

LAKELAND

INSTRUCTION BOOKLET

MINI DOUGHNUT MAKER



Model: 63487

LAKELAND MINI DOUGHNUT MAKER

Thank you for choosing the Mini Doughnut Maker.

Please take a little time to read this booklet before getting started and keep it in a safe place for future reference.

The Mini Doughnut Maker cooks 7 delicious mini doughnuts in one, without any mess.

Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

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PRODUCT FEATURES

1. Heating light
2. Lid
3. Lid handle
4. Non-slip feet
5. Hotplates
6. Cord and plug



SAFETY CAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety cautions when using the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
- Make sure your electricity supply matches the voltage shown on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault contact the Lakeland customer care team on 015394 88100.
- Do not use this appliance if the lead is damaged. Contact the Lakeland customer care team on 015394 88100.
- Always use the appliance on a dry, level, heat resistant surface.
- Unplug from the mains when not in use and before cleaning. Allow to cool before cleaning the appliance. To disconnect, turn the socket to "off" and remove the plug from the mains socket.
- Do not use any accessories or attachments with this appliance other than those recommended by Lakeland.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or lid in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only.
- This appliance should be used for preparation of food as described within the instructions for use that accompany it.
- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.

- To avoid injury or possible fire, do not cover the appliance when in use.
- Do not connect this appliance to an external timer or remote control system.
- An extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
- This appliance complies with the basic requirements of Directives 2014/30/EU (Electromagnetic Compatibility) and 2014/35/EU (Low Voltage Directive).
- **WARNING:** A cut off plug inserted into a 13amp socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
- **CAUTION:** The plastic bags used to wrap this appliance or the packaging may be  dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
- Do not use the appliance on or near a hot gas or electric burner, or in a heated oven.
- The appliance should only be used at least 30cm away from walls and other surfaces, to allow sufficient airflow.
- We recommend standing the appliance on a heatproof board or baking tray, to catch any juices which may come out during cooking.

WARNING – HOT SURFACES 

All surfaces marked with this symbol  will become hot during use. To prevent injury, **DO NOT TOUCH.** Let the product cool completely before touching these surfaces for cleaning and before storing.

Always lift the lid by the lid handle when adding food to the Mini Doughnut Maker. Take great care not to touch any other surfaces – they will be hot.

DO NOT lift the lid so that your arm is over the hotplates as it is hot and may cause injury. Lift from the side.

Use oven gloves when cooking with the Mini Doughnut Maker. Take care when opening the lid as hot steam can escape from the hotplates and may cause injury.

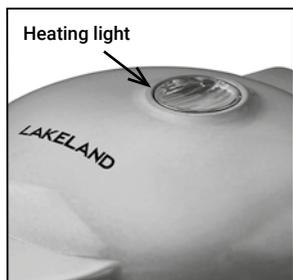


USING YOUR MINI DOUGHNUT MAKER FOR THE FIRST TIME

- Unpack the Mini Doughnut Maker, remove all the packaging materials.
- Wipe the hotplates with a damp soapy cloth, then wipe with a clean damp cloth and dry thoroughly.
- When you switch on the Mini Doughnut Maker for the first time there may be a slight burning smell. This is normal for a new product and will disappear after a few uses.

INSTRUCTIONS FOR USE

We recommend placing the Mini Doughnut Maker on a heatproof board or baking tray to catch any juices that may escape during cooking.



1. Plug into the socket and switch on. The heating light will come on to show the Mini Doughnut Maker is switched on and heating up.

The Mini Doughnut Maker has one temperature setting. After a few minutes, the heating light will go out, the Mini Doughnut Maker is ready to use.

Always ensure the heating light has gone out, otherwise your food may stick and not cook through properly.

2. Lift the lid carefully by the lid handle and spray both the hotplates with a little spray oil. You can also brush the hotplates with oil before or after switching on the Mini Doughnut Maker. If brushing oil onto the heated plates, use a heat resistant silicone basting or pastry brush. Take care, the hotplates are hot and oil may spit.
3. Pipe your batter onto the lower hotplate in the doughnut moulds, to about level with the raised part in the middle. Close the lid to cook. We recommend baking for 1½ minutes on one side, then flipping and baking for another 4 minutes on the other side.
4. Once your food is cooked, remove it from the hotplate with a with a cocktail stick or a plastic, wooden or silicone spatula. Do not use metal utensils as these will damage non-stick coating.
5. Switch off and unplug the Mini Doughnut Maker, allow it to cool completely before cleaning and storing.
6. Cooking times will vary depending on the foods you are cooking, lift the lid and cook for a couple more minutes if needed.

HINTS AND TIPS

Once you've tried some of the recipes in this booklet, you may wish to adapt them, using our suggestions as a guide.

Cooking times will vary depending on the foods you are cooking, lift the lid and cook for a couple more minutes if needed.

Do not overfill the Mini Doughnut Maker as the ingredients will not cook through properly and they may escape from the sides. Always wait for the heating light to go out before adding food.

The product should not be used for cooking or defrosting frozen food.

Do not force the lid if the Mini Doughnut Maker will not close completely. Simply remove some of your ingredients so it closes, or rest the lid on top of your food.

RECIPES

Please note that all spoon measurements are standard metric, so 1 tsp is 5ml and 1 tbsp is 15ml. We recommend using a set of measuring spoons for accurate results.

CLASSIC MINI DOUGHNUTS - Makes 28

Ingredients	Quantity
Plain flour	200g
Baking powder	2 tsp
Sugar	120g
Salt	¼ tsp
Egg, large	1
Whole milk	125ml
Vanilla extract	1 tsp
Unsalted butter	60g, melted

WHAT YOU DO

1. In a bowl mix together flour, baking powder, sugar and salt.
2. Whisk together the egg, milk, vanilla extract and butter in a separate bowl.
3. Mix dry ingredients into the wet ingredients until well combined.
4. Scoop batter into a disposable, heat resistant piping bag and seal partway. Snip off 1cm (¼") from bottom of the bag.
5. Pipe the batter into the lower hotplate level with the top of the mould.
6. Bake for 1½ minutes. Using a cocktail stick, flip doughnuts and bake for another 4 minutes on the other side, until done to your liking.
7. Remove from the Mini Doughnut Maker using a cocktail stick and place on a cooling rack to allow to cool.

APPLE CIDER MINI DOUGHNUTS - Makes 28

Ingredients	Quantity
Apple cider	250ml
Plain flour	200g
Baking powder	1½ tsp
Cinnamon	½ tsp
Nutmeg	¼ tsp
Salt	¼ tsp
Greek yoghurt	80g
Brown sugar	100g
Egg, large	1
Vanilla extract	1 tsp
Unsalted butter	60g, melted

WHAT YOU DO

1. In small saucepan, boil the cider until reduced by half. Cool to room temperature.
2. Mix together flour, baking powder, cinnamon, nutmeg and salt in a medium bowl.
3. Whisk together Greek yoghurt, sugar, egg, vanilla extract and butter in a separate bowl.
4. Mix the dry ingredients into the wet until well combined.
5. Scoop batter into a disposable, heat resistant piping bag and seal partway. Snip off 1cm (¼") from bottom of the bag.
6. Pipe the batter into the lower hotplate level with the top of the mould.
7. Bake for 1½ minutes. Using a cocktail stick, flip doughnuts and bake for another 4 minutes on the other side, until done to your liking.
8. Remove from the Mini Doughnut Maker using a cocktail stick and place on a cooling rack to allow to cool.

CHOCOLATE MINI DOUGHNUTS - Makes 28

Ingredients	Quantity
Plain flour	200g
Cocoa powder	40g
Baking powder	2 tsp
Salt	¼ tsp
Egg, large	1
Sugar	100g
Sour cream or Greek yoghurt	60g
Vanilla extract	1 tsp
Butter	45g, melted
Whole milk	150ml

WHAT YOU DO

1. Mix together flour, cocoa powder, baking powder and salt in a medium bowl.
2. Whisk together the egg, sugar, vanilla extract and melted butter in a separate bowl. Mix in half the flour mixture, then half the Greek yoghurt. Repeat until batter is just blended.
3. Mix the dry ingredients into the wet until well combined.
4. Scoop batter into a disposable, heat resistant piping bag and seal partway. Snip off 1cm (¼") from bottom of the bag.
5. Pipe the batter into the lower hotplate level with the top of the mould.
6. Bake for 1½ minutes. Using a cocktail stick, flip doughnuts and bake for another 4 minutes on the other side, until done to your liking.
7. Remove from the Mini Doughnut Maker using a cocktail stick and place on a cooling rack to allow to cool.

BANANA BREAD MINI DOUGHNUTS - Makes 28

Ingredients	Quantity
Plain flour	95g
Baking powder	1 tsp
Cinnamon	½ tsp
Salt	¼ tsp
Brown sugar	100g
Egg, large	1
Banana, mashed	1
Vanilla extract	1 tsp
Vegetable oil	4 tbsp

WHAT YOU DO

1. Mix together flour, baking powder, cinnamon and salt in a medium bowl.
2. Whisk together the sugar and egg in a separate bowl. Thoroughly mix in mashed banana, vanilla extract and oil.
3. Add the dry ingredients, mixing until well combined.
4. Mix the dry ingredients into the wet until well combined.
5. Scoop batter into a disposable, heat resistant piping bag and seal partway. Snip off 1cm (¼") from bottom of the bag.
6. Pipe the batter into the lower hotplate level with the top of the mould.
7. Bake for 1½ minutes. Using a cocktail stick, flip doughnuts and bake for another 4 minutes on the other side, until done to your liking.
8. Remove from the Mini Doughnut Maker using a cocktail stick and place on a cooling rack to allow to cool.

VEGAN MINI DOUGHNUTS - Makes 28

Ingredients	Quantity
Plain flour	200g
Baking powder	2 tsp
Sugar	135g
Cinnamon	½ tsp
Almond milk	150ml
Apple sauce	2 tbsp
Vanilla extract	1 tsp
Vegan butter, melted	60g

WHAT YOU DO

1. Mix together flour, baking powder, and sugar in a medium bowl.
2. Whisk together vegan or almond milk, apple sauce, vanilla and melted vegan butter in a separate bowl.
3. Add the dry ingredients, mixing until well combined.
4. Scoop batter into a disposable, heat resistant piping bag and seal partway. Snip off 1cm (¼") from bottom of the bag.
5. Pipe the batter into the lower hotplate level with the top of the mould.
6. Bake for 1½ minutes. Using a cocktail stick, flip doughnuts and bake for another 4 minutes on the other side, until done to your liking.
7. Remove from the Mini Doughnut Maker using a cocktail stick and place on a cooling rack to allow to cool.

FUNFETTI MINI DOUGHNUTS - Makes 28

Ingredients	Quantity
Plain flour	200g
Rainbow sprinkles	100g
Baking powder	2 tsp
Sugar	100g
Salt	¼ tsp
Egg, large	1
Whole milk	120ml
Vanilla extract	1 tsp
Unsalted butter, melted	60g

WHAT YOU DO

1. Mix together flour, baking powder, sugar, sprinkles and salt in a medium bowl.
2. Whisk together the egg, milk, vanilla extract and butter in a separate bowl.
3. Mix dry ingredients into the wet ingredients until well combined.
4. Scoop batter into a disposable, heat resistant piping bag and seal partway. Snip off 1cm (¼") from bottom of the bag.
5. Pipe the batter into the lower hotplate level with the top of the mould.
6. Bake for 1½ minutes. Using a cocktail stick, flip doughnuts and bake for another 4 minutes on the other side, until done to your liking.
7. Remove from the Mini Doughnut Maker using a cocktail stick and place on a cooling rack to allow to cool.

GLAZES

WHAT YOU DO

1. In a bowl, sieve the icing sugar or add the sugar and then mix in the other ingredients.
2. Use a spoon to drizzle glaze or toppings for detailed frostings. For best results place the doughnuts on a cooling rack on top of a baking tray.

THICK VANILLA GLAZE

Ingredients	Quantity
Icing sugar	95g
Vanilla extract	½ tsp
Double cream	2½ tbsp

THIN VANILLA GLAZE

Icing sugar	95g
Vanilla extract	½ tsp
Whole milk	2 tbsp

CHOCOLATE GLAZE

Icing sugar	95g
Cocoa powder	3 tbsp
Vanilla extract	½ tsp
Double cream	2½ tbsp

LEMON GLAZE

Icing sugar	95g
Lemon juice	1 tbsp
Lemon zest	1 tsp

PEANUT BUTTER GLAZE

Icing sugar	65g
Peanut butter	2 tbsp
Whole milk	2 tbsp

NUTELLA GLAZE

Ingredients	Quantity
Icing sugar	65g
Nutella	4 tbsp
Whole milk	1½ tsp

MAPLE SYRUP GLAZE

Icing sugar	95g
Maple syrup	1 tbsp
Whole milk	1 tsp

CINNAMON GLAZE

Granulated sugar	100g
Ground cinnamon	2 tsp
Melted butter	60g, for dipping

SUGGESTIONS OF COMBINATIONS

DOUGHTNUT	GLAZE	TOPPING
Classic and Vegan	Vanilla Half vanilla, half chocolate Vanilla, tinted for Unicorn Vanilla, tinted for Cookie Monster Lemon Peanut butter Cinnamon sugar	Sprinkles Fresh berries Raspberry jam
Chocolate	Chocolate Peanut butter	Sprinkles Shredded coconut Chocolate sprinkles Chopped peanuts
Apple Cider	Vanilla Maple syrup	Pecans Dried cranberries Crumbled bacon bits
Banana Bread	Chocolate Peanut butter	Chocolate Peanuts Chocolate sprinkles Chopped peanuts

FREQUENTLY ASKED QUESTIONS

Question: Why does the heating light on the Mini Doughnut Maker keep going off?

Answer: This is normal. During cooking, the heating element will automatically turn on and off to regulate the temperature and ensure that the hotplates are not too hot or cold. This makes the ready light turn on and off.

Question: When is the Mini Doughnut Maker heated and ready to use?

Answer: The heating light will turn off when your Mini Doughnut Maker is heated and ready to use.

Question: Why are ingredients escaping through the sides of the Mini Doughnut Maker?

Answer: The hotplates may not be fully heated, or the Mini Doughnut Maker may be too full. Wait for the heating light to go out before adding food to the hotplates and reduce the amount of ingredients.

Question: Why hasn't all the food warmed through?

Answer: There may be too many ingredients. Reduce the amount of food to let it cook more evenly. Never try to cook frozen food and remember that chilled food may need longer cooking.

Question: Does the Mini Doughnut Maker have an on/off switch?

Answer: There is no on/off switch, simply plug into a socket and switch on. When you have finished cooking, turn off the Mini Doughnut Maker by switching off at the socket and unplugging.

Question: The cover of the Mini Doughnut Maker gets very hot when cooking, is this normal?

Answer: Yes, the lid does get hot. Always lift and lower the lid by the lid handle. To prevent personal injury, **DO NOT** lift the lid so that your arm is over the hotplates as it is hot and may cause injury. Lift from the side.

Question: The heating light will not turn on and the hotplates are failing to heat?

Answer: Check that the Mini Doughnut Maker is plugged in and switched on at the socket.

Question: Why are my doughnuts not done after the recommended time?

Answer: Your batter maybe too clumpy or dense, cook for an additional few minutes.

Question: Why are my doughnuts cooked unevenly?

Answer: Various batters require different times for cooking, adjust your times accordingly. Make sure nothing is stuck to the hotplates, that may cause the heat cooking the doughnuts properly.

CARE AND CLEANING

1. Unplug the Mini Doughnut Maker and let it cool completely before cleaning.
2. Clean thoroughly before using for the first time and after every use.
3. Check the parts for wear or damage after every few uses.
4. Do not use abrasive cleaners, or steel wool.
5. Always use plastic, wooden or silicone spatulas, as metal utensils will damage non-stick coating.
6. Never immerse the base in water or any other liquid.
7. The Mini Doughnut Maker is NOT dishwasher safe.
8. To clean the hotplates, wipe with a damp soapy cloth, then wipe with a clean damp cloth, and dry thoroughly before storing.
9. To clean the outer surfaces, wipe with a clean damp cloth and dry thoroughly before storing.
10. If there is a build up of burnt on food on the hotplates, pour on a little cooking oil and leave for 5 to 10 minutes. Clean the surface with a sponge or soft bristled brush to dislodge any food. Then clean with a damp soapy cloth, then wipe with a clean damp cloth and dry thoroughly. Repeat if necessary. This is normal, especially when cooking with sugar.
11. Store the Mini Doughnut Maker with the power cable loosely coiled. Never wrap it tightly around the product.

TECHNICAL INFORMATION

- Power: 700W.
- Voltage: 230V.
- Frequency: 60Hz.
- Flex length approx. 78cm (30¾").

ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED

The appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications.

CHANGING THE 7 AMP FUSE

Use a 7 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are unsure which plug or fuse to use, always refer to a qualified electrician.

Note: After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EU Directives: 2014/35/EU (Low Voltage Directive) and 2014/30/EU (EMC Directive).



RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electrical products to recycling points set up around the country.

Visit www.recycle-more.co.uk to find your nearest recycling point.



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