



DCM009

EXPRESS MINI CUPCAKE MAKER

Instruction Manual | Recipe Guide



**WELCOME
TO THE FOODIE
FAMILY**

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





EXPRESS MINI CUPCAKE MAKER

Important Safeguards.....	4-7
Parts & Features.....	8
Using Your Product Name.....	9-12
Cleaning & Maintenance.....	14
Recipes.....	17-29
Customer Support.....	30
Warranty.....	31

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.
- 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.
- **WARNING: CHOKING HAZARD:** The removable Silicone Handles on the Easy-Lift Tray can pose a choking hazard if swallowed.
- 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 or Easy-Lift Tray so that your arm is over the Cooking Surface as it is hot and may cause injury. Lift from the side, and always use the Silicone Handles.
- **DO NOT** lift the Easy-Lift Tray by the Cooking Surface or without the Silicone Handles as it is hot and may cause injury.
- **DO NOT** use the Mini Cupcake 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 Cupcake Maker is **NOT** dishwasher safe.
- The removable Easy-Lift Tray and Silicone Handles can be submerged in liquid and are dishwasher safe.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.

IMPORTANT SAFEGUARDS

- 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 Cupcake 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.

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GARANTIES IMPORTANTES

GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION ET 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.
- **AVERTISSEMENT : RISQUE D'ÉTOUFFEMENT** : Les Poignées en silicone amovibles sur le Plateau facile à soulever peuvent présenter un risque d'étouffement en cas d'ingestion.
- N'utilisez pas d'ustensiles en métal sur la surface de cuisson car cela endommagerait la surface anti-adhérente.
- **Avvertissement : 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 PAS soulever le Couvercle ou le Plateau facile à soulever de manière à ce que votre bras soit au-dessus de la Surface de cuisson, car celle-ci est chaude et peut causer des blessures. Soulevez par le côté et utilisez toujours les poignées en silicone.**
- **NE PAS soulever le Plateau facile à soulever par la Surface de cuisson ou sans les Poignées en silicone car celui-ci est chaud et peut causer des blessures.**
- N'utilisez PAS la mini machine à petits gâteaux 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,

GARANTIES IMPORTANTES

ne mettez pas le cordon, la prise ou l'appareil dans ou à proximité de l'eau ou d'autres liquides. La mini machine à petits gâteaux n'est PAS lavable en machine.

- Le Plateau facile à soulever amovible et les Poignées en silicone peuvent être immergés dans un liquide et sont lavables au lave-vaisselle.
- 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 la mini machine à petits gâteaux 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 MANUEL D'UTILISATION ET ENTRETIEN

PARTS & FEATURES



USING YOUR MINI CUPCAKE MAKER

Before first use, remove all packaging material and thoroughly clean the Express Mini Cupcake Maker.



DO NOT touch the Cooking Surface, Easy-Lift Tray surface or Cover while the appliance is in use.



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



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

Always remove the Easy-Lift Tray using the Silicone Handles.



WARNING: CHOKING HAZARD: The removable Silicone Handles on the Easy-Lift Tray can pose a choking hazard if swallowed. Do not allow children to play with the Mini Cupcake Maker.



USING YOUR MINI CUPCAKE MAKER



- 1** Place the appliance on a stable dry surface. Lay the Easy-Lift Tray with Silicone Handles on top of the bottom Cooking Surface. Plug the cord into a power outlet. The Indicator Light (**Photo A**) will illuminate signaling that the Mini Cupcake Maker is heating up.
- 2** Once the Cooking Surface reaches the optimal cooking temperature, the Indicator Light will automatically shut off. You can now carefully lift the Cover by the Cover Handle and grease both Cooking Surfaces with a small amount of non-aerosol cooking oil. Make sure each Built-in Cupcake Mold is properly lubricated (**Photo B**).



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.

USING YOUR MINI CUPCAKE MAKER



- 3** Pour 1 tablespoon of batter into each Cupcake Mold on the Bottom Cooking Surface (**photo C**).
- 4** Once the cupcakes are cooked to your preference, remove from the bottom Cooking Surface using the Silicone Handles on the Easy-Lift Tray (**photo D**).

NOTE: Do not use metal utensils to remove or place food on the Cooking Surface as this will damage the nonstick surface.

USING YOUR MINI CUPCAKE MAKER



- 5** Carefully flip the Easy-Lift tray to release your mini cupcakes. Use caution to not touch the surface of the Easy-Lift Tray **(Photo E)**.
- 6** When finished cooking with the Maker, unplug it and allow it to cool completely before moving or cleaning **(Photo F)**.

NOTE: Use extreme caution when lifting the Easy-Lift Tray as it is extremely hot. Always lift by the Silicone Handles to prevent injury.



CLEANING & MAINTENANCE

- Unplug the Mini Cupcake Maker and allow it to cool completely before moving, cleaning, or storing.
- To prevent buildup of food or oil, clean the appliance after each use. Using a damp, soapy cloth, wipe down the Cooking Surface, Cupcake Molds, and Cover. Thoroughly rinse the cloth and wipe again.
- Do not submerge the appliance in water or any other liquids. The Mini Cupcake Maker is NOT dishwasher safe.
- The removable Easy-Lift Tray and Silicone Handles can be separately handwashed and are dishwasher safe.
- Ensure the Mini Cupcake Maker is completely dry before storing.
- Never use abrasive cleaning agents to clean the Cupcake Maker as this may damage the appliance and its nonstick coating.
- 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.





Mini Bacon
Corn Muffins
on page 22!

RECIPE GUIDE



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MINI BRAZILIAN CHEESE BREADS

Prep Time: 7-10 minutes • **Cook Time:** 20-25 minutes • **Serves:** 40 bites

Ingredients:

- 1 egg
- ⅓ cup olive oil
- ⅔ cup whole milk
- ¼ cup Parmesan cheese, grated
- 1 teaspoon Kosher salt
- 1½ cups tapioca flour
- ½ cup grated mozzarella

Directions:

1. In a medium bowl, combine eggs, oil, milk, salt, and Parmesan cheese. Mix with a blender, hand mixer, or vigorously whisk by hand until combined. Then mix in tapioca flour.
2. Add in shredded mozzarella and lightly mix.
3. Add 1 tablespoon of batter into each cupcake mold of the preheated Mini Cupcake Maker and cook for 5-7 minutes.
4. Carefully remove the cheese breads one by one and allow them to cool.
5. Say "Cheeeesss!" and enjoy this mini savory snack!





MINI ZUCCHINI MUFFINS

Prep Time: 10-12 minutes • Cook Time: 20-25 minutes • Serves: 36 muffins

Ingredients:

1 cup flour

1 teaspoon salt

1 teaspoon baking powder

¼ teaspoon baking soda

1 egg

½ cup sugar

⅓ cup oil

⅔ cup coarsely shredded zucchini

1 teaspoon vanilla extract

Directions:

1. In a small bowl, combine the flour, sugar, salt, baking powder, and baking soda. Mix well.
2. In separate medium mixing bowl, mix egg, zucchini, oil, and vanilla extract until thoroughly blended.
3. Mix dry ingredients into the wet, stirring to combine until a batter forms.
4. Add 1 tablespoon of batter into each cupcake mold of the preheated Mini Cupcake Maker and cook for about 4 minutes.
5. Carefully remove the muffins using the Easy-Lift Tray and allow them to cool.
6. Serve warm and enjoy this mini veggie delight!



MINI CARROT MUFFINS

WITH CREAM CHEESE FROSTING

Prep Time: 10-12 minutes • **Cook Time:** 20-25 minutes • **Serves:** 36 muffins

Ingredients:

1¼ cups all-purpose flour	¼ cup brown sugar
½ teaspoon baking soda	Zest of 1 whole orange
½ teaspoon baking powder	½ cup neutral oil
½ teaspoon salt	2 eggs
1 teaspoon cinnamon (or 2 teaspoons pumpkin spice)	1½ cup finely shredded carrot
½ cup white sugar	

Directions:

1. Combine oil and eggs by mixing. Then mix in sugars, spices, and orange zest.
2. Add flour and mix well to form a thick batter. Then mix in carrots.
3. Add 1 tablespoon of batter into each cupcake mold of the preheated Mini Cupcake Maker and cook for about 4 minutes.
4. Carefully remove the muffins using the Easy-Lift Tray and allow to cool.
5. Top with cream cheese frosting made from Recipe on page 28.
6. Serve and enjoy this adorable mini version of classic carrot cake!



MINI BLUEBERRY MUFFINS

Prep Time: 10-12 minutes • **Cook Time:** 20-25 minutes • **Serves:** 40 muffins

Ingredients:

1¼ cups all-purpose flour

1 teaspoon salt

2 teaspoons baking powder

6 tablespoons unsalted butter, softened

¾ cup white sugar

1 egg

1 teaspoon vanilla extract

⅓ cup whole milk

1½ cups fresh blueberries



Directions:

1. In a bowl, combine flour and baking powder.
2. Using a stand mixer or hand mixer, cream together butter and sugar.
3. Add egg to butter mixture and mix well. Then add vanilla, salt, and flour mixture and mix on low speed until combined.
4. Add milk and mix until batter is smooth. Then fold in the blueberries.
5. Add 1 tablespoon of batter into each cupcake mold of the preheated Mini Cupcake Maker and cook for about 3 minutes.
6. Carefully remove the muffins using the Easy-Lift Tray and allow them to cool.
7. Serve warm and enjoy this homemade mini version of a coffee shop classic!





MINI BACON CORN MUFFINS

WITH CREAM CHEESE FROSTING

Prep Time: 15-20 minutes • **Cook Time:** 12-14 minutes • **Serves:** 26 muffins

Ingredients:

For the muffins:

- 4 strips of bacon
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ cup corn meal
- $\frac{3}{4}$ teaspoon salt
- 2 teaspoons baking powder
- 2 tablespoons brown sugar
- $\frac{3}{4}$ cup milk
- 1 egg
- 3 tablespoons melted butter
- 1 tablespoons reserved bacon fat

For the frosting:

- 8 ounces room temperature cream cheese
- 1 tablespoon honey
- 2 tablespoons hot sauce
- 1 bunch of chives



Directions:

1. Preheat oven to 375°F.
2. Place bacon on a baking sheet and bake in oven for 12 minutes.
3. Remove from the oven and place bacon on a paper towel to drain. Then pour the bacon fat from the baking sheet into a glass container. Once bacon is cool, cut into small pieces for garnish.
4. Combine all dry ingredients in a bowl. In a separate bowl, combine the egg, milk, butter, and bacon fat until mixed through.
5. Mix the wet ingredients into the dry ingredients and stir until combined.
6. Add 1 tablespoon of batter into each cupcake mold of the preheated Mini Cupcake Maker, and bake until browned (about 2 minutes).
7. Carefully remove the muffins using the Easy-Lift Tray and allow them to cool.
8. Pipe the cream cheese frosting onto the cooled corn muffins in a circular motion.
9. Top each muffin with a small piece of bacon. Serve and dig in whole hog!





MINI VANILLA CUPCAKES

Prep Time: 10-12 minutes • **Cook Time:** 20-25 minutes • **Serves:** 36 muffins

Ingredients:

1¼ cups all-purpose flour

1½ teaspoon baking powder

1 teaspoon salt

4 tablespoons unsalted butter, softened

½ cup white sugar

1 eggs

½ cup whole milk

1 teaspoon vanilla extract

Directions:

1. In a medium bowl, combine flour, baking powder, and salt.
2. In a large bowl, beat butter and sugar with a handheld mixer on medium until fluffy and light. Add egg, milk, vanilla, and blend until mixed. Using slow speed, mix dry ingredients into the wet ingredients until just combined. Small lumps are okay.
3. Add 1 tablespoon of batter into each cupcake mold of the preheated Mini Cupcake Maker and cook for 2-3 minutes.
4. Carefully remove the cupcakes using the Easy-Lift Tray and allow them to cool.
5. Top with frosting of your choice (see pages 27-29) and enjoy this favorite that's anything but basic!



MINI CHOCOLATE CUPCAKES

Prep Time: 10-12 minutes • **Cook Time:** 20-25 minutes • **Serves:** 40 muffins

Ingredients:

1½ cups all-purpose flour
¼ cup unsweetened cocoa powder
1½ teaspoons baking powder

¼ teaspoon baking soda
¼ teaspoon salt
1 large egg
¼ cup sour cream

⅔ cup whole milk
1 teaspoon vanilla extract
4 tablespoons unsalted butter, softened
½ cup sugar

Directions:

1. In a medium bowl, sift together flour, cocoa powder, baking powder, baking soda, and salt.
2. In a second bowl, whisk together egg, sour cream, milk, and vanilla.
3. In a larger bowl, beat butter and sugar with a handheld mixer on medium until fluffy and light. Add wet ingredients, blending until mixed. Using slow speed, mix in dry ingredients until just combined. Small lumps are okay.
4. Add 1 tablespoon of batter into each cupcake mold of the preheated Mini Cupcake Maker and cook for about 2-3 minutes.
5. Carefully remove the cupcakes using the Easy-Lift Tray and allow them to cool.
6. Top with frosting of your choice (see pages 27-29) and satisfy your chocolate cravings one mini at a time!



MINI STRAWBERRY CUPCAKES

Prep Time: 10-12 minutes • **Cook Time:** 20-25 minutes • **Serves:** 40 cupcakes

Ingredients:

For the cupcakes:

1½ cups all-purpose flour
1½ teaspoons baking powder
¼ teaspoon salt
4 tablespoons unsalted butter, softened
½ cup sugar

1 large egg
¼ cup full-fat plain Greek yogurt
6 tablespoons whole milk
1 teaspoon vanilla extract
3-4 drops red food coloring, optional

For the strawberry purée:

½ pound fresh strawberries, halved
1 tablespoon sugar
1 teaspoon fresh lemon juice

Directions:

1. Prepare the strawberry purée by combining fresh strawberries, sugar, and lemon juice in a blender until smooth.
2. For cupcakes, combine flour, baking powder, baking soda, and salt in a medium bowl.
3. In a larger bowl, beat butter and sugar with a handheld mixer on medium until fluffy and light. Add egg, yogurt, strawberry purée, milk, vanilla, red food coloring (if using) and blend until mixed. Using a slow speed, mix dry ingredients into wet ingredients until just combined.
4. Add 1 tablespoon of batter into each cupcake mold of the preheated Mini Cupcake Maker and cook for about 2-3 minutes.
5. Carefully remove the cupcakes using the Easy-Lift Tray and allow them to cool.
6. Top with frosting of your choice (see pages 27-29) and enjoy this berry delicious mini treat!



CHOCOLATE FROSTING

Prep Time: 5-10 minutes

Ingredients:

1 pint (16 ounces) Greek yogurt
12 ounces semi-sweet chocolate chips

Directions:

1. Melt chocolate on a stove or in the microwave, stirring every 30 seconds.
2. Mix the melted chocolate into the Greek yogurt until it's completely blended.
3. Place frosting into a piping bag or the Dash SuperSqueeze™ Batter Bottle.
4. Top your mini cupcakes and enjoy!





CREAM CHEESE FROSTING

Prep Time: 10-12 minutes

Ingredients:

8 ounces cream cheese

1 cup heavy cream

½ cup powdered sugar

1 teaspoon vanilla extract

Directions:

1. In a small bowl, whip the cream cheese with a hand mixer until completely smooth.
2. To create whipped cream, combine heavy cream, powdered sugar, and vanilla extract in a separate bowl using the hand mixer on high speed until stiff peaks form.
3. In three parts, fold the whipped cream into the whipped cream cheese. Continue to fold together until frosting is fully combined without lumps.
4. Place frosting into a piping bag or the Dash SuperSqueeze™ Batter Bottle.
5. Top your mini cupcakes and enjoy!



TIE DYE FROSTING

Prep Time: 10-15 minutes

Ingredients:

1½ cup unsalted butter, softened

2/3 cup light corn syrup

1¼ cup powdered sugar

1 teaspoon vanilla extract

Pinch of salt

Directions:

1. In a bowl, mix softened butter on high using a hand or stand mixer until lightened in color.
2. Add corn syrup in three parts while mixing on a medium-low speed throughout. Once all of the corn syrup is combined, mix on high speed for 1 minute.
3. Add in powdered sugar and mix on low until combined. Then mix on high for 1 minute.
4. Add in salt and vanilla extract and mix on low until combined.
5. Split the frosting into three equal parts and choose three different food coloring shades. Add 2 drops of food coloring to each batch.
6. Separately mix each batch of frosting until the color is well-blended.
7. Fill three separate piping bags without piping tips with their own color and tie off the ends.
8. In a larger piping bag with a large piping tip, insert all three frosting colors stacked one next to the other.
9. Cut off the piping bags sticking out of the end of the larger piping tip.
10. Top your mini cupcakes using the larger piping bag. Be sure to apply pressure on all three colors to achieve a tie dye effect.

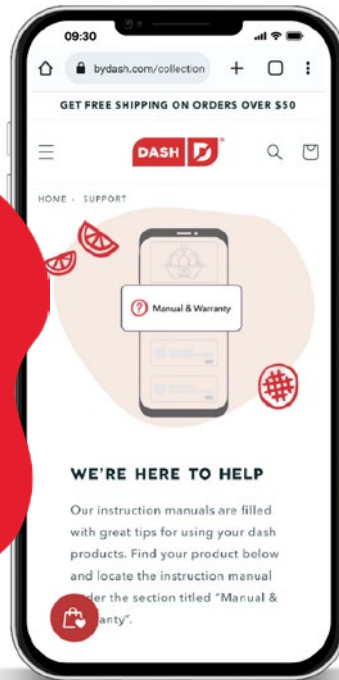


CUSTOMER SUPPORT



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 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 Express Mini Cupcake 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 ~ 60Hz

Power Rating 760W

Stock#: DCM009_20230310_V7



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