



*live love eat*

# WOLFGANG PUCK

USE & CARE

## Pie & Pastry Baker

LIFE IS ABOUT BALANCE  
AND EATING WELL

*Wolfgang Puck*

### IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.  
If you have any problems with this unit, contact  
Consumer Relations for service PHONE: 1-800-275-  
8273 or visit our website at [wphousewares.com](http://wphousewares.com)

Please read operating instructions before using this  
product. Please keep original box and packing  
materials in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273  
Model BPM00020 Printed in China REV 1.0

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to Wolfgang Puck World Wide.



wolfgang puck  
*Bistro*  
collection





## IMPORTANT SAFEGUARDS

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

- 1 **Read all instructions.**
- 2 Do not touch hot surfaces. Use handles or knobs only to lift lid.
- 3 To protect against risk of electric shock, do not immerse appliance, cord, or plug in water or other liquid.
- 4 Close supervision is necessary when any appliance is used near or by children.
- 5 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7 The use of accessory attachments not recommended or sold by the appliance manufacturer may cause injuries.
- 8 Do not use outdoors.
- 9 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 10 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 11 Do not use this appliance for other than intended use.
- 12 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 13 To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
- 14 To disconnect, disconnect the plug from the wall outlet. .

## SAVE THESE INSTRUCTIONS

### HOUSEHOLD USE ONLY

## Additional Safety Information

**GROUNDING INSTRUCTIONS:** This appliance must be grounded. It is equipped with a 3-wire cord having a grounded plug. **NOTE:** This appliance is rated 900 watts and should be the only appliance operating on the circuit. The plug must be plugged into an outlet which is properly installed and grounded.

**WARNING:** Improper use of the grounded wire can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying the plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- A. Use only 3-wire extension cord with 3-blade grounding plug.
- B. The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.





**Wolfgang Puck,** owner of the famous Spago restaurants and one of the most influential chef-restaurateurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of

blending fresh California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio, Chinois on Main in Santa Monica, Trattoria del Lupo, Cut, and his latest creation, Jai, an Asian fusion restaurant in San Diego. Home chefs can also share Mr. Puck's talents through his cookbooks, cutlery, cookware and, of course, through his appliances!

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## Know Your Pie & Pastry Baker



- A: Power ON Light
- B: Ready Light
- C: Locking Latch
- D: Handle
- E: Pie Molds
- F: Cord Storage
- G: Nonskid Feet
- H: Reversible Pastry Cutter

Your Pastry cutter is double sided to cut both the top and bottom of your pie crusts. Use the small side for cutting pie tops (puff pastry dough recommended) and the large side for pie bottoms (standard pie crust)

5



6



*Congratulations on your purchase of the Wolfgang Puck Pie & Pastry Baker. With automatic temperature control and no buttons to press you will find this one of the easiest, yet versatile appliances in your kitchen. Make everything from pies and tarts, to cakes & quiche.*

## Before Your First Use

Carefully unpack the appliance and remove all packaging materials. See Care & Cleaning section of this manual for proper cleaning. We recommend a “trial run” to eliminate any protective substance or oil that may have been used for packing and shipping. Plug your unit into a standard 120v wall outlet and let the Pie Maker run for 15 minutes. You may notice some smoking coming from your Pie Maker during this initial phase, this is normal.

Season the cooking plates with vegetable oil and rub off excess with a paper towel. There is no need to season the plates again.

**WARNING:** Do not immerse the appliance, cord or plug in water. To remove any dust that may have accumulated during packaging, wipe the exterior with a clean, damp cloth. Do not use harsh or abrasive cleansers on any part of the appliance.



## Using Your Pie Maker

Place your pie maker on a stable, level surface. Close the cover and plug into a 120-volt 60 HZ AC outlet only. The red light will turn on indicating that the appliance is powered on and preheating. In approximately 5- 10 minutes the green light will illuminate when the appliance is preheated and ready for use. The green light will cycle on and off during the cooking process indicating that the correct temperature is being maintained. Always keep the cover closed when preheating or in-between uses.



Figure 1

### Cakes & Muffins

- 1 If making cakes and muffins fill the mold directly approximately 2/3rds full (see figure 1) unless the recipe states otherwise. Close the cover and press the Locking Latch in until it clicks

- 2 Set a timer for the specified time as indicated in your recipe. You will notice the green ready light will cycle on and off during the cooking process indicating that the correct temperature is being maintained.
- 3 When the cooking time is complete unplug the pie maker from the wall outlet. Pull the Locking latch up from the bottom and carefully lift the lid. If you need additional browning simply close the lid and set the timer to the desired additional time.
- 4 Carefully remove the cake or muffin from the mold by using a nylon or wooden spatula. Do not use metal utensils to avoid damaging the nonstick surface.



Figure 2

### Pies & Tarts

- 1 If making pies and tarts use the Reversible Pie Cutter to make the molds. The larger side is for the pie bottom, and the smaller for the pie top. If you are using a premade pie crust from the store you can get two bottoms from one crust. Make the first bottom as close to the edge as possible and firmly press down (see figure 2).



## Using Your Pie Maker cont.

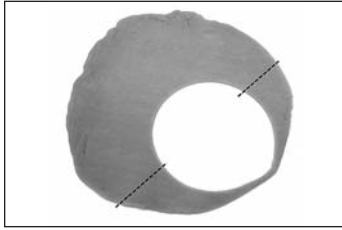


Figure 3a



Figure 3b



Figure 4



Figure 5

For the second mold cut the pie edges from the side and reposition in the center (see figure 3a and 3b). The Pie Cutter creates slits in the dough for the bottoms that allow you to overlap the dough for a better fit (see figure 4).

- 2 Unless the recipe states otherwise we recommend using Puff Pastry dough for the tops, and standard pie crust dough for the bottom. (Pie tarts do not have tops, when finished filling the bottom mold close the cover and start the cooking process). If using store brought dough you can find Puff Pastry dough in the freezer section of your supermarket. Pie crust dough is usually found in the refrigerated section near the cookie dough, biscuits, and cinnamon roll dough
- 3 Open the Pie Maker and place the large bottom dough over the Pie Mold (see fig 5).

## Using Your Pie Maker cont.



Figure 6



Figure 7

Add about 3/4 cup of your fillings (unless recipe states otherwise) to the Pie Maker. (see figure 6). The weight of the fillings will cause the dough to drop down into the mold; you can also use the bottom of a ladle or rounded spoon to gently press the dough into the mold being careful not to tear the dough. Press the dough down gently over the edges.

**WARNING!** Surfaces are hot. Never touch the cooking surface directly with your fingers

- 4 If your recipe calls for a top, place the molded dough top over the filled mold and close the cover (see figure 7). Press the locking latch in until you hear a click indicating that it is locked.
- 5 Set a timer for the specified time as indicated in your recipe. You will notice the green ready light will cycle on and off during the cooking process indicating that the correct temperature is being maintained.
- 6 When the cooking time is complete unplug the pie maker from the wall outlet. Pull the Locking latch up from the bottom and carefully lift the lid. If you need additional browning simply close the lid and set the timer to the desired time.
- 7 Carefully remove the pie from the mold by using a thin nylon or wooden spatula. You can also use a bamboo skewer to slide down the side of the pie. Lift one end of the pie up and slide the spatula underneath to remove the pie from the housing. Be careful as the pie, contents, and appliance are hot. Do not use metal utensils to avoid damaging the nonstick surface.



## Care and Cleaning

Other than the cleaning mentioned in this manual, no other servicing or maintenance of this appliance is required. Repairs, if necessary must be performed by an authorized service center.

**Caution:** Do not immerse the appliance, cord or plug in water.

Before cleaning and when finished using your appliance, unplug power cord from the wall outlet and allow to completely cool. In order to prevent food residue buildup clean your pie maker after each use.

Wipe the inside and the wells of your pie maker with a clean, soapy sponge or cloth. Remove soapy residue with a damp cloth and dry thoroughly. To remove stubborn stains use a nylon brush or other utensil safe for nonstick surfaces. Do not use steel wool or scouring pads. Do not use abrasive cleansers. Wipe the exterior with a clean, damp cloth. Clean the pastry cutter in warm soapy water, do not place the pastry cutter in the dishwasher.



## Recipes





## Chicken Pot Pies

2 servings

### INGREDIENTS

1 tablespoon unsalted butter  
 1 tablespoon all purpose flour  
 1/3 cup whole milk  
 Kosher salt and fresh pepper, to taste  
 1 teaspoon powdered chicken base  
 1/2 teaspoon yellow mustard  
 2 tablespoons yellow onion, chopped  
 1 small carrot, diced  
 1/4 cup frozen peas, thawed  
 1 small rib celery, diced  
 1 cup leftover rotisserie chicken, diced  
 2 circles prepared piecrust cut with large size cutter  
 2 circles prepared puff pastry (thawed) dough cut with smaller cutter

### METHOD

- 1 In a small saucepan set over medium heat combine the butter and flour.
- 2 Whisk until flour is incorporated then stir in the milk.
- 3 Whisk until smooth and bubbly.
- 4 Season with salt, pepper and chicken base and taste for seasoning.
- 5 Add remaining ingredients except for crusts and cook until bubbly.
- 6 Preheat pie maker until ready light comes on.
- 7 Carefully press larger piecrusts into wells.
- 8 Divide chicken mixture between wells.
- 9 Top with smaller puff pastry rounds.
- 10 Close lid and cook for 7-9 minutes or until well browned.
- 11 Carefully remove and cool for a few minutes before serving

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*



## Crispy Tuna Casserole Pies

2 servings

### INGREDIENTS

1 1/2 cups leftover mashed potatoes  
 1/2 cup canned French fried onion rings  
 1 can (5.5 oz size) tuna fish, drained  
 1 large egg  
 2 green onions, chopped  
 1 rib celery, chopped  
 2 tablespoons Parmesan cheese  
 Kosher salt and fresh papper, to taste  
 2 tablespoons bread crumbs, cracker crumbs or panko

### METHOD

- 1 Preheat pie maker until ready light comes on.
- 2 Combine all but breadcrumbs in a bowl till thoroughly mixed.
- 3 Divide half of the breadcrumbs in bottoms of the wells.
- 4 Divide tuna mixture over the top of this.
- 5 Top with remaining crumbs.
- 6 Close pie maker and cook for 10 minutes or until well browned.
- 7 Carefully remove to a plate and cool for a few minutes before serving.

**Tip:** *You can substitute the tuna for ham, leftover cooked ground beef, turkey, tofu or more vegetables. This is a great way to use up leftovers.*

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*





## Easy Homemade Biscuits

*2 servings*

### INGREDIENTS

3/4 cup all-purpose flour  
1 teaspoon sugar  
1 teaspoon baking powder  
1/4 teaspoon kosher salt  
1/2 cup heavy whipping cream

### METHOD

- 1 In a mixing bowl stir together the ingredients until a dough ball forms.
- 2 Divide dough in half and place in each well of cold pie maker.
- 3 Close lid and plug in.
- 4 Bake for 14 - 16 minutes or until well browned and cooked through.
- 5 If biscuits do not touch top lid and brown well, check to see if your baking powder is still fresh.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

## Fresh Peach Pies

*2 servings*

### INGREDIENTS

1 teaspoon unsalted butter  
1 teaspoon fresh lemon juice  
1/4 cup granulated sugar  
A small pinch of kosher salt  
3 ripe peaches, about 5 ounces each, diced  
1 tablespoon cornstarch  
2 circles prepared pie dough cut with larger cutter  
2 circles prepared puff pastry (thawed) cut with smaller cutter

### METHOD

- 1 In a medium skillet set over medium high heat combine the butter and sugar.
- 2 Add the lemon juice, salt, peaches and cornstarch and stir until boiling.
- 3 Remove when mixture is thick.
- 4 Preheat pie maker till ready light turns on.
- 5 Place a piecrust circle over each well and carefully press it into place.
- 6 Measure 3/4 cup of peach mixture into each well.
- 7 Top with a puff pastry circle.
- 8 Close lid and cook for 7 - 9 minutes or until crust is well browned.
- 9 Carefully remove and cool a lit before serving.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

## Homemade Apple Pie Minis

2 servings

### INGREDIENTS

2 teaspoons unsalted butter  
 2 tablespoons granulated sugar  
 1 Granny Smith apple, peeled and chopped  
 1 pink lady apple, peeled and chopped  
 1 teaspoon fresh lemon juice  
 1 tablespoon all purpose flour  
 1/2 teaspoon ground cinnamon  
 2 circles prepared pie dough cut with larger cutter  
 2 circles puff pastry (thawed) cut with smaller cutter

### METHOD

- 1 In a skillet set over medium high heat combine the butter and sugar.
- 2 Cook until fragrant and the mixture begins to turn amber in color.
- 3 Quickly add the apples and stir until apples release some of their liquid.
- 4 Whisk in the lemon juice, flour and cinnamon and whisk fast to prevent lumps.
- 5 Cook until flour thickens the juices.
- 6 Preheat pie maker until ready light turns on.
- 7 Place pie dough circles over each well and press into place.
- 8 Measure 3/4 cup of apple filling for each well.
- 9 Top with puff pastry circle.
- 10 Close pie maker and cook for 7 - 8 minutes or until crust is well browned.
- 11 Carefully remove and cool for a few minutes before serving.

**Tip:** You can make pear pies by substituting fragrant pears for the apples. Bosc and Bartlett pears are nice for this.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

## Individual Bacon Quiches

2 Servings

### INGREDIENTS

2 large eggs, beaten  
 2 tablespoons heavy cream  
 1/4 cup Parmesan cheese, shredded  
 1/4 cup Swiss cheese, shredded  
 1 teaspoon fresh parsley, chopped  
 Kosher salt and fresh pepper, to taste  
 1/3 cup cooked bacon, crumbled  
 1/3 cup cooked potato, diced  
 1 green onion, thinly sliced  
 2 circles prepared pie dough, cut with larger cutter

### METHOD

- 1 Preheat pie maker.
- 2 In a small bowl combine ingredients except for pie dough in order listed.
- 3 Place a circle of pie dough over each well and carefully press it in.
- 4 Divide mixture between the wells and close pie maker.
- 5 Cook for 8-10 minutes or until pastry edges are well browned and filling is set.
- 6 If mixture is not set in center leave in machine but unplug it.
- 7 Let stand for 5 minutes to finish cooking.
- 8 Carefully remove and serve hot or warm.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*



## Individual Pecan Pies

2 servings

### INGREDIENTS

1/4 cup dark corn syrup  
1/2 cup light brown sugar, packed  
2 tablespoons unsalted butter, melted  
1 large egg  
1 large egg yolk  
1/2 teaspoon vanilla extract  
2/3 cup pecans, toasted and chopped  
2 circles prepared pie dough cut with larger cutter

### METHOD

- 1 In a small bowl stir together the pie ingredients until incorporated.
- 2 Place pie dough circles in wells of cold pie maker and press into place.
- 3 Divide the pecan mixture between the wells and close pie maker.
- 4 Plug it in and cook for 12 - 15 minutes or until crust is brown and mixture is set.
- 5 Carefully remove pies and cool for several minutes before serving.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*



## Pumpkin Muffins

2 - 4 servings

### INGREDIENTS

1 tablespoon milk  
1 can (15 ounce size) pumpkin  
1/2 cup vegetable oil  
1 1/2 cups light brown sugar  
2 large eggs  
2 teaspoons baking soda  
1 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1 teaspoon vanilla extract  
1 teaspoon apple cider vinegar  
1 2/3 cup unbleached all purpose flour  
1 cup pecan pieces (optional)

### METHOD

- 1 In a mixing bowl combine ingredients in order listed until well mixed.
- 2 Pour 3/4 cup of batter into each well into cold pie maker machine.
- 3 Close lid and plug machine in.
- 4 Cook for 14 minutes or until well browned and batter is set.
- 5 Remove carefully and cool for a few minutes before serving.
- 6 Repeat with remaining batter or save for another use.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*





## Spinach and Feta Pies

2 servings

### INGREDIENTS

6 sheets phyllo dough, thawed  
 4 tablespoons unsalted butter, divided  
 1 bag fresh baby spinach  
 1/2 cup yellow onion, chopped  
 2 cloves garlic, chopped  
 1/4 cup heavy cream  
 1/2 cup crumbled Feta cheese  
 2 tablespoons pine nuts, toasted  
 2 teaspoons red wine vinegar  
 Kosher salt and fresh pepper, to taste

### METHOD

- 1 Brush each sheet of phyllo with some of the butter and stack on top of each other.
- 2 Use larger cutter to cut out 2 bases; cover and set aside.
- 3 In a large skillet set over medium high heat add remaining butter.
- 4 Add spinach and stir until wilted.
- 5 Add remaining ingredients and cook until bubbly.
- 6 Preheat pie maker.
- 7 Carefully place a circle of layered phyllo over each well.
- 8 Press into place with a spatula.
- 9 Divide filling between the two wells.
- 10 Close pie maker and cook for 10 minutes or until pastry edges are brown.
- 11 Open pie maker and carefully remove each pie to a plate.
- 12 Allow to cool for a few minutes before serving.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*



## Best White Cupcakes

Makes 4 large cupcakes

### INGREDIENTS

1/4 cup unsalted butter, softened  
 1/4 cup shortening  
 1 1/2 teaspoons baking powder  
 2/3 cups granulated sugar  
 1/2 teaspoon kosher salt  
 1 teaspoon vanilla extract  
 1/8 teaspoon almond extract  
 2 large egg whites  
 1 1/3 cups cake flour  
 1/2 cup whole milk

### METHOD

- 1 Preheat pie maker.
- 2 In a bowl with a mixer, cream the butter, shortening, baking powder, sugar, salt and extracts until light and fluffy, about 5 minutes. Scrape sides.
- 3 Add egg whites and beat well then scrape sides.
- 4 Add the flour and the milk and mix until just smooth.
- 5 Pour batter into wells until 2/3 full.
- 6 Close pie maker and set timer for 8 minutes.
- 7 Check for doneness by inserting a skewer slightly off-center.
- 8 It should come out with just a few moist crumbs clinging to it.
- 9 If it has a streak of shiny batter on it, close pie maker and unplug.
- 10 Let stand for 5 minutes then retest for doneness.
- 11 Repeat with remaining batter or save for up to 3 days, refrigerated.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*







## Recipe Notes

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## Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

