

Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.



NINJA® Foodi®

POWER MIXER™ SYSTEM



20 delicious recipes



Your guide to mixing and blending like a Foodi.

Welcome to the Ninja® Foodi® Power Mixer™ System recipe book. Here you're just a few pages away from recipes, tips, tricks, and helpful hints to give you everything you need to create cakes, batters, doughs, soups, salsa, and more. Now let's get started.

For more exciting delicious recipes,
visit ninjatestkitchen.com

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Meet the PowerBase™

Power at the palm of your hand.

Thanks to its power-dense motor, the PowerBase can transform into a different appliance whenever a new accessory is attached. Hand mixing and immersion blending are just the beginning.



Additional accessories

Expand your Power Mixer™ System with these additional accessories.



DOUGH HOOKS

Dough hooks that glide through the thickest doughs, such as pizza dough, dinner rolls, and pretzels.



CHOPPER ATTACHMENT

Attach power base to chop, mince, and puree ingredients. Storage lid included.



4-CUP BLENDING PITCHER WITH LID

Large pitcher perfectly designed for the immersion blending attachment to blend your favorite recipes.



Scan the code or visit qr.ninjakitchen.com/powermixersystem/ to purchase accessories.

Let's get
mixing



Hand Mixer Basics

Get to know your hand mixer



Beaters: Speeds 1–4

With the beaters installed, use speed 1 for mixing dry ingredients with liquids. Ramp up to speeds 3–4 to make cookie doughs, batters, quick breads, frostings, or to mash potatoes. Use speed 4 when creaming butter and sugar. Not recommended to use for yeasted doughs, such as pizza or pretzel doughs, or pie crusts.



Whisk: Speed 5

With the whisk installed, it is recommended to use speed 5, but make sure to slowly ramp up to this setting. The whisk at speed 5 is good for whipping cream, mousse, egg whites, and more. Starting on speed 1 and gradually increasing to speed 5 will prevent splattering and achieve the best consistency. Not recommended for thicker batters and mix-ins; beaters are recommended.



Follow the recipe mixing times carefully. Also, watch closely for visual cues that will help determine how long to mix or whip. For example, if the recipe says “mix until stiff peaks form,” frequently check the mixture to assess if stiff peaks are forming.



Always start on speed 1 and then slowly ramp up the speed in order to prevent ingredients from splattering. When processing is complete, ensure to power off the unit.

Let's get
blending



Immersion Blender Basics

Get to know your immersion blender

NOTE: Holding the power button ensures that the blade runs only when you're in control.

Choosing your container



The container should be large enough for the **blender head to be fully submerged** in the ingredients. Once submerged, there should be ample room in the container to avoid overflowing and splashing. A cooking pot, large measuring container, or the included blending vessel is recommended.

Blending and pureeing



Submerge vents of the blender head in ingredients.

While blending, move the blender head through ingredients in an **up-and-down** motion, making sure to stop blending any time the vents are no longer submerged.

NOTE: For best results, hold the unit with the control panel facing away from you.

Blending Tips:

- Before blending larger ingredients, such as onions, tomatoes, potatoes, and squash, chop the food into 1-inch pieces. Cook vegetables prior to pureeing.
- Do not blend tough skins, peels, seeds, or pits. Before blending, peel foods such as onions, potatoes, squash, garlic, oranges, and lemons.
- Blend frozen fruit, ice, nuts, and hard vegetables like carrots, potatoes, and squash with liquid for best results.
- Let hot foods slightly cool before blending.
- For better control of results, start at low speed and ramp up to high speed by pressing and holding the TURBO button. Use pulses to keep from overprocessing.

Let's keep
blending



Immersion Blender Basics cont.

Use the immersion blending arm to combine your favorite fresh or frozen ingredients, liquids and powders.

NOTE: For best results, move the immersion blender in an up-and-down motion.








Do not go past the MAX LIQUID line when loading the vessel.

Overfilling the blending vessel may cause excess splashing or overflowing.

PREP TIPS

For best results, cut ingredients in 1" pieces.



- 5  Top off with ice or frozen ingredients.
NOTE: For frozen drinks and smoothies, ensure there is enough liquid covering ice prior to blending.
- 4  Next, add any dry or sticky ingredients like seeds, powders, and nut butters.
- 3  Pour in liquid or yogurt next. For thinner results or a juice-like drink, add more liquid as desired.
- 2  Next, add leafy greens and herbs.
- 1  Start by adding fresh fruits and vegetables.



SOUFFLÉ PANCAKES

PREP: 10 MINUTES

COOK: 15 MINUTES

MAKES: 6 PANCAKES

ACCESSORIES: HAND MIXER ATTACHMENT, WHISK

INGREDIENTS

3 large eggs, yolks and whites separated

1 tablespoon whole milk

1/2 teaspoon vanilla extract

1/2 teaspoon baking powder

1/4 cup cake flour

1/4 teaspoon cream of tartar

2 tablespoons granulated sugar

Nonstick cooking spray

Toppings (optional)

Sliced strawberries

Sliced bananas

Confectioner's sugar

Maple syrup

DIRECTIONS

1. Assemble the hand mixer attachment on the power base, then install the whisk.
2. In a small bowl, start preparing the batter. Add 2 egg yolks, milk, and vanilla extract, then sift in the baking powder and flour. Press power and mix on speed 1 until smooth, about 1 minute. Set aside and rinse the whisk.
3. In a separate bowl, add the remaining batter ingredients, aside from cooking spray. Press power to begin mixing on speed 1 and then gradually increase to speed 5. Mix until stiff peaks form, about 2 minutes.
4. Using a rubber spatula, gently fold the flour mixture into the egg white mixture until evenly combined. Be careful not to overmix, or the batter will lose its volume. Transfer mixture to a piping bag.
5. Place a medium skillet over medium heat. Once hot, evenly coat with cooking spray. Pipe out 3, 3-inch-tall pancakes into the skillet. Cover with a lid and cook until golden brown, about 4 minutes. After 4 minutes, remove the lid, flip the pancakes over, and cook for another 4 minutes with the lid back on.
6. Repeat step 5 until all the batter has been used. Serve warm and top as desired.

HAND MIXER
+ WHISK



BREAKFAST

NOTE: When making batters, DO NOT use the immersion blender attachment.



BLUEBERRY COFFEE CAKE WITH CRUMBLE TOPPING

PREP: 15 MINUTES

BAKE: 40–45 MINUTES

MAKES: 12 SERVINGS

ACCESSORIES: HAND MIXER ATTACHMENT, BEATERS

INGREDIENTS

Nonstick cooking spray

1/4 cup confectioner's sugar,
for topping

Cinnamon Sugar Topping

1/2 teaspoon cinnamon

1/4 cup brown sugar

Crumble Topping

1/2 cup all-purpose flour

1/3 cup brown sugar

1/3 cup cold butter, cubed

1/2 teaspoon cinnamon

Batter

1 1/2 cups all-purpose flour

3/4 cup granulated sugar

1 1/2 teaspoons baking powder

1/2 teaspoon kosher salt

1/2 cup sour cream

1/4 cup whole milk

1 large egg

1 1/2 teaspoons vanilla extract

4 tablespoons butter, melted

1 cup blueberries

DIRECTIONS

1. Preheat the oven to 350°F. Spray a 9-inch round baking pan with cooking spray and set aside.
2. In a small bowl, combine the cinnamon sugar topping ingredients. Set aside.
3. In a medium bowl, add all crumble topping ingredients. With a fork, mix the ingredients together, combining the butter into the dry ingredients until a crumbly dough mixture is formed. Set aside.
4. Assemble the hand mixer attachment on the power base, then install the beaters.
5. To prepare the cake batter, add the dry ingredients: flour, sugar, baking powder, and salt to a large bowl. Press power to mix on speed 1 until evenly combined, about 10 seconds.
6. Next, create a well in the center of the dry ingredients and add sour cream, milk, egg, vanilla extract, and butter. Press power to begin mixing on speed 1 and then gradually increase to speed 4. Mix until the batter is smooth, about 2 minutes.
7. Using a rubber spatula, gently fold blueberries into the batter. Transfer the batter to the prepared baking pan. Top with the cinnamon sugar topping, followed by the crumble topping.
8. Place the cake in the oven and bake for 40 to 45 minutes or until a toothpick will come out clean after being inserted in the center.
9. Remove cake from the oven and allow to cool completely before serving. Once cooled, dust with confectioner's sugar, then slice and serve.

HAND MIXER
+ BEATERS



BREAKFAST



BACON, CARAMELIZED ONION & SHARP CHEDDAR QUICHE

PREP: 15 MINUTES

COOK: 40-45 MINUTES

MAKES: 16 SERVINGS

ACCESSORIES: HAND MIXER ATTACHMENT, WHISK

INGREDIENTS

2 pre-made piecrusts, refrigerated

8 ounces bacon (half of 1 package),
cut into 1/4-inch pieces

1 large sweet onion, thinly sliced

3 cups half-and-half

8 large eggs

1 teaspoon kosher salt

1/2 teaspoon ground black pepper

1 cup shredded sharp cheddar cheese

DIRECTIONS

1. Preheat the oven to 425°F. When the oven is preheated, place the pie crusts in the oven, directly on the rack, and bake for 15 minutes. When baking is complete, remove pie crusts from oven, transfer to sheet tray and set aside. Reduce oven temperature to 350°F.
2. Place a medium skillet over medium heat. Once hot, add the bacon and cook until crisp and golden brown, about 5 minutes. Transfer to a paper-towel-lined plate to cool. Remove all but 2 tablespoons of bacon grease from the skillet. Reduce heat to medium-low, then add the onions and cook stirring often until lightly browned, about 5 minutes. Remove from heat and set aside.
3. Assemble the hand mixer attachment on the power base, then install the whisk.
4. In a large bowl, add the half-and-half, eggs, salt, and pepper. Press power to begin mixing on speed 1 and then gradually increase to speed 3. Mix until evenly combined, about 2 minutes.
5. Evenly distribute the onion and bacon between the crusts. Then top each with 1/2 cup of cheese and the prepared egg mixture. Transfer the sheet tray with quiches to the oven. Bake for 40 to 45 minutes, until eggs are set in the center.
6. When cooking is complete, remove the quiches from the oven. Cool for 15 minutes before slicing and serving.

HAND MIXER
+ WHISK



BREAKFAST



DUTCH BABY WITH FRESH MIXED BERRIES

PREP: 25 MINUTES

BAKE: 15-20 MINUTES

MAKES: 6 SERVINGS

ACCESSORIES: HAND MIXER ATTACHMENT, WHISK

INGREDIENTS

1/2 cup all-purpose flour

1/2 cup whole milk

2 large eggs

2 tablespoons granulated sugar

1 teaspoon vanilla extract

1/2 teaspoon kosher salt

2 tablespoons unsalted butter

Topping

Confectioner's sugar

Fresh mixed berries

DIRECTIONS

1. Preheat oven to 425°F. Assemble the hand mixer attachment on the power base, then install the whisk.
2. In a medium bowl, add the flour, milk, eggs, sugar, vanilla extract, and salt. Press power to begin mixing on speed 1 and then gradually increase to speed 3. Mix until batter is combined, about 1 minute. Batter will be thin. Set the mixture aside and allow the batter to rest for 20 minutes for gluten development.
3. While the batter is resting, place a 10-inch round baking pan or cast iron skillet in the oven to preheat.
4. After 20 minutes, remove the pan from the oven, add the butter and swirl to evenly coat the bottom and sides.
5. Transfer the batter to the pan. Then place the pan in the oven and bake for 15 to 20 minutes, or until the Dutch baby is puffed up and golden brown.
6. When baking is complete, remove pan from oven and transfer the Dutch baby to a serving platter to serve hot. Dust with confectioner's sugar and top with fresh mixed berries.

HAND MIXER
+ WHISK



BREAKFAST



LOADED BAKED POTATO SOUP

PREP: 20 MINUTES

COOK: 30 MINUTES

MAKES: 4-6 SERVINGS (APPROX. 2 CUPS PER SERVING)

ACCESSORIES: IMMERSION BLENDER ATTACHMENT

INGREDIENTS

4 large russet potatoes (2 pounds),
peeled, cut into 1-inch cubes
6 slices bacon, cut into 1/2-inch pieces
1 large white onion, peeled, small diced
3 cloves garlic, peeled, minced
2 tablespoons unsalted butter
1/4 cup all-purpose flour
3 cups chicken broth
2 cups half-and-half
3/4 cup sour cream
2 cups shredded cheddar cheese,
plus extra for garnish
Kosher salt, as desired
Ground black pepper, as desired
5 green onions, thinly sliced

DIRECTIONS

1. In a medium pot, add the potatoes and cover completely with water. Boil for 15 minutes or until fork-tender. Drain and set aside.
2. Place a large pot over medium heat. Once hot, add the bacon and cook until crisp and golden brown, about 5 minutes. Transfer to a paper-towel-lined plate. Remove all but 2 tablespoons of bacon grease from the pot.
3. Add the onion, garlic, and butter to the pot with the bacon grease. Cook over medium heat until softened, about 5 minutes.
4. Once softened, add the flour to the pot and cook for 2 minutes, stirring occasionally. Add the chicken broth to the pot and stir until the flour is dissolved. Stir in the half-and-half and sour cream until combined.
5. Add the reserved potatoes and desired amount of salt and pepper.
6. Assemble the immersion blender attachment on the power base. Submerge the blender head in the mixture.
7. Press and hold the power button to blend for about 2 minutes or until desired consistency is achieved. Use an up-and-down motion while blending. Make sure to tilt the blade away from your body and stop any time the vents of the blender head are no longer submerged.
8. When blending is complete, remove immersion blender from the pot and stir in the cheese. To serve, ladle the soup between bowls and top with reserved bacon, green onions, and cheese as desired.

IMMERSION
BLENDER



SOUPS, SNACKS,
AND SIDES



TOMATO SOUP

PREP: 10 MINUTES

ROAST: 45 MINUTES

COOK: 40 MINUTES

MAKES: 6 SERVINGS (APPROX. 2 CUPS PER SERVING)

ACCESSORIES: IMMERSION BLENDER ATTACHMENT

INGREDIENTS

3 pounds plum tomatoes,
cut in quarters

2 yellow onions, peeled,
roughly chopped

5 cloves garlic, peeled

1/4 cup canola oil

Kosher salt, as desired

Ground black pepper, as desired

1 can (28 ounces) whole plum tomatoes

1/4 teaspoon crushed red pepper flakes

1/2 teaspoon dried thyme

1/2 teaspoon dried basil

1 tablespoon granulated sugar

4 cups vegetable broth

1 1/4 cups half-and-half

1 cup Parmesan cheese, grated

2 cups croutons of choice, for garnish

DIRECTIONS

1. Preheat the oven to 425°F. Line a baking sheet with aluminum foil and set aside.
2. In a large bowl, toss the tomatoes, onion, and garlic in, oil, salt, and pepper until evenly coated. Transfer the tomato mixture to the prepared baking sheet in a single layer, then place in the oven and roast for 45 minutes.
3. When cooking is complete, remove the baking sheet from the oven and transfer the ingredients to a large pot. Add the canned tomatoes, crushed red pepper flakes, dried thyme, dried basil, sugar, and broth to the pot.
4. Assemble the immersion blender attachment on the power base. Submerge the blender head in the mixture.
5. Press and hold the power button to blend for about 2 minutes or until the desired consistency is achieved. Use an up-and-down motion while blending. Make sure to tilt the blade away from your body and stop any time the vents of the blender head are no longer submerged.
6. Place the pot on the stove over high heat. Bring the soup to a boil, then reduce heat to a simmer and cook uncovered, about 40 minutes.
7. After 40 minutes, add the half-and-half and whisk by hand until combined.
8. When cooking is complete, ladle the soup into bowls and top with grated Parmesan cheese and croutons.

IMMERSION
BLENDER



SOUPS, SNACKS,
AND SIDES



HOMEMADE MAYO

PREP: 5 MINUTES

MAKES: 1 1/4 CUPS

ACCESSORIES: IMMERSION BLENDER ATTACHMENT

INGREDIENTS

1 large egg

1 teaspoon lemon juice

1 teaspoon Dijon mustard

1 teaspoon white wine vinegar

1 cup canola oil

Kosher salt, as desired

Ground black pepper, as desired

DIRECTIONS

1. In the blending vessel or a tall glass, add all ingredients in the order listed.
2. Assemble the immersion blender attachment on the power base. Submerge the blender head in the vessel.
3. Press and hold the power button to blend for about 30 seconds or until the ingredients are emulsified. Use an up-and-down motion while blending. Make sure to tilt the blade away from your body and stop any time the vents of the blender head are no longer submerged. When the mixture is emulsified, move the blender up and down until the mayo is thick, about 1 minute.
4. Transfer mayo to an air-tight container and store in the refrigerator for up to 1 week.

IMMERSION
BLENDER



SOUPS, SNACKS,
AND SIDES

TIP Add herbs, spices, sriracha, or even garlic for a twist on the classic mayo.



ROASTED SALSA VERDE

PREP: 10 MINUTES

COOK: 45 MINUTES

MAKES: 2 CUPS

ACCESSORIES: IMMERSION BLENDER ATTACHMENT

INGREDIENTS

- 10 tomatillos, peeled, cut in quarters
- 1 white onion, peeled, roughly chopped
- 2 jalapeño peppers, ends trimmed, halved, deseeded
- 3 cloves garlic, peeled
- 3 tablespoons canola oil
- Kosher salt, as desired
- Ground black pepper, as desired
- 1 cup cilantro
- Juice of 1 lime

TIP Transfer salsa to an air-tight container and store in the refrigerator for 5 to 7 days.

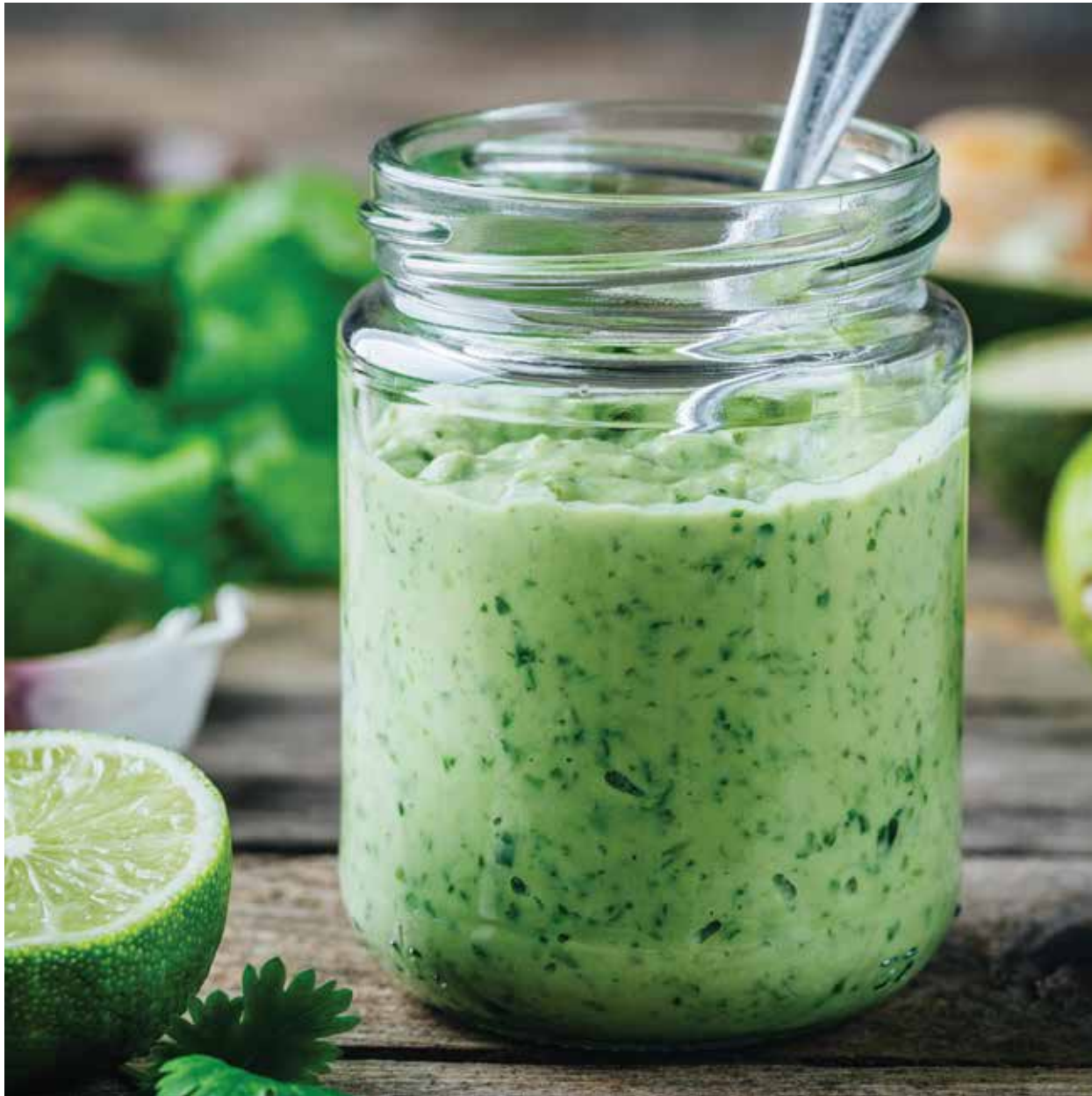
IMMERSION
BLENDER



SOUPS, SNACKS,
AND SIDES

DIRECTIONS

1. Preheat the oven to 425°F. Line a baking sheet with aluminum foil and set aside.
2. In a large bowl, toss the tomatillos, onion, jalapeños, garlic, oil, salt, and pepper until the vegetables are evenly coated. Transfer the tomatillo mixture to the prepared baking sheet in a single layer, then place in the oven to roast for 45 minutes.
3. When cooking is complete, remove the vegetables from the oven and allow to cool to room temperature. Transfer the roasted vegetables to a medium pot, then add the remaining ingredients.
4. Assemble the immersion blender attachment on the power base. Submerge the blender head in the mixture.
5. Press and hold the power button to blend for about 2 minutes or until desired consistency is achieved. Use an up-and-down motion while blending. Make sure to tilt the blade away from your body and stop any time the vents of the blender head are no longer submerged.
6. Serve with tortilla chips or use as a sauce for tacos.



CREAMY CILANTRO LIME DRESSING

PREP: 5 MINUTES

MAKES: 1½ CUPS

ACCESSORIES: IMMERSION BLENDER ATTACHMENT, BLENDING VESSEL

INGREDIENTS

- 1 avocado, halved, seed removed
- ½ cup plain Greek yogurt
- 1 cup whole milk
- 1 bunch cilantro, stems removed
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 2 tablespoons lime juice
- Kosher salt, as desired
- Ground black pepper, as desired

DIRECTIONS

1. Assemble the immersion blender attachment on the power base.
2. Place all ingredients into the blending vessel in the order listed. Submerge the blender head in the mixture.
3. Press and hold the power button to blend for about 1 minute or until desired consistency is achieved. Use an up-and-down motion while blending. Make sure to tilt the blade away from your body and stop any time the vents of the blender head are no longer submerged.
4. When blending is complete, toss dressing with salad, transfer to serving dish, or keep in storage container. Dressing will keep 2 to 3 days in the refrigerator.

IMMERSION
BLENDER



SOUPS, SNACKS,
AND SIDES



ICED WHIPPED COFFEE

PREP: 10 MINUTES

MAKES: 2 SERVINGS (12 OUNCES EACH)

ACCESSORIES: HAND MIXER ATTACHMENT, WHISK

INGREDIENTS

3 tablespoons granulated sugar

3 tablespoons instant espresso

3 tablespoons water, as hot as the tap gets

Chocolate sauce, for garnish

Caramel sauce, for garnish

2 cups ice cubes, divided

3 cups milk of choice, divided

HAND MIXER
+ WHISK



DRINKS

DIRECTIONS

1. In a medium bowl, add the sugar, instant espresso, and water.
2. Assemble the hand mixer attachment on the power base, then install the whisk.
3. Press power to begin mixing on speed 1 and then gradually increase to speed 5. Mix until stiff peaks have formed and the mixture has lightened in color, about 2 minutes.
4. Prepare 2 glasses by drizzling the inside of each glass with chocolate and caramel sauce as desired.
5. Fill each glass with 1 cup ice and 1½ cups milk. Top with whipped coffee and serve.



FROZEN BLUEBERRY MOJITO

PREP: 5 MINUTES

MAKES: 1 SERVING (12 OUNCES)

ACCESSORIES: IMMERSION BLENDER ATTACHMENT, BLENDING VESSEL

INGREDIENTS

- 1/4 cup white rum
- 1 tablespoon agave
- 2 tablespoons fresh lime juice
- 1 cup ice cubes
- 6 mint leaves
- 1 cup blueberries
- Lime wedge, for garnish

DIRECTIONS

1. Assemble the immersion blender attachment on the power base.
2. Place all ingredients into the blending vessel in the order listed. Submerge the blender head in the mixture.
3. Press and hold the power button to blend for about 1 minutes or until desired consistency is achieved. Use an up-and-down motion while blending. Make sure to tilt the blade away from your body and stop any time the vents of the blender head are no longer submerged.
4. Pour into cocktail glass and garnish with a lime wedge and serve.

IMMERSION
BLENDER



DRINKS



FRUIT PIZZA

PREP: 15 MINUTES

BAKE: 15 MINUTES

CHILL: 20 MINUTES

MAKES: 16 SERVINGS

ACCESSORIES: HAND MIXER ATTACHMENT, BEATERS

INGREDIENTS

Crust

Nonstick cooking spray
1 cup (2 sticks) butter, softened
1 1/2 cups granulated sugar
2 large eggs
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon kosher salt

Frosting

1 1/2 cups (12 ounces)
cream cheese, softened
1 teaspoon vanilla extract
1 1/4 cup confectioner's sugar
1 tablespoon whole milk

Toppings

Sliced strawberries
Sliced kiwi
Sliced mango
Blueberries
Blackberries

DIRECTIONS

1. Preheat oven to 350°F. Spray a 14-inch round baking pan or oven safe skillet with cooking spray and set aside.
2. Assemble the hand mixer attachment on the power base, then install the beaters.
3. In a large bowl, add the butter, sugar, eggs, and vanilla. Press power to begin mixing on speed 1 and then gradually increase to speed 3. Mix until ingredients are combined, about 2 minutes.
4. Next, add the flour, baking powder, and salt and continue to mix on speed 3 until fully combined, about 2 minutes.
5. Transfer batter to the prepared pan and press into an even layer. Place the pan in the oven and bake for 15 minutes or until the edges are golden brown.
6. When cooking is complete, remove the crust from the oven and allow to cool completely, 15 to 20 minutes.
7. While the crust is cooling, prepare the frosting. In a medium bowl, add the cream cheese, confectioner's sugar, vanilla extract, and milk. Press power to begin mixing on speed 1 and then gradually increase to speed 4. Mix until ingredients are fully combined, about 2 minutes.
8. Transfer the frosting to the cooled crust and spread to evenly cover. Top with desired fruit. Then place in the refrigerator to chill for 20 minutes before serving.

HAND MIXER
+ BEATERS



DESSERTS



FLOURLESS CHOCOLATE CAKE

PREP: 15 MINUTES

BAKE: 20 - 25 MINUTES

CHILL: 1 HOUR

MAKES: 16 SERVINGS

ACCESSORIES: HAND MIXER ATTACHMENT, BEATERS

INGREDIENTS

Cake

Nonstick cooking spray

1 bag (12 ounces) dark chocolate chips

$\frac{2}{3}$ cup unsalted butter, cubed, chilled

1 teaspoon vanilla extract

6 large eggs, yolks and whites separated

$\frac{1}{4}$ cup granulated sugar

Ganache

$\frac{1}{2}$ cup heavy cream

$\frac{1}{2}$ cup semi-sweet chocolate chips

DIRECTIONS

1. Preheat the oven to 325°F. Spray a 10-inch round baking pan with cooking spray, then line with a 10-inch round piece of parchment paper. Assemble the hand mixer attachment on the power base, then install the beaters.
2. In a medium microwave-safe bowl, add the dark chocolate chips and butter. In 30 second increments, melt the chocolate and butter together in the microwave. Check between intervals, being careful not to burn. Press power to begin mixing on speed 1 and then gradually increase to speed 3. Mix until the chocolate and butter are smooth and melted. Add the vanilla extract and continue to mix until combined.
3. In a separate medium bowl, add the egg yolks and sugar. Press power to begin mixing on speed 1 and then gradually increase to speed 5. Mix until the mixture has lightened in color, about 3 minutes. Then, add the reserved chocolate mixture to the egg yolk mixture and mix on speed 3 until just combined, about 1 minute.
4. In a clean medium bowl, add the egg whites. Press power to begin mixing on speed 1 and then gradually increase to speed 5. Mix until the egg whites are light and fluffy and hold stiff peaks, about 3 minutes.
5. Using a rubber spatula, carefully fold the egg whites into the chocolate mixture. Then, transfer batter to the prepared pan. Place the cake in the oven and bake for 20 to 25 minutes, or until a toothpick is inserted in the center and comes out clean.
6. When baking is complete, remove pan from oven and allow to cool completely.
7. Once the cake is cooled, prepare the chocolate ganache. In a medium microwave-safe bowl, add the heavy cream and microwave for 2 minutes, then add the semi-chocolate chips and let sit for 1 minute.
8. Press power to begin mixing on speed 1 and then gradually increase to speed 3. Mix until the cream and chocolate are smooth and melted. Pour the ganache mixture over the cooled cake. Serve immediately or refrigerate for 1 hour and allow the chocolate ganache to set.

HAND MIXER
+ BEATERS



DESSERTS



OATMEAL RAISIN COOKIES

PREP: 8 MINUTES

REFRIGERATE: 1 HOUR

BAKE: 15-20 MINUTES

MAKES: 24 COOKIES

ACCESSORIES: HAND MIXER ATTACHMENT, BEATERS

INGREDIENTS

- 1 cup granulated sugar
- 1 cup packed light brown sugar
- 2 sticks unsalted butter, softened
- 2 teaspoons vanilla extract
- 2 large eggs
- 1 1/2 cups all-purpose flour
- 1 teaspoon kosher salt
- 1 teaspoon cinnamon
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 2 1/2 cups rolled oats
- 2 cups raisins (or dried cranberries)

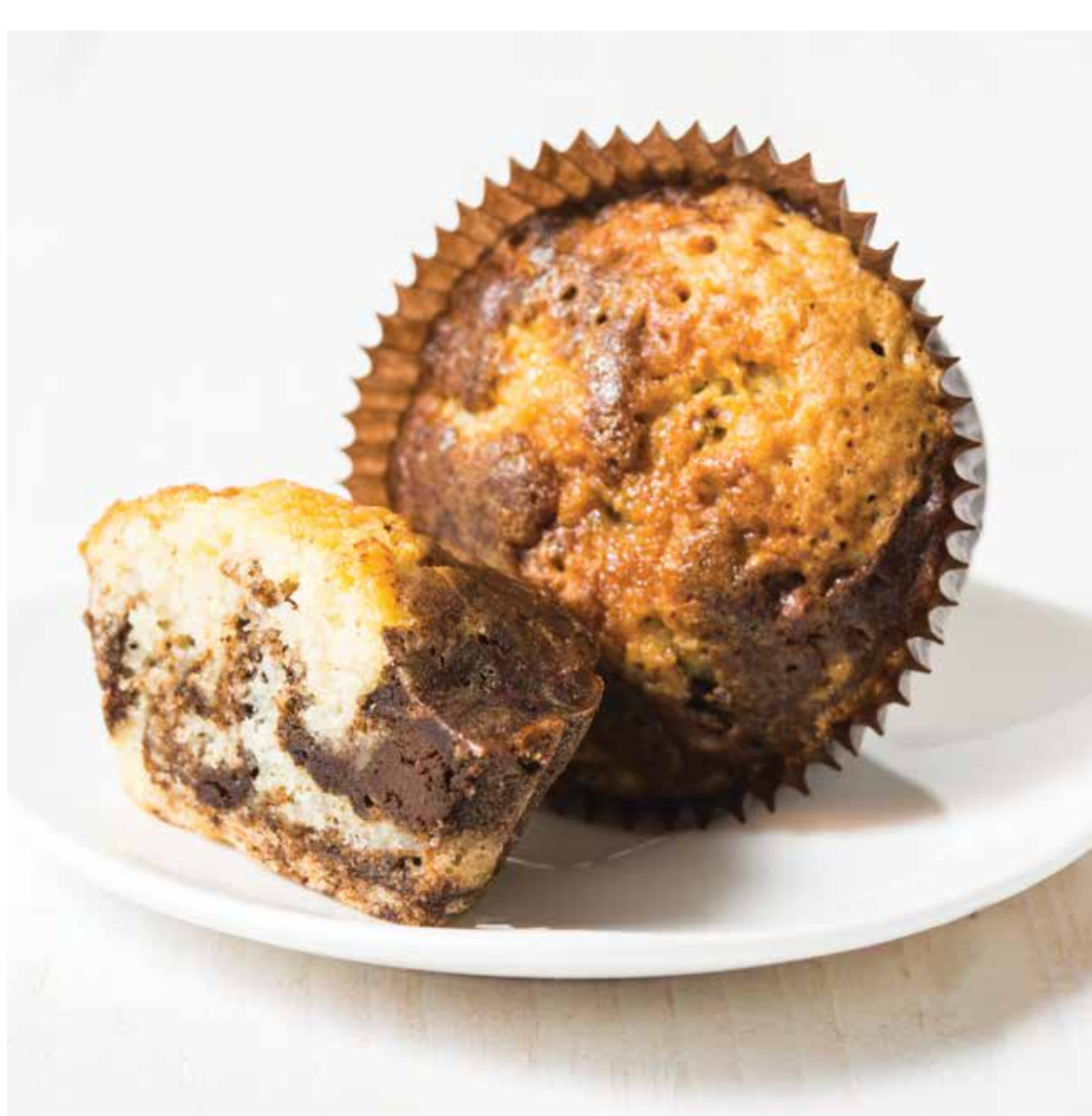
DIRECTIONS

1. Assemble the hand mixer attachment on the power base, then install the beaters.
2. In a large bowl, add the sugars, butter, and vanilla extract. Press power to begin mixing on speed 1 and then gradually increase to speed 4. Mix until the butter and sugar have creamed together, about 1 minute.
3. Add the eggs one at a time, beating well after adding each one.
4. Add the flour, salt, cinnamon, baking powder, and baking soda to the sugar mixture. Press power to begin mixing on speed 1 and then gradually increase to speed 4. Mix until the flour is fully incorporated, about 2 minutes.
5. Add the oats and raisins to the bowl. Press power to begin mixing on speed 1 and then gradually increase to speed 3. Mix until they are evenly distributed throughout the dough, about 2 minutes. Cover the bowl with plastic wrap and place in the refrigerator to chill for at least 1 hour.
6. Preheat the oven to 350°F and line 2 baking sheets with parchment paper.
7. When the dough has chilled, divide into 24 portions, then roll each into a 1 1/2-inch round ball. Place the cookies about 2 inches apart on the prepared baking sheets. Place the pans in the oven and bake for 15 to 20 minutes or until golden brown.
8. When cooking is complete, remove the cookies from the oven and allow to cool for 5 minutes before moving to a cooling rack and serving.

HAND MIXER
+ BEATERS



DESSERTS



CHOCOLATE CREAM CHEESE CUPCAKES

PREP: 10 MINUTES

BAKE: 18-20 MINUTES

MAKES: 12 CUPCAKES

ACCESSORIES: HAND MIXER ATTACHMENT, BEATERS

INGREDIENTS

Cream Cheese Filling

1 package (8 ounces)
cream cheese, softened
1/2 cup granulated sugar

Batter

2 large eggs
1/2 cup granulated sugar
1/2 cup light brown sugar
1/3 cup canola oil
2 teaspoons vanilla extract
3/4 cup all-purpose flour
1/2 cup cocoa powder
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon kosher salt
1/2 cup whole milk

DIRECTIONS

1. Preheat the oven to 350°F. Line a 12-cup muffin tin with cupcake liners and set aside.
2. Assemble the hand mixer attachment on the power base, then install the beaters.
3. In a small bowl, add the cream cheese and sugar. Press power to begin mixing on speed 1 and then gradually increase to speed 3. Mix until the ingredients are combined into a smooth mixture, about 1 minute. Set aside.
4. To prepare the batter, add the eggs, sugars, oil, and vanilla extract to a large bowl. Press power to begin mixing on speed 1 and then gradually increase to speed 3. Mix until the ingredients are evenly combined, about 2 minutes.
5. Add the remaining batter ingredients to the large bowl. Press power to begin mixing on speed 1 and then gradually increase to speed 3. Mix until a batter has just formed, about 2 minutes. Be careful not to overmix.
6. Transfer the batter to the prepared muffin tin, filling each cup halfway. Top each cup with 2 tablespoons of the prepared filling. Then use a toothpick or butter knife to swirl the filling into the batter.
7. Place the cupcakes in the oven and bake for 18 to 20 minutes or until a toothpick will come out clean after being inserted in the center of a cupcake.
8. Remove cupcakes from the oven and allow to cool completely before serving.

HAND MIXER
+ BEATERS



DESSERTS



ANGEL FOOD CUPCAKES

PREP: 15 MINUTES

BAKE: 18-20 MINUTES

MAKES: 12 CUPCAKES

ACCESSORIES: HAND MIXER ATTACHMENT, WHISK

INGREDIENTS

Strawberry Topping

1 pound strawberries, stems removed, sliced
1 tablespoon granulated sugar

Whipped Cream

1 cup heavy whipping cream
2 tablespoons confectioner's sugar

Batter

$\frac{3}{4}$ cup plus 2 tablespoons granulated sugar, divided
 $\frac{1}{2}$ cup cake flour
1 teaspoon cream of tartar
 $\frac{1}{8}$ teaspoon kosher salt
6 egg whites
3 tablespoons water
 $\frac{1}{2}$ teaspoon vanilla extract

DIRECTIONS

1. In a small bowl, start preparing the strawberry topping. Add the sliced strawberries, sprinkle with sugar, and toss to combine. Cover the bowl with plastic wrap and place in the refrigerator to marinate.
2. Assemble the hand mixer attachment on the power base, then install the whisk.
3. In a large bowl, start preparing the whipped cream. Add the heavy cream and confectioner's sugar. Press power to begin mixing on speed 1 and then gradually increase to speed 5. Mix until stiff peaks form, about 1 to 2 minutes. Transfer the whipped cream to a piping bag and place in the refrigerator to chill.
4. Preheat oven to 350°F. Line a 12-cup muffin tin with cupcake liners and set aside.
5. In a small bowl, start preparing the cupcake batter. Sift together half the sugar ($\frac{1}{4}$ cup plus 3 tablespoons), flour, cream of tartar, and salt. Set aside.
6. In a large bowl, add the remaining sugar, egg whites, water, and vanilla extract. Press power to begin mixing on speed 1 and then gradually increase to speed 5. Mix until medium peaks form, about 2 minutes.
7. Add $\frac{1}{3}$ of the prepared sugar and flour mixture to the egg whites. Press power to begin mixing on speed 1 and then gradually increase to speed 5. Mix until fully combined. Repeat until all the sugar and flour mixture has been added. Transfer the batter to the prepared muffin tin and fill to the top.
8. Place the muffin tin in the oven and bake until lightly browned or until a toothpick will come out clean after being inserted in the center of a cupcake, about 18 to 20 minutes.
9. Remove cupcakes from the oven and allow to cool completely. The cupcakes will fall a bit as they cool. When the cupcakes are cooled, top with prepared whipped cream and marinated strawberries.

TIP If you wish to make a cake, transfer the batter to a small bunt pan and bake for 25 minutes.

HAND MIXER
+ WHISK



DESSERTS



SALTED CARAMEL BROWNIES

PREP: 10 MINUTES

BAKE: 35–40 MINUTES

MAKES: 16 SERVINGS

ACCESSORIES: HAND MIXER ATTACHMENT, BEATERS

INGREDIENTS

- 2 sticks (1 cup) unsalted butter
- 1/2 cup semi-sweet chocolate morsels
- 2 cups granulated sugar
- 1 teaspoon vanilla extract
- 4 large eggs
- 3/4 cup unsweetened cocoa powder
- 1 cup all-purpose flour
- 1/2 teaspoon kosher salt
- 1/2 teaspoon baking powder
- 1/3 cup caramel sauce, divided
- 1/4 teaspoon coarse sea salt

DIRECTIONS

1. Preheat the oven to 350°F. Line a 9-inch square baking pan with parchment paper and set aside.
2. Assemble the hand mixer attachment on the power base, then install the beaters.
3. In a microwave-safe, medium bowl, add the butter. Microwave until melted, about 1 minute. Remove bowl from microwave and add chocolate chips and sugar. Press power then the up arrow to mix on speed 2 until the chocolate is completely melted and combined with the sugar and butter.
4. Add the vanilla extract. Add 1 egg at a time, mixing after each until all are fully combined.
5. Add the cocoa powder, flour, kosher salt, and baking powder. Press power to begin mixing on speed 1 and then gradually increase to speed 4. Mix until just combined, about 1 minute.
6. Transfer the batter to the prepared baking pan. Drizzle half the caramel sauce over the brownie batter, then swirl the caramel sauce into the batter with a knife. Place the pan in the oven and bake for about 35 to 40 minutes.
7. When baking is complete, remove the pan from the oven and sprinkle with sea salt. Allow to cool completely, then top with the remaining caramel sauce.

HAND MIXER
+ BEATERS



DESSERTS



DIRT CUPS

PREP: 15 MINUTES

REFRIGERATE: 1 HOUR

MAKES: 6 SERVINGS

ACCESSORIES: HAND MIXER ATTACHMENT, WHISK

INGREDIENTS

1/2 cups heavy whipping cream

1 1/2 tablespoons powdered sugar

6 chocolate pudding cups
(5 1/2 ounces each)

25 chocolate sandwich cookies,
filling removed, crushed

12 gummy worms

DIRECTIONS

1. Assemble the hand mixer attachment on the power base, then install the whisk.
2. In a large bowl, add the heavy cream and powdered sugar. Press power to begin mixing on speed 1 and then gradually increase to speed 5. Mix until stiff peaks have formed, about 1 to 2 minutes.
3. Add the pudding to the whipped cream mixture. Mix on speed 2 until evenly combined, about 1 minute.
4. Divide a 1/4 cup of the pudding mixture between 6, 10-ounce, clear glasses, then top each with 3 tablespoons of cookie crumbs. Repeat this process until all ingredients are used. Top with gummy worms and refrigerate for at least 1 hour before serving.

HAND MIXER
+ WHISK



DESSERTS



CLASSIC TIRAMISU

PREP: 20 MINUTES

CHILL: 4 HOURS

MAKES: 9-12 SERVINGS

ACCESSORIES: HAND MIXER ATTACHMENT, WHISK

INGREDIENTS

2 tablespoons unsweetened cocoa powder, divided

4 large egg yolks

1/2 granulated sugar, divided

1 cup heavy cream

1 container (8 ounces) mascarpone

1 3/4 cups brewed espresso or black coffee

2 tablespoons dark rum or cognac

24 ladyfingers

DIRECTIONS

1. Dust a 9" x 9" baking dish with 1 tablespoon of cocoa powder and set aside.
2. Assemble the hand mixer attachment on the power base, then install the whisk.
3. In a medium bowl, add the egg yolks and 1/4 cup sugar. Press power to begin mixing on speed 1 and then gradually increase to speed 5. Mix until the sugar mixture has lightened in color, about 3 minutes. Set aside.
4. In a large bowl, add the heavy cream and remaining 1/4 cup sugar. Press power to begin mixing on speed 1 and then gradually increase to speed 5. Mix until medium peaks have formed, about 3 minutes. Then, add the mascarpone and continue to mix until evenly combined, about 2 minutes.
5. Gently fold the reserved egg mixture into the whipped cream until evenly combined, then set aside.
6. In a shallow bowl, add the espresso and rum and whisk to combine. Working one at a time, dip half of the ladyfingers into the espresso mixture, then place in the baking dish. Top with half of the prepared mascarpone mixture.
7. Repeat with the remaining ladyfingers and mascarpone. Dust the top with the remaining cocoa powder. Cover with plastic wrap and place in the refrigerator for at least 4 hours.

HAND MIXER
+ WHISK



DESSERTS



NO BAKE TURTLE CHEESECAKE

PREP: 15 MINUTES

REFRIGERATE: 4-8 HOURS

MAKES: 1 ROUND, 9-INCH CAKE

ACCESSORIES: HAND MIXER ATTACHMENT, BEATERS

INGREDIENTS

Crust

1 1/2 cups graham cracker crumbs

5 tablespoons unsalted butter, melted

1/4 cup granulated sugar

Filling

2 blocks (8 ounces each) cream cheese, softened

1/2 cup granulated sugar

1/2 cup plus 2 tablespoons light brown sugar

3/4 cup caramel sauce

1 teaspoon vanilla extract

1/2 container (4 ounces) whipped topping

Toppings

1/4 cup caramel sauce

1/4 cup hot fudge sauce

1/4 cup pecans, chopped

HAND MIXER
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DESSERTS

DIRECTIONS

1. To prepare the crust, place the crust ingredients in a small bowl and mix with a rubber spatula until evenly combined. The mixture should resemble coarse sand. Transfer the mixture to the bottom of a 9-inch spring form pan, then press into an even layer, making sure the crust is tight and compact. Place the crust in the refrigerator to set.
2. Assemble the hand mixer attachment on the power base, then install the beaters.
3. To prepare the filling, place all filling ingredients except for the whipped topping in a medium bowl. Press power to begin mixing on speed 1 and then gradually increase to speed 4. Mix until the filling is combined, about 2 minutes.
4. Use a rubber spatula to fold in the reserved whipped topping until evenly combined. Transfer the filling to the chilled crust and spread into a smooth, even layer. Cover with plastic wrap and place in the refrigerator to chill for 4 to 8 hours.
5. When the cheesecake has set, remove the pan from the refrigerator, then remove the cheesecake from the pan. Drizzle with caramel and hot fudge sauce, then sprinkle with pecans.

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