

 LAKELAND

# MINI CUPCAKE MAKER



**The Lakeland Guarantee....**  
is probably the simplest guarantee in the world!  
If you are not satisfied at any time, you receive your money back!  
This is our promise.

**Lakeland**  
Alexandra Buildings, Windermere, Cumbria LA23 1BQ  
Tel: 015394 88100 Web: [www.lakeland.co.uk](http://www.lakeland.co.uk)

**USER MANUAL**  
**MODEL: 15862**  
**HELPLINE NO: 015394 88100**

## INTRODUCTION

Thank you for choosing this Lakeland Mini Cupcake Maker, which turns out 7 perfectly baked cupcakes in minutes. Please take a few moments to read these instructions before using the cupcake maker for the first time, and keep them in a safe place for future reference.



## FEATURES

1. Power light
2. Ready light
3. Lid with stay-cool handle
4. Non-stick cupcake holes

Power: 900W

Operating voltage: 240V~50Hz

## IMPORTANT SAFEGUARDS

When using this cupcake maker, please follow these basic safety precautions.

1. Please read all instructions before using.
2. Make sure your electricity supply matches the voltage shown on the appliance.
3. This cupcake maker is for household use only. It is not suitable for commercial use, or for use outdoors. It must only be used for its intended purpose.
4. Using accessories not supplied by the manufacturer may result in fire, electric shock or injury, and should be avoided.

5. Place the cupcake maker away from the edge of your worktop or table during use. Ensure the surface is level, sturdy and dry.
6. Do not let the power cord hang over the edge of the worktop or table, or touch any hot surfaces such as stovetops. Never pull or carry the cupcake maker by the power cord.
7. An extension cable may be used with care. The electrical rating of the cable should be at least as great as that of the appliance. Do not allow the cable to hang over the edge of your table or worktop, or touch any hot surfaces. Never attempt to use the cupcake maker with an external timer or remote control system.
8. Do not place the cupcake maker on or near a hot gas or electric burner, or in or near a heated oven.
9. The cupcake maker will get very hot and should not be placed directly onto a surface that may be damaged by heat. Never attempt to lift or move the cupcake maker during use. Do not touch the hot surfaces and let the cupcake maker cool completely before cleaning.
10. Always unplug the cupcake maker after use and before cleaning. Grasp the plug, not the power cord, ensuring your hands are dry.
11. To protect against electric shock, do not immerse the cupcake maker, power cord or plug in water, or allow them to get wet.
12. The cupcake maker is not intended for use by children or infirm people unless they have been adequately supervised by a responsible person to ensure they can use it safely. Children should be supervised to ensure they do not play with the cupcake maker. It must not be left unattended during use.
13. Do not use the cupcake maker if the power cord or plug show any signs of damage, or if the product is dropped, damaged or working incorrectly. Call the helpline on 015394 88100 to arrange a repair or replacement. Never try to repair the cupcake maker yourself as this may cause electric shock.

## BEFORE USING FOR THE FIRST TIME

Carefully unpack the cupcake maker and remove any packaging. Wipe the outside of the cupcake maker and the non-stick cooking surfaces with a damp cloth, then dry with a soft cloth. Do not immerse in water or any other liquid, and avoid abrasive cleaners or scourers as they will damage the product.



## USING YOUR CUPCAKE MAKER

Baking a batch of cupcakes is incredibly easy with the cupcake maker, which turns out 7 light, fluffy cakes in around 7 to 10 minutes. The cupcake holes should be lined with cake cases before adding the mixture. The Lakeland Mini Muffin Cases (ref: 5546) are ideal for use with this product. For some scrumptious ideas to get you started, see our recipes.

1. With the lid closed, place the cupcake maker on a suitable surface and plug into the mains socket. The green power light will come on to show the cupcake maker is heating up.
2. After around 5 minutes, the red ready light will come on. Lift the lid, taking great care not to touch the hot surfaces. Line the 7 cupcake holes with cake cases and divide your cupcake mixture between them; they should be two-thirds full.
3. Close the lid and let the cupcakes bake.
4. After 8 minutes or so, lift the lid and check the cupcakes. They should be risen and springy to the touch. If you prefer, test them with a wooden cocktail stick, which should come out clean. If the cakes are not quite ready, close the lid and let them bake a little longer.
5. Once the cakes are ready, unplug the cupcake maker. Turn the cakes out onto a wire rack to cool. Let the cupcake maker cool completely before cleaning. See CARE AND CLEANING.

PLEASE NOTE: do not use metal utensils to lift out the baked cakes as this will damage the non-stick

## CARE AND CLEANING

Before cleaning the cupcake maker, ensure it is unplugged from the mains socket and completely cool. Wipe the outside and the non-stick cooking surfaces with a damp cloth, then dry with a soft cloth. Remove any baked-on food with a plastic-bristled brush or a nylon mesh pad. Abrasive cleaners, steel wool and scourers will damage the cupcake maker and should be avoided. If you need to use washing-up liquid, apply a little to the cloth, rather than directly onto the cupcake maker, and ensure all traces are wiped away.

**CAUTION:** never immerse the cupcake maker in water or any liquid, and never pour water onto the cooking surfaces. Store the cupcake maker with the power cord loosely coiled; never wrap it tightly around the cupcake maker as this may damage the cord.

## RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electricals to recycling points set up around the country. Visit [www.recycle-more.co.uk](http://www.recycle-more.co.uk) for your nearest recycling point.



## VANILLA CUPCAKES WITH WHITE CHOCOLATE AND VANILLA FROSTING

Makes 14

### For the cupcakes

- 60g/2oz caster sugar
- 60g/2 oz unsalted butter, softened
- 1 egg
- 2tsp vanilla extract
- 60g/2oz self raising flour

### For the frosting

- 60g/2oz white chocolate
- 100g/3.5oz mascarpone, room temperature
- 1tsp vanilla extract

### Method

1. In a bowl, cream together the butter and sugar until pale. Add the egg and vanilla extract, and beat until thoroughly combined.
2. Sift the flour into the bowl and fold into the mixture until almost smooth.
3. Line the cupcake holes with cake cases and spoon the mixture equally between them. Bake for 8 to 9 minutes. When the cakes are ready, turn them out onto a wire rack to cool.
4. Whilst the cakes are cooling, begin to make the frosting by melting the chocolate in a bowl over a pan of gently simmering water. Stir until the chocolate has melted smoothly.
5. Remove the bowl from the heat and let the chocolate cool slightly. Gently stir the mascarpone into the cooled chocolate until thick and creamy. Pipe or spoon the frosting onto the cooled cakes.



## CHOCOLATE CUPCAKES WITH DARK CHOCOLATE FROSTING

Makes 14

### For the cupcakes

For the cupcakes

60g/2oz caster sugar

60g/2oz unsalted butter, softened

1 egg

45g/1.5 oz self raising flour

15g/0.5oz cocoa

### For the frosting

60g/2oz dark chocolate

100g/3.5oz mascarpone, room temperature

### Method

1. In a bowl, cream together the butter and sugar until pale. Add the egg and beat until thoroughly combined.
2. Sift the flour and cocoa into the bowl and fold into the mixture until almost smooth.
3. Line the cupcake holes with cake cases and spoon the mixture equally between them. Bake for 8 to 9 minutes. When the cakes are ready, turn them out onto a wire rack to cool.
4. Whilst the cakes are cooling, begin to make the frosting by melting the chocolate in a bowl over a pan of gently simmering water. Stir until the chocolate has melted smoothly.
5. Remove the bowl from the heat and let the chocolate cool slightly. Gently stir the mascarpone into the cooled chocolate until thick and creamy. Pipe or spoon the frosting onto the cooled cakes.



## WHITE CHOCOLATE AND RASPBERRY CUPCAKES WITH BUTTERCREAM FROSTING

Makes 14

### For the cupcakes

60g/2oz caster sugar

60g/2 oz unsalted butter, softened

1 egg

60g/2oz self raising flour

15g/0.5oz white chocolate, grated

30g/1oz raspberry, chopped

### For the frosting

60g/2oz white chocolate

120g/4oz unsalted butter, softened

250g/8oz icing sugar

2tbsp milk

### Method

1. In a bowl, cream together the butter and sugar until pale. Add the egg and beat until thoroughly combined.
2. Sift the flour into the bowl and fold into the mixture until almost smooth.
3. Fold in the chocolate and chopped raspberries. Bake for 9 to 10 minutes. When the cakes are ready, turn them out onto a wire rack to cool.
4. Whilst the cakes are cooling, begin to make the frosting by melting the chocolate in a bowl over a pan of gently simmering water. Stir until the chocolate has melted smoothly.
5. Remove the bowl from the heat and let the chocolate cool slightly. Beat the butter in a large bowl until soft. Add half of the icing sugar and beat until smooth.
6. Add the remaining icing sugar, cooled white chocolate and milk and beat until creamy and smooth. Pipe the frosting onto the cooled cakes and decorate with half a raspberry.



## CHOCOLATE AND ORANGE CUPCAKES WITH BUTTERCREAM FROSTING

Makes 14

### For the cupcakes

60g/2oz caster sugar  
60g/2 oz unsalted butter, softened  
1 egg  
2tsp orange extract  
4.5g/1.5 oz self raising flour  
8g/0.25oz cocoa  
8g/0.5oz dark chocolate, grated

### For the frosting

30g/1oz cocoa  
120g/4oz unsalted butter, softened  
250g/8oz icing sugar  
2tbsp milk

### Method

1. In a bowl, cream together the butter and sugar until pale. Add the egg and orange extract and beat until thoroughly combined.
2. Sift the flour and cocoa into the bowl and fold into the mixture until almost smooth. Fold in the dark chocolate.
3. Line the cupcake holes with cake cases and spoon the mixture equally between them. Bake for 8 to 9 minutes. When the cakes are ready, turn them out onto a wire rack to cool.
4. Beat the butter in a large bowl until soft. Add half of the icing sugar and beat until smooth.
5. Add the remaining icing sugar, cocoa and milk and beat until creamy and smooth. Pipe the frosting onto the cooled cakes and decorate with orange zest



## LEMON CUPCAKES WITH LEMON BUTTERCREAM ICING

Makes 14

### For the cupcakes

60g/2oz caster sugar  
60g/2 oz unsalted butter, softened  
1 egg  
Zest of 1 lemon  
Juice of ½ a lemon  
60g/2 oz self raising flour

### For the frosting

120g/4oz unsalted butter, softened  
250g/8oz icing sugar  
Juice of ½ a lemon  
2tbsp milk

### Method

1. In a bowl, cream together the butter and sugar until pale. Add the egg, lemon zest and juice and beat until thoroughly combined.
2. Sift the flour into the bowl and fold into the mixture until almost smooth.
3. Line the cupcake holes with cake cases and spoon the mixture equally between them. Bake for 8 to 9 minutes. When the cakes are ready, turn them out onto a wire rack to cool.
4. Beat the butter in a large bowl until soft. Add half of the icing sugar and beat until smooth.
5. Add the remaining icing sugar and lemon juice and beat until creamy and smooth. Pipe the frosting onto the cooled cakes.



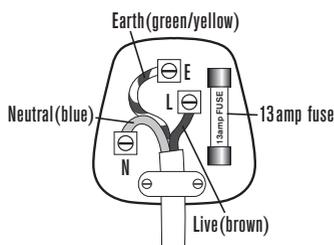
## ELECTRICAL CONNECTIONS

### THIS APPLIANCE MUST BE EARTHED

This 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. If the fitted plug is not suitable for your socket outlets, it should be cut off and carefully disposed of. To avoid an electric shock, do not insert the discarded plug into a socket.

#### Fitting a new plug

If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown here. The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:



Connect BLUE to Neutral (N)

Connect GREEN & YELLOW to Earth (E)

Connect BROWN to Live (L)

13 amp fuse to be used

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows. The wire which is coloured green and yellow **MUST** be connected to the terminal which is marked with the letter E (Earth) or coloured green. The wire which is coloured blue **MUST** be connected to the terminal which is marked with the letter N (Neutral) or coloured black. The wire which is coloured brown **MUST** be connected to the terminal which is marked with the letter L (Live) or coloured red.

Before refitting the plug cover, check that there are no cut or stray strands of wire inside the plug. Use a 13 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are at all 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 EEC Directives: 73/23 EEC (Low Voltage Directive) and 89/336 EEC (EMC Directive).