



# 10-speed hand mixer

instruction and recipe booklet

STYLE #18017

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# IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against risk of electrical shock, do not put cord, plug, or mixer body in water or other liquid.
3. Close supervision is necessary when the appliance is used by or near children. **NOT RECOMMENDED FOR CHILD USE.**
4. Unplug from outlet when not in use.
5. Avoid contacting moving parts.
6. Keep hands, hair and clothing, as well as spatulas and other utensils, away from beaters during operation to reduce risk of injury to persons and/or damage to mixer.
7. Remove beaters from mixer before washing.
8. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, is dropped or damaged in any manner. Call customer service or qualified electrician for information on examination and repair.

*Note: DO NOT ATTEMPT TO REPAIR THE UNIT YOURSELF. THIS WILL VOID THE WARRANTY.*

9. Do not use attachments other than those supplied with this mixer.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Switch the unit to off position before unplugging the cord.
13. When mixing liquids, especially hot liquids, use a tall container.
14. This appliance is intended for indoor household use only — do not use outdoors.
15. Warning: To reduce risk of personal injury, always unplug mixer before inserting or removing beaters.

## SAVE THESE INSTRUCTIONS.

## other consumer safety information

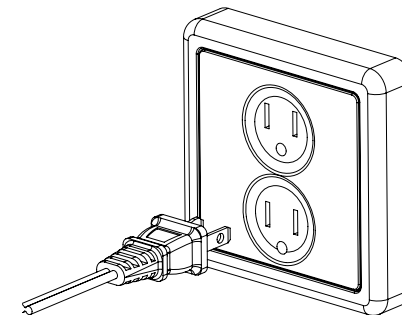
*This appliance is for household use only. It should be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.*

### Special Cord Set Instructions

A short electrical cord has been provided to reduce the hazards resulting from entanglement or in tripping over a longer cord. There are longer extension cords available from a variety of retail stores and may be used if care is exercised in their use. If a long extension cord is used, please note that the marked electrical rating of the extension cord should be at least equal to the electrical rating of the hand mixer. Care should be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can accidentally be pulled on by children or tripped over. If your appliance has a grounded 3-prong plug you must use the compatible 3-wire extension cord.

### Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to 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 attempt to defeat this safety feature.



## parts & features

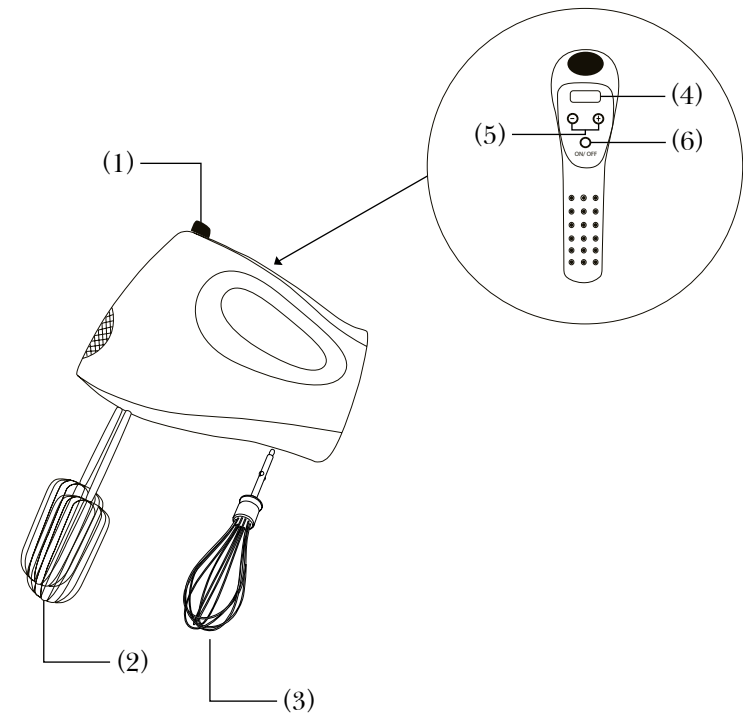
### FCC Warnings

Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

*Note:* This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures.

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

1. Eject Button
2. Beaters
3. Whisk
4. Speed Setting Display
5. Speed Control Buttons
6. On/Off Button



## assembly & use

### Using your hand mixer

Check that the mixer is unplugged. Insert the beaters or whisk until they snap into the mixer. Place beaters or whisk into bowl. Press the ON/OFF button until the Speed Setting Display is lit. Press Speed Control Buttons “+” or “—” to set the speed from 1 to 10, fitting your desired usage. When mixing is finished, switch off the unit by pressing the ON/OFF button until the Speed Setting Display is unlit. Unplug the mixer.

Use the whisk attachment on settings 1-7. Whisk and beaters are interchangeable when attaching to hand mixer.

## care & cleaning

### Cleaning and maintenance

**CAUTION:** Be sure to unplug this appliance before cleaning. To protect against electrical shock, do not immerse cord, plug or unit in water or other liquid. After each use, always make sure plug is first removed from wall outlet.

- Press the Release Button to eject the beaters or whisk.  
*Note: Never wash the beaters or whisk when they are still inserted in the mixer.*
- Wipe the appliance’s exterior surface with a soft, damp cloth to remove stains.
- Wash beaters and whisk with warm soapy water, then rinse.

# warranty & customer service

**What does your warranty cover?** Any defect in material or workmanship.

**For how long after the original purchase?** Two years.

**What will we do?** Provide you with a new one.

## How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest Kohl's store or call Customer Assistance at 1-877-342-4337 (1-877-34-CHEFS).

## What is not covered by your warranty?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

## How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- Kohl's, Food Network and the product manufacturer expressly disclaim all responsibility for special, incidental and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you.

If you have a claim under this warranty, please call our Customer Assistance number. For faster service, please have the model, type and series numbers ready for the operator to assist you. These numbers can be found on the bottom of your appliance.



This hand mixer was designed for cooks, by cooks. We took all the features we loved from all the mixers we've used over the years and put them together to make this one. We love it, and we hope you will too.

Hand mixers are great for everything from whipping cream and making silken mashed potatoes to beating egg whites for waffle batters and meringues to creaming butter for super-light cakes and cookies. The handy storage case on this one means it's easy to pack up, store, and transport, too.

Sometimes recipes may ask you to mix or cream your ingredients, or beat them until they're ribboned. What that means:

- Mixing is using your mixer to combine ingredients.
- Creaming is beating room-temperature butter and sugar until fluffy and lighter in color.
- Ribboned eggs are beaten over heat until they fall in a thick ribbon when the beaters are lifted out of the bowl.

Cream whips up best when it's cold; put your bowl and beaters in the freezer before whipping to chill them down. Don't over-whip your cream; just until it holds soft peaks (that is, when the top looks like soft-serve ice cream when you pull the beaters out) is perfect. Add vanilla extract and powdered sugar for desserts, or a splash of rum and brown sugar for a richer flavor. When you're beating eggs, you're looking to add air to them so that, in the oven, they'll add lightness to your baked goods. For the airiest eggs, bring cold eggs to room temperature before beating.

For egg whites, make sure your bowl and beaters are scrupulously clean; the fat in yolks can deflate your whites. Start beating slowly, and add sugar gradually, once the eggs have started to take shape. Once you beat your eggs, use them quickly, as they won't be as light once they start deflating.

When you're making quickbreads (like banana or pumpkin bread) or muffins, be careful not to overwork the dough. Our timer helps with that — you want your dough mixed till it just comes together; any more and your bread will be tough.

The recipes on the next few pages will put you well on the way to hand mixer success.



## super-gooey chocolate drops

- 4 ounces unsalted butter
- 4 ounces unsweetened chocolate, chopped
- 4 ounces semisweet chocolate, chopped
- 10 ounces granulated sugar
- 8 ounces packed light-brown sugar
- 1 teaspoon pure vanilla
- 4 large eggs
- 2 tablespoons buttermilk
- 4 ¾ ounces all-purpose flour (1 cup)
- 1¾ ounces natural cocoa powder (½ cup)
- 1 teaspoon ground cinnamon
- ½ teaspoon fine salt
- 11 ounces semisweet chocolate chunks (1 bag)
- 1 cup dried cherries (optional)

1. Position racks in the lower and upper third of oven; heat oven to 325°F. Line 3 baking sheets with parchment paper. (If you don't have 3 pans, cool pans between batches.)
2. Put butter and chocolates in medium microwave-safe bowl. Microwave at 75% power until soft, about 2 minutes. Stir, then microwave again until melted, up to 2 minutes more. Stir sugars and vanilla into the chocolate. Beat in eggs and buttermilk until thick and glossy.
3. In another bowl, whisk together the flour, cocoa, cinnamon and salt. Stir dry ingredients into the wet until just mixed. Stir in chocolate chunks and dried cherries, if using.
4. Drop heaping tablespoons of batter onto baking sheets, spacing cookies about 2 inches apart. Bake until cookies are set but soft and fudgy on the inside, 12 to 15 minutes. Cool on pans for 5 minutes, then transfer to rack to cool. Serve.

Makes 2 dozen large cookies.



## quick frosting

*This simple chocolate mix is great for dipping fruit or cookies when warm. Let it cool and then whip it up into an easy frosting.*

- 6-oz. bittersweet or semisweet chocolate
- ¼ cup heavy cream

1. Chop chocolate into small pieces with a serrated knife. Place in a large bowl.
2. Heat the cream in a microwave-safe bowl or glass measuring cup. (Microwave 75% power until hot.) Pour the hot cream into the chocolate and beat until smooth.

Makes 4 cups.

## molded lemon cake with berry rhubarb glaze

*Special equipment: 10-cup molded cake pan*

### Cake:

- 3 ¼ cups cake flour, sifted
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon fine salt
- ¾ cup sour cream
- Finely grated zest from 1 lemon
- ¼ cup lemon juice
- 2 tablespoons pure vanilla extract
- 4 large eggs
- 2 ¼ cups sugar
- ¾ cup vegetable oil

### Glaze:

- 1½ cups fresh or thawed finely chopped rhubarb, about 6 ounces
- 1 cup (about a 12-ounce jar) red berry jam
- 1 to 2 tablespoons water
- Pinch fine salt
- ½ teaspoon pure vanilla extract

1. Position rack in middle of oven and preheat to 350°F. Generously brush molded pan with shortening and dust with flour.
2. Whisk flour, baking powder, baking soda and salt together in a large bowl; set aside. In another bowl, whisk sour cream, lemon zest, lemon juice and vanilla; set aside.
3. With hand mixer, beat eggs and sugar together until eggs are lightened. Gradually mix oil until combined. Add sour cream mixture. Add dry ingredients and mix until just combined but still slightly lumpy. Pour into prepared pan.
4. Bake until cake pulls away from sides of pan and skewer inserted into center comes out clean, about 1 hour. Cool 10 minutes, then unmold onto rack placed over baking sheet. Cool. (The cake can be prepared to this point a day ahead.)

### When ready to serve:

1. Combine rhubarb, jam, water and salt in small saucepan and simmer until rhubarb is translucent and syrupy, about 10 minutes. Add water if glaze gets too thick. Remove from heat and stir in vanilla. Let cool slightly. Spoon some glaze over top of cake; reserve rest for serving on side.

Makes 10 to 12 servings.

*Cook's Note: The flavors and texture of this cake ripen if baked a day ahead. Glaze right before serving.*

## buttercream

- 1¼ cups sugar
- 5 large egg whites
- 1½ teaspoons freshly squeezed lemon juice
- ¼ teaspoon cream of tartar
- Pinch fine salt
- 3 sticks unsalted butter, room temperature, cut into small pieces

1. Bring a few inches of water to a boil in a saucepan that can hold a large bowl.
2. Whisk the sugar, egg whites, lemon juice, cream of tartar and salt in the bowl by hand. Set the bowl above the boiling water and beat until the mixture is hot to the touch and the sugar dissolves, 1 to 2 minutes.
3. Transfer bowl to the counter and beat at medium-high speed until the whites hold a stiff peak and are cool, about 10 minutes. Beat in the butter, a little at a time, until the icing is smooth and spreadable. (If the buttercream separates, continue beating and it will come back together.)

Use on cupcakes or cakes as desired.

Makes about 4 cups.

## butter & jam thumbprint cookies

- 1¾ cups all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon fine salt
- ¾ cup unsalted butter, room temperature
- ⅔ cup sugar, plus more for rolling
- 1 large egg
- ⅔ teaspoon pure vanilla bean paste or 1 teaspoon pure vanilla extract
- ⅓ cup red berry jam



1. Heat oven to 350°F. Line baking sheets with parchment paper or silicone mats.
2. Whisk flour, baking powder and salt together in a bowl. In another bowl, whip butter and sugar with an electric mixer until fluffy, about 5 minutes. Beat in egg and pure vanilla until just combined. Slowly beat in dry ingredients, in 2 additions, mixing just until incorporated.
3. Scoop dough into 1-inch balls with a cookie or ice cream scoop; roll in sugar. Place about 2 inches apart on baking sheets. Press a ½-inch deep thumbprint into the center of each ball. Fill each print with about ¾ teaspoon jam.
4. Bake cookies until edges are golden about 15 minutes. Cool on baking sheets. Serve.

Makes about 30 cookies.

## chocolate pound cake



1. Place rack in middle of the oven; preheat to 350°F. Butter and flour molded pan.
2. Sift flour, cocoa, and salt into medium bowl. Whisk eggs, yolks, vanilla, and espresso powder together into another bowl; set aside.
3. With hand mixer, beat butter on medium speed for 1 minute, or until smooth. Gradually pour in sugar, ¼ cup at a time, until butter begins to lighten, about 3 minutes. Scrape down sides of bowl with rubber spatula and beat on medium-high until light and fluffy, about 4 minutes more.
4. Adjust mixer speed to low. Add half the flour mixture; mix until completely absorbed before adding rest. Scrape down sides of bowl then beat on medium-high for 30 seconds more.
5. Adjust back to low speed. Add half the egg mixture; mix until blended and smooth. Add remaining egg mixture; beat until almost blended. Gently fold in chocolate by hand.
6. Spoon batter into prepared pan and smooth top with spatula. Bake until toothpick inserted into center comes out clean, about 1 hour 10 minutes.
7. Cool cake in pan on rack for 10 minutes. Turn cake out of pan; cool right side up on rack. If not serving immediately, wrap in plastic wrap and store at room temperature or freeze for 1 month. Glaze just before serving.

*Glaze:*

1. Put all ingredients in microwave safe bowl or glass measuring cup. Melt at 50% power in microwave until soft, about 1 minute. Stir, then heat until completely melted, about 1 minute more. Remove from microwave and whisk until fully combined, smooth and glossy. Pour warm glaze over cooled cake; do not spread.

Makes 10 to 12 servings.

*Special equipment: 10-cup molded cake pan*

*Cake:*

- 2 ½ cups all-purpose flour
- ¾ cup Dutch-process cocoa powder
- ½ teaspoon salt
- 8 large eggs, at room temperature
- 2 large egg yolks, at room temperature
- 1 tablespoon pure vanilla extract
- 2 teaspoons instant espresso powder
- 12 ounces unsalted butter (3 sticks), room temperature
- 2 ½ cups sugar
- 6 ounces bittersweet chocolate, roughly chopped

*Chocolate Glaze:*

- 6 ounces bittersweet or semisweet chocolate, finely chopped
- 8 tablespoons unsalted butter (1 stick)
- 1 tablespoon honey



## coconut brownies

### *Brownies:*

- 10 ounces semisweet chocolate, finely chopped
- 2 ounces unsweetened chocolate, finely chopped
- ½ cup unsalted butter, cut into pieces
- 1½ cups all-purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- 2 cups sugar
- 4 large eggs
- 1 teaspoon pure vanilla

### *Glaze:*

- ½ cup unsweetened coconut milk
- 6 ounces semisweet chocolate, chopped
- 2 cups unsweetened coconut chips, toasted



### *Brownies:*

1. Heat oven to 350°F. Line 9 x 13-inch baking pan with buttered parchment paper so edges come up sides of pan.
2. Melt chocolates and butter in a double boiler.
3. Stir flour, baking powder and salt together in medium bowl. Beat sugar, eggs and pure vanilla together in a large bowl; stir in chocolate mixture just until blended. Add flour mixture. Pour batter into prepared pan. Bake brownies until a toothpick inserted comes out coated with fudgy crumbs, about 35 minutes. Cool.

### *Glaze:*

1. Bring coconut milk to a boil, stirring constantly. Add chocolate and set aside for 10 minutes; stir until smooth. Spread glaze over brownies. Scatter coconut on top. Refrigerate, covered, until glaze sets. Lift paper to remove brownies from the pan. Cut brownies into squares with warm knife.

Makes 24 2-inch brownies.

## sugar cookies

### *Dough:*

- 2½ cups all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon fine salt
- 1 cup (2 sticks) unsalted butter, room temperature
- ¾ cup granulated sugar
- ½ cup confectioners' sugar
- 2 large eggs
- 1½ teaspoons vanilla extract

### *Icing:*

- 5 tablespoons egg white powder
- 6 tablespoons water
- 1 pound confectioners' sugar
- Food coloring, as desired



### *Dough:*

1. Whisk the flour, baking powder and salt together in a medium bowl. Beat butter and both sugars in another medium bowl with an electric mixer on medium-high speed until light and fluffy, about 30 seconds. Beat in eggs and vanilla. Slowly add flour mixture, and beat just until dough comes together. Divide dough in half, pat into disks, wrap in plastic wrap and refrigerate until firm, at least 2 hours.
2. Flour a clean work surface. (For a nice, even layer of flour, sift flour over surface station.) Roll dough to about ¼ inch thick. Cut into desired shapes with cutters, working quickly enough so dough remains chilled. If dough gets soft, return to refrigerator. Transfer cut cookies onto baking sheets, leaving about 1 inch between cookies. Dust off excess flour with a pastry brush. Refrigerate 30 minutes. (Excess dough can be pressed into a disk, chilled and re-rolled.)
3. Heat oven to 325°F.
4. Bake cookies until bottoms are golden, about 12 to 15 minutes depending on shape. Cool until firm enough to transfer to a rack to cool completely. Decorate as desired and serve.

### *Icing:*

1. Combine ingredients (except food coloring) in a large bowl and beat with a hand mixer on low speed until the frosting thickens to stiff peaks. Add up to 1 tablespoon food coloring and mix with a rubber spatula until uniform. Pipe or decorate as desired.

## classic yellow cupcakes with milk chocolate frosting

### Cupcakes:

1½ cups all-purpose flour  
1½ teaspoons baking powder  
¼ teaspoon fine salt  
2 large eggs, room temperature  
⅔ cup sugar  
¾ cup unsalted butter, melted  
2 teaspoons pure vanilla extract  
½ cup milk

### Icing:

2 cups confectioners' sugar, sifted  
¼ cup milk  
¼ cup (½ stick) butter, softened  
3.5 ounces milk chocolate, melted  
3 ounces semisweet chocolate, melted  
2 teaspoons pure vanilla extract  
¼ teaspoon salt

1. Preheat oven to 350°F. Line a 12-cup muffin tin with liners.
2. Whisk flour, baking powder, and salt together in a medium bowl.
3. With hand mixer, beat eggs and sugar with until light and foamy, about 2 minutes. While beating, gradually pour in butter, then vanilla.
4. While mixing, slowly add half the flour; then all the milk, then remaining flour. Mix until combined, taking care not to overmix. Divide batter evenly in prepared tin, about ⅓ cup batter per liner. Bake until tester inserted in center comes out clean, about 23 minutes.
5. Beat together powdered sugar, milk, butter, chocolates, vanilla extract and salt until smooth and creamy. Divide evenly between cupcakes and swirl with offset spatula or back of spoon. Top with marshmallow candies or sugar cookie shapes.

Makes 12 cupcakes.



## spring celebration carrot cake



### Cake:

1. Preheat oven to 350°F. Butter 2 (8-inch) square cake pans, line with buttered parchment paper, and dust with flour.
2. Toss carrots, walnuts and ½ cup pineapple with ½ cup flour in a small bowl and set aside.
3. Whisk remaining 1½ cups flour, cinnamon, nutmeg, ginger, baking soda, baking powder and salt together in a medium bowl.
4. With hand mixer, beat eggs and sugar until thick and light, about 5 minutes. While continuing to beat slowly, gradually add oil, then puréed carrot.
5. Scatter dry ingredients over wet; gently fold together to make a loose batter. Gently fold nuts, carrots, and pineapple into batter. Pour into prepared pans. Bake until firm to the touch and cake tester comes out clean, about 45 minutes. Cool in pans on rack for 25 minutes. Turn out of pans and cool completely on rack.

### Cake:

1½ cups grated fresh carrots  
(about 2 large)  
1 cup walnut pieces  
½ cup finely chopped fresh pineapple  
(see Cook's Note)  
2 ¼ cups all-purpose flour  
2 teaspoons ground cinnamon  
½ teaspoon freshly grated nutmeg  
½ teaspoon ground ginger  
1 teaspoon baking soda  
1 teaspoon baking powder  
½ teaspoon fine salt  
4 large eggs  
1½ cups sugar  
1¼ cups vegetable oil  
2 (4-ounce) jars pureed carrot baby food

### Icing:

2 (8-ounce) packages cream cheese  
(1 pound), at room temperature  
12 tablespoons (1½ sticks) unsalted butter,  
cubed, at room temperature  
2 cups confectioners' sugar  
1½ tablespoons finely grated lemon zest  
(about 2 lemons)  
1 teaspoon pure vanilla extract  
1½ cups fresh pineapple

### Icing:

1. Beat cream cheese until smooth and fluffy. Gradually beat in butter until smooth. Sift sugar over cream cheese; beat until smooth. Add lemon zest and vanilla extract; beat until light and fluffy. Refrigerate 20 minutes, to set slightly.

### Assembly:

1. Place cake layer on cake stand or plate. Spread about half the icing over top, leaving the sides bare. Sprinkle icing with about half the pineapple. Top with second cake layer; repeat with remaining icing and pineapple. Serve.

Makes 12 servings.

*Cook's Note:* You will need about half a fresh medium pineapple, trimmed, cored, and finely chopped, for the cake and frosting.

## peanut butter and chocolate biscotti



10 tablespoons unsalted butter  
(1 stick plus 2 tablespoons; 5 ounces)  
2 ½ cups all-purpose flour  
2 ¾ teaspoons baking powder  
½ teaspoon fine salt  
3 large eggs  
1¼ cup sugar  
2 teaspoons pure vanilla extract  
½ cup smooth natural peanut butter,  
room temperature  
1¼ cup dry roasted peanuts  
1¼ cup chopped dark chocolate  
or chocolate chunks (about 6 ounces)

1. Position racks evenly in oven; preheat to 350°F. Line 3 baking sheets with parchment paper.
2. Melt butter over medium heat, swirling pan occasionally, until butter browns and gets nutty aroma, about 5 minutes.
3. Whisk the flour, baking powder, and salt together in a large bowl.
4. With hand mixer, beat egg until light and pale yellow, about 2 minutes. Gradually add sugar, then butter and vanilla; beat until evenly mixed, about 30 seconds more. Add peanut butter; mix until combined.
5. While mixing slowly, add dry ingredients to wet in 2 additions, mixing until just absorbed. Fold in peanuts and chocolate.
6. Divide dough evenly into thirds; center each portion on a baking sheet. Shape dough with slightly wet hands into logs about 2 inches wide and 15 inches long. Bake until set and brown around the edges, about 25 to 30 minutes. (Rotate pans top to bottom and front to back about halfway through.) Cool on baking sheets for about 10 minutes.
7. Lower oven to 325°F. Carefully transfer logs to cutting board. Cut logs with serrated knife at 45° angle into ½-inch-thick cookies. Place cookies flat side down on baking sheets. Bake until crisp, about 8 minutes. Flip cookies and bake until golden brown, about 8 minutes more. Let cool on baking sheets.
8. Store cookies in a tightly sealed container for up to 3 days.

Makes about 5 dozen cookies.

## ginger cookies

2 ¼ cups all-purpose flour  
1½ teaspoons ground ginger  
1¼ teaspoon baking soda  
1 teaspoon ground cinnamon  
½ teaspoon ground allspice  
½ teaspoon ground mustard  
½ teaspoon fine salt  
5 cracks freshly ground black pepper  
¾ cup (1½ sticks) unsalted butter,  
at room temperature  
½ cup sugar, plus more for rolling cookies  
¼ cup dark brown sugar  
1 large egg yolk  
1 teaspoon pure vanilla extract  
½ cup unsulphured molasses  
2 tablespoons ginger preserves  
(See Cook's Note)

1. Whisk flour, ginger, baking soda, cinnamon, allspice, mustard, salt and black pepper together in a medium bowl.
2. With hand mixer, beat butter and sugars on medium-high until light and fluffy, about 2 minutes. Scrape down sides of bowl. Add egg yolk and vanilla; beat on medium speed until just incorporated, about 20 seconds. Add molasses and ginger preserves; continue beating until batter is an even light brown color, 30 seconds more.
3. Add the dry ingredients at once, beating slowly to make a soft, smooth dough. Using rubber spatula, make sure ingredients are combined. Beat again for 20 seconds. Cover bowl with plastic and refrigerate dough until firm, about 25 minutes.
4. Put about ½ cup sugar in small bowl. With cookie scoop or small ice cream scoop, portion dough into slightly heaping tablespoons. Roll dough by hand into balls. Roll tops of balls in the sugar; space them 2 inches apart on nonstick or lightly oiled cookie sheet. Refrigerate until firm, about 25 minutes. (This gives the cookie a beautiful, crackly crunch on top, and a soft, chewy center.)
5. Preheat oven to 375°F.
6. Bake until tops are crackly, and insides are dark and moist but not raw, about 15 to 20 minutes. Briefly cool on baking sheets, then transfer to racks to cool. Serve or store in a tightly sealed container for up to 3 weeks.

Makes 30 cookies.

*Cook's Note: Ginger preserves are an easy way to add the potency of candied ginger without having to do any chopping.*

## raspberry-lemon meringue cake

### *Cake:*

- 1 cup unsalted butter, room temperature
- 2 cups sugar
- 1 teaspoon finely grated lemon zest
- 5 large eggs, room temperature
- 3 cups cake flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon fine salt
- 1¼ cups sour cream
- ¼ cup freshly squeezed lemon juice
- 1 tablespoon pure vanilla extract

### *Icing and Filling:*

- 1 ¾ cups sugar
- ½ cup water
- 4 large egg whites
- 1 tablespoon light corn syrup
- ¼ teaspoon cream of tartar
- Pinch fine salt
- 2 teaspoons freshly squeezed lemon juice
- Yellow food coloring (optional)
- 1 jar seedless red raspberry jam
- 1 jar lemon curd



### *Cake:*

1. Heat oven to 350°F. Line 2 (9-inch) cake pans with buttered and floured parchment paper.
2. Beat butter with hand mixer until light. Slowly add sugar and beat until very light, about 3 minutes. Add lemon zest and then eggs, one at a time, beating well after each addition.
3. Sift flour, baking powder, soda and salt together. Whisk sour cream, lemon juice and vanilla together in a liquid measuring cup. Slowly add flour mixture to butter, alternating with the sour cream mixture, beginning and ending with flour. Transfer batter to prepared pans. Bake until toothpick inserted in center comes out clean, about 40 minutes. Cool on a rack.

### *Icing:*

1. Beat sugar, water, egg whites, corn syrup, cream of tartar and salt in a double boiler with a hand mixer until it holds stiff peaks, about 7 minutes. Remove from heat. Add lemon juice and a drop of coloring, if using. Beat to hold firm peaks.
2. Slice cakes in half horizontally. Spread some jam on a layer, top with another cake layer and then the lemon curd. Repeat with remaining layers and jam. Cover cake with icing. Serve.

Makes 10 servings.

## cheesecake



1. Position a rack in the middle of the oven and preheat to 325°F.

### *Crust:*

1. Brush a 9-inch spring form pan with some of the butter. Stir the remaining butter together with the crumbs, sugar, and salt. Press the crumb mixture over the bottom of the pan, taking care to get the crust evenly into the edges. Bake until golden brown, 15 to 18 minutes. Cool. Wrap the bottom and up the sides of the pan with foil and put in a roasting pan.

### *Filling:*

1. Beat the cream cheese on medium speed with a hand mixer until smooth. Add 1¼ cups sugar and beat just until light and fluffy, scraping the sides of the bowl and beaters as needed. Slowly beat in ¾ cup sour cream, then eggs, 1 tablespoon vanilla and both citrus zests; take care not to over whip. Pour into the cooled crust.
2. Bring a medium saucepan or kettle of water to a boil. Gently place the roasting pan in the oven (don't pull the rack out of the oven). Pour in enough hot water to come about halfway up the side of the spring form pan. Bake the cheesecake for 1 hour and 10 minutes — the outside of the cake will set but the center will still be loose.
3. Meanwhile, stir together the remaining sour cream (1¼ cup), sugar (⅓ cup) and vanilla paste. Spread over the top of the cooked cheesecake and return to the oven for 5 minutes. Turn the oven off, cook the cheesecake in the residual heat in the oven for 1 hour. This gentle finish minimizes the risk of the dreaded crack in your cheesecake.
4. Remove cheesecake from the roasting pan to a rack. Run a knife around the edges and cool to room temperature. Cover and refrigerate at least 8 hours or overnight.
5. Bring cheesecake to room temperature 30 minutes before serving. Remove the spring form ring. Dip a knife in warm water, wipe dry before slicing each a piece. Serve with berries if desired.

Makes 8 to 10 servings.

# notes

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**food**<sup>TM</sup>  
network

Nice Choice. With thousands of cooking shows under our belts and countless products and recipes tested, we know how to create great stuff for the kitchen. Your instincts were right. This one's a keeper.

For ideas and inspiration, watch Food Network and visit us at [FoodNetwork.com](http://FoodNetwork.com).

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