

## 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.



# Wolfgang Puck

## SwivelBaker™ Accessory Plates Use and Care

For use with Wolfgang Puck SwivelBaker™  
Model BWB00010

*SwivelBaker™ Pocket Plates*



*SwivelBaker™ MiniRounds™*



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

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to Wolfgang Puck World Wide.

wolfgang puck  
*Bistro*  
collection

## Before Your First Use

Ensure that you read the SwivelBaker™ Use and Care manual before using your accessory plates. Carefully unpack your accessory plates and remove all packaging materials. Wash in warm soapy water or place in the dishwasher.

**Important:** Do not use harsh or abrasive cleansers on any part of the appliance.

## 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 outlet and allow to cool completely.

Remove the accessory plates according to the instructions referenced in the "Adding and Removing Plates" sections on pages 6-7 of this manual. The accessory plates can be hand washed in warm soapy water or placed in the dishwasher. Always dry plates thoroughly before assembling onto the SwivelBaker™.

To remove stubborn stains or food, 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. Dry all parts thoroughly before using again or storing.



**Wolfgang Puck,** owner of the famous Spago restaurants and one of the most influential chef-restauranteurs 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 in San Francisco, Chinois on Main in Santa Monica, Vert and Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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## Introduction

Walking into a home filled with the warm smells of coffee brewing, sausage patties sizzling in the pan, and waffles baking makes one feel instantly comfortable. For many people, breakfast is the most important meal of the day, and often the only hot one eaten. It would be difficult to dash out of the house with nothing more than a doughnut under the belt if there was a tempting bowl of granola or a stack of hot waffles waiting on the table.

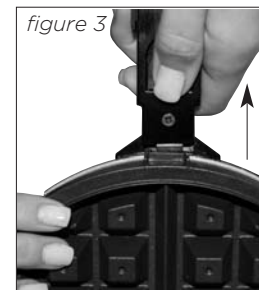
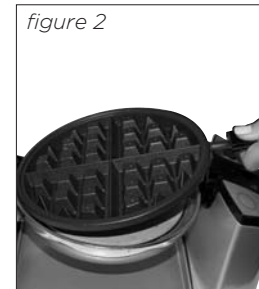
For me, brunch is a pleasurable way to entertain on any given Saturday, Sunday or holiday. Served late morning into early afternoon, it combines breakfast and lunch and is a leisurely experience, casual and easy. Since my kitchen at home is warm and inviting, I find my friends like to congregate in the kitchen.

Usually, I prepare a few dishes, set them out on the buffet, and allow people to help themselves. If I'm making waffles, I have the batter ready, the SwivelBaker™ preheated, and spoon the batter out on demand. Sometimes I fold berries into the batter, other times I fill my nicest bowl with an assortment of warm poached fruit.

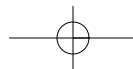
And to make the brunch even more festive, I like to serve chilled champagne poured over fresh orange juice or peach juice.

*Wolfgang Puck®*

## Removing Plates



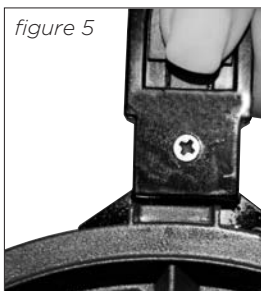
- 1** Ensure that your SwivelBaker™ is unplugged and has completely cooled prior to removing plates.
- 2** To remove the bottom waffle plate, open the SwivelBaker™ up by pulling the retractable handle out and then lift straight up (see figure 1). Place one hand on the base while lifting the bottom handle straight up and out of the housing (see figure 2).
- 3** To remove the top plate, hold the top housing as shown in figure 3 and slide the top plate lock lever straight up. Lift the plate away and up from the top housing.



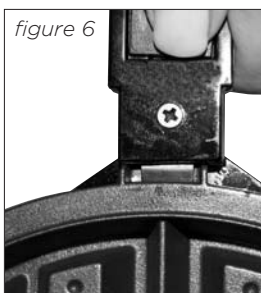
## Attaching Plates



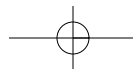
- 1** Ensure that your SwivelBaker™ is unplugged and has completely cooled prior to attaching plates.
- 2** The bottom plate is the plate that has the handle. On the opposite side of the handle is a protruding nub. Line the nub up with the hole located in the back of the bottom housing (see figure 4). Push in while pressing the handle down until it snaps into place.



- 3** The top plate also has a nub on the plate that must be placed into the opening of the top plate housing (see figure 5). Slide the top plate locking lever up, then press the top plate into place. While holding the top plate, release the locking lever and ensure that it has slid into the groove of the top SwivelBaker™ plate (see figure 6.).



## SwivelBaker™ Pocket Plate Recipes



## Fried Eggs

*Makes 2 servings*

### INGREDIENTS

4 large eggs  
Kosher salt and fresh pepper  
1 teaspoon butter

### METHOD

1. Preheat SwivelBaker™ with Pocket Plates. Put 1/2 teaspoon butter into each well. Carefully crack 2 eggs into each well. Top with salt and pepper.
2. Close lid. Flip and bake for 2 minutes for a runny yolk, 3 minutes for medium, or 4 minutes for a very firm yolk.

*Recipe courtesy Marian Getz*

## Hearty Meat Lovers Calzones

*Makes 2 servings*

### INGREDIENTS

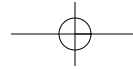
1 pound ball of pizza dough, Wolfgang Puck HSN item # 193-577  
or see tips below  
2 tablespoons tomato sauce  
4 tablespoons sliced whole milk mozzarella, divided  
1/2 cup cooked Italian sausage  
1/4 cup chopped ham  
10 slices pepperoni  
1 tablespoon Parmesan cheese  
1/2 teaspoon Wolfgang Puck Pizza Seasoning

### METHOD

1. Start with SwivelBaker™ unplugged and Pocket Plates in.
2. Stretch dough and divide in half. Lay one half of the dough over the bottom pocket plates covering all sides evenly. Do not worry about excess dough.
3. Divide sauce between the 2 pockets. Then layer over both evenly: half of the mozzarella, the sausage, ham, and pepperoni, then the last of the mozzarella and Parmesan. Sprinkle tops with the pizza seasoning. Lay second piece of pizza dough over top and stretch it out evenly allowing excess to hang over.
4. Close lid. Use a rubber spatula to cut away excess dough. Plug SwivelBaker™ in and press ON. Flip over and listen for beeps indicating preheat is complete. After beeps, set timer for 4-5 minutes. Remove and enjoy.

*Busy Day Tip: Buy refrigerated canned pizza dough.  
One can is 13 ounces and will make 2 calzones with dough to spare.*

*Recipe courtesy Greg Getz*



## Hearty Meat Lovers Omelets

*Makes 2 servings*

### INGREDIENTS

4 large eggs  
1/4 cup Italian sausage, cooked and crumbled  
2 strips bacon, cooked and crumbled  
2 tablespoons ham, diced  
4 slices pepperoni  
2 tablespoons Parmesan cheese  
Kosher salt and fresh pepper to taste

### METHOD

- 1 Preheat SwivelBaker™ with Pocket Plates. Lightly coat plates with nonstick spray.
- 2 Whisk all ingredients together in a bowl. Pour egg mixture evenly between the 2 pockets.
- 3 Close lid. Flip and bake for 4 minutes.

*Recipe courtesy Marian Getz*

## Hearty Vegetarian Omelets

*Makes 2 servings*

### INGREDIENTS

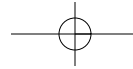
4 large eggs  
2 tablespoons Parmesan cheese  
2 tablespoons mushrooms, sliced  
2 tablespoons onion, chopped  
8 leaves baby spinach  
6 strips red bell pepper  
Kosher salt and fresh pepper to taste

### METHOD

- 1 Preheat SwivelBaker™ with Pocket Plates. Lightly coat plates with nonstick spray.
- 2 In a bowl, whisk together all ingredients. Pour egg mixture evenly between the 2 wells.
- 3 Close Lid. Flip and bake for 4 minutes.

*Note: Use an egg substitute or egg whites in place of whole eggs, if desired. Add whatever vegetables you like. For each well or pocket, use the ratio of 2 eggs and not more than 1/4 cup vegetables and cheese per pocket.*

*Recipe courtesy Marian Getz*



## Vegetarian Hearty Calzones

*Makes 2 servings*

### INGREDIENTS

1 pound ball of pizza dough, Wolfgang Puck HSN item # 193-577  
or see tips below  
2 tablespoons tomato sauce  
4 tablespoons whole milk mozzarella, sliced, divided  
1/4 cup onion, chopped  
1/4 cup green bell pepper, chopped  
1/4 cup sautéed mushrooms  
1 tablespoon Parmesan cheese  
1/2 teaspoon Wolfgang Puck Pizza Seasoning

### METHOD

- 1 Start with SwivelBaker™ unplugged and Pocket Plates in. Stretch dough and divide in half. Lay one half of the dough over the bottom pocket plates covering all sides evenly. Do not worry about excess dough.
- 2 Divide sauce between the 2 pockets. Then layer over both evenly: half of the mozzarella, the onion, green pepper, mushrooms, and then the last of the mozzarella and Parmesan. Sprinkle tops with the pizza seasoning. Lay second piece of pizza dough over top and stretch it out evenly allowing excess to hang over.
- 3 Close lid. Use a rubber spatula to cut away excess dough. Plug SwivelBaker™ in and press ON. Flip over and listen for beeps indicating preheat is complete. After beeps, set timer for 4-5 minutes. Remove and enjoy.

*Busy Day Tip: Buy refrigerated canned pizza dough.  
One can is 13 ounces and will make 2 calzones with dough to spare.*

*Recipe courtesy Greg Getz*

## Portable Breakfast On The Go Pockets

*Makes 2 pockets*

### INGREDIENTS

1 cup homemade baking mix, see page 12  
4 large eggs  
1/3 cup diced ham or crumbled bacon  
2 tablespoons Parmesan cheese  
2 tablespoons cheddar cheese  
1 cup milk  
kosher salt and fresh pepper to taste

### METHOD

- 1 Preheat SwivelBaker™ with Pocket Plates. Lightly coat plates with nonstick spray.
- 2 Whisk all ingredients together in a bowl. Spoon mixture into wells until slightly mounded. Close lid. Flip and bake for 6 minutes using the CRISP button.

*Recipe courtesy Marian Getz*

## Crispy On The Outside Tuna Casserole Pockets

*Makes 2 servings*

### INGREDIENTS

2 cups leftover mashed potatoes  
1 cup homemade onion rings or canned french-fried onion rings  
1 5-ounce container tuna fish  
2 large eggs  
2 green onions, chopped  
1 rib celery, chopped  
2 tablespoons Parmesan cheese  
2 tablespoons bread crumbs, cracker crumbs or panko

### METHOD

- 1 Preheat SwivelBaker™ with Pocket Plates. Lightly coat plates with nonstick spray.
- 2 Combine all ingredients except bread crumbs in a bowl until thoroughly mixed.
- 3 Divide bread crumbs in half and place in the bottoms of the Pocket Plate wells. Top with tuna mixture, over-filling wells. Top with remaining breadcrumbs. Close lid. Flip and bake 6 minutes using the CRISP button.

*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*

## Leftover Thanksgiving Dinner Pockets

*Makes 2 servings*

### INGREDIENTS

2 cups leftover mashed potatoes  
2 cups leftover stuffing  
4 leaves fresh sage, torn, (optional)  
2 cups leftover turkey, cubed or sliced  
kosher salt and pepper to taste  
1/2 cup leftover cranberry sauce

### METHOD

- 1 Preheat SwivelBaker™ with Pocket Plates. Lightly coat plates with nonstick spray.
- 2 Combine all ingredients except the cranberry sauce and mix well.
- 3 Scoop 1 cup turkey mixture into wells. Top each well with cranberry sauce. Top that with 1/2 cup more of the turkey mixture, trying to cover the cranberry sauce. Close and flip. Bake for 6 minutes using the CRISP button.

*Tip: Use this recipe as a template to create delicious dinners from whatever leftovers are in your refrigerator.*

*Recipe courtesy Marian Getz*

## Homemade Baking Mix

*Makes about 12 cups*

### INGREDIENTS

- 7 cups unbleached all-purpose flour
- 2 cups whole wheat flour
- 2 cups dried buttermilk powder, available in most grocery stores
- 1 1/2 cups shortening
- 2 tablespoons granulated sugar
- 2 tablespoons kosher salt
- 4 tablespoons baking powder

### METHOD

- 1 Combine all ingredients except shortening in a large bowl. Whisk to evenly combine ingredients.
- 2 This is important: Cut the shortening into the flour mixture with a fork or pastry blender until pieces are very small. Store this baking mix in zip top bags for up to 2 months in the pantry or 6 months in the freezer.

*Recipe courtesy Marian Getz*

## Goopy Chocolate Lava Cakes

*Makes 2 large servings*

### INGREDIENTS

#### For the Batter

- 1 cup cocoa powder
- 2 cups unbleached all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon kosher salt (use less if not using kosher)
- 3/4 cup unsalted good quality butter
- 2 cups sugar
- 3 large eggs
- 2 teaspoons excellent quality vanilla extract
- 1 1/2 cups milk

#### Chocolate Ganache - "Lava" Filling

- 3/4 cup heavy whipping cream
- 1 1/2 cups semisweet chocolate pieces

### METHOD

- 1 In a bowl whisk together the cocoa, flour, baking powder, soda and salt. Set aside.
- 2 Cream butter and sugar together using a mixer until fluffy. Add eggs and vanilla and beat until smooth. Scrape bowl. Add milk and the dry ingredients. Mix until smooth, scraping bowl carefully.
- 3 Heat cream in a microwave-safe bowl in your microwave until it boils. Remove, add chocolate pieces and stir until all chocolate is melted. Cool completely.
- 4 Preheat SwivelBaker™ with Pocket Plates. Lightly coat plates with nonstick spray.
- 5 Add 6 tablespoons of batter to each well. Place 2 tablespoons of very cold chocolate ganache filling in the center of each well, centering it in the middle of the cake batter.
- 6 Top with 1 additional tablespoon of cake batter. Close the lid. Flip and bake for 4 minutes 30 seconds. CAUTION liquid filling will be hot!

*Busy Day Tip: Use pre-packaged Lava Cake Mix instead of homemade.*

*Recipe courtesy Marian Getz*

## Inside Out German Chocolate Cake

*Makes 2 large servings*

### INGREDIENTS

#### For the Batter

1 cup cocoa powder  
 2 cups unbleached all-purpose flour  
 1 teaspoon baking powder  
 1/2 teaspoon baking soda  
 1 teaspoon kosher salt (use less if not using kosher)  
 3/4 cup unsalted good quality butter  
 2 cups sugar  
 3 large eggs  
 2 teaspoons excellent quality vanilla extract  
 1 1/2 cups milk

#### Pecan Coconut Filling

1 cup pecan pieces, toasted  
 2 cups flaked coconut, toasted  
 1/4 cup unsalted butter  
 1/2 cup heavy cream  
 1 cup brown sugar  
 1/2 teaspoon excellent quality vanilla extract  
 1/8 teaspoon kosher salt

### METHOD

- 1 In a bowl, whisk together the cocoa, flour, baking powder, soda and salt. Set aside.
- 2 Cream butter and sugar together using a mixer until fluffy. Add eggs and vanilla and beat until smooth. Scrape bowl. Add milk and the dry ingredients. Mix until smooth, scraping bowl carefully.
- 3 Mix together all ingredients for pecan coconut filling in a separate bowl.
- 4 Preheat SwivelBaker™ with Pocket Plates. Lightly coat plates with nonstick spray.
- 5 Add 6 tablespoons of batter to each well. Place 2 tablespoons of pecan coconut filling in the center of each well, centering it in the middle of the batter. Top with 1 additional tablespoon of cake batter. Close lid. Flip and bake for 4 minutes 30 seconds.

*Busy Day Tip: Substitute pre-packaged chocolate cake mix and canned coconut filling.*

*Recipe courtesy Marian Getz*

## Inside Out Pineapple Upside Down Cake

*Makes 2 large servings*

### INGREDIENTS

#### For the Batter

2 cups unbleached all-purpose flour  
 1/2 teaspoon kosher salt  
 2 teaspoons baking powder  
 3/4 cup unsalted butter  
 1 1/2 cups sugar  
 3 large eggs  
 1 teaspoon excellent quality vanilla extract  
 3/4 cup pineapple juice

#### For the Pineapple Filling

1 cup chopped fresh pineapple; press to remove most of the juice  
 1 cup sugar  
 1 tablespoon unsalted butter

### METHOD

- 1 Whisk the flour, salt and baking powder together. Set aside. Cream the butter and sugar together using a mixer to beat until fluffy. Add eggs and vanilla and mix until smooth, stopping to scrape bowl. Add the flour mixture and mix. Add the pineapple juice and mix until just smooth. Set aside.
- 2 Combine filling ingredients in a microwave-safe bowl and heat until bubbly. Set aside to cool.
- 3 Preheat SwivelBaker™ with Pocket Plates. Lightly coat plates with nonstick spray.
- 4 Add 6 tablespoons of cake batter into each well. Top batter with 2 tablespoons of the pineapple filling. Spread 1 more tablespoon of the cake batter over the top, trying to cover the pineapple completely. Close lid, flip and bake for 5 minutes.

*Busy Day Tip: Substitute pre-packaged yellow cake mix and pineapple jam.*

*Recipe courtesy Marian Getz*

# Raspberry White Chocolate Bread Pudding

*Makes 2 large servings*

## INGREDIENTS

2/3 cup granulated sugar  
4 large eggs  
1/2 teaspoon kosher salt  
1 tablespoon fresh lemon juice  
2 teaspoons excellent quality pure vanilla extract  
1 1/2 cups heavy whipping cream  
2 tablespoons unsalted butter, melted  
3 croissants, stale is fine, cut into 2-inch pieces  
1/2 cup fresh or frozen raspberries  
1 tablespoon white chocolate chips

## METHOD

- 1 In a large bowl, whisk together the sugar, eggs, salt, lemon juice, vanilla, cream and melted butter until sugar is dissolved.
- 2 Gently fold in croissant pieces, raspberries and white chocolate.
- 3 Preheat SwivelBaker™ with Pocket Plates. Lightly coat plates with nonstick spray.
- 4 Pour mixture into wells, filling them all the way to the top. Close lid. Flip and bake for 5 minutes. Serve warm with additional raspberries and slightly sweetened whipped cream, if desired.

*Tip: Substitute a different bread and fruit to suit your own tastes.*

*Recipe courtesy Marian Getz*

## SwivelBaker™ MiniRounds™ Recipes

## Crispy Baked Falafel With Spicy Tahini Dipping Sauce

Makes 18 balls

### INGREDIENTS

- 1 12-ounce bag dried chickpeas  
*\*\*Note these need to soak overnight*
- 1 large onion, peeled and quartered
- 6 garlic cloves, peeled
- 1 teaspoon dried chili flakes
- 2 teaspoons whole cumin seed
- 1 tablespoon whole coriander seed
- 1/2 cup each, fresh Italian parsley leaves and cilantro leaves
- 1/2 cup tahini
- 1 tablespoon fresh lemon juice
- 1 teaspoon baking powder
- 1 tablespoon kosher salt

### METHOD

- 1 Soak chickpeas overnight in cold water. Drain. Do not cook. Combine chickpeas and all remaining ingredients into bowl of a food processor. Pulse until evenly combined and chickpea pieces are small. Do not puree too finely.
- 2 Preheat SwivelBaker™ with MiniRounds™ Plates. Lightly coat plates with nonstick spray.
- 3 Drop approximately 2 tablespoons of falafel mixture into wells and close lid. Flip and bake for 6 minutes using the CRISP button. Serve with Spicy Tahini Dipping Sauce (see page 19).

### PRESENTATION

The potatoes give these waffles a tender texture and a very fine crumb, a great use for leftover mashed potatoes.

*Recipe courtesy Marian Getz*

## Spicy Tahini Dipping Sauce

Makes 1 cup

### INGREDIENTS

- 1/2 cup plain yogurt, preferably Greek
- 1/2 cup tahini
- 2 teaspoons fresh lemon juice
- 1 teaspoon honey
- 1/2 teaspoon kosher salt
- 1/4 teaspoon cayenne pepper
- 1 teaspoon soy sauce

### METHOD

- 1 Whisk all ingredients together in a small bowl. Serve with crispy falafel (see page 18).

*Recipe courtesy Marian Getz*

## Easy Mini Hamburger Buns

*Makes 12 Buns*

### INGREDIENTS

1 box Wolfgang Puck Pizza Dough (HSN item number 193-577)  
water  
1 tablespoon olive oil

### METHOD

- 1 Mix dough according to package directions and let rest for 30 minutes. Divide dough into 12 pieces and roll each into a rough round. Let rise for 15 minutes on a piece of plastic wrap.
- 2 Preheat SwivelBaker™ with MiniRounds™ Plates. Lightly coat plates with nonstick spray.
- 3 Drop dough balls into wells. Close lid. Flip and bake for 5 minutes.

### TIP

These make excellent dinner rolls as well. They are both beautiful and delicious.

*Recipe courtesy Marian Getz*

## Heavenly Five-Minute Biscuits

*Makes 6 mini-biscuits*

### INGREDIENTS

2 cups self-rising flour  
1 cup unsalted butter, softened  
1 cup sour cream

### METHOD

- 1 Stir ingredients together until smooth dough forms.
- 2 Preheat SwivelBaker™ with MiniRounds™ Plates.
- 3 Drop dough into wells using approximately 3 tablespoons of dough per well. Close lid. Flip and bake for 5 minutes.

### TIPS:

- *If you do not have any self-rising flour, use the following mixture: 2 cups all-purpose flour, 2 teaspoons baking powder, 1/2 teaspoon baking soda, and 1 teaspoon kosher salt.*
- *You can change the flavor by adding fresh herbs, cheese or even bacon. If you add a bit of sugar and vanilla, they make perfect summer shortcakes.*
- *You can also tuck a bit of cheese, berries, or even chocolate into the middle of each biscuit before baking for an added surprise.*

*Recipe courtesy Marian Getz*

## Mini Arepas

*Arepas are so delicious. They are eaten in parts of South America, most notably in Venezuela. They can be enjoyed with all sorts of delicious fillings. Once you have tried them you will be hooked.*

*Makes 12 mini arepas*

### INGREDIENTS

2 cups pre-cooked white cornmeal  
2 1/2 cups lukewarm water  
1 teaspoon kosher salt

### METHOD

- 1 Gently stir all ingredients together in a bowl until a soft dough forms.
- 2 Preheat SwivelBaker™ with MiniRounds™ Plates. Lightly coat plates with nonstick spray.
- 3 Form dough into balls using 4 tablespoons dough per ball and drop balls into the wells. Close lid. Flip and bake for 6 minutes using the CRISP button. Serve any way desired. Split and fill with cheese, meat, jam or just butter.

*\*\* It is important to use pre-cooked cornmeal for this recipe. Regular cornmeal will not work. Look for P.A.N. brand in Spanish markets.*

*Recipe courtesy Marian Getz*

## Quick and Yummy Cornbread

*Makes 2 servings*

### INGREDIENTS

1 cup yellow cornmeal  
1 cup all-purpose flour  
1/3 cup sugar  
1 tablespoon baking powder  
1 teaspoon kosher salt  
1 1/4 cup whole milk  
1/2 cup vegetable oil  
3 eggs

### METHOD

- 1 Whisk all dry ingredients together in a mixing bowl. Pour over wet ingredients and whisk until smooth.
- 2 Preheat SwivelBaker™ with MiniRounds™ Plates. Lightly coat plates with nonstick spray.
- 3 Pour in enough cornbread mixture to fill wells to top. Close lid. Flip and bake for 5 minutes. Serve hot with butter.

*Note: You can add fresh corn kernels, hot dogs, bacon, chili peppers, cheese, salsa, or chicken to change the basic recipe to suit your tastes.*

*Recipe courtesy Marian Getz*

## Super Easy Baked Hush Puppies

*Makes 12 servings*

### INGREDIENTS

1 cup Homemade Baking Mix (see recipe page 12)  
1/2 cup yellow cornmeal  
1 large egg  
1 cup milk  
1 tablespoon canola oil  
1/2 cup chopped onion  
2 green onions, chopped  
Kosher salt and fresh pepper to taste

### METHOD

- 1 Whisk all ingredients together in a bowl to form batter.
- 2 Preheat SwivelBaker™ with MiniRounds™ Plates. Lightly coat plates with nonstick spray.
- 3 Drop hushpuppy batter into wells generously, filling to top. Close lid. Flip and bake for 5 minutes using the CRISP button.

*Recipe courtesy Marian Getz*

## Crab Cakes

*Makes 12 cakes*

### INGREDIENTS

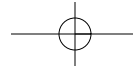
1 cup fresh bread crumbs, NOT dry bread crumbs  
1 pound jumbo lump fresh crab meat  
3 green onions, minced  
2 tablespoons mayonnaise  
1/4 teaspoon Old Bay seasoning  
1 egg white  
Juice of one lemon  
2 teaspoons kosher salt  
1/2 teaspoon fresh cracked pepper  
2 tablespoons olive oil, for cooking

### METHOD

- 1 Gently combine all ingredients except for olive oil in a large bowl. Taste for seasoning. Scoop up 1/3 cup of the mixture and gently form it into a ball with your hands. Chill for 20 minutes to allow them to firm up. Preheat SwivelBaker™ with MiniRounds™ plates.
- 2 Add 1/2 teaspoon olive oil to each well. Then drop in a chilled crab cake. Close lid. Flip and bake for 5 minutes using the CRISP button.
- 3 Serve with lemon wedges and mayonnaise spiked with more of the Old Bay Seasoning.

*Note: Using fresh, moist bread crumbs ensures moist crab cakes. If you use dry bread crumbs or panko, they soak up moisture from the cakes making them taste heavy and dry. Make bread crumbs by trimming the crusts from 4 slices of soft white bread. Pulse in food processor or immersion chopper until fine.*

*Recipe courtesy Marian Getz*



## Traditional Danish Aebleskiver

*Aebleskiver are a delicious Danish confection, like a jam-stuffed pancake, only better. The word Aebleskiver means “apple slice” and the pancakes commonly contain delicious cardamom-scented apple jam inside. Raspberry is also very popular. Making Aebleskiver used to be quite difficult, as they were made in a half round cast iron pan and the perfect round ball shape was achieved only by carefully coaxing the batter to climb up the side of the rounds as it cooked using a knitting needle! Now you can enjoy these confections effortlessly with your SwivelBaker™.*

*Makes 12 Aebleskiver*

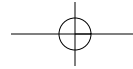
### INGREDIENTS

2 1/2 cups unbleached all-purpose flour  
 1/2 teaspoon salt  
 1 1/4 teaspoons baking soda  
 3/4 teaspoon baking powder  
 2 cups buttermilk  
 3 tablespoons melted butter  
 1 teaspoon excellent quality vanilla extract  
 2 eggs, separated  
 Apple or raspberry jam, for centers  
 Powdered sugar for dusting

### METHOD

- 1** Whisk dry ingredients together in a bowl. Add buttermilk, butter, vanilla and egg yolks. Beat egg whites in a separate bowl until stiff peaks form. Gently fold into batter. Let batter rest for 10 minutes.
- 2** Preheat SwivelBaker™ with MiniRounds™ Plates. Lightly coat plates with nonstick spray.
- 3** Drop 2 tablespoons of batter into each well. Drop a teaspoon of jam onto center of batter. Cover jam with a bit more batter. Close lid. Flip and bake for 4 minutes and 30 seconds. Carefully remove using handle of bottom plate. Invert onto serving dish and dust generously with powdered sugar.

*Recipe courtesy Marian Getz*



## Sweet Cinnamon Cheese Puffs

*Makes 30 puffs*

### INGREDIENTS

#### For the Puffs

15 ounces farmer's cheese or whole milk ricotta cheese  
 1/2 cup sugar  
 5 large eggs  
 1/2 teaspoon kosher salt  
 4 tablespoons unsalted butter, melted  
 1 tablespoon excellent quality vanilla extract  
 1 teaspoon cinnamon  
 4 teaspoons baking powder  
 2 cups unbleached all-purpose flour

#### For the Filling

1 cup sugar  
 1 tablespoon cinnamon  
 1 cup melted butter

### METHOD

- 1** Combine all ingredients for the puffs in a large bowl with a spoon. Stir until smooth.
- 2** Preheat SwivelBaker™ using MiniRounds™ plates. It is not necessary to use nonstick spray with this recipe.
- 3** Drop batter into wells using 2 tablespoons per puff. Close lid. Flip and bake for 3 minutes. Remove and continue until all batter is used.
- 4** Combine sugar and cinnamon in a bowl. Have melted butter in a separate bowl. Roll each cooked puff quickly in the butter, shaking off excess. Then roll to cover in cinnamon sugar.

*Recipe courtesy Marian Getz*

