



*recipes  
inside!*



#DCSM350

# STAND MIXER

Instruction Manual | Recipe Guide





The kitchen team at Delish, the fastest growing food media site on the internet, and the appliance experts at Dash have teamed up to create this one-of-a-kind kitchen line. With your beautiful new Delish by Dash, the possibilities are endless. Inside you'll find top-rated recipes from Delish, as well as some of the Delish food editors' favorite desserts from their second cookbook, *Insane Sweets*.



# STAND MIXER

Important Safeguards .....	4-7
Parts & Features.....	8
Using Your Stand Mixer .....	10-14
Tips & Tricks .....	16
Attachments.....	18
Cleaning & Maintenance.....	19
Troubleshooting .....	20
Recipes.....	23-45
Customer Support.....	46
Warranty .....	47

# IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

**ATTENTION:** It is extremely important to read ALL instructions and safety information before use.

- Read all instructions.
  - Remove all bags and packaging from appliance before use.
  - Only use the appliance on a stable, dry surface.
  - Make sure the appliance is cleaned thoroughly before using.
  - To protect against electrical shock, do not immerse the cord, plug, or appliance in water or any other liquid. If the unit accidentally falls or gets immersed in water, unplug the appliance immediately. Do not reach into the water.
  - Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure they do not play with the appliance.
  - This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
  - Always be sure to unplug the appliance from the outlet prior to moving, cleaning, storage, and when not in use.
  - StoreBound shall not accept liability for damages caused by improper use of the appliance.
  - Improper use of the appliance can result in property damage or even in personal injury.
  - Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning.
- To unplug, grasp the plug and pull from the outlet. Never pull from the power cord. If the Mixer begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the appliance yourself.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
  - For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 9AM–9PM EST Monday-Friday or by email at support@bydash.com.
  - Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
  - Make sure the appliance is turned to the “0” (off) position before plugging or unplugging the cord from the wall.
  - Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
  - **WARNING:** Do not use the Mixer on any setting for more than 10 minutes at a time as the motor may overheat. Allow motor to cool between consecutive uses.
  - This appliance should only be used to mix soft ingredients such as flour, cream, eggs, or creamy liquids. To avoid damaging your Mixer, do not attempt to mix hard ingredients.

- Avoid contact with moving parts. To reduce the risk of personal injury or property damage, do not put your hands, hair, clothing near or in the Mixer during use.
- Do not remove any parts while the appliance is in use or plugged in.
- Do not leave the appliance unattended while in use.
- The use of accessory attachments not provided by the manufacturer is not recommended and may cause injuries.
- All parts and components included with the Mixer are compatible with this product only. Do not use these parts with other products.
- Do not use outdoors. This appliance is designed for household use only.
- Do not let the cord hang over the edge of the table or counter or touch hot surfaces.
- Do not place on or near a hot gas burner, electric burner, or in a heated oven.
- Do not use the appliance other than its intended use.
- If a part such as a wire or plug is damaged or the Mixer malfunctions, stop the operation immediately and consult the Troubleshooting and Warranty Service sections.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

# IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

# MESURES DE SÉCURITÉ IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION.

**ATTENTION:** Il est extrêmement important de lire TOUTES les instructions et informations de sécurité avant utilisation.

- Lisez toutes les instructions.
- Retirez tous les sacs et emballages de l'appareil avant utilisation.
- Utilisez l'appareil uniquement sur une surface stable et sèche.
- Assurez-vous que l'appareil est nettoyé à fond avant de l'utiliser.
- Pour éviter les chocs électriques, ne pas plonger le cordon, les fiches, le bloc moteur ou des pièces électriques dans de l'eau ou dans d'autres liquides. Ne plongez pas les mains dans l'eau.
- Une surveillance étroite est nécessaire quand un appareil est utilisé par ou à proximité des enfants. Les enfants doivent être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil.
- Cet appareil n'est pas destiné à être utilisé par des personnes (y compris les enfants) avec des capacités physiques, sensorielles ou mentales réduites, ou sans expérience et connaissances à moins qu'une personne responsable de leur sécurité supervise l'utilisation.
- Éteignez l'appareil, puis débranchez-le de la prise lorsqu'il n'est pas utilisé, avant d'assembler ou de désassembler des pièces et avant de le nettoyer. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation. Si le Mixeur commence à mal fonctionner pendant son utilisation, débranchez immédiatement le cordon. N'utilisez pas ou ne tentez pas de réparer vous-même l'appareil.
- N'utilisez pas l'appareil si le cordon ou la fiche sont endommagés, après un dysfonctionnement ou une chute ou encore un dommage quelconque de l'appareil. Retournez l'appareil à l'établissement de service agréé le plus proche pour examen, réparation ou réglage.
- Pour tout entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 9 h 00 à 21 h 00 HNE du lundi au vendredi ou par courriel à support@bydash.com.
- Assurez-vous que l'appareil est en position «0» (OFF) avant de débrancher le cordon du mur.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car ils pourraient provoquer un incendie, une électrocution ou des blessures.
- **AVERTISSEMENT:** Ne pas utiliser le mixeur pendant plus de 10 minutes d'affilée car le moteur risque de surchauffer. Laissez le moteur refroidir entre deux utilisations consécutives.

- Cet appareil ne doit être utilisé que pour mélanger des ingrédients mous tels que de la farine, de la crème, des œufs ou des liquides crémeux. Pour éviter d'endommager votre Mixeur, n'essayez pas de mélanger des ingrédients durs.
- Éviter le contact avec les pièces mobiles. Pour réduire les risques de blessures et/ou de dommages à l'appareil, ne mettez pas vos mains, vos cheveux, vos vêtements ou d'autres objets à proximité ou dans le Mixeur pendant l'utilisation.
- Ne retirez aucune pièce lorsque l'appareil est en cours d'utilisation ou branché.
- Tous les composants inclus avec le Mixeur sont compatibles avec ce produit seulement. N'utilisez pas ces pièces sur d'autres produits similaires.
- Ne pas utiliser à l'extérieur. Cet appareil est conçu pour un usage domestique uniquement.
- Ne laissez pas le cordon pendre du bord de la table ou du comptoir, ni toucher des surfaces chaudes.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz chaud, d'un brûleur électrique ou dans un four chauffé.
- Ne pas utiliser l'appareil autrement que pour l'usage auquel il est destiné.
- Si une pièce telle qu'un fil ou une fiche est endommagée ou si le mélangeur fonctionne mal, arrêtez immédiatement l'opération et consultez les sections Dépannage et Garantie.
- Un cordon d'alimentation court et détachable est fourni afin de réduire les risques liés à l'enchevêtrement ou à la chute d'un cordon plus long. Des cordons d'alimentation plus longs et détachables sont disponibles et peuvent être utilisés si vous les utilisez avec précaution.
- Si vous utilisez un cordon d'alimentation plus long et détachable, les caractéristiques électriques marquées du jeu de câbles doivent être au moins aussi élevées que celles de l'appareil. Le cordon doit être disposé de manière à ne pas se poser sur le comptoir ou la table où il pourrait être tiré par des enfants ou trébuché par inadvertance. Si l'appareil est du type mis à la terre, la rallonge doit être un cordon à 3 fils du type mise à la terre.

# MESURES DE SÉCURITÉ IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION.

## Parts & Features



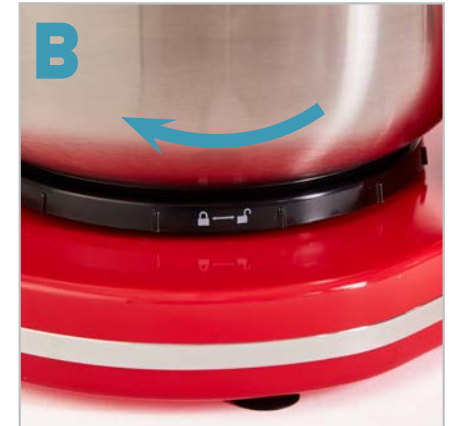
**\*NOTE:** There is a Left and Right Beater and Dough Hook. They must be inserted into the Left and Right Beater Shafts respectively.



## Before First Use

- 1 Unwrap the Stand Mixer and the various components and check that each part is in good condition.
- 2 Remove all stickers and labels on the product, apart from those bearing the mandatory information on the base of the product.
- 3 Read all these instructions carefully, adhering to the usage and safety guidelines. Keep these instructions and inform any other potential users.
- 4 Clean the device with a damp cloth and a small amount of washing up liquid if necessary. Dry carefully with a dry cloth. Do not use any aggressive cleaning agent, nor abrasive sponge, so as not to damage the product.
- 5 Before using the Stand Mixer for the first time, or after a long period of disuse, it should be cleaned with fresh or soapy water.
- 6 Never place the base of the Stand Mixer in water. This risks damaging the motor and could cause electrocution.
- 7 Do not use the Stand Mixer for more than 15 minutes continuously. Turn the Stand Mixer off and allow the motor to cool after 15 minutes of continuous use in order to prevent overheating and avoid damage to the device.
- 8 Only use the Dough Hooks when making bread or pizza dough, or any other thick paste. Using the Beaters with this type of dough may damage the device, since the Beaters should be used for more liquid preparations, e.g. creams, meringue, cake batter, etc.

## Using Your Stand Mixer



- 1 Ensure that the Stand Mixer is not plugged in before setting up. Raise the Head of the Stand Mixer by pressing the Tilt Release Button (**photo A**) and Lifting.
- 2 Place the Stainless Steel Bowl on the Base of the Stand Mixer and turn the Bowl clockwise to tighten (**photo B**). If removing the Stainless Steel Bowl, turn counterclockwise to loosen.



- 3 Add the Beaters or Dough Hooks to the Head of the Stand Mixer (photo C). They will stick firmly in place.
- 4 Lower the Head of the mixer by pressing the Tilt Release Button (photo D) and add your ingredients.



- 5 Ensure the Speed Adjustment Dial is set to 0 and plug in the Stand Mixer.
- 6 Use the Speed Adjustment Dial to turn on the Stand Mixer to your desired speed (photo E). The higher the gear, the greater the power of the Stand Mixer.  
**NOTE:** When using, increase the speed gradually for best results. It is not recommended to rapidly turn the Stand Mixer up to the highest speed. Always start from 0.
- 7 While mixing, use the Bowl Shift Lever (photo F) to move the Stainless Steel Bowl from side to side, ensuring more thorough mixing.

**NOTE:** Continuous working time should be limited to 15 minutes when using the Dough Hooks.

## Using Your Stand Mixer



- 8 Once mixing is completed, reduce speed to 0 and unplug the Stand Mixer.
- 9 Press the Tilt Release Button and Lift to remove. Press the Eject Button (photo G) and remove the Beaters or Dough Hooks for cleaning (photo H).





## Tips & Tricks

- Your Stand Mixer works best with small batches. Too much mix will negatively affect the performance of the Mixer.
- Certain doughs and batters may get stuck against the sides or wrapped around the Beaters. Use the Bowl Shift Lever to help solve this problem.
- The Mixing Bowl is designed specifically for this product. Do not attempt to use another mixing bowl.
- There is a Left and Right Beater and Dough Hook. They must be inserted into the Left and Right Beater Shafts respectively.
- Do not use the Mixer on any setting for more than 15 minutes at a time as the motor may overheat. Allow motor to cool between consecutive uses.
- Your Mixer should only be used to mix soft ingredients such as flour, cream, eggs, or creamy liquids. To avoid damaging your Mixer, do not attempt to mix hard ingredients.



## BEATERS



**USAGE:** Only use for liquids. Great for sauces, creams, and meringues, or any other liquid mixtures. Some recipes may require you to start mixing with Beaters then switch to Dough Hooks once dry ingredients are added.

## DOUGH HOOKS



**USAGE:** Use for non-liquid mixes. Great for butters, batters, doughs, frostings, mashed potatoes and mousse or any other non-liquid mixture. Some recipes may require you to start mixing with Beaters then switch to Dough Hooks once dry ingredients are added.

Clean your Mixer thoroughly before using. Make sure to turn your Mixer to the “0” or (OFF) setting before unplugging and cleaning. Both the Mixing Bowl and Beaters are dishwasher safe. After each use, the Mixer should be cleaned properly.



**WARNING:** Do not submerge the motor in water or any liquid. The Main Base is not dishwasher safe.

## DISASSEMBLY AND CLEANING

- 1 Turn the Mixer to the “0” (Off) setting before unplugging and cleaning.
- 2 Tilt the Motor Head upwards and press the Eject Button to remove Beaters.
- 3 Turn the Mixing Bowl counterclockwise until it detaches from the Main Base.
- 4 Wash both Mixing Bowl and Beaters in warm, soapy water.
- 5 Wipe down the Main Base with a damp dish cloth.

## Troubleshooting

While Dash products are durable, you may encounter one or more of the problems listed below. If the issue is either not solved by the solutions recommended below or not included on this page, please contact our Customer Support Team at 1-800-898-6970 or support@bydash.com.

PROBLEM	SOLUTION
The Beaters are not turning.	Make sure there is nothing stuck inside the Beater Shaft. Make sure the Beater labeled with an "L" is in the left socket and the Beater labeled with an "R" is in the right socket.
There is a burning odor coming from the Mixer.	Turn off and unplug the Mixer. Allow the motor to cool down before resuming use of the appliance. This may occur when the mixture is extremely thick or the appliance has been running continuously for 15 minutes or more, causing the motor to overheat.
My mixture keeps getting stuck on the side of the bowl or wrapped around the gears.	Use the Bowl Shift Lever to help solve this problem.



*Brown sugar bbq chicken  
on page 38!*



*classic coffee cake  
on page 30!*

# DELISH STAND MIXER RECIPE GUIDE



# S'mores Stuffed Cookies

Makes 8 cookies | Total time: 30 minutes

## Ingredients:

### FOR THE COOKIES

1½ cups (2½ sticks) butter, softened

1 cup brown sugar

½ cup granulated sugar

2 teaspoons pure vanilla extract

2 large eggs

2¾ cups all-purpose flour

1 teaspoon baking soda

¾ teaspoon kosher salt

2 cups semisweet chocolate chips

### FOR THE S'MORES

8 graham crackers

8 marshmallows, halved lengthwise

8 chocolate squares

## Directions

- 1 Preheat oven to 375°F and line two large baking sheets with parchment paper. In a medium bowl, whisk together flour, baking soda, and salt.
- 2 In the Delish Stand Mixer, beat butter and sugars until light and fluffy. Add eggs, one at a time, and vanilla and beat until combined. Add dry ingredients to wet ingredients and beat until just combined, then fold in chocolate chips.
- 3 Make s'mores: Between two graham cracker squares, sandwich halved marshmallow and one square chocolate.
- 4 Using two large scoops of cookie dough, cover entire s'more until no graham cracker is visible. Repeat until all dough and s'more ingredients are used. Refrigerate on prepared baking sheets for 10 to 15 minutes.
- 5 Bake cookies until lightly golden, 12 to 14 minutes. Let cool 10 minutes before serving.



# Cinnamon Toast Crunch Cupcakes

Makes 24 cupcakes | Total time: 1 hour 20 minutes

## Ingredients:

### FOR THE CUPCAKES

2 cups all-purpose flour

3 tablespoons cornstarch

1½ teaspoons baking powder

1 teaspoon ground cinnamon

1 teaspoon kosher salt

1 cup (2 sticks) butter, softened

1½ cups granulated sugar

2 large eggs, plus 1 large egg white

¾ cup whole milk

¼ cup cinnamon sugar

Cinnamon Toast Crunch, for garnish

### FOR THE FROSTING

1½ cups (2½ sticks) butter, softened

3 ¾ cups powdered sugar

1¼ teaspoons pure vanilla extract

¾ teaspoon ground cinnamon

Pinch kosher salt

3 to 4 tablespoons heavy cream

## Directions

- 1 Make cupcakes: Preheat oven to 350°F and line two muffin tins with 24 cupcake liners. In a medium bowl, whisk together flour, cornstarch, baking powder, cinnamon, and salt.
- 2 In the Delish Stand Mixer, beat butter and sugar until light and fluffy. Add eggs and egg white, one at a time, until combined. Add half the dry ingredients to the wet ingredients, beating until just combined. Add milk, beating until combined, then mix in remaining dry ingredients.
- 3 Fill cupcake liners with 1 tablespoon batter, then sprinkle with a layer of cinnamon sugar. Repeat layering, then top with 1 tablespoon more batter. Bake until slightly golden on top and a toothpick inserted into the middle of each cupcake comes out clean, about 20 minutes.
- 4 Let cool in pans 5 to 10 minutes, then transfer to a wire rack to cool completely.
- 5 Make frosting: In a stand mixer, beat butter until light and fluffy. Add powdered sugar, vanilla, cinnamon, and salt and beat until combined. Gradually add heavy cream, one tablespoon at a time, until creamy. Transfer frosting to a piping bag fit with a large round tip.
- 6 Pipe frosting onto cooled cupcakes. Garnish with Cinnamon Toast Crunch before serving.



# Buckeye Cookies

Makes 22 cookies | Total time: 1 hour 20 minutes

## Ingredients:

### FOR THE FILLING

1¼ cups creamy peanut butter

⅓ cup powdered sugar

### FOR THE COOKIES

¾ cup (1½ sticks) butter, softened

¾ cup packed brown sugar

½ cup granulated sugar,

plus more for rolling

1 large egg

1 teaspoon pure vanilla extract

1¼ cups all-purpose flour

¾ cup unsweetened cocoa powder

¾ teaspoon baking soda

¾ teaspoon kosher salt

## Directions

- 1 Preheat oven to 350°F and line two large baking sheets with parchment paper. Make filling: In a medium bowl, stir together peanut butter and powdered sugar until smooth. Using a small cookie scoop, scoop mixture into 22 balls onto prepared baking sheet and freeze until firm, 30 minutes.
- 2 In the Delish Stand Mixer, beat butter and sugars until light and fluffy, then add egg and vanilla and beat until combined. Add flour, cocoa powder, baking soda, and salt and beat until combined.
- 3 Scoop a heaping tablespoon of dough and flatten into a pancake-like circle. Top with a frozen peanut butter ball, then wrap edges of dough around peanut butter ball and pinch to seal, adding more dough if necessary to completely cover peanut butter. Roll stuffed cookie dough ball in sugar and transfer to prepared baking sheets, spacing cookies 2 inches apart. Repeat with remaining dough.
- 4 Bake until cookies are set, about 12 minutes. Serve warm or at room temperature.



# Classic Coffee Cake

Makes 12 servings | Total time: 1 hour 20 minutes

## Ingredients:

<b>FOR CAKE</b>	2¼ cup all-purpose flour	1 cup all-purpose flour
¾ cup (1½ sticks) unsalted butter, softened to room temperature	¼ cup cornstarch	1½ teaspoons ground cinnamon
1¼ cup granulated sugar	2 teaspoons baking powder	Pinch nutmeg (optional)
¼ cup brown sugar	½ teaspoon baking soda	Pinch kosher salt
3 large eggs	1 teaspoon kosher salt	6 tablespoons butter, melted
1¼ cup sour cream	<b>FOR STREUSEL</b>	¾ cup toasted pecans, chopped
1 teaspoon vanilla extract	½ cup packed light brown sugar	

## Directions

- 1 Preheat oven to 350°F and line a 9x13-inch pan with parchment paper. In the Delish Stand Mixer, cream the butter and sugars together until light and fluffy, 3 to 4 minutes. Add eggs one at a time, then beat in sour cream and vanilla until just combined.
- 2 In another large bowl, whisk together flour, cornstarch, baking powder, baking soda, and salt. Slowly add dry ingredients into wet ingredients and beat until just incorporated.
- 3 Make streusel: In a medium bowl, whisk together brown sugar, flour, cinnamon, nutmeg if using, and salt. Stir in butter.
- 4 Add half the batter into prepared baking pan and spread in an even layer. Top with half the streusel, then add remaining batter and spread to edges of pan. Top with remaining streusel and bake until a toothpick inserted into the center comes out clean, 50 to 55 minutes.

# Pizza Dough

Makes 2 pizzas | Total time: 2 hours 50 minutes

## Ingredients:

<b>FOR DOUGH</b>	3 cup all-purpose flour	¼ cup coarse cornmeal
1¼ cup lukewarm water	2 teaspoons kosher salt	1 cup marinara, divided
1 tablespoon granulated sugar	¼ cup extra-virgin olive oil	1 pound fresh mozzarella, thinly sliced, divided
1 packet (2¼ teaspoons) active dry yeast	<b>FOR PIZZA</b>	Fresh basil leaves, for garnish
	Extra-virgin olive oil, as needed	

## Directions

- 1 Grease a large bowl with cooking spray and set aside. In a small bowl, stir together lukewarm water and sugar, then sprinkle over yeast and let sit until frothy, about 8 minutes.
- 2 In the bowl of the Delish Stand Mixer, combine flour, salt, and oil. Pour in yeast mixture, then mix with dough hook until a shaggy dough forms. Continue to mix until dough feels elastic and only slightly tacky.
- 3 Form into a tight ball, place into your oiled bowl, and cover with a clean dish towel. Let rise in a warm spot in your kitchen until doubled in size, about an hour and a half.
- 4 Gently punch down dough, then divide in 2, and roll into balls. At this point, you can freeze one, or make two pizzas. Let dough balls rest as you preheat oven to 500°F and grease a large baking sheet with olive oil. Sprinkle all over with half of the cornmeal.
- 5 On your work surface, gently flatten one ball of dough and roll with a rolling pin until about 12" in diameter. Carefully transfer to prepared baking sheet and brush dough with oil. Then, add your sauce to the middle of the dough and spread outwards with a spoon or ladle, leaving about 1" for the crust. Top with slices of fresh mozzarella.
- 6 Bake until crust is golden and cheese is melty, about 15 minutes. Drizzle with olive oil.



# Cookies 'N' Cream Blondies

Makes 15 blondies | Total time: 50 minutes

## Ingredients:

2¼ cup all-purpose flour	2 large eggs
1 teaspoon kosher salt	1 teaspoon pure vanilla extract
½ teaspoon baking soda	1½ cup chopped Hershey's Cookies 'N' Creme Bars, divided
¾ cup (1½ sticks) butter, melted	1½ cup chopped Oreos® (about 15 Oreos®), divided
1 cup granulated sugar	
½ cup packed brown sugar	

## Directions

- 1 Preheat oven to 350°F and line a 9x13-inch pan with parchment paper, leaving a 2-inch overhang. In a medium bowl, whisk together flour, salt, and baking soda.
- 2 In the Delish Stand Mixer, beat melted butter and sugars until combined. Add eggs, one at a time, until combined, then add vanilla. Gradually add dry ingredients to wet ingredients and beat until just combined. Fold in 1 cup each chopped Cookies 'N' Creme Bars and Oreos®.
- 3 Press batter into prepared pan and top with remaining ½ cup each chopped Cookies 'N' Creme Bars and Oreos®.
- 4 Bake until edges are just golden, about 22 minutes. Let blondies cool in pan 10 minutes, then transfer to a wire rack to let cool completely before slicing into squares.



# Best-Ever Snickerdoodles

Makes 13 cookies | Total time: 1 hour

## Ingredients:

2½ cups all-purpose flour

1 tablespoon plus 1 teaspoon ground cinnamon, divided

2 teaspoons cream of tartar

1 teaspoon baking soda

1 teaspoon kosher salt

1 cup (2 sticks) butter, softened

1¼ cups granulated sugar, divided

½ cup packed brown sugar

2 large eggs

## Directions

- 1 Preheat oven to 350°F and line two large baking sheets with parchment paper. In a medium bowl, whisk together flour, 1 teaspoon cinnamon, cream of tartar, baking soda, and salt.
- 2 In the Delish Stand Mixer, beat butter, 1 cup granulated sugar, and brown sugar until light and fluffy.
- 3 Add eggs, one at a time, and beat until combined. Add dry ingredients to wet ingredients and beat until combined.
- 4 In a shallow bowl, whisk together remaining ¼ cup granulated sugar and 1 tablespoon cinnamon.
- 5 Using a large cookie scoop, scoop dough (about 3 tablespoons) and roll into a ball, then roll in cinnamon sugar and transfer to prepared baking sheets, spacing cookies 2 inches apart.
- 6 Bake until cookies begin to crack, about 13 minutes. Repeat with remaining dough.



# Cookie Dough Brownies

Makes 9 brownies | Total time: 1 hour

## Ingredients:

### FOR THE BROWNIES

Cooking spray

¾ cup (1½ sticks) melted butter

1½ cups granulated sugar

½ cup cocoa powder

4 large eggs

2 tsp vanilla extract

¾ cup all-purpose flour

½ tsp kosher salt

### FOR THE COOKIE DOUGH

½ cup (1 stick) butter, softened

⅓ cup powdered sugar

1½ cups almond flour

1 tsp pure vanilla extract

½ tsp kosher salt

½ cup mini chocolate chips

## Directions

- 1 Preheat oven to 350°F. Line an 8x8-inch pan with parchment paper and grease with cooking spray. In a large bowl, whisk together melted butter, sugar, and cocoa powder. Add eggs, one a time, then add vanilla. Stir in flour and salt until just combined.
- 2 Pour batter into prepared pan and bake until a toothpick inserted into middle of brownie comes out with only a few moist crumbs, about 28 minutes. Let cool completely.
- 3 Meanwhile, in the Delish Stand Mixer, beat butter and powdered sugar until light and fluffy. Add almond flour, vanilla, and salt and beat until smooth. Fold in chocolate chips.
- 4 Spread cookie dough over cooled brownies in a thick even layer. Refrigerate 20 minutes, then slice into squares.



# Brown Sugar BBQ Chicken

Makes 6 servings | Total time: 4 hours and 25 minutes

## Ingredients:

2 lb. boneless skinless chicken breasts	2 teaspoons garlic powder
1 cup barbecue sauce, plus more for drizzling	1 teaspoon paprika
½ cup brown sugar	Kosher salt
¼ cup bourbon	Freshly ground black pepper
¼ cup Italian dressing	6 Potato buns
	Coleslaw, for serving

## Directions

- 1 In a slow cooker, add chicken breasts, barbecue sauce, brown sugar, bourbon, Italian dressing, garlic powder and paprika. Season with salt and pepper.
- 2 Toss until well coated, then cover and cook on high for 4 hours or on low for 6 hours.
- 3 Shred chicken by placing it in the Delish Stand Mixer and using beaters on a medium speed. Serve on buns with a drizzle of barbecue sauce and a spoonful of coleslaw.

# Jalapeño Popper Dip

Makes 4–6 servings | Total time: 30 minutes

## Ingredients:

10 slices bacon	2 jalapeños, minced
1 (8-oz.) block cream cheese, softened	1½ cup shredded cheddar
⅓ cup mayonnaise	1½ cup shredded Monterey Jack
⅓ cup sour cream	Kosher salt
1 teaspoon garlic powder	Freshly ground black pepper

## Directions

- 1 Preheat oven to 350°F. In a large nonstick skillet over medium heat, cook bacon in batches until crispy, about 8 minutes. Drain on a paper towel-lined plate, then chop.
- 2 In the Delish Stand Mixer, stir together cream cheese, mayo, sour cream, garlic powder, most of the cooked bacon (reserve some for topping), most of the jalapeños (reserve some for topping), and 1 cup each of cheddar and Monterey Jack. Season with salt and pepper.
- 3 Transfer to a small oven-safe skillet or baking dish and sprinkle with remaining ½ cup each of cheddar and Monterey Jack, cooked bacon, and jalapeño.
- 4 Bake until dip is golden and bubbly, 15 to 20 minutes. (If desired, broil 3 minutes to get cheese extra-golden.) Serve with tortilla chips or baguette slices.

# Moscow Mule Cupcakes

Makes 20 cupcakes | Total time: 1 hour 15 minutes

## Ingredients:

### FOR THE CUPCAKES

1 (15-oz) box vanilla cake mix  
1 (12-oz) can ginger beer  
½ teaspoon ground ginger

### FOR THE FROSTING

1 cup (2 sticks) butter, softened  
4 cups powdered sugar, divided  
¼ cup vodka

2 tablespoons lime juice (about 1 lime), plus 1 tablespoon lime zest  
Small lime slices  
20 sprigs fresh mint

## Directions

- 1 Make cupcakes: Preheat oven to 350°F and line two muffin tins with 20 cupcake liners. In the Delish Stand Mixer, whisk together cake mix, ginger beer, and ground ginger until fully incorporated.
- 2 Fill cupcake liners ¾ full with batter. Bake until a toothpick inserted into the middle of each comes out clean, about 18 minutes.
- 3 Let cupcakes cool in pans for 5 to 10 minutes, then transfer to a wire rack to cool completely.
- 4 Make frosting: In the Delish Stand Mixer, beat butter until fluffy. Add 3 cups powdered sugar and beat until smooth, then add vodka and lime juice and zest and beat until incorporated. Add remaining 1 cup powdered sugar and beat until smooth. Transfer to a piping bag fitted with large open star tip.
- 5 Pipe frosting onto cooled cupcakes and garnish with a slice of lime and sprig of mint.



# Rainbow Cheesecake Bars

Makes 20 cheesecake bars | Total time: 4 hours (including chilling)

## Ingredients:

### COOKING SPRAY

18 graham crackers, crushed  
¾ cup (1½ sticks) melted butter  
½ cup granulated sugar

### FOR THE FILLING

4 (8-ounce) blocks cream cheese, softened  
½ cup sour cream  
1⅓ cups granulated sugar  
6 large eggs

2 teaspoons pure vanilla extract

1 teaspoons kosher salt

Neon food dye in 6 colors

## Directions

- 1 Preheat oven to 325°F and grease an 9x13-inch pan with cooking spray. Make crust: In a medium bowl, stir together crushed graham crackers, melted butter, and sugar until combined. Press into prepared pan.
- 2 Make filling: In the Delish Stand Mixer, beat cream cheese, sour cream, and sugar until smooth. Add eggs, vanilla, and salt and beat until combined. Pour about half the cheesecake mixture into pan.
- 3 Divide remaining half cheesecake mixture among six small bowls (one bowl for each color you're using) and add a couple drops food coloring to each bowl. Stir to combine, adjusting color as desired.
- 4 Add spoonfuls of the dyed cheesecake mixture to the plain cheesecake mixture, alternating colors until you've used up the whole mixture. Using a butter knife, swirl colors together.
- 5 Place pan inside a large roasting pan and pour in enough boiling water to come halfway up the sides. Bake until only slightly jiggly, about 45 minutes. Turn off oven and prop open oven door slightly. Let cool in oven 1 hour. Remove pan from water and refrigerate until firm, 3 hours, or up to overnight. Slice into bars before serving.



# Chocolate Chip Skillet Cookie

Makes 12 cookies | Total time: 40 minutes

## Ingredients:

½ cup (1 stick) butter, softened	Pinch flaky sea salt
½ cup granulated sugar	<b>FOR SERVING</b>
¾ cup packed light brown sugar	Vanilla ice cream
1 large egg	Caramel sauce, warmed
1 teaspoon pure vanilla extract	Chocolate syrup
1¾ cups all-purpose flour	
¾ teaspoon baking soda	
½ teaspoon kosher salt	
1¼ cups semisweet chocolate chips, divided	

## Directions

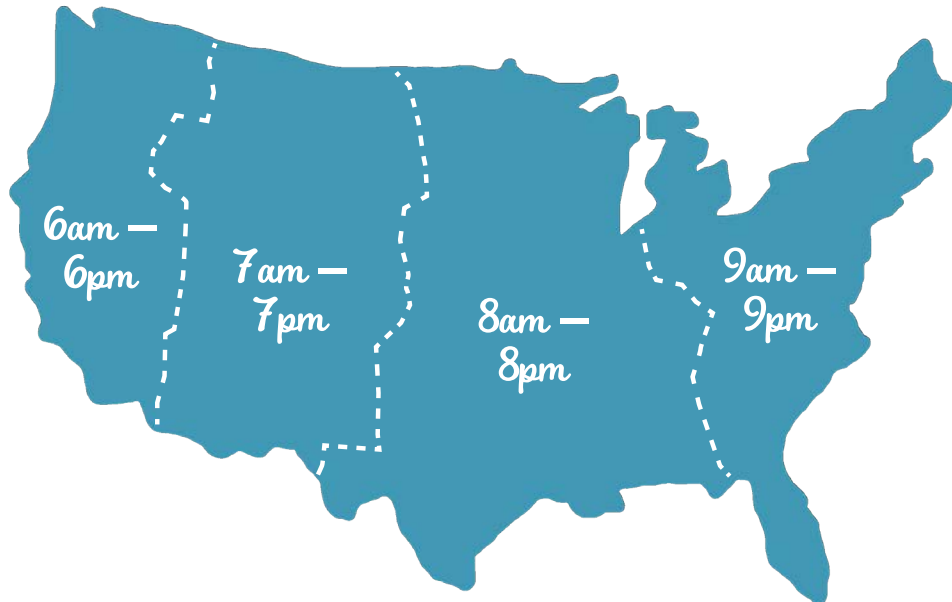
- 1 Preheat oven to 350°F and grease a 10-inch ovenproof skillet with cooking spray. In the Delish Stand Mixer, beat butter and sugars until light and fluffy. Beat in egg and vanilla. Add flour, baking soda, and salt and mix until just combined. Gently fold in 1 cup chocolate chips.
- 2 Press dough into prepared skillet and top with remaining ¼ cup chocolate chips and sprinkle with flaky sea salt. Bake until edges are golden, 20 to 24 minutes.
- 3 Serve warm with ice cream, caramel, and chocolate syrup.



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**REPAIRS**

**DANGER!** Risk of electric shock! The Dash Delish Stand Mixer is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the device.



This product has passed food safety testing in accordance with FDA guidelines.

**TECHNICAL SPECIFICATIONS**

Voltage 120V ~ 60Hz  
Power Rating 350W  
Stock# DCSM350\_20210920\_V7  
Made in China





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