Get Creative with Decorating!

Mini Cupcake Maker

Makes 7 Mini Sized Cupcakes or Muffins
**LET’S SEE WATCHA GOT**

Awesome mini cupcake maker

50 mini cupcake cases

Instruction manual with fantastic recipes and decorating ideas

**COOL CHARACTERISTICS**

7 pre-shaped cupcake moulds

Temperature ready indicator

Power on indicator

Power cable tidy in the base

**SAFE & SOUND**

When you’re using the mini cupcake maker you gotta stay safe and sound, so make sure that when you’re using electrical gadgets you always stick to these basic safety precautions.

**SAFETY INFO**

Check that the voltage on the rating plate matches your local network before plugging in.

Your mini cupcake maker shouldn’t be used by anyone (kids included) with reduced physical, sensory or mental abilities or those short of experience or knowledge. They should be supervised by someone who is responsible for their wellbeing.

You should always supervise children to make sure they don’t play with the mini cupcake maker.

If the supply cord is broken, don’t use your mini cupcake maker and make sure it is fixed by a qualified electrician.

Don’t touch the cooking plates of your mini cupcake maker whilst in use or until fully cooled.

Steam may escape from the sides of your mini cupcake maker during use – make sure it’s not placed where this could cause a hazard.

Don’t trap the mains cord of your mini cupcake maker in between the cooking plates.

Don’t leave your mini cupcake maker unattended whilst in use.

Always make sure there is sufficient ventilation around your mini cupcake maker when it’s in use.

Don’t use your mini cupcake maker outdoors.

Don’t use any unauthorised attachments with your mini cupcake maker as this could be hazardous and cause damage to your appliance.

Don’t cover your mini cupcake maker when it’s in use or still hot.

Never use sharp or abrasive utensils on the cooking plates of your mini cupcake maker as this could damage the non-stick surface.

Make sure you unplug the mini cupcake maker when you’ve finished using it and before you clean it.

Don’t put your mini cupcake maker in water or any other liquids.
Don’t use the mini cupcake maker with a broken plug or cord, after any glitches or if it’s been dropped or damaged.

There are no user serviceable parts to your mini cupcake maker – don’t try to fix the unit yourself but take it to a qualified electrician.

The mini cupcake maker is only intended for household use, don’t use it in a commercial diner, café or any other establishment.

**DESCRIPTION OF PARTS**

- Yummy Cupcakes (not supplied)
- Cool Cupcake Maker
- Power On Indicator (Red)
- Temperature Ready Indicator (Green)

**It’s Party Time!**

Before using your mini cupcake maker you should clean the upper and lower cooking plates with a soft, damp, lint free cloth.

Slightly grease the cooking plates with a little butter or oil and heat your mini cupcake maker with the lid open for 5 minutes.

Switch off your mini cupcake maker and allow to cool. Wipe away any excess butter or oil and your cupcake maker is now ready for use.

**Making Yummy Cupcakes**

Open the lid of your mini cupcake maker and carefully place your mini cupcake cases into the shapes on the lower cooking plate.

Now add your prepared mixture to the cases and close the lid.

Plug your mini cupcake maker into the mains power supply; the red indicator light will illuminate to show it’s heating up.

The green indicator light will turn on and off during cooking as your mini cupcake maker maintains the correct temperature.

Open your cupcake maker after the required cooking time of about 20 minutes and check that your yummy cupcakes are cooked. If they require further cooking, simply shut the lid again (make sure you keep an eye on them so they don’t burn!).

When your mini cupcakes are cooked, take them out of your cupcake maker with wooden or plastic utensils. Don’t use metal or sharp utensils as these may damage the non-stick coating of the plates.
KEEPING YOUR MINI CUPCAKE MAKER IN GOOD WORKING ORDER

Once you’ve cooked your yummy cupcakes, unplug the cupcake maker from the power supply and allow to cool before cleaning.

Don’t immerse your mini cupcake maker in water or any other liquids (ever), just wipe it clean with a soft, damp, lint free cloth.

Don’t use harsh or abrasive cleaners.
**Yummy Vanilla Cupcakes**

Makes approx. 14 cupcakes

**Ingredients:**

100g caster sugar  
100g self-raising flour  
100g margarine  
2 medium eggs  
\(\frac{1}{2}\) tsp vanilla essence

**Vanilla Buttercream Icing**

75g butter, softened  
1 tsp vanilla extract  
150g icing sugar  
2 tbsp milk

**Chocolate Icing**

100g plain chocolate  
40g unsalted butter, cut in pieces  
2 tbsp water  
75g icing sugar, sifted

**Method:**

Cream together the margarine and sugar in a food processor until light and fluffy.

Add the eggs one at a time, with a little flour each time, until well mixed.

Add the flour, little by little, mixing on a medium speed to combine.

Spoon the mixture into your cupcake cases and cook in your mini cupcake maker for about 20 minutes.
**Swirl Heart Cupcakes**

You will need vanilla cupcakes to make these.

**Ingredients:**

- Buttercream icing
- Pink and lilac sugar hearts

**Method:**

Add the buttercream to an icing bag or icing syringe and ice your cupcake – use circular movements to create a fantastic swirl effect. Place alternate pink and lilac sugar hearts on your iced cupcake. Repeat for each scrumptious cupcake.

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**Bobble Cupcakes**

You will need vanilla cupcakes to make these.

**Ingredients:**

- Buttercream icing
- Pink and white sugar bobbles

**Method:**

Ice your cupcake using a pallet knife or a normal knife. Place alternate pink and white bobbles on your iced cupcake until it’s completely covered. Repeat for each scrumptious cupcake.

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**Glitter Bomb Cupcakes**

You will need vanilla cupcakes to make these.

**Ingredients:**

- Buttercream icing
- Pink glitter sugar decorations

**Method:**

Ice your cupcake using a pallet knife or normal knife. Gently roll your iced cupcake in the pink glitter sugar decoration until it’s evenly covered. Repeat for each scrumptious cupcake.
**ROSE CUPCAKES**

You will need vanilla cupcakes to make these.

**INGREDIENTS:**
- Buttercream icing
- Pink glitter sugar decorations
- Edible rose icing decorations

**METHOD:**

Ice your cupcake using a pallet knife or a normal knife. Gently roll your iced cupcake in the pink glitter sugar decoration until it’s evenly covered. Place 4 edible roses in the centre of the iced cupcake. Repeat for each scrumptious cupcake.

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**HUNDREDS AND THOUSANDS CUPCAKES**

You will need vanilla cupcakes to make these.

**INGREDIENTS:**
- Buttercream icing
- Pink and lilac hundreds and thousands

**METHOD:**

Ice your cupcake using a pallet knife or normal knife. Gently roll your iced cupcake in the pink and lilac hundreds and thousands until it’s evenly covered. Repeat for each scrumptious cupcake.

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**SPRINKLE SURPRISE CUPCAKES**

You will need vanilla cupcakes to make these.

**INGREDIENTS:**
- Buttercream icing
- Pink sugar sprinkles

**METHOD:**

Ice your cupcake using a pallet knife or normal knife. Gently roll your iced cupcake in the pink sugar sprinkles until it’s evenly covered. Repeat for each scrumptious cupcake.
**Chocolate Sprinkle Surprise**

You will need vanilla cupcakes to make these.

**Ingredients:**
- Chocolate icing
- Chocolate hundreds and thousands

**Method:**
- Ice your cupcake using a pallet knife or a normal knife.
- Gently roll your iced cupcake in the hundreds and thousands until it’s evenly covered. Repeat for each delicious cupcake.

**Chocolate Drop Dream**

You will need vanilla cupcakes to make these.

**Ingredients:**
- Chocolate icing
- Chocolate drops
- Icing set

**Method:**
- Add the chocolate icing to an icing bag or icing syringe and ice your cupcake – use circular movements to create a fantastic swirl effect. Place the chocolate drops randomly on your iced cupcake. Repeat for each delicious cupcake.

**Nobbly Choco Cupcake**

You will need vanilla cupcakes to make these.

**Ingredients:**
- Chocolate icing
- Mini jazzies
- Icing set

**Method:**
- Add the chocolate icing to an icing bag or icing syringe and ice your cupcake – use circular movements to create a fantastic swirl effect. Place the mini jazzies randomly on your iced cupcake. Repeat for each delicious cupcake.
**CRISS CROSS CUPCAKES WITH GOLDEN EGGS**

You will need vanilla cupcakes to make these.

**INGREDIENTS:**
- Chocolate icing
- Chocolate golden eggs
- Icing set

**METHOD:**

Add the chocolate icing to an icing bag or icing syringe and ice your cupcake – ice straight lines from left to right and then rotate your cupcake 90° and repeat. Place the golden eggs randomly on your iced cupcake. Repeat for each delicious cupcake.

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**GOLD PEARL SWIRL**

You will need vanilla cupcakes to make these.

**INGREDIENTS:**
- Chocolate icing
- Edible mini gold pearls
- Icing set

**METHOD:**

Add the chocolate icing to an icing bag or icing syringe and ice your cupcake – use circular movements to create a fantastic swirl effect. Place the mini gold pearls randomly on the iced cupcake. Repeat for each delicious cupcake.

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**ROCKY CUPCAKE**

You will need vanilla cupcakes to make these.

**INGREDIENTS:**
- Chocolate icing
- Chocolate crunchies
- Icing set

**METHOD:**

Add the chocolate icing to an icing bag or icing syringe and ice your cupcake – use circular movements to create a fantastic swirl effect. Place the chocolate crunchies randomly on your iced cupcake. Repeat for each delicious cupcake.
**DUNCAN CUPCAKE**
You will need vanilla cupcakes to make these.

**INGREDIENTS**
Buttercream icing
Fruit shoestring laces
Jellybeans
Chocolate drops
Edible silver pearls

**METHOD:**
Ice your cupcake using a pallet knife or normal knife. Use 2 chocolate drops for the eyes and use 2 jellybeans for the ears. Use 1 silver pearl for the nose. Cut the laces about 2cm long and use to create spiky hair, then cut 1 lace 5cm long and use for the mouth. Repeat for each yummy cupcake.

**PRINCESS CUPCAKE**
You will need vanilla cupcakes to make these.

**INGREDIENTS:**
Buttercream icing
Pink sugar bobbles
Mini marshmallows
Pink chocolate beans

**METHOD:**
Ice your cupcake using a pallet knife or normal knife. Use 2 pink sugar bobbles for the eyes. Use 2 mini marshmallows for the ears and use 1 mini marshmallow for the nose. To create the mouth, place 4 pink chocolate beans in a row. Repeat for each yummy cupcake.
**Mr Jolly Cupcake**

You will need vanilla cupcakes to make these.

**Ingredients:**
- Buttercream icing
- Jellybeans
- Chocolate beans
- Chocolate hundreds and thousands
- Fruit shoestring laces

**Method:**

Ice your cupcake using a pallet knife or normal knife. Use 2 jellybeans for the ears and 1 jellybean for the nose. Use 2 chocolate beans for the eyes then create the hair with the chocolate hundreds and thousands.

Cut 1 lace 4cm long and use for the mouth.

Repeat for each yummy cupcake.

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**Eddie Cupcake**

You will need vanilla cupcakes to make these.

**Ingredients:**
- Buttercream icing
- Jellybeans
- Chocolate beans
- Fruit shoestring laces
- Chocolate icing
- Icing set

**Method:**

Ice your cupcake using a pallet knife or normal knife. Use 2 jellybeans for the ears and 1 jellybean for the nose. Use 2 chocolate beans for the eyes. Cut 1 lace 4cm long for the mouth then add the chocolate icing to a decorating syringe and use to create the hair.

Repeat for each yummy cupcake.
RABBIT
You will need vanilla cupcakes to make these.

INGREDIENTS:
Buttercream icing
Desiccated coconut
Jellybeans
Small marshmallows
Chocolate chips
Fruit shoestring laces
Chocolate beans

METHOD:
Ice your cupcake using a pallet knife or normal knife. Gently roll the iced cupcake in desiccated coconut until evenly covered. Use 2 jellybeans for the ears and 2 chocolate chips for the eyes.

Cut the laces about 2cm long and place on either side for the whiskers along with 2 marshmallows. Use a chocolate bean for the nose.

Repeat for each yummy cupcake.
**Ladybird**

You will need vanilla cupcakes to make these.

**Ingredients:**

Buttercream icing
Pink/red glitter sugar decorations
Chocolate drops
Chocolate icing
White chocolate crunchies
Icing set

**Method:**

Ice your cupcake using a pallet knife or normal knife. Gently roll your iced cupcake in the glitter sugar decoration until it's evenly covered. Add the chocolate icing to a decorating syringe and create a line across the centre of your cupcake. Syringe the chocolate icing into a round blob on one end of the line to create a ladybird's face. Use 2 white chocolate crunchies on the face for eyes and use 3 chocolate drops on each side of the line for the spots. Repeat for each yummy cupcake.

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**Spider**

You will need vanilla cupcakes to make these.

**Ingredients:**

Buttercream icing
Chocolate icing
Fruit shoestring laces
White chocolate crunchies

**Method:**

Ice your cupcake using a pallet knife or normal knife. Using a knife, create a blob of chocolate icing in the centre of your cupcake to form the body of the spider. Place 2 white chocolate crunchies on the chocolate icing for eyes. Cut the laces about 4cm long and place 4 on either side of the chocolate icing body to form the legs. Repeat for each yummy cupcake.
**POPCORN CUPCAKES**

You will need vanilla cupcakes to make these.

**INGREDIENTS:**

- Buttercream icing
- Mini marshmallows
- Icing set

**METHOD:**

Add the buttercream to an icing bag or icing syringe and ice your cupcake creating a buttercream heap. Add the mini marshmallows ensuring they are sticking out of the icing to resemble popcorn.

Repeat for each yummy cupcake.
**Banana and Chocolate Muffins**

**Ingredients:**
- 2 tbsp vegetable oil
- 200g bananas, peeled and coarsely chopped
- 1 whole egg
- 2 egg whites
- 250ml skimmed milk
- 400g self-raising flour
- 150g caster sugar
- ½ tsp baking soda
- 2 tsp orange zest, finely grated
- 50g dark chocolate, finely chopped/50g chocolate chips

**Method:**
Using a food processor, puree the banana with 1 tbsp of oil, the whole egg, egg whites and milk.

Sift the flour, sugar and soda into a large mixing bowl and stir in the orange zest and chocolate. Fold in the banana mixture until just blended – don’t over mix as the muffins will be heavy. Spoon your mixture into muffin cases and bake for 20 minutes.

**Apple Muffins**

**Ingredients:**
- 255g plain flour
- 3 tsp baking powder
- ½ tsp salt
- 100g caster sugar
- 60g butter
- 225ml semi-skimmed milk
- 110g apple, peeled, cored and chopped

**Method:**
In a large bowl, sift together the flour, baking powder and salt. In a separate bowl, cream together the butter and sugar. Stir the flour mixture into the sugar and butter mixture alternately with milk. Fold in the apples. Spoon your mixture into muffin cases and bake for 20-25 minutes.
CHOOCOLATE CHIP MUFFINS

INGREDIENTS:
170g chocolate chips
150g soft butter
2 medium eggs
1¼ cup of flour
½ cup of sugar
30ml milk
½ tbsp baking powder
½ tsp vanilla extract
¼ tsp salt

METHOD:
Beat the butter and vanilla extract together to form a light, airy mixture. One at a time, add the eggs and beat gently. Add the sugar in equal parts after each egg and mix thoroughly. Add the baking powder and salt to the milk then add to the mixture. Fold in the flour and the chocolate chips. Spoon your batter into muffin cases and bake for 20 minutes.

SAVOURY MUFFINS WITH DRIED TOMATOES AND PARMESAN

INGREDIENTS:
2 eggs
100g flour
50g Parmesan
50ml olive oil
8 sun-dried tomatoes in olive oil
½ courgette
3 tbsp milk
2 tbsp yeast
2 pinches oregano
Salt and pepper

METHOD:
Finely chop the tomatoes. Wash and roughly grate the courgette. Beat the eggs, milk, oil and yeast with a fork. Add the flour and Parmesan and mix. Add the pieces of tomato and courgette and season with salt, pepper and oregano. Spoon your mixture into muffin cases and bake for 25 minutes.
**CONNECTION TO THE MAINS**

Please check that the voltage indicated on the product corresponds with your supply voltage.

**IMPORTANT**

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

- Blue Neutral (N)
- Brown Live (L)
- Green/Yellow Earth ()

FOR UK USE ONLY - Plug fitting details (where applicable).

The wire coloured BLUE is the NEUTRAL and must be connected to the terminal marked N or coloured BLACK.
The wire coloured BROWN is the LIVE wire and must be connected to the terminal marked L or coloured RED.
The wire coloured GREEN/YELLOW must be connected to the terminal marked with the letter E or marked /.

On no account must either the BROWN or the BLUE wire be connected to the EARTH terminal ().

Always ensure that the cord grip is fastened correctly.
The plug must be fitted with a fuse off the same rating already fitted and conforming to BS 1362 and be ASTA approved.
If in doubt consult a qualified electrician who will be pleased to do this for you.

**NON-REWIREABLE MAINS PLUG**

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).
If in doubt, consult a qualified electrician who will be pleased to do this for you.
If you need to remove the plug - DISCONNECT IT FROM THE MAINS and then cut it off the mains lead and immediately dispose of it safely. Never attempt to re-use the plug or insert it into a socket outlet as there is a danger of an electric shock.
If this product does not reach you in an acceptable condition please contact our Customer Services Department by one of the following methods:

Telephone: 0161 934 2240*

*Telephone lines are open Monday – Friday, 9am – 5pm (Closed Bank Holidays)

Email: customercare@ultimate-products.co.uk

Fax: 0161 628 2126

Please have your delivery note to hand as details from it will be required.

If you wish to return this product please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

GUARANTEE

This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective. Reasonable proof of purchase must be provided.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

In line with our policy of continuous development we reserve the right to change this product, packaging and documentation specification without notice.

Consumables are not guaranteed i.e. plug and fuse.

The crossed out wheelie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.