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Here are a few recipes to get you started; don't forget to connect with the SmartHQ™ app to unlock more from the smartest stand mixer in the USA.*

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One-Minute Aioli

Serving: 2 Cups

Total Time: About 1 minute

Ingredients

4 large Egg Yolks, room temperature
100g (½ c) Extra Virgin Olive Oil
300g (1 ½ c) Vegetable Oil
3 tsp Garlic Paste
2 tsp Dijon Mustard
2 ½ tbsp plus 2 tsp Fresh Lemon Juice
Pinch of Salt

Steps:

- 1** Separate the four yolks from the whites in two clean bowls. Set the yolks aside and store the remaining whites in the refrigerator for another use.
- 2** Place a clean medium bowl on the **scale of the mixer**. Weigh 100g extra virgin olive oil (or ½ c) and 300g vegetable oil (or 1 ½ c). Using a hand whisk, combine the oils, and add them to a measuring cup/container that has a pouring spout. Set aside.
- 3** Attach **mixer bowl** and add the egg yolks, garlic paste, Dijon mustard, fresh lemon juice, and salt.
- 4** Lock the bowl in place and attach the **whisk and bowl shield**. While mixing, you will need to run the mixer for 1 min on **Speed 11** while slowly pouring the oil in a thin stream down the side of the bowl.
- 5** Your completed Aioli should be a thick, luscious, creamy light yellow sauce that is shiny like icing. Aioli will last for up to three days when covered tightly and refrigerated.



Salmon Mousse Tartlets

Serving: 30 Tartlets

Active Time: 15 minutes

Total Time: 75 minutes

Inactive Time: 60 minutes

Ingredients

113g (4 oz) Cream Cheese, softened

30 Pre-made Phyllo Tart Shells, frozen

2 tbsp Crème Fraîche or Sour Cream

1 tbsp Grated Onion

1 tbsp Lemon Juice

1/4 tsp Salt

43g (1 1/2 oz) Fully cooked Smoked Salmon, chopped into small pieces

30 Small sprigs of Fresh Dill

Capers, drained and thoroughly dried

Steps:

Preheat the oven to 375°F.

1 Using the **mixer bowl scale**, weigh 113g of cream cheese (or 4 oz) directly into the mixer bowl. Set the cream cheese aside for about 1 hr to come to room temperature.

2 Line a baking sheet with parchment paper. Place the 30 pre-made phyllo tart shells on the parchment-lined baking sheet and then in the oven. Bake for 8 min or until golden brown.

3 Remove the phyllo tart shells from the oven and set aside to cool completely.

4 Attach the bowl with the cream cheese to the mixer. Add the crème fraîche (or sour cream), grated onion, lemon juice, salt and the 43g (or 1 1/2 oz) fully cooked smoked salmon.

5 Attach **whisk attachment** and whip on **Speed 11** for 1 min, scraping down the sides of the bowl as needed.

6 Use a small spoon or a piping bag to add the salmon mousse into tart shells. Garnish the top with fresh dill sprigs and capers.

7 Refrigerate for at least 20 min before serving.

Your salmon mousse should be light pink, smooth, and lush, served in a crunchy phyllo dough shell.



○ **Tip 1:** The cream cheese should be at room temperature (65° to 70°F) for best results. If your cream cheese is too cold when you try to mix it, your outcome could be lumpy and lack the desired smooth texture for this recipe.

○ **Tip 2:** You can also serve the salmon in a bowl topped with fresh dill, capers, and crackers or cucumber slices on the side for dipping.

Potato Herb Bread Wreath

Serving: 12 rolls

Active Time: 30 minutes

Total Time: 2 hours

Inactive Time: 1 - 1 ½ hours

Ingredients

360g (3 c) All-Purpose Flour
45g (½ c) Dried Potato Flakes
2 tbsp Nonfat Dry Milk
1 tbsp Granulated Sugar
1 tsp Salt
3 tbsp divided, fresh & finely chopped Parsley
1 ½ tsp divided, fresh & finely chopped Rosemary
¾ tsp, divided Dried Sage
¾ tsp, divided Dried Thyme
285g (1 ¼ c) Warm Water
2 tsp Active Dry Yeast
2 tsp Olive Oil
1 tsp Olive Oil (bowl)
1 tsp Olive Oil (baking pan)
60g (¼ c) Unsalted Butter, melted
Cooking Spray

Steps:

- 1 Place a clean large bowl on the **stand mixer scale** and weigh 360g flour (about 3 c) and 45g potato flakes (about ½ c), the nonfat dry milk, granulated sugar, salt, 2 tbsp fresh, chopped parsley, 1 tsp fresh, chopped rosemary, ½ tsp dried sage and ½ tsp dried thyme. Using a hand whisk, mix to thoroughly combine the dry ingredients together, about 15 sec, and set aside.
- 2 Attach the **mixer bowl** to the mixer and add 285g warm water (about 1 ¼ c) between 100°-110°F, 2 tsp active dry yeast and 2 tbsp olive oil. Allow mixture to rest for 3 min; the yeast should bloom into a frothy mixture. Add the flour/ potato mixture all at once on top of the yeast mixture.
- 3 Add the **paddle attachment**, lock the **mixer bowl** in place, and mix at **Stir Speed** for 1 min. When completed, scrape the bowl down. Remove the paddle and scrape any dough off the paddle into the bowl. Attach the **dough hook** and mix again at **Speed 2** for 6 min. The finished dough should look smooth and be pulled away from the sides of the bowl.

4 Lightly grease a large bowl with 1 tsp olive oil, and transfer the dough to the greased bowl, turning the dough over once to lightly coat with the oil. Cover the bowl with lightly greased plastic wrap, then a kitchen towel. Let the dough rise in a warm, draft-free place until it has doubled in size, about 30 min.

5 When doubled in size, gently press the dough to release the trapped air. Using the remaining 1 tsp olive oil, lightly grease inside a 10" round baking pan, springform pan or tart ring. Place a small ramekin in the center of the pan, open side down. Lightly grease the outside of the ramekin.

6 Place a **small mixing bowl** on the **mixer scale**. Weigh 60g butter (about ¼ c) and add the butter into a small saucepan. Place on the stove over low heat and melt the butter, about 1-2 min. Once completely melted, remove from the heat then add 1 tbsp fresh, chopped parsley, ½ tsp fresh, chopped rosemary, ¼ tsp dried sage and ¼ tsp dried thyme. Combine with a hand whisk, then cool for 4-5 min.

7 Use a bench knife or a knife to cut the dough into 12 equal pieces, about 62-64g each. Gently roll each dough piece into a tight ball and dip the top of each ball in the butter/herb mixture.

8 Arrange the dough balls in a circle like the numbers on a clock, buttered side up, in the prepared pan with the ramekin in the center. Cover with lightly greased plastic wrap and set aside to proof a second time in a warm place for 45 min or until almost doubled.

Preheat oven to 375°F.

9 Place in the oven and bake the rolls for 20-25 min or until golden brown and cooked through with an internal temperature of 200°F. Remove from the pan and serve warm or at room temperature. Your finished rolls should smell deliciously fragrant, be lightly browned and crunchy on the outside, with a soft, herby middle.



Pumpkin Spice Pecan Bread

Serving: 1 Loaf, 12 slices

Active Time: 20 minutes

Total Time: 80-90 minutes

Inactive Time: 60-70 minutes

Ingredients

2 large Eggs, room temperature

170g (1 ½ sticks) Unsalted Butter, room temperature

1 tsp Unsalted Butter for the pan

300g (2 ½ c) All-Purpose Flour

2 tsp Flour for the pan

1 ½ tsp Baking Powder

½ tsp Baking Soda

½ tsp Salt

1 tsp Ground Ginger

1 tsp Ground Cinnamon

½ tsp Nutmeg

¼ tsp Ground Cloves

120g (½ c) Buttermilk

1 tsp Vanilla Extract

280g (1 ¼ c) Canned Pumpkin

115g (1 c) Chopped Pecans

375g (1 ¾ c) Light Brown Sugar

Steps:

1 Attach **mixer bowl** to the mixer, weigh 170g butter (about 1 ½ sticks). Remove the **mixer bowl** from the mixer and set aside to bring the butter to room temperature.

Preheat the oven to 350°F.

2 Using the extra 1 tsp of butter and 2 tsp flour, lightly butter and flour the loaf pan. (You may not need all the butter and flour.)

3 Place a clean bowl on the **stand mixer scale** and weigh 300g flour (about 2 ½ c). Add the baking powder, baking soda, salt, ground ginger, ground cinnamon, nutmeg and ground cloves. Using a hand whisk, mix to thoroughly combine the dry ingredients together, about 15 sec, and set aside.

4 Place a liquid measuring cup on the **stand mixer scale** and weigh 120g buttermilk (about ½ c). Add the vanilla extract, then thoroughly combine with a hand whisk.

5 Place a **small clean bowl** on the **stand mixer scale** and weigh 280g canned pumpkin (about 1 ¼ c) and set aside, then measure out 115g chopped pecans (about 1 c) and set aside.

6 Attach the **mixer bowl** with your room-temperature butter to the mixer and weigh 375g light brown sugar (about 1 ¾ c packed). Add the **paddle attachment** to the mixer and mix at **Speed 4** for 5 min, stopping and scraping bowl down when needed.

7 When the mixer finishes, scrape the paddle and the bowl down. The mixture should be nearly doubled in volume, lighter in color and still feel just a bit gritty.

8 Next, run the mixer at **Speed 2** for 2 min while you add the 2 eggs, one at a time, waiting roughly 30 sec between each egg before adding the next.

9 When the mixer stops, scrape the paddle and the bowl down, then add the pre-measured canned pumpkin to the bowl and mix at **Speed 2** for 2 min.

10 When the mixer stops, scrape the bowl down. Run the mixer at **Speed 4** for 2 min while alternating every-other ingredient, add ⅓ of the flour mixture first, followed by ⅓ of the buttermilk. The flour mixture should be in three additions, and the buttermilk in two additions in between.

11 When the mixer stops, scrape the bowl down. Then add the pecans and run the mixer on **Stir Speed** for 30 seconds. The batter should now be very smooth and thick. Pour the batter into the prepared loaf pan and smooth the top with a spatula.

12 Place the loaf pan in the center of the preheated oven and bake until the loaf is golden brown, has a temperature of 200°F at the center, or a toothpick inserted into the center comes out clean, about 60 to 75 min.



Kentucky Bourbon Balls

Serving: 40, at 1 ¼"

Active Time: 30 minutes

Total Time: 1 hour 30 minutes, plus chilling

Inactive Time: 1 hour

Ingredients

218g (2 c) finely chopped Pecan Pieces, toasted

224g (2 c) Nilla® Wafers cookies

228g (2 c) Confectioners' Sugar

30g (¼ c) Dark Cocoa Powder

6 tbsp Bourbon

3 tbsp Light Corn Syrup

200g (1 ¼ c) Dark Chocolate Chips

1 ½ tbsp Vegetable Shortening

Steps:

Preheat oven to 325°F

1 Using the **mixer scale**, weigh 218g pecan pieces (or 2 c). Spread the pecan pieces on a parchment-lined baking sheet and bake until lightly toasted, about 7-8 min. Set aside to cool completely, chop fine, and add to the **mixer bowl**.

2 Place a clean medium mixing bowl on the **mixer scale**. Weigh 224g Nilla® Wafers (or 2 c) and add to a sealable plastic bag. Seal the bag and, using a rolling pin, crush the Nilla® Wafers to fine crumbs. Transfer them to the **mixer bowl**.

3 Attach the **mixer bowl** and, using the scale, weigh into the **mixer bowl** 228g of confectioners' sugar (or 2 c) and 30g of dark cocoa powder (or ¼ c). Attach the **paddle attachment** and run the mixer for 1 min on **Stir Speed** to combine the dry ingredients.

4 Add the bourbon and 3 tbsp light corn syrup to the bowl. Mix on **Stir Speed** for 2 min until well combined. Remove bowl from mixer.

5 Scoop out heaping tbsps of the mixture and roll into forty 1 ¼" round, smooth balls, placing them on a parchment-lined baking sheet. Tightly cover the completed balls on the baking sheet with plastic wrap and place in the refrigerator to chill for at least 1 hr or until firm.

6 When ready to coat the balls, place a **small clean bowl** on the **mixer scale** and weigh 200g of dark chocolate chips (or 1 ¼ c) into the bowl.

7 Set a saucepan on the stove filled ¼ with water and bring the water to a simmer. In a bowl that fits over the saucepan but does not touch the water, add the chocolate chips and 1 ½ tbsp vegetable shortening.

8 Melt the chocolate with the shortening, stirring until very smooth. Drop the chilled balls into the chocolate and roll them around to thoroughly coat.

9 Place the coated balls on a parchment-lined baking sheet and place in the refrigerator to chill for at least 1 hr or until the chocolate has set.

10 Move to an air-tight container in the refrigerator until ready to serve. Finished bourbon balls have a smooth, nutty, chocolate-bourbon-coated center coated in a dark chocolate exterior.

○ **Tip 1:** If your bourbon mixture is too dry to scoop, add 1 tsp more corn syrup at a time, up to 3 tsp.

○ **Tip 2:** If you don't want to coat the balls in chocolate, simply roll and coat each ball in 113g (or 1 c) powdered sugar, then place it on the parchment-lined baking sheet and refrigerate for 1 hr, then transfer to an airtight container.

○ **Tip 3:** You can also melt the chocolate chips and shortening in a medium, microwave-safe bowl in the microwave in 30 sec increments, stirring in between, until the coating is smooth and thin.

○ **Tip 4:** If the chocolate coating begins to thicken and harden, place it back over the simmering water for a few minutes or microwave it for a few seconds to warm it up and thin it out.



Layered Raspberry Pavlova

Serving: 6-8

Active Time: 30 minutes

Total Time: 4 hours 30 minutes

Inactive Time: 4 hours, up to overnight

Ingredients

6 large Eggs, room temperature
320g (1 ½ c) Granulated Sugar
¼ tsp Salt
½ tsp Cream of Tartar
1 tbsp Vanilla Extract
340g (1 ½ c) Whipping Cream
1 tbsp Powdered Sugar
340g (1 c) Fresh Raspberries
2 tbsp Pistachios, very finely chopped

Raspberry Sauce Ingredients

170g (½ c) Raspberries
1 tbsp Granulated Sugar
½ tsp Vanilla

Steps:

Preheat oven to 200°F.

1 Cut two pieces of parchment paper large enough to cover a baking sheet. Draw an 8" circle on each parchment, then turn the parchment over, circle side down, to pipe the meringue on the back side.

2 Separate the six egg whites from the yolks and place the whites into a clean bowl.

3 Place a medium clean bowl on the **stand mixer scale** and weigh 320g granulated sugar (about 1 ½ c) and set aside.

4 Add the **mixer bowl** to the mixer. Add the egg whites, salt, cream of tartar and vanilla extract. Add the **whisk attachment** and begin mixing on **Speed 6**.

5 After 30 sec. soft peaks will start to form. Begin adding the granulated sugar, 1 tbsp at a time, in 15 sec intervals, until all the sugar has been added to the egg white mixture. This process should take roughly 7 min to add the sugar, plus 1 min of final mixing, for a total of 8 min.

6 Remove **mixer bowl** and, using a piping bag or spoon, pipe or spread the meringue onto the parchment-lined baking sheets, inside the 8" circle, making 2 thick meringue discs, one per

sheet. Use all the meringue evenly between the two discs. Place the baking sheets in the oven and bake for 2 hrs.

7 After 2 hrs, turn the oven off and leave the meringue in the oven to cool for 2 more hrs or up to overnight.

8 To make the Raspberry Sauce, add a **clean small bowl** to the **mixer scale**. Weigh 170g of raspberries (about ½ c or 6 oz carton). Add the raspberries to a saucepan, along with granulated sugar and vanilla.

9 Cook over medium heat, stirring occasionally, for 3–4 min until the sauce reduces and thickens. Remove from the heat.

10 Strain the warm raspberry mixture through a fine mesh sieve into a bowl and discard the seeds. Refrigerate the sauce to cool.

11 When you are ready to serve the pavlova, place a clean **mixer bowl** and **mixer whisk** in the refrigerator for 30 min. Once bowl and whisk are chilled, attach the **mixer bowl** to the mixer. Weigh into the bowl 340g whipping cream (about 1 ½ c) and attach the **cold whisk** to the mixer.

12 Add the powdered sugar to the whipping cream and mix together on **Speed 10** for about 1 min, 30 sec until the whipped cream reaches soft peak.

13 To assemble, place one disc of meringue on a serving platter. Spread ½ the whipped cream over the meringue. Then place the other disc of meringue on top of the whipped cream. Spread the remaining whipped cream over the center of the meringue, leaving a 2" border.

14 Drizzle with the Raspberry Sauce and top with the remaining fresh raspberries and chopped pistachios; serve immediately.

15 Your meringue pavlova layers should be bright white, crisp and light, with a chewy marshmallow center topped with soft whipped cream, crunchy pistachios, and juicy raspberries.

Tip: Make sure your bowl and whisk are very clean. Even the smallest traces of egg yolk, grease, or fat in your mixing bowl or on the whisk will prevent the whites from getting stiff.



