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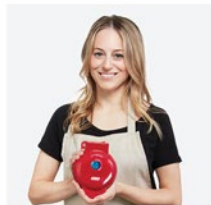
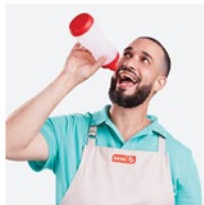
MINI RICE COOKER

Instruction Manual | Recipe Guide



**WELCOME
TO THE FOODIE
FAMILY**

We hope you *love* our
products as much as
our team does. 





MINI RICE COOKER

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IMPORTANT SAFEGUARDS

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

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

- Read all instructions before use.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Make sure that the Rice Cooker and power cord are completely dry before each use.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- Only use the appliance on a stable, dry surface.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
- Do not leave the Mixing Paddle or Measuring Scoop in the Removable Pot while you are

IMPORTANT SAFEGUARDS

operating your Rice Cooker.

- Do not touch hot surfaces with bare hands. Use handles or knobs. Use potholders when removing the lid or handling the Rice Cooker.
- To prevent personal injury, do not touch the surface of the Rice Cooker during or following use. Allow appliance to cool.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids. The Mini Rice Cooker is NOT dishwasher safe.
- Do not pour liquid into the body of the device.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- **WARNING:** Hot steam! Never place your hands or arms over the Steam Vent while the appliance is in use.
- Use extreme caution when opening the Lid as escaping hot steam may cause personal injury.
- Unplug the appliance and allow to cool prior to assembly/ disassembly, moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- To disconnect, turn the power switch to "OFF", then remove plug from wall outlet.
- Never submerge the Rice Cooker in water or any other liquid; instead, wipe the surface with a soft, damp cloth and properly clean inside of Rice Cooker (see Cleaning & Maintenance).
- Never use abrasive cleaning agents to clean the Pot as this may damage the nonstick surface.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance

IMPORTANT SAFEGUARDS

malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

- If this device malfunctions during use, immediately unplug the cord. Do not continue to use or attempt to repair the appliance. Do not use the Removable Pot or Lid if either is cracked or chipped.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 Monday - Friday or by email at support@bydash.com.
- 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.
- Extension cords are not recommended for use with this appliance.
- 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.

HOUSEHOLD USE ONLY

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

GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN

L'utilisation d'appareils électriques nécessite de prendre des mesures de sécurité de base, y compris :

- Lors de l'utilisation d'appareils électriques, il faut toujours respecter les précautions de sécurité de base, notamment:
- Lisez toutes les instructions avant utilisation.
- Retirez tout sac ou emballage de l'appareil avant utilisation.
- Ne laissez jamais l'appareil sans surveillance pendant son utilisation.
- Assurez-vous que l'appareil est minutieusement nettoyé avant utilisation.
- Assurez-vous que le multicuiseur et le cordon d'alimentation sont complètement secs avant chaque utilisation.
- N'utilisez pas l'appareil en dehors de son utilisation prévue. Pour usage ménager uniquement. Ne l'utilisez pas à l'extérieur.
- N'utilisez l'appareil que sur une surface stable et sèche.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz ou électrique, ou d'un four chaud.
- Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds.
- Cet appareil peut être utilisé par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites ou qui manquent d'expérience et de connaissances, à condition

CONSIGNES DE SÉCURITÉ IMPORTANTES

- qu'elles aient reçu une supervision ou des instructions concernant l'utilisation de l'appareil en toute sécurité et qu'elles comprennent les risques encourus.
- Cet appareil n'est pas un jouet. Ne laissez pas d'enfants utiliser cet appareil. Une étroite surveillance est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
 - Ne laissez pas la Pagaie de Mélange ou le Scoop pour Mesurer dans le Pot Amovible lorsque vous utilisez votre multicuiseur.
 - Ne touchez pas les surfaces chaudes à mains nues. Utilisez des poignées ou des boutons. Utilisez des maniques pour retirer le Couvercle ou pour manipuler le Cuiseur à riz.
 - Pour éviter toute blessure, ne touchez pas la surface du Cuiseur à riz pendant ou après son utilisation. Laissez refroidir l'appareil.
 - Afin d'éviter les risques de feux, d'électrocution, ou de dommages corporels, ne mettez pas le cordon, la prise ou l'appareil dans ou à proximité de l'eau ou d'autres liquides. Le Mini Cuiseur à riz n'est PAS lavable en machine.
 - Ne versez pas de liquide dans le corps de l'appareil.
 - Ne laissez pas le cordon toucher des surfaces chaudes ou pendre au niveau des bords de tables ou de comptoirs.
 - Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car ils pourraient entraîner un feu, une électrocution ou un dommage corporel.
 - ATTENTION: vapeur chaude! Ne placez jamais vos mains ou vos bras sur le trou de vapeur lorsque l'appareil est en marche.
 - Soyez très prudent lorsque vous ouvrez le Couvercle, car la vapeur chaude qui s'échappe peut provoquer des blessures.

CONSIGNES DE SÉCURITÉ IMPORTANTES

- Débrancher l'appareil et laissez refroidir avant montage/ démontage, déplacement, nettoyage ou entreposage. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
- Pour le débrancher, mettez l'appareil sur « OFF » (Arrêt), puis débranchez la fiche de la prise murale.
- N'immergez jamais le Cuiseur à riz dans de l'eau ou tout autre liquide; essayez plutôt la surface avec un chiffon doux et humide et nettoyez correctement l'intérieur du Cuiseur à riz (voir Nettoyage et entretien).
- N'utilisez jamais des produits d'entretien abrasifs pour nettoyer le Pot, car cela pourrait endommager le cuiseur à riz et sa surface de cuisson anti-adhérente.
- N'utilisez pas cet appareil avec un cordon ou une prise endommagé(e), ou si l'appareil est défaillant, s'il est tombé ou endommagé de quelque façon. Pour toute inspection, réparation ou ajustement, ramenez l'appareil au détaillant agréé le plus proche.
- Si cet appareil présente un dysfonctionnement pendant son utilisation, débranchez immédiatement le cordon. Ne continuez pas à utiliser l'appareil et ne tentez pas de le réparer. N'utilisez pas le Pot ou le Couvercle amovible s'ils sont fissurés ou ébréchés.
- Pour toute question liée à l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 du lundi au vendredi, ou par courriel à support@bydash.com.
- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation de l'appareil peut entraîner des

CONSIGNES DE SÉCURITÉ IMPORTANTES

dommages matériels ou même des blessures corporelles.

- L'utilisation de rallonges n'est pas recommandée avec cet appareil.
- Cet appareil a une fiche polarisée (un des brins est plus large que l'autre). Afin de réduire le risque d'électrocution, cette fiche ne s'insère dans la prise électrique que d'une façon. Si la fiche ne s'insère pas complètement dans la prise, inversez la fiche. Si elle ne s'insère toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque façon que ce soit.

GARANTIES IMPORTANTES:
VEUILLEZ LIRE ET CONSERVER CE
MODE D'EMPLOI ET D'ENTRETIEN

PARTS & FEATURES



SETTING UP THE RICE COOKER

Clean the Rice Cooker and all of its components prior to assembly and use.

BEFORE FIRST USE

Remove all packaging material and stickers before using the Rice Cooker.

Gently wipe down all parts. Do not submerge the Body or Power Cord in water or other liquids.

Wash Removable Pot, Lid, Measuring Scoop, and Mixing Paddle with warm, soapy water and then dry thoroughly. Do not use abrasive scrubbers, sponges, or chemical cleaners when cleaning the Removable Pot as they may damage the nonstick surface.

Assemble the Rice Cooker by placing the Removable Pot inside the Body and cover with Lid.

USING THE RICE COOKER



- 1 Remove the Pot from the Body (photo A).
- 2 Fill the Removable Pot with ingredients (photo B).

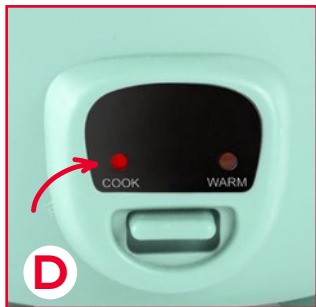
NOTE!



If cooking white rice, use the included Measuring Scoop. Do not use a standard measuring cup. Scoop desired amount of white rice into the Pot, rinse, and then fill the Pot with water to the line that corresponds to the number of scoops of white rice being cooked.

For example, if adding $\frac{1}{2}$ a Measuring Scoop of rice into the Pot, fill the Removable Pot to the bottom of the $\frac{1}{2}$ line with water. Depending on preference, the amount of water used may need to be adjusted to achieve the desired consistency.

USING THE RICE COOKER



- 3** Place the Removable Pot into the Body and cover with the Lid (photo C).
- 4** Plug the Rice Cooker into an outlet. The Warm Indicator Light will turn on automatically. To begin cooking, press down on the Cooking Switch. The Cook Light Indicator will turn on (photo D).

USING THE RICE COOKER



- 5 When cooking cycle is complete, the Cooking Switch will turn off and the Warm Indicator Light will automatically turn on (**photo E**). This will stay on indefinitely to warm the food until the Rice Cooker is unplugged.
- 6 When the food is done, use the Mixing Paddle or other non-metal utensils to serve (**photo F**).

NOTE!



Use caution. Appliance is hot.

GRAIN COOKING CHART

Listed in the following chart are several types of grains along with their ideal water to grain ratio. Measurements are based on a standard measuring cup, NOT the included Measuring Scoop.

GRAIN	DRY GRAIN	WATER	COOK TIME
White Rice	1 cup	1¼ cups	25-30 min
Long Grain Brown Rice	1 cup	1½ cups	45-50 min
Short Grain Brown Rice	¾ cup	1½ cups	45-50 min
Quinoa	¾ cup	1½ cups water or broth	15-20 min
Sushi Rice	½ cup	¾ cup	30-35 min
Barley	½ cup	1½ cups	30-40 min
Oats (steel cut)	¾ cup	2 cups	20-25 min
Oats (rolled)	¾ cup	1¼ cups	15-20 min

CLEANING & MAINTENANCE

WARNING: Do not submerge the Rice Cooker Body in water or any other liquids. To avoid damaging the appliance, never use abrasive or harsh cleaning products to clean the Rice Cooker. In order to keep the Rice Cooker in pristine working order, follow the cleaning recommendations after each use:

- Before cleaning or moving the appliance, unplug the Rice Cooker and allow it to cool completely.
- Remove the Pot and wash in warm, soapy water. Never use abrasive or harsh cleaning products as they may damage the nonstick surface. For tougher stains or residue, soak the Pot in warm, soapy water for 10-15 minutes to soften the food residue before cleaning.
- Wash the Lid, Measuring Scoop, and Mixing Paddle in warm, soapy water.
- Wipe the exterior of the Rice Cooker with a slightly damp cloth. Dry thoroughly with a soft cloth.
- Dry all parts before storing in a cool, dry location.



DASH



COOK

WARM

RECIPE GUIDE



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CILANTRO LIME RICE

Prep Time: 10 minutes • Cook Time: 20 minutes • Serves: 3-4

Ingredients:

1 teaspoon olive oil

¼ cup chopped onion

1 clove garlic, finely chopped

¾ cup long grain jasmine rice

1¼ cups water

⅛ teaspoon sea salt

1 tablespoon freshly squeezed lime juice

⅓ cup cilantro, chopped

Directions:

1. Add olive oil and chopped onion to Rice Cooker then switch on. When onion begins to soften after 3-5 minutes, add garlic, rice, water and salt. Cook until all the water is absorbed. Fluff rice with a fork.
2. Stir in lime juice and cilantro.
3. Serve as a citrusy side with any savory meal!



PINEAPPLE FRIED RICE

Prep Time: 5-10 minutes • *Cook Time:* 15-20 minutes • *Serves:* 3-4

Ingredients:

¼ cup pineapple, diced

½ cup frozen peas, carrots

¼ cup onion, diced

2 tablespoons olive oil, divided

2 teaspoons sesame oil, divided

½ teaspoon ginger powder

¼ cup green onion, sliced

¾ cup short grain brown rice

1½ cups chicken broth

1 egg, scrambled

Directions:

1. Cook brown rice in the Rice Cooker with the chicken broth. While the rice is cooking, sauté the peas, carrots, and onions on the stovetop with 1 tablespoon olive oil and 1 teaspoon sesame oil. Sauté until onions are translucent.
2. Add pineapple, egg, and green onion to pan, combine, then remove ingredients from pan and set aside. When rice is finished cooking, heat the remaining tablespoon of olive oil and 1 teaspoon of sesame oil in the pan and add the rice.
3. Stir for about 1 minute and then add other ingredients. Cook for an additional 2-3 minutes.
4. A little savory, a little sweet, serve and enjoy this taste of the tropics!



MACARONI & CHEESE WITH BROCCOLI

Prep Time: 5-10 minutes • Cook Time: 15-20 minutes • Serves: 3-4

Ingredients:

1 cup uncooked macaroni pasta

$\frac{3}{4}$ cup chicken stock

$\frac{1}{4}$ teaspoon salt

$\frac{1}{4}$ cup milk

$\frac{1}{2}$ cup cheddar cheese, shredded

$\frac{1}{4}$ cup part skim mozzarella cheese

$\frac{1}{2}$ tablespoon butter

$\frac{1}{2}$ cup cooked broccoli florets (optional)

Salt and pepper, to taste

Directions:

1. Place the pasta, chicken stock, milk, and salt in the Rice Cooker and stir. Cover with Lid and turn on the Rice Cooker.
2. Cook until all the liquid is absorbed. As soon as it's absorbed, carefully remove the Lid and add cheese and butter and stir well.
3. Close the Lid and cook until the cycle is complete. Add cooked broccoli florets and stir until combined.
4. Serve right from the Rice Cooker, enjoy, and say cheese!





QUINOA TACO BOWL

Prep Time: 5-7 minutes • **Cook Time:** 20-22 minutes • **Serves:** 3-4

Ingredients:

¾ cup quinoa

1½ cups chicken or vegetable broth

½ cup canned black beans, rinsed and drained

¼ cup pico de gallo or salsa

½ sliced avocado

¼ cup shredded cheese

¼ cup corn

½ tablespoon taco seasoning (cayenne, cumin, coriander, paprika)

Sour cream, optional

½ lime, juiced

⅛ teaspoon sea salt

Directions:

1. Add quinoa and broth to the Rice Cooker. Cook for 20 minutes. Rinse and drain the black beans and add them to the Rice Cooker with the taco seasoning, lime, and sea salt.
2. Serve in a bowl topped with shredded cheese, sliced avocado, corn, and pico de gallo or salsa. Garnish with a drizzle of sour cream, if desired.
3. Enjoy this whole grain lunch that will give everyone something to taco-bout!



THAI COCONUT RICE

Prep Time: 3-4 minutes • **Cook Time:** 15-20 minutes • **Serves:** 3-4

Ingredients:

¼ teaspoon coconut oil

¾ cup jasmine rice

½ cup coconut cream

1 cup water

¼ teaspoon sea salt

Directions:

1. Coat the inside of the Rice Cooker with coconut oil and add rice, water, and coconut milk.
2. Cover and turn the Rice Cooker on.
3. Cook for 15-20 minutes.
4. Serve as a side with any lunch or dinner and go nuts!



GAME DAY TURKEY CHILI

Prep Time: 10-12 minutes • **Cook Time:** 15-20 minutes • **Serves:** 1-2

Ingredients:

8 ounces ground turkey

2 tablespoon olive oil

8 ounces canned black beans, rinsed and drained (about half a can)

8 ounces canned kidney beans, rinsed and drained (about half a can)

1 tablespoon chili powder

1 tablespoon tomato paste

½ cup canned diced tomatoes

3 tablespoons chili seasoning

Salt and pepper, to taste

Sour cream, (optional)

½ lime, juiced

⅛ teaspoon sea salt

Directions:

1. Place raw ground turkey in Rice Cooker with the olive oil. Turn on Rice Cooker to begin cooking, letting it run until meat is fully cooked. Stir occasionally. Once fully cooked through, drain excess fat.
2. Add beans, diced tomatoes, and tomato paste then stir. Add in all seasonings and let simmer in the Rice Cooker for another full cycle.
3. Top with sour cream or shredded cheddar if desired.
4. Serve as a dip with tortilla chips or use it to top hot dogs. Go team!





RICE PUDDING

Prep Time: 5-7 minutes • *Cook Time:* 30-35 minutes • *Serves:* 2-3

Ingredients:

½ cup of white rice

1 teaspoon cinnamon

2 cups of skim milk, divided

¼ teaspoon nutmeg

¼ cup coconut or cane sugar

½ teaspoon pure vanilla extract

Directions:

1. Add rice, 2 cups of skim milk, sugar, and vanilla to the Rice Cooker. Cook for one cycle (roughly 30 minutes or until the rice is fully cooked), stirring occasionally.

NOTE: Milk may bubble up around the Lid. Please use caution. If milk bubbles up around the Lid, use an oven mitt to remove the Lid, and stir until the milk settles. Cover the Rice Cooker to continue cooking.

2. When the Rice Cooker finishes cooking, stir in cinnamon, nutmeg, and remaining ½ cup of skim milk. Cover with Lid and let cool before serving.
3. Serve chilled and dig into this classic sweet treat!



DUTCH BABY PANCAKES

Prep Time: 5-7 minutes • Cook Time: 20-30 minutes • Serves 4-6

Ingredients:

¾ cup whole milk or non-dairy milk	¼ teaspoon vanilla extract
½ cup all purpose flour	¼ cup cane sugar
3 large eggs	Powdered sugar (optional)
¼ teaspoon salt	2 lemon wedges (optional)

Directions:

1. Combine all ingredients except powdered sugar and lemon in blender and blend until smooth. About ½ cup of batter will make one pancake; only cook one pancake at a time in the Rice Cooker.
2. Spoon ½ cup of batter into the Rice Cooker. Cover and cook for 2 cycles. Cut into wedges and top with powdered sugar and fresh lemon juice.
3. Dig into this timeless German pastrie, great for breakfast and beyond!



CHEF TIP! If a blender isn't available, whisk the ingredients together in a medium-sized mixing bowl.



CHICKEN NOODLE SOUP

Prep Time: 10-12 minutes • **Cook Time:** 1-2 cooking cycles • **Serves:** 1

Ingredients:

1 teaspoon olive oil

¼ onion, finely chopped

¼ carrot, sliced

1 teaspoon garlic, minced

½ boneless chicken breast,
diced in ½" cubes

1½ cups chicken broth

2 teaspoons parsley, finely chopped

¼ cup spiral pasta

Salt and pepper, to taste

Directions:

1. Pour olive oil into the Rice Cooker and add onion, carrot, garlic, and cook with the Lid on for a few minutes.
2. Remove Lid and add pasta, chicken, broth, parsley, salt, and pepper. Stir to combine and then cover with the Lid. Cook for one cycle, stirring once after 5 minutes.
3. It may be necessary to cook for an additional cycle, until the pasta is tender.
4. Serve this comfort classic hot and enjoy!





HERBED POLENTA

Prep Time: 3-5 minutes • *Cook Time:* 1-2 cooking cycles • *Serves:* 1-2

Ingredients:

½ cup dry polenta

1 cup low-sodium chicken or vegetable stock

½ teaspoon kosher salt

¼ teaspoon garlic powder

¼ teaspoon black pepper

½ teaspoon dried rosemary

½ teaspoon dried thyme

½ teaspoon dried parsley

Directions:

1. Combine all ingredients in Rice Cooker and stir. Cook for one cycle.
2. Serve hot as savory side with breakfast, lunch, or dinner!



GERMAN POTATO SALAD

Prep Time: 15-20 minutes • *Cook Time:* 30-35 minutes • *Serves:* 1-2

Ingredients:

1 cup Yukon potatoes, chopped

1 cup low-sodium chicken or vegetable stock

Bacon & Dressing

4 slices bacon or turkey bacon, chopped

¼ cup apple cider vinegar

¼ cup drained potato liquid (from potatoes)

2 teaspoons maple syrup

½ cup yellow onion, diced

¼ teaspoon ground black pepper

1 tablespoon parsley, chopped

1 wedge lemon (optional)

Directions:

1. Combine potatoes and stock in Rice Cooker. Cook for 25-30 minutes, until potatoes are fork-tender. Drain but keep drained liquid.
2. While potatoes are cooking, add bacon to medium sauté pan over low heat. Render 5-7 minutes until well-browned. Drain bacon on paper towels. Add onion and let sauté on low-medium heat until translucent, 3-5 minutes.
3. Add apple cider vinegar, drained potato liquid, maple syrup, and black pepper to the Rice Cooker. Cook another 5-10 minutes over low-medium heat until mixture has thickened and is bubbling. Add potatoes and cook 1-2 minutes, just enough to warm them up. Remove from heat and toss with chopped bacon, parsley, and juice of 1 lemon wedge, if desired.



THAI RED CURRY CHICKEN

Prep Time: 10-12 minutes • Cook Time: 30-35 minutes • Serves: 1

Ingredients:

1½ cups coconut milk

2 tablespoons Thai red curry paste

1 teaspoon ginger, minced

1 clove garlic, minced

½ cup snow peas, rinsed

½ yellow onion, sliced

½ cup bamboo shoots

¼ cup red bell pepper, chopped

Soy sauce, to taste

½ chicken breast, cut into ½" pieces

Directions:

1. In a bowl, mix curry paste and coconut milk. Place the mixture into the Rice Cooker with all ingredients except chicken and soy sauce. Stir to combine.
2. Season the chicken with soy sauce and toss to combine. Add chicken to Rice Cooker, cover with the Lid, and switch on. After 20 minutes, carefully remove the Lid and stir.
3. Re-cover and cook for 10 more minutes.
4. Use the Rice Cooker to prepare rice of choice and serve together!





BANANA BREAD

Prep Time: 5-10 minutes • Cook Time: 20-25 minutes • Serves: 1-2

Ingredients:

2 medium bananas, very ripe, peeled	1 teaspoon vanilla extract
1 large egg	½ teaspoon kosher salt
⅔ cup sugar	1 teaspoon baking powder
¼ cup ricotta cheese	2 teaspoons rum (optional)
1 tablespoon coconut oil	1½ cups all-purpose flour
¼ cup walnuts or pecans, chopped (optional)	2 tablespoons maple syrup
	1 medium banana, sliced

Directions:

1. Place bananas in medium bowl and mash thoroughly with spatula. Add egg and continue to mash. Add sugar, ricotta, and oil and stir to combine. Add walnuts, vanilla extract, salt, baking powder, rum, and flour to bowl and mix thoroughly.
2. Pour approximately 1 cup of mixture into Rice Cooker. Cook for one cycle. Carefully invert onto clean plate. Transfer cake back into Rice Cooker, with the previous top side now facing down. Cook for another cycle. Remove from Rice Cooker and garnish with sliced bananas and maple syrup, if desired.



GIANT FLUFFY PANCAKES

Prep Time: 10-12 minutes • Cook Time: 20-25 minutes • Serves: 1-2

Ingredients:

1 cup pancake mix

1 cup water, milk, or non-dairy milk

1 tablespoon canola or coconut oil

Maple syrup (optional)

Mixed berries (optional)

Directions:

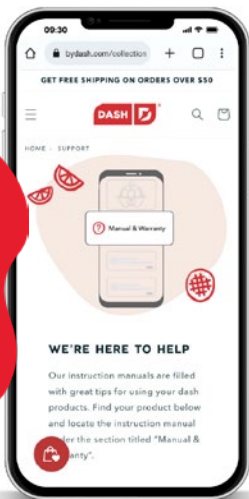
1. Combine pancake mix, water or milk, and oil in a small bowl. Whisk together thoroughly to incorporate. Allow batter to rest for 5 minutes.
2. Pour half of mixture into the Rice Cooker and cook for two cycles.
3. Once finished, invert pancake onto plate to remove the repeat process for second pancake.
4. Top with maple syrup and fresh berries and dig into this fabulously fluffy morning treat!

CUSTOMER SUPPORT



We want you to Feel Good about your Dash products! Sign up for our Feel Good Rewards program at bydash.com/feelgood to **DOUBLE** your warranty, part of our commitment to quality and customer satisfaction.

We're here to help! Our customer support teams in the US and Canada are at your service Monday - Friday. Contact us at **1 (800) 898-6970** or support@bydash.com.



STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at support@bydash.com for further assistance and instruction. A Customer Support agent will assist you with troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. StoreBound will not ship to a PO Box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

All replacement inquiries are to be submitted to support@bydash.com or contact Customer Support at 1-800-898-6970. There are no express warranties except as listed above.

Warranty is voided if used outside of the 50 states of the United States, the District of Columbia or the 10 provinces of Canada. Warranty is voided if used with an electric adapter/converter or used with any voltage plug other than 120V.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

REPAIRS

DANGER! Risk of electric shock! The Dash Mini Rice Cooker is an electrical appliance.

Do not attempt to repair the appliance yourself under any circumstances.
Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz

Power Rating 200W

Stock#: DRCM200_20210318_V18



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