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WREATH MINI BUNDT® MAKER

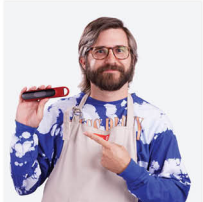
Instruction Manual | Recipe Guide



WREATH MINI BUNDT® MAKER



**WELCOME
TO THE FOODIE
FAMILY**
We hope you *love* our
products as much as
our team does. 



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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.
- 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 of 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 use metal utensils on the Cooking Surface as this will damage the nonstick surface.
- Warning: Hot surfaces! Never touch the Cooking Surface or Cover while appliance is in use. Always lift and lower the Cover by the Cover Handle.

- DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury. Lift from the side.
- DO NOT use the Mini Bundt Maker near water or other liquids, with wet hands, or while standing on a wet surface.
- 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 Bundt Maker is NOT dishwasher safe.
- 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.
- Unplug the appliance and allow to cool prior to moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Bundt Maker and its nonstick Cooking Surface.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or 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 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.
- 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. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. 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.

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

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.
- 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 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.
- N'utilisez pas d'ustensiles en métal sur la surface de cuisson car cela endommagerait la surface anti-

adhérente.

- Avertissement : Surfaces chaudes! Ne touchez jamais la surface de cuisson ou le couvercle pendant l'utilisation de l'appareil. Soulevez et baissez toujours le couvercle à l'aide de sa poignée.
- NE soulevez PAS le couvercle pour que votre bras se trouve au-dessus de la surface de cuisson brûlante, car cela pourrait entraîner des blessures. Soulevez par le côté.
- N'utilisez PAS la machine Mini Bundt à proximité de l'eau ou d'autres liquides, avec des mains mouillées, ou si vous vous tenez sur une surface mouillée.
- 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 machine Mini Bundt n'est PAS lavable en machine.
- 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.

- Débrancher l'appareil et laissez refroidir avant déplacement, nettoyage ou entreposage. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
- N'utilisez jamais des produits d'entretien abrasifs pour nettoyer l'appareil, car cela pourrait endommager le machine Mini Bundt et sa surface de cuisson anti-adhérente.
- N'utilisez pas cet appareil avec un cordon endommagé, une prise endommagée, 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.
- 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 dommages matériels ou même des blessures corporelles.
- 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.
- Un cordon d'alimentation court doit être fourni afin d'éviter le risque d'emmêlement ou de trébuchement lié aux cordons plus longs. Une rallonge peut être utilisée à condition de faire attention. Si une rallonge est utilisée, la puissance électrique indiquée sur la rallonge doit être au moins aussi grande que celle de l'appareil. Si l'appareil est connecté à la terre, la rallonge doit être un cordon tripolaire avec prise de terre. La rallonge doit être disposée de manière à ne pas reposer sur le comptoir ou sur la table où elle peut être tirée par un enfant ou source de trébuchement involontaire.

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



Carefully unpack the Mini Bundt® Maker and remove all packaging materials.

Prior to use, clean both Cooking Surfaces of the Mini Bundt® Maker with a damp cloth or sponge.

Wipe dry with a soft cloth. **NEVER IMMERSE THE MINI BUNDT® MAKER OR CORD IN WATER OR ANY OTHER LIQUID.**

Position the Mini Bundt® Maker on a dry, level, heat-resistant surface.

It is recommended to operate this appliance on a separate outlet and circuit from other appliances to avoid overloading the circuit.

USING THE MINI BUNDT® MAKER

When using the Mini Bundt® Maker, the Cooking Surface and Cover will become hot. To properly open the Mini Bundt® Maker, lift using the Cover Handle from the side.



Never touch the Cooking Surface or Cover while appliance is in use.



DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury.



Always lift and lower the Cover by the Cover Handle. Lift from the side.



USING THE MINI BUNDT® MAKER



- 1 Place the appliance on a stable and dry surface and lift the Cover to open the Mini Bundt® Maker (**photo A**). Grease both Cooking Surfaces with a small amount of cooking oil.
- 2 Plug the cord into a power outlet. The Indicator Light will illuminate blue, signaling that the Mini Bundt® Maker is heating up (**photo B**).

Once the Cooking Surfaces reach the optimal cooking temperature, the Indicator Light will automatically shut off.

NOTE: Always preheat the Mini Bundt® Maker before adding batter or the surfaces will not heat evenly.

Do not leave the Mini Bundt® Maker unattended when plugged in.

USING THE MINI BUNDT® MAKER



- 3 Add the Removal Tool to the base of the Mini Bundt® Maker (**photo C**).
- 4 Carefully pour batter into the Mini Bundt® Maker, filling it so that the base is approximately $\frac{3}{4}$ full (**photo D**). The cake will rise while cooking, so do not overfill the Mini Bundt® Maker.
- 5 Close the Cover. During the cooking process, the heating element will automatically turn on and off to regulate the temperature of the Cooking Surfaces. When this occurs, the Indicator Light turns on and off.

USING THE MINI BUNDT® MAKER



- 6 Actual cooking time will vary depending on ingredients and type of cake being prepared. As a general guideline, most recipes require on average of 9 to 11 minutes of cooking time. It is okay to open the Cover to check for doneness (photo E). Always lift using the Cover Handle.
- 7 Use a toothpick to check the cake for doneness; if the toothpick comes out clean, the cake is cooked through.
- 8 Once the Bundt® is done cooking, unplug the Mini Bundt® Maker to allow it to cool before removing the cake as both the cake and Mini Bundt® Maker will be very hot.

USING THE MINI BUNDT® MAKER

- 9 Once cool, carefully remove the cake by lifting the Removal Tool (photo F), taking note that the sides of the Removal Tool may still be hot as well.

NOTE: Do not use metal utensils to separate cake from the Removal Tool as this will damage the nonstick surface. Instead, use a wood or silicone spatula if needed.



NOTE: Aerosol cooking sprays often contain soy lecithin, an additive that can cause nonstick surfaces to become sticky and hard to clean over time. To ensure the longevity of your product, avoid aerosols and instead grease cooking surfaces using a silicone basting brush or a non-aerosol spray bottle.



Always pre-heat the Mini Bundt® Maker before adding batter or the cake will not cook evenly. Be careful when adding batter as the Cooking Surface will be hot.



Cooked cakes will be very hot. Use caution when removing them and allow them to cool before serving or enjoying.



Always fill the Mini Bundt® Maker $\frac{3}{4}$ full to ensure the best cake shape and to prevent batter overflow.



In a pinch, pre-made cake mixes work in the Mini Bundt® Maker! Simply create batter according to the given recipe and add to the Mini Bundt® Maker.



Mix and match recipes (page 21) and glazes (page 42) using the included Recipe Guide.

- Before cleaning, unplug from outlet and allow to cool completely.
- Once cool, clean the interior and exterior surfaces of the Mini Bundt® Maker with a damp cloth or sponge. Wipe dry with a soft cloth. **NEVER IMMERSE THE MINI BUNDT® MAKER OR CORD IN WATER OR ANY OTHER LIQUID.**
- If any food remains baked onto the Cooking Surfaces, apply a small amount of cooking oil and let sit for 5-10 minutes. Then scrub the Cooking Surface with a sponge or soft-bristled brush to dislodge food. Use a damp, soapy cloth to wipe from Cooking Surface. Rinse the cloth thoroughly and wipe again. If food still remains, apply cooking oil once more and let sit for a few hours before scrubbing again.
- **NEVER USE ABRASIVE CLEANERS OR SCOURING PADS TO CLEAN THE MINI BUNDT® MAKER AS THOSE MAY DAMAGE THE SURFACES.**
- Prior to storing, clean and dry the Mini Bundt® Maker thoroughly. Store appliance in its box or in a clean, dry place.
- Never store it while it is hot or wet. Never wrap cord tightly around the appliance; keep it loosely coiled.



RECIPE GUIDE



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CLASSIC VANILLA HOLIDAY WREATH CAKE

Prep Time: 8-10 minutes • Cook Time: 16-20 minutes • Serves: 5 cakes

Ingredients:

1½ cups unbleached all-purpose flour	½ cup sugar
1½ teaspoons baking powder	1 large egg
¼ teaspoon baking soda	½ cup whole milk
¼ teaspoon salt	1 teaspoon vanilla extract
4 tablespoons unsalted butter, softened	

Directions:

1. Plug in the Mini Bundt® Maker and preheat for 10 minutes.
2. In a medium bowl, combine flour, baking powder, baking soda, and salt.
3. In a larger bowl, beat butter and sugar with handheld mixer on medium until fluffy and light. Add egg, milk, vanilla, and blend until mixed. Using slow speed, mix dry ingredients into wet until just combined. Small lumps are okay.
4. Grease Mini Bundt® Maker and Removal Tool with a light coating of cooking oil.
5. Add batter until Maker is full, about 3 tablespoons.

6. Bake for 4-5 minutes. To check for doneness, insert a toothpick. If cake is done, toothpick should come out clean.
7. Lift cake out using the Removal Tool. Allow to cool completely before glazing or frosting.





PEPPERMINT HOT CHOCOLATE CAKE

Prep Time: 10-15 minutes • Cook Time: 18-20 minutes • Serves: 5-6 cakes

Ingredients:

1½ tablespoons hot cocoa powder	1 large egg, room temperature
½ cup whole milk, room temperature	1 teaspoon pure vanilla extract
1 cup all-purpose flour	1 teaspoon pure peppermint extract
¾ cup sugar	½ cup hot water
⅓ cup unsweetened natural cocoa powder	
1 teaspoon baking soda	
½ teaspoon baking powder	
¼ teaspoon salt	
¼ cup vegetable oil	

For Chocolate Ganache Drip Glaze (optional):

¼ cup semi sweet chocolate chips
¼ cup heavy whipping cream

Directions:

1. Plug in the Mini Bundt® Maker and preheat for 10 minutes.
2. Whisk hot cocoa powder into whole milk and set aside. Place all dry ingredients into the bowl of a stand mixer (or hand mixer) and stir on low for 30 seconds to fully combine.
3. Add vegetable oil, eggs, vanilla, and hot cocoa mixture then stir on low until just combined.
4. Ensure that the hot water has been heated to a simmer then, with the mixer still on low, add the hot water in a slow stream. Turn the mixer to medium and beat until smooth, about two minutes. The batter will be very thin.
5. Grease Mini Bundt® Maker and Removal Tool with a light coating of cooking oil. Add batter until Maker is full, about 3 tablespoons. Bake for 4-5 minutes. To check for doneness, insert a toothpick. If cake is done, toothpick should come out clean.
6. Lift cake out using the Removal Tool. Allow to cool completely before glazing.

For Ganache Glaze:

1. Place chocolate chips into a heat resistant bowl (glass or metal). In a saucepan over medium-high heat, warm the heavy whipping cream until it just starts to simmer. Once simmering, pour the cream into the bowl of chocolate and let sit for about 30 seconds.
2. Whisk the mixture together until it's uniform in consistency and there are no bits of chocolate left on the whisk. Allow to cool at room temperature for 10-20 minutes or until the ganache itself is room temperature or slightly above.
3. Once cool, drizzle or drip ganache over cake then garnish with crushed peppermint candies.



GINGERBREAD WREATH CAKE

Prep Time: 8-10 minutes • *Cook Time:* 18-20 minutes • *Serves:* 4-5 cakes

Ingredients:

¾ cup unbleached all-purpose flour	4 tablespoons unsalted butter, softened
½ teaspoon baking powder	½ cup brown sugar
½ teaspoon baking soda	1 large egg
1 teaspoon ground ginger	¼ cup unsulfured molasses
½ teaspoon ground cinnamon	¼ cup buttermilk, full or reduced fat
⅛ teaspoon ground clove	
¼ teaspoon salt	

Directions:

1. Plug in the Mini Bundt® Maker and preheat for 10 minutes.
2. In a small mixing bowl, combine flour, baking powder, baking soda, ginger, cinnamon, clove, and salt.
3. In a larger mixing bowl, beat butter and sugar with handheld mixer on medium until fluffy and light. Beat in egg and molasses. Add half of the dry ingredients and mix using a slow speed. Add buttermilk, then add the remaining dry ingredients and blend until just combined.

4. Grease Mini Bundt® Maker and Removal Tool with a light coating of cooking oil. Add batter until Maker is full, about 3 tablespoons. Bake for 4-5 minutes. To check for doneness, insert a toothpick. If cake is done, toothpick should come out clean.
5. Lift cake out using the Removal Tool. Allow to cool completely before glazing.





CHOCOLATE MOLTEN LAVA CAKE

Prep Time: 5-7 minutes • Cook Time: 15-20 minutes • Serves: 5-6 cakes

Ingredients:

6 ounces high-quality semi-sweet
chocolate bar

½ cup (1 stick) unsalted butter

¼ cup flour

½ up confectioners' sugar,
more to garnish

⅛ teaspoon salt

2 eggs

2 additional egg yolks

Garnishes (optional toppings) ice cream,
fresh berries, mint sprigs, and extra
powdered sugar.

Directions:

1. Plug in the Mini Bundt® Maker and preheat for 10 minutes.
2. Coarsely chop the chocolate bar. Place butter and chopped chocolate in a medium-sized heat-proof bowl. Microwave on high in 10-second increments, stirring after each until completely smooth. This can also be done on the stovetop in a small saucepan. Once smooth and combined, set aside.
3. In a separate small bowl, add flour, confectioners' sugar, and salt together and stir to combine. In another small bowl, whisk eggs and egg yolks.

4. Pour the flour mixture and eggs into the bowl of chocolate. Slowly stir everything together, noting that the batter will be slightly thick.
5. Grease Mini Bundt® Maker and Removal Tool with a light coating of cooking oil. Add batter until Maker is full, about 3 tablespoons. Bake for 3-4 minutes, taking note that the middle should be still gooey.
6. Lift cake out using the Removal Tool. Serve immediately with a dusting of powdered sugar and garnish with ice cream and fresh berries.





ORANGE OLIVE OIL MINI BUNDT® CAKE

Prep Time: 8-10 minutes • Cook Time: 16-20 minutes • Serves: 5-6 cakes

Ingredients:

¾ cup sugar	1 teaspoon baking powder
1 navel orange	¼ teaspoon baking soda
3 tablespoons buttermilk or plain yogurt	⅛ teaspoon salt
3 large eggs	½ cup fruity olive oil
1½ cups unbleached all-purpose flour	

Directions:

1. Plug in the Mini Bundt® Maker and preheat for 10 minutes.
2. Place sugar in medium mixing bowl. Grate 2 teaspoons of orange zest and add to sugar. Halve the orange and squeeze 2 tablespoons of juice and add to mixture. Add buttermilk and whisk well. Then whisk in eggs.
3. In a small bowl, whisk together flour, baking powder, baking soda, and salt. Add dry ingredients to wet and whisk to combine. Change to a spatula and fold in olive oil slowly in six increments mixing very well after each addition.
4. Grease Mini Bundt® Maker and Removal Tool with a light coating of cooking oil. Fill the Mini Bundt® Maker ¾ full (½ cup batter).

5. Bake for 10-12 minutes. To check for doneness, insert a toothpick. If cake is done, toothpick should come out clean.
6. Lift cake out using the Removal Tool. Allow to cool completely before glazing or frosting.





KETO ZUCCHINI SPICE MINI BUNDT® CAKE

Prep Time: 10-15 minutes • **Cook Time:** 18-20 minutes • **Serves:** 5-6 cakes

Ingredients:

12 ounces zucchini squash, coarsely shredded	1/4 teaspoon salt	cheese
1/3 cup coconut flour	1/2 teaspoon ground cinnamon	1/4 cup Swerve Brown
1 teaspoon baking powder	1/4 teaspoon ground ginger	3 eggs
1/4 teaspoon baking soda	1/8 teaspoon ground clove	4 tablespoons chopped walnuts, or Swerve Confectioners', for garnish, optional
	4 tablespoons cream	

Directions:

1. Place shredded zucchini in a clean dish towel and squeeze out as much liquid as possible.
2. In a small bowl, combine the coconut flour, baking soda, salt, cinnamon, ginger, and clove.
3. In a medium mixing bowl, beat cream cheese and Swerve Brown with a hand mixer on medium until smoothly combined. Add eggs and zucchini, mixing until blended. Add the dry ingredients and mix well.
4. Grease Mini Bundt® Maker and Removal Tool with a light coating of cooking oil.

5. Fill the Mini Bundt® Maker 3/4 full (1/3 cup batter). If desired, sprinkle 1 tablespoon of walnuts over top of batter prior to baking. Bake for 12-13 minutes. To check for doneness, insert a toothpick. If cake is done, toothpick should come out clean.
6. Lift cake out using the Removal Tool. Serve warm, dusted with Swerve Confectioners', if desired.





GLUTEN-FREE DARK CHOCOLATE MINI BUNDT® CAKE

Prep Time: 8-10 minutes Cook Time: 16-20 minutes Serves: 5-6 cakes

Ingredients:

1 cup gluten-free flour

½ teaspoon xanthan gum

⅓ cup unsweetened Dutch
process cocoa powder

1 teaspoon baking soda

¼ teaspoon salt

1 large egg

½ cup buttermilk, full or
reduced-fat

½ teaspoon vanilla extract

6 tablespoons unsalted
butter, at room
temperature

⅔ cup sugar

Directions:

1. Plug in the Mini Bundt® Maker and preheat for 10 minutes.
2. In a mixing bowl, whisk together buttermilk, vanilla, and egg until well combined.
3. In a medium mixing bowl, beat butter and sugar with handheld mixer on medium until fluffy and light. Add a third of the dry ingredients, blend, then mix in half of the wet ingredients. Continue, alternating until all is fully combined.
4. Grease Mini Bundt® Maker and Removal Tool with a light coating of cooking oil. Fill Mini Bundt Maker ¾ full (⅓ cup batter).
5. Bake for 12 minutes. To check for doneness, insert a toothpick. If cake is done, toothpick should come out clean.
6. Lift cake out using the Removal Tool. Allow to cool completely before glazing or frosting.



RED VELVET MINI BUNDT® CAKE

Prep Time: 8-10 minutes • **Cook Time:** 16-20 minutes • **Serves:** 5 cakes

Ingredients:

1 cup plus 2 tablespoons unbleached all-purpose flour	powder	1½ teaspoon white vinegar
2 tablespoons unsweetened natural cocoa powder	¾ teaspoon baking soda	½ teaspoon vanilla extract
1 teaspoon baking powder	¼ teaspoon salt	2 teaspoon red food color
	½ cup buttermilk, full or reduced fat	6 tablespoons unsalted butter, softened
	1 large egg	¾ cup sugar

Directions:

1. Plug in the Mini Bundt® Maker and preheat for 10 minutes.
2. In a small mixing bowl, combine flour, cocoa powder, baking powder, baking soda, and salt.
3. In a measuring cup, whisk together buttermilk, egg, vinegar, vanilla, and red food color.
4. In a medium mixing bowl, beat butter and sugar with handheld mixer on medium until fluffy and light. Add a third of the dry ingredients to this bowl, blend, then add half the wet ingredients. Repeat until all are combined.

5. Grease Mini Bundt® Maker and Removal Tool with a light coating of cooking oil. Fill the Mini Bundt® Maker 3/4 full (⅓ cup batter).
6. Bake for 12 minutes. To check for doneness, insert a toothpick. If cake is done, toothpick should come out clean.
7. Lift cake out using the Removal Tool. Allow to cool completely before glazing or frosting.





STRAWBERRY MINI BUNDT® CAKE

Prep Time: 8-10 minutes • **Cook Time:** 16-20 minutes • **Serves:** 3-4 cakes

Ingredients:

1½ cups unbleached all-purpose flour	½ cup sugar	For the Strawberry Purée
1½ teaspoons baking powder	1 large egg	½ pound fresh strawberries, halved
¼ teaspoon baking soda	¼ cup full fat plain Greek yogurt	1 tablespoon sugar
¼ teaspoon salt	6 tablespoons whole milk	1 tsp fresh lemon juice
4 tablespoons unsalted butter, softened	1 teaspoon vanilla extract	
	3-4 drops red food coloring, (optional)	

Directions:

1. Plug in the Mini Bundt® Maker and preheat for 10 minutes.
2. Make Strawberry Purée by combining fresh strawberries, sugar, and lemon juice in a blender until smooth.
3. In a medium bowl, combine flour, baking powder, baking soda, and salt.
4. In a larger bowl, beat butter and sugar with handheld mixer on medium until fluffy and light. Add egg, yogurt, strawberry puree, milk, vanilla, red food coloring (if desired) and blend until mixed. Using slow speed, mix dry

ingredients into the wet until just combined.

5. Grease Mini Bundt® Maker and Removal Tool with a light coating of cooking oil. Fill the Mini Bundt Maker 3/4 full (½ cup batter).
6. Bake for 10-12 minutes. To check for doneness, insert a toothpick. If cake is done, toothpick should come out clean.
7. Lift cake out using the Removal Tool. Allow to cool completely before glazing or frosting.





BANANA BREAD MINI BUNDT® CAKE

Prep Time: 8-10 minutes Cook Time: 16-20 minutes Serves: 5-6 cakes

Ingredients:

¾ cup unbleached all-purpose flour	½ cup brown sugar, lightly packed
1 teaspoon baking powder	1 large egg
¼ teaspoon baking soda	½ cup mashed ripe banana, about 1 medium
½ teaspoon cinnamon	½ teaspoon vanilla extract
¼ teaspoon salt	
4 tablespoons unsalted butter, softened	

Directions:

1. Plug in the Mini Bundt® Maker and preheat for 10 minutes.
2. In a small bowl, combine flour, baking powder, baking soda, cinnamon, and salt.
3. In a medium bowl, beat butter and sugar with a handheld mixer on medium until fluffy and light. Thoroughly mix in the egg, banana, and vanilla. Add the dry ingredients, mixing until well blended.
4. Grease Mini Bundt® Maker and Removal Tool with a light coating of cooking oil. Fill the Mini Bundt® Maker ¾ full (½ cup batter).
5. Bake for 12 minutes. To check for doneness, insert a toothpick. If cake is done, toothpick should come out clean.
6. Lift cake out using the Removal Tool. Allow to cool completely before glazing or frosting.



BLUEBERRY LEMON KETO MINI BUNDT® CAKE

Prep Time: 8-10 minutes Cook Time: 16-20 minutes Serves: 5-6 cakes

Ingredients:

4 large eggs, cold	1 teaspoon grated lemon zest
4 ounces cream cheese, at room temperature	1 teaspoon vanilla extract
¼ cup coconut flour	½ teaspoon lemon extract
¼ cup erythritol, preferably Swerve	2 tablespoons butter, softened
1½ teaspoons baking powder	5 tablespoons wild blueberries, frozen

Directions:

1. Plug in the Mini Bundt® Maker and preheat for 10 minutes.
2. In blender, combine eggs, cream cheese, coconut flour, erythritol, baking powder, lemon zest, vanilla, and lemon extracts. Whirl to combine well. Let batter sit for 15 minutes.
3. Grease Mini Bundt® Maker and Removal Tool with a light coating of cooking oil. Fill the Mini Bundt® Maker ¾ full (½ cup batter). Sprinkle 1 tablespoon of frozen blueberries onto top of batter prior to cooking.
4. Bake for 8-10 minutes. To check for doneness, insert a toothpick. If cake is done, toothpick should come out clean.
5. Lift cake out using the Removal Tool. Serve warm, sprinkled with Swerve confectioners' sugar just before serving.

GET GLAZY!

Vanilla Glaze

1 cup confectioners' sugar
1 teaspoon vanilla
2 tablespoons whole milk,
room temperature

In small bowl, mix all ingredients together until well combined.



Cream Cheese Glaze

½ cup cream cheese,
room temperature
1 cup confectioners sugar
3 tablespoons whole milk,
room temperature

Place cream cheese in mixing bowl. Sift in the sugar. Add the milk and stir vigorously until the glaze is smooth and creamy.

Peanut Butter Glaze

½ cup confectioners' sugar
2 tablespoons peanut powder
4 teaspoons whole milk

In a mixing bowl, combine the sugar, peanut powder and milk, stirring vigorously until the glaze is smooth and creamy.



Chocolate Glaze

½ cup confectioners' sugar
3 tablespoons unsweetened Dutch
process cocoa powder
½ teaspoon vanilla
5 teaspoons whole milk, room
temperature

Sift sugar and cocoa powder into a mixing bowl. Mix in the vanilla and milk. Stir vigorously until the glaze is smooth and creamy.

Nutella Glaze

½ cup confectioners' sugar
¼ cup Nutella
2 tablespoons whole milk

Sift the sugar into a mixing bowl. Add the Nutella and milk then stir until the glaze is smooth and creamy.



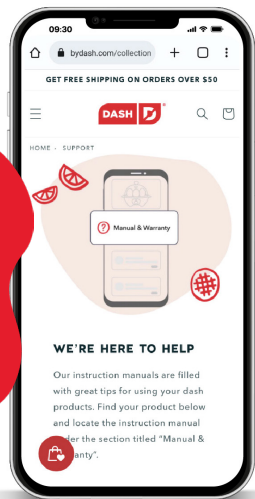
RECOMMENDED COMBINATIONS

BUNDT®	GLAZE	TOPPING
Vanilla	Vanilla Half Vanilla, Half Chocolate Lemon	Sprinkles Fresh Berries Raspberry Jam Lemon Zest
Chocolate	Nutella Peanut Butter	Sprinkles Shredded Coconut Fresh Berries Chopped Peanuts
Red Velvet	Cream Cheese Vanilla	Sprinkles Mini Chocolate Chips Confectioner's Sugar
Banana Bread	Peanut Butter Vanilla	Mini Chocolate Chips Confectioner's Sugar Chopped Walnuts
Strawberry	Nutella Vanilla	Fresh Berries Confectioner's Sugar



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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.



WE'RE HERE TO HELP

Our instruction manuals are filled with great tips for using your dash products. Find your product below and locate the instruction manual for the section titled "Manual & Warranty".

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 by 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 Wreath Mini Bundt® Maker 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
Power Rating: 350W
Stock#: DBCMW100_20231214_V3



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



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