar (A), and one without (B). Single accessories come with a collar (A) (Liquid Blending Rod) or without (B) (Pro Whisk).



# How To Use the Hand Mixer

## When Using a Pair of Accessories

1. Unplug the hand mixer from the electrical outlet.
2. Insert the accessory shaft with the collar (A) into the larger opening (B) of the hand mixer. Align the flanges on the shaft with the slots in the opening. Push to lock into place.



3. Insert the accessory without a collar (B) into the smaller opening (A). Align and push to lock into place.

## When Using a Single Accessory

An accessory shaft without a collar may be used in either opening (A or B). Those with a collar may only be used in the larger opening (B). For attachment instructions, see "When Using a Pair of Accessories."

## To Remove Accessories

1. If the hand mixer is running, stop the hand mixer by touching the "Off" button.
2. Unplug the hand mixer from the electrical outlet.
3. Press the Ejector Button (C) to release the accessories from the hand mixer, then remove them.



## To Operate the Speed Control

### WARNING

#### Injury Hazard

**Unplug mixer before touching beaters.**

**Failure to do so can result in broken bones, cuts or bruises.**

**NOTE:** Flashing light indicates ready to operate. Do not touch beaters. If the hand mixer runs when "0" is flashing, or there is nothing displayed on the speed indicator, do not use it. Arrange for service:

In USA call 1-800-541-6390

In Canada call 1-800-807-6777

1. Plug the hand mixer into an electrical outlet.
2. Press the "On" button, and the Speed Indicator will flash "0." This indicates the hand mixer is ready to operate.
3. Touch the "On" button again and the hand mixer will start on speed one.
4. To increase the speed, press the Up arrow (▲). To decrease the speed, press the Down arrow (▼).
5. When the mixing job is finished, shut off the hand mixer by touching the "Off" button. Unplug hand mixer before removing accessories.

# Speed Control Guide for 7-Speed Hand Mixer



The 7-Speed hand mixer should always be set on the lowest speed to start mixing. Move to higher speeds as needed.

**Flashing 0** Indicates hand mixer is plugged in and ready to operate.

**Speed 1** For slow stirring, combining, and starting all mixing procedures. Use this speed to stir in nuts, chocolate chips, shredded cheese, onions, olives, and other chunky ingredients. Mix flour and other dry ingredients with liquids or other moist mixtures. Helps keep ingredients from splashing out of bowl.

**Speed 2** Mix pancake batter.

**Speed 3** Combine heavy mixtures, such as cookie dough. Mix light cream cheese spreads. Stir batters and gelatin mixtures.

**Speed 4** Combine heavy cream cheese mixtures. Mash potatoes or squash.

**Speed 5** Mix muffins, quick breads, batter breads, cake batters, and frostings. Blend butter and sugar.

**Speed 6** Whip heavy cream and mousse mixtures.

**Speed 7** Beat egg whites and meringue mixtures.

**NOTE:** The Turbo Beater™ Accessories are not designed for mixing and kneading bread dough. Special dough hook attachments are available. See "Accessories for your KitchenAid® hand mixer" for details and ordering information.

# Speed Control Guide for 9-Speed Hand Mixer



The 9-Speed hand mixer should always be set on the lowest speed to start mixing. Move to higher speeds as needed.

**Flashing 0** Indicates hand mixer is plugged in and ready to operate.

**Speed 1** For slow stirring of liquids, combining and starting all mixing procedures.

**Speed 2** Use this speed to stir in nuts, chocolate chips, shredded cheese, onions, olives, and other chunky ingredients. Mix flour and other dry ingredients with liquids or other moist mixtures. Helps keep ingredients from splashing out of bowl.

**Speed 3** Mix pancake batter.

**Speed 4** Combine heavy mixtures, such as cookie dough. Mix light cream cheese spreads. Stir batters and gelatin mixtures.

**Speed 5** Mix muffins and quick breads. Combine heavy cream cheese mixtures, mash potatoes or squash.

**Speed 6** Mix muffins and quick breads. Combine heavy cream cheese mixtures, mash potatoes or squash.

**Speed 7** Finish mixing cake and other batters. Whip heavy cream and mousse mixtures.

**Speed 8** Beat egg whites.

**Speed 9** Beat meringue mixtures.

**NOTE:** The Turbo Beater™ Accessories are not designed for mixing and kneading bread dough. Special dough hook attachments are available. See "Accessories for your KitchenAid® hand mixer" for details and ordering information.

# Accessories for your KitchenAid® Hand Mixer

## Liquid Blender Rod

A great way to mix up smoothies, diet drink mixes, chocolate milk, ice tea, and milkshakes. Also invaluable for soups and sauces that require light blending. The 8 1/2" (21.6 cm) long Liquid Blender Rod attaches to the hand mixer like a regular beater (see "How To Use the Hand Mixer") and can mix from 8 to 32 oz (240 to 950 mL) of liquid. Hand wash with mild detergent.

## Dough Hooks

A must-have attachment for the bread baker. The stainless steel Dough Hooks enable your hand mixer to knead yeast bread doughs, saving you untold time and effort. The Dough Hooks attach to the hand mixer like regular beaters and are dishwasher-safe for quick cleanup.

## Pro Whisk

Designed to produce fluffier whipped cream and egg whites, the stainless steel Pro Whisk will also ensure smooth sauces and puddings. The Pro Whisk attaches to the hand mixer like a regular beater and is dishwasher safe for easy cleanup.

## To order these accessories

In U.S.A.:  
visit KitchenAid.com,  
or call 1-800-541-6390

In Canada:  
call 1-800-807-6777

## Care and Cleaning

### WARNING



#### Electrical Shock Hazard

**Do not put in water.**

**Doing so can result in death or electrical shock.**

Always unplug hand mixer before cleaning. Do not immerse hand mixer in water. Wipe hand mixer with a warm, sudsy cloth; then wipe clean with a damp cloth. Dry with a soft cloth.

### Turbo Beater™ Accessories, Dough Hooks\*

Always remove accessories from hand mixer before cleaning. Wash in dishwasher, or by hand in warm, sudsy water. Rinse and wipe dry.

### Liquid Blender Rod\*

Always remove blender rod from hand mixer before cleaning. Hand wash in warm, sudsy water. Rinse, and wipe dry.

### Power Cord

Wipe cord with a warm, sudsy cloth; then wipe clean with a damp cloth. Dry with a soft cloth.

### WARNING

#### Injury Hazard

**Unplug mixer before touching beaters.**

**Failure to do so can result in broken bones, cuts or bruises.**

\*These accessories are not included with all hand mixer models; see "Accessories for your KitchenAid® hand mixer" for details and information on ordering.

# Troubleshooting

First try the solutions suggested here and possibly avoid the cost of service.

## If your hand mixer should malfunction or fail to operate, check the following:

1. Is the hand mixer plugged in?
2. Is the fuse in the circuit to the hand mixer in working order? If you have a circuit breaker box, make sure the circuit is closed.
3. Try unplugging the hand mixer, then plug it back in.

If the problem cannot be fixed with the steps provided in this section, then contact KitchenAid or an Authorized Service Center.

**U.S.A./Puerto Rico:** 1-800-541-6390,

**Canada:** 1-800-807-6777,

**Mexico:** 01-800-024-17-17

(JV Distribuciones)

or

01-800-902-31-00

(Industrias Birtman)

See the KitchenAid Warranty and Service section for additional details. Do not return the hand mixer to the retailer – retailers do not provide service.

## Raspberry Cream Cheese Spread

1 package (8 oz)  
(225 g) light cream cheese  
3 tbs (45 mL) seedless raspberry preserves  
 $\frac{1}{4}$  tsp (1 mL) grated orange peel

Place all ingredients in small bowl. Beat on Speed 4 on 7 speed hand mixer or Speed 5 on 9 speed hand mixer about 1 minute, or until smooth and creamy, scraping bowl once or twice. Serve with mini-bagels or crackers, if desired.

Yield: 10 servings (2 tbs [25 mL] per serving).

Per serving: About 64 cal., 2 g protein, 6 g carb, 4 g total fat, 2 g saturated fat, 8 mg cholesterol, 128 mg sodium.

## Honey-Walnut Cream Cheese Spread

1 package (8 oz)  
(225 g) light cream cheese  
2 tbs (25 mL) honey  
 $\frac{1}{4}$  cup (50 mL) chopped walnuts

Place cream cheese and honey in small bowl. Beat on Speed 4 on 7 speed hand mixer or Speed 5 on 9 speed hand mixer about 1 minute, or until smooth and creamy, scraping bowl once or twice. Add walnuts. Beat on Speed 1 about 20 seconds, or until combined. Serve with mini-bagels or crackers, if desired.

Yield: 10 servings (2 tbs [25 mL] per serving).

Per serving: About 80 cal., 3 g protein, 5 g carb, 6 g total fat, 3 g saturated fat, 8 mg cholesterol, 128 mg sodium.

# Mashed Potatoes

2 lbs (1 kg) (about 6 medium) russet potatoes, peeled, cut into quarters, and boiled  
1/4 cup (50 mL) margarine or butter, softened  
1/2 tsp (2 mL) salt  
1/8 tsp (0.5 mL) black pepper  
1/4-1/3 cup (50-75 mL) lowfat milk, warmed

Drain potatoes well. Return to hot saucepan. Add margarine, salt, and pepper. Beat on Speed 4 on 7 speed hand mixer or Speed 5 on 9 speed hand mixer about 20 seconds, or until potatoes are broken up. Continuing on Speed 4 on 7 speed hand mixer or Speed 5 on 9 speed hand mixer, slowly add milk. Beat about 45 seconds, or until smooth. Serve immediately.

Yield: 8 servings (about 1/2 cup [125 mL] per serving).

Per serving: About 137 cal., 3 g protein, 19 g carb, 6 g total fat, 1 g saturated fat, 0 mg cholesterol, 221 mg sodium.

## VARIATIONS:

### **Garlic Mashed Potatoes**

Add 6 to 8 large, peeled cloves garlic to potatoes before boiling.

Yield: 8 servings (about 1/2 cup [125 mL] per serving).

Per serving: About 140 cal., 3 g protein, 20 g carb, 6 g total fat, 1 g saturated fat, 0 mg cholesterol, 222 mg sodium.

### **Carrot and Leek Mashed Potatoes**

Add 2 medium carrots, cut into 1" (2.5 cm) pieces, and 1 medium leek, cut into 1" (2.5 cm) pieces, to potatoes before boiling. Cook until tender.

Yield: 10 to 12 servings (about 1/2 cup [125 mL] per serving).

Per serving: About 154 cal., 3 g protein, 23 g carb, 6 g total fat, 1 g saturated fat, 0 mg cholesterol, 231 mg sodium.

### **Pesto Mashed Potatoes**

Prepare potatoes as directed. Add 1/4 cup (50 mL) prepared pesto. Beat on Speed 4 on 7 speed hand mixer or Speed 5 on 9 speed hand mixer about 15 seconds, or until blended.

Yield: 8 servings (about 1/2 cup [125 mL] per serving).

Per serving: About 176 cal., 4 g protein, 20 g carb, 10 g total fat, 2 g saturated fat, 1 mg cholesterol, 276 mg sodium.

# Savory Sweet Potatoes

2 lbs (1 kg) sweet potatoes (about 3 medium), scrubbed, unpeeled, and boiled  
 $\frac{1}{3}$  cup (75 mL) thinly sliced green onions  
 $\frac{1}{2}$  tsp (2 mL) dried marjoram leaves  
 Dash cayenne pepper  
 $\frac{1}{3}$  cup (75 mL) reduced-sodium chicken broth  
 $\frac{1}{2}$  cup (125 mL) nonfat sour cream

Drain potatoes well; cool slightly. Cut ends from potatoes. Slip off and discard peels.

Place potatoes, onions, marjoram, and pepper in large bowl. Beat on Speed 3 about 10 seconds, or until potatoes are broken up. Add broth. Beat on Speed 6 about 30 seconds, or until smooth. Add sour cream. Beat on Speed 3 about 20 seconds, or until blended. Serve immediately.

Yield: 8 servings (about  $\frac{1}{2}$  cup [125 mL] per serving).

Per serving: About 166 cal., 4 g protein, 36 g carb, 1 g total fat, 0 g saturated fat, 0 mg cholesterol, 50 mg sodium.

# Overnight Sausage and Egg Brunch

1 lb (500 mL) turkey Italian sausage links, cut into  $\frac{1}{4}$ " (5 mm) thick slices  
 1 medium onion, chopped  
 1 package (8 oz) (225 g) light cream cheese  
 1 tsp (5 mL) dried marjoram leaves  
 $\frac{1}{2}$  tsp (2 mL) salt  
 $\frac{1}{4}$  tsp (1 mL) cayenne pepper  
 1 cup (250 mL) fat-free egg substitute  
 1 can (350 mL) (12 oz) evaporated skimmed milk  
 9 slices French bread, sliced diagonally 1" (25 mm) thick  
 1 package (16 oz) (450 g) frozen chopped broccoli, thawed\*  
 1 cup (250 mL) shredded reduced-fat sharp Cheddar cheese

Spray 13" x 9" x 2" (33 cm x 23 cm x 5 cm) baking dish with no-stick cooking spray.

Place sausage and onion in medium nonstick skillet. Cook over medium heat about 8 minutes, or until sausage is no longer pink in center and onion is tender. Set aside.

Place cream cheese, marjoram, salt, and pepper in medium bowl. Beat on Speed 4 about 20 seconds, or until smooth. Add egg substitute and milk. Beat on Speed 5 about 20 seconds, or until smooth.

Layer bread in baking dish. Top with sausage mixture, broccoli, and Cheddar cheese. Pour cream cheese mixture evenly over top. Cover tightly. Refrigerate at least 8 hours or overnight.

Uncover dish. Bake at 350°F (180°C) for 1 hour 15 minutes, or until knife inserted in center comes out clean.

Yield: 12 servings.

Per serving: About 264 cal., 18 g protein, 17 g carb, 14 g total fat, 5 g saturated fat, 55 mg cholesterol, 728 mg sodium.

\*TIP: Rinse broccoli under hot water to thaw. Drain well.

# Peach Coffee Cake

- 1 medium ripe peach, peeled and chopped
- $\frac{1}{2}$  cup (125 mL) reduced-fat sour cream
- $\frac{1}{4}$  cup (50 mL) margarine or butter, softened
- $\frac{1}{2}$  cup (125 mL) sugar, divided
- $\frac{1}{4}$  cup (50 mL) fat-free egg substitute
- 1 cup (250 mL) all-purpose flour
- $\frac{1}{2}$  tsp (2 mL) baking powder
- $\frac{1}{2}$  tsp (2 mL) baking soda
- $\frac{1}{4}$  tsp (1 mL) salt
- 1 peach, peeled and sliced

Spray 8" x 8" x 2" (20 cm x 20 cm x 5 cm) baking dish with no-stick cooking spray.

Place chopped peach in small bowl. Mash with fork. Add sour cream. Beat on Speed 4 about 1 minute, or until well mixed.

Place margarine and sugar, reserving 1 tbs (15 mL), in medium bowl. Beat on Speed 5 about 1 minute, or until fluffy. Add egg substitute. Beat on Speed 5 about 20 seconds, or until smooth. Add peach mixture, reserving  $\frac{1}{3}$  cup (75 mL). Beat on Speed 5 about 30 seconds, or until smooth. Add flour, baking powder, baking soda, and salt. Beat on Speed 3 about 30 seconds, or until blended. Beat on Speed 5 for 30 to 60 seconds, or just until smooth.

Pour batter into baking dish. Drizzle with reserved  $\frac{1}{3}$  cup (75 mL) peach mixture. Top with peach slices. Sprinkle with reserved 1 tbs (15 mL) sugar. Bake at 350°F (180°C) for 30 to 35 minutes, or until toothpick inserted in center comes out clean. Cool slightly. Serve warm.

Yield: 9 servings.

Per serving: About 169 cal., 3 g protein, 26 g carb, 6 g total fat, 1 g saturated fat, 4 mg cholesterol, 227 mg sodium.

# Apple Gingerbread

- $\frac{1}{2}$  cups (375 mL) all-purpose flour
- $\frac{1}{2}$  cup (125 mL) sugar
- 1 tsp (5 mL) cinnamon
- $\frac{1}{2}$  tsp (2 mL) baking powder
- $\frac{1}{2}$  tsp (2 mL) baking soda
- $\frac{1}{2}$  tsp (2 mL) ginger
- $\frac{1}{4}$  tsp (1 mL) salt
- $\frac{1}{3}$  cup (75 mL) margarine or butter, softened
- 1 egg, slightly beaten
- $\frac{1}{2}$  cup (125 mL) molasses
- $\frac{1}{2}$  cup (125 mL) apple juice, heated to a boil

Grease bottom only of 9" x 9" x 2" (23 cm x 23 cm x 5 cm) baking pan. Place all ingredients in large bowl. Beat on Speed 1 about 30 seconds, or until blended. Beat on Speed 5 about 30 seconds, or until smooth.

Pour batter into pan. Bake at 350°F (180°C) for 25 to 30 minutes, or until toothpick inserted in center comes out clean. Serve warm with applesauce and Spiced Whipped Cream (see page 14), if desired.

Yield: 9 servings.

Per serving: About 233 cal., 3 g protein, 39 g carb, 7 g total fat, 2 g saturated fat, 24 mg cholesterol, 251 mg sodium.

# Oatmeal-Nut Snack Cake

1½ cups (375 mL) quick-cooking oats  
 1¼ cups (300 mL) boiling water  
 ½ cup (125 mL) margarine or butter, softened  
 1½ cups (375 mL) firmly packed brown sugar  
 2 eggs  
 1½ cups (375 mL) all-purpose flour  
 1 tsp (5 mL) baking soda  
 ½ tsp (2 mL) baking powder  
 1 tsp (5 mL) cinnamon  
 ¼ tsp (1 mL) salt  
 ½ cup (125 mL) chopped walnuts

Grease and flour 13" x 9" x 2" (33 cm x 23 cm x 5 cm) baking pan. Combine oats and boiling water in medium bowl. Let stand 10 minutes.

Place margarine, brown sugar, and eggs in large bowl. Beat on Speed 1 about 30 seconds, or until blended. Beat on Speed 5 about 1 minute, or until smooth and creamy. Add flour, baking soda, baking powder, cinnamon, and salt. Beat on Speed 1 about 30 seconds, or until blended. Beat on Speed 5 about 1 minute, or until well mixed. Add oatmeal. Beat on Speed 1 about 30 seconds, or until combined. Add walnuts. Beat on Speed 1 about 10 seconds, or until combined.

Spread batter in pan. Bake at 350°F (180°C) for 30 to 35 minutes, or until toothpick inserted in center comes out clean. Cool completely. Frost with Maple Buttercream Frosting (see below), if desired.

Yield: 16 servings.

Per serving: About 235 cal., 4 g protein, 35 g carb, 9 g total fat, 2 g saturated fat, 27 mg cholesterol, 206 mg sodium.

## Buttercream Frosting

¼ cup (50 mL) butter, softened  
 ½ tsp (2 mL) vanilla  
 2 tbs (25 mL) lowfat milk  
 2 cups (500 mL) powdered sugar

Place all ingredients in large bowl. Beat on Speed 5 for 30 to 60 seconds, or until smooth and creamy.

Yield: 16 servings (frosting for 13" x 9" x 2" [33 cm x 23 cm x 5 cm] cake).

Per serving: About 75 cal., 0 g protein, 13 g carb, 3 g total fat, 2 g saturated fat, 8 mg cholesterol, 30 mg sodium.

### VARIATION:

#### Maple Buttercream Frosting

Add ¼ tsp (1 mL) maple extract.

Yield: 16 servings (frosting for 13" x 9" x 2" [33 cm x 23 cm x 5 cm] cake).

Per serving: About 75 cal., 0 g protein, 13 g carb, 3 g total fat, 2 g saturated fat, 8 mg cholesterol, 30 mg sodium.

# Whipped Cream

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- 1 cup (250 mL) heavy cream
- 2 tbs (25 mL) powdered sugar
- ½ tsp (2 mL) vanilla

Place cream in medium bowl. Beat on Speed 7 on 7 speed hand mixer or Speed 9 on 9 speed hand mixer about 30 seconds, or until soft peaks form. Continuing on Speed 7 on 7 speed hand mixer or Speed 9 on 9 speed hand mixer, gradually add powdered sugar and vanilla. Beat about 30 seconds, or until stiff.

Yield: 16 servings (2 tbs [25 mL] per serving).

Per serving: About 48 cal., 0 g protein, 1 g carb, 5 g total fat, 3 g saturated fat, 17 mg cholesterol, 5 mg sodium.

## VARIATIONS:

### Amaretto Whipped Cream

Substitute 2 tbs (25 mL) amaretto liqueur for the vanilla.

Per serving: About 54 cal., 0 g protein, 2 g carb, 5 g total fat, 3 g saturated fat, 17 mg cholesterol, 6 mg sodium.

### Cappuccino Whipped Cream

Add 2 tsp (10 mL) instant coffee granules or crystals to cream before whipping. Increase powdered sugar to ¼ cup (50 mL).

Per serving: About 52 cal., 0 g protein, 2 g carb, 5 g total fat, 3 g saturated fat, 17 mg cholesterol, 6 mg sodium.

### Spiced Whipped Cream

Add ¼ tsp (1 mL) cinnamon and ⅛ tsp (0.5 mL) nutmeg with powdered sugar.

Per serving: About 48 cal., 0 g protein, 1 g carb, 5 g total fat, 3 g saturated fat, 17 mg cholesterol, 5 mg sodium.

# Chocolate Whipped Cream

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- 1 cup (250 mL) heavy cream
- 2 tbs (25 mL) unsweetened cocoa powder
- ½ cup (50 mL) powdered sugar
- ½ tsp (1 mL) vanilla
- ½ tsp (1 mL) rum extract

Place cream and cocoa powder in medium bowl. Beat on Speed 1 about 30 seconds, or until blended. Beat on Speed 7 on 7 speed hand mixer or Speed 9 on 9 speed hand mixer about 30 seconds, or until soft peaks form. Continuing on Speed 7 on 7 speed hand mixer or Speed 9 on 9 speed hand mixer, gradually add powdered sugar, vanilla, and rum extract. Beat about 30 seconds, or until stiff.

Yield: 16 servings (2 tbs [25 mL] per serving).

Per serving: About 53 cal., 0 g protein, 2 g carb, 5 g total fat, 3 g saturated fat, 17 mg cholesterol, 6 mg sodium.

# Lemon Pudding Cake

3 eggs, separated  
3/4 cup (175 mL) lowfat milk  
1/4 cup (50 mL) fresh lemon juice  
1 tsp (5 mL) grated lemon peel  
1 cup (250 mL) sugar  
3/4 cup (175 mL) all-purpose flour  
1/4 tsp (1 mL) salt

Place egg whites in medium bowl. Beat on Speed 7 on 7 speed hand mixer or Speed 8 on 9 speed hand mixer for 1 to 1½ minutes, or until stiff peaks form. Set aside.

Place egg yolks in large bowl. Beat on Speed 5 about 30 seconds. Add milk, lemon juice, and grated peel. Beat on Speed 5 about 30 seconds, or until combined. Add remaining ingredients. Beat on Speed 1 about 30 seconds, or until blended. Beat on Speed 5 about 1 minute, or until smooth and frothy. Fold in egg whites with spatula, until just combined.

Spoon batter into ungreased 1½ qt (1½ L) soufflé or casserole dish. Place dish in large, shallow baking pan. Add hot water to pan to 1" (2.5 cm) depth. Place in oven. Bake at 350°F (180°C) for 35 to 45 minutes, or until golden brown. Cool slightly. Serve warm.

Yield: 6 servings.

Per serving: About 241 cal., 6 g protein, 48 g carb, 3 g total fat, 1 g saturated fat, 109 mg cholesterol, 143 mg sodium.

# KitchenAid® Hand Mixer Warranty

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
<b>50 United States, the District of Columbia, Canada, and Puerto Rico:</b> One-year limited warranty from date of purchase.	<b>50 United States, the District of Columbia and Canada:</b> Hassle-free replacement of your hand mixer. See the following page for details on how to arrange for replacement. <b>OR</b> <b>In Puerto Rico:</b> The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center. To arrange for service, see the following pages.	A. Repairs when hand mixer is used in other than normal single family home use. B. Damage resulting from accident, alteration, misuse or abuse or use with products not approved by KitchenAid. C. Replacement parts or repair labor costs for hand mixer when operated outside the country of purchase.

**DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES** IMPLIED WARRANTIES, INCLUDING TO THE EXTENT APPLICABLE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED TO THE EXTENT LEGALLY PERMISSIBLE. ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO ONE YEAR, OR THE SHORTEST PERIOD ALLOWED BY LAW. SOME STATES AND PROVINCES DO NOT ALLOW LIMITATIONS OR EXCLUSIONS ON HOW LONG AN IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU.

IF THIS PRODUCT FAILS TO WORK AS WARRANTED, CUSTOMER'S SOLE AND EXCLUSIVE REMEDY SHALL BE REPAIR OR REPLACEMENT ACCORDING TO THE TERMS OF THIS LIMITED WARRANTY. KITCHENAID AND KITCHENAID CANADA DO NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province.

## Hassle-Free Replacement Warranty – 50 United States and District of Columbia

We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your hand mixer should fail within the first year of ownership, KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your original hand mixer returned to us. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your KitchenAid® hand mixer should fail within the first year of ownership, simply call our toll-free Customer Satisfaction Center at 1-800-541-6390 Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m. Give the consultant your complete shipping address. (No P.O. Box numbers, please.)

When you receive your replacement hand mixer, use the carton and packing materials to pack up your original hand mixer. In the carton, include your name and address on a sheet of paper along with a copy of the proof of purchase (register receipt, credit card slip, etc.).

## Hassle-Free Replacement Warranty – Canada

We're so confident the quality of our products meets the exacting standards of the KitchenAid brand that, if your hand mixer should fail within the first year of ownership, KitchenAid Canada will replace your hand mixer with an identical or comparable replacement. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your KitchenAid® hand mixer should fail within the first year of ownership, take the hand mixer or ship collect to an Authorized KitchenAid Canada Service Centre. In the carton include your name and complete shipping address along with a copy of the proof of purchase (register receipt, credit card slip, etc.). Your replacement hand mixer will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner call our toll-free Customer eXperience Centre at 1-800-807-6777. Or write to us at:

Customer eXperience Centre  
KitchenAid Canada  
1901 Minnesota Court  
Mississauga, ON L5N 3A7

## How To Arrange for Warranty Service in Puerto Rico

Your KitchenAid® hand mixer is covered by a one-year limited warranty from the date of purchase. KitchenAid will pay for replacement parts and labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center.

Take the hand mixer or ship prepaid and insured to an Authorized KitchenAid Service Center. Your repaired hand mixer will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner, call toll-free 1-800-541-6390 to learn the location of a Service Center near you.

# How To Arrange for Service after the Warranty Expires – All Locations

Before calling for service, please review the Troubleshooting section.

**For service information in the 50 United States, District of Columbia, and Puerto Rico,**  
call toll-free 1-800-541-6390.

Or write to:  
Customer Satisfaction Center  
KitchenAid Portable Appliances  
P.O. Box 218  
St. Joseph, MI 49085-0218

Or contact an Authorized Service Center near you.

**For service information in Canada,**  
call toll-free 1-800-807-6777.

Or write to:  
Customer eXperience Centre  
KitchenAid Canada  
1901 Minnesota Court  
Mississauga, ON L5N 3A7

## How To Arrange for Service Outside these Locations

Consult your local KitchenAid dealer or the store where you purchased the hand mixer for information on how to obtain service.

**For service information in Mexico,**  
call toll-free  
01-800-024-17-17  
(JV Distribuciones)  
Or  
01-800-902-31-00  
(Industrias Birtman)

## How To Order Accessories and Replacement Parts

**To order accessories or replacement parts for your hand mixer in the 50 United States, District of Columbia, and Puerto Rico,**  
call toll-free 1-800-541-6390 Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m.

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KitchenAid Portable Appliances  
P.O. Box 218  
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KitchenAid Canada  
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(JV Distribuciones)  
Or

01-800-902-31-00  
(Industrias Birtman)

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