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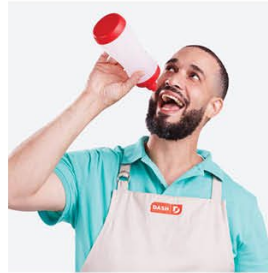
3.5QT TILT-HEAD STAND MIXER

Instruction Manual | Recipe Guide



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our team does. 





3.5QT TILT-HEAD STAND MIXER

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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.
- 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.
- 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.
- Make sure the appliance is turned to the "0" (Off) position before plugging or unplugging the cord from the wall.
- 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.
- Before assembling or disassembling parts and before cleaning, turn the appliance OFF then unplug from the outlet. 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.
- Remove Attachments and Mixing Bowl from Mixer before attempting to wash either.
- 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 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.
- Refrain from using Attachments that are not recommended by the appliance manufacturer as this may result in fire, electric shock, or personal injury.

IMPORTANT SAFEGUARDS

- **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 any utensils or your hands, hair, or clothing near or in the Mixer during use.
- Do not eject Attachments while the appliance is in use or is plugged in. The Mixing Bowl locks into place during use for your safety. Do not attempt to manipulate or remove the Mixing Bowl during use.
- 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.

GARANTIES IMPORTANTES

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

Lors de l'utilisation d'appareils électriques, des précautions élémentaires de sécurité doivent être respectées, notamment:

- 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.
- 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.
- L'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.
- 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.
- Retirez les fouets du mixeur avant le lavage.
- 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 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.

GARANTIES IMPORTANTES

- 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.
- Eviter 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. Le bol mélangeur se cerrouille en place pour votre sécurité. N'essayez pas de manipuler ou de retirer le bol mélangeur pendant l'utilisation.
- 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.

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

PARTS & FEATURES



WHISK

Best for liquid-like mixtures and for aerating ingredients. Ideal for whisking sauces, creams, and meringues, beating eggs, and whipping cream.



PADDLE

Most versatile Attachment: Great for creaming butter and sugar and for mixing cookie dough, frosting, and cake/brownie batter. Silicone trim scrapes Mixing Bowl like a spatula to ensure all ingredients get incorporated.



DOUGH HOOK

Use for non-liquid mixes, like kneading dough. Keep in mind that some recipes may require using the other Attachments for mixing first before switching to the Dough Hook after dry ingredients are added.



SETTING UP THE STAND MIXER



- 1** Place the Base on a clean, stable, and dry surface. The No-Slip Suction Feet will attach to the surface for stability and security (**photo A**).
- 2** On the back of the Tilting Head, there is a Tilting Lever that can be used to raise and lower the Tilting Head. To raise the Tilting Head, simply pull up on the Lever (**photo B**). Once released and raised back, the Head will lock into tilted position.

SETTING UP THE STAND MIXER



- 3 Raise the Tilting Head in order to insert Mixing Bowl and Attachments.
- 4 Place the Mixing Bowl onto the Base and turn it clockwise until it locks into place (**photo D**). Choose an attachment for use and insert it into the Attachment Shaft. Push the Attachment until it clicks into place (**photo D**).
- 5 Once the Bowl and preferred Attachment are in place, pull up on the Tilting Lever to release the the Tilting Head and guide it back down. Once it is in proper mixing position, there will be a slight click to indicate that the Mixer is ready for use.



WARNING: Do not put hands or utensils inside the Mixing Bowl while the appliance is on and the Attachments are moving. Make sure the machine is OFF and unplugged before proceeding.

USING THE STAND MIXER



- 1** Once Set Up is complete, to begin mixing, pour ingredients into Mixing Bowl. Do not fill the Mixing Bowl beyond capacity. If a recipe requires flour, do not pour flour into the Mixing Bowl while the Mixer is mixing; always add flour prior to starting to the Mixer.
- 2** Once ingredients are added, cover the Mixing Bowl with the Splash Guard (**photo A**), taking note that more ingredients can be added later through the Ingredients Chute of the Splash Guard.
- 3** Before plugging in the Mixer and beginning to mix, ensure that the Speed Control Dial is set to the "0" setting.
- 4** Plug in the Mixer then shift the Speed Control Dial to the required speed (1-12) for items being mixed (**photo B**). Refer to the Speed Settings Guide when deciding which speed is appropriate for the recipe.

SPEED SETTINGS GUIDE

SPEED	RECIPE
Lower speeds (1-4)	Creaming butter and sugar, mixing and incorporating dry ingredients, kneading dough
Medium Speeds (5-8)	Mixing cookie dough
High Speeds (9-12)	Beating eggs, whipping cream

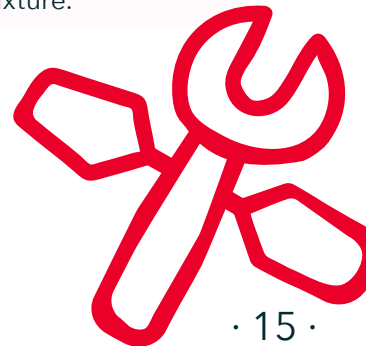
TIPS & TRICKS

- The Stand Mixer works best using small batches of ingredients. Too many ingredients in the Mixing Bowl may prevent the Mixer from working at its full capacity.
- The Mixing Bowl and Attachments were designed specifically for this product. Do not attempt to use other bowls or attachments.
- Allow motor to cool between consecutive uses.
- The Mixer should only be used to mix soft ingredients such as flour, cream, eggs, or creamy liquids. To avoid damaging the Mixer, do not attempt to mix hard ingredients.
- The temperature of ingredients can change the required mixing time and final result. For best results, only mix ingredients that are already at room temperature. For ingredients like butter and eggs, make sure to remove from the refrigerator ahead of time prior to mixing.
- To eliminate the possibility of eggshells entering the mixture, a best practice would be to crack eggs over a separate container first before adding to the mixture.
- Take care not to over-mix ingredients. Only mix, blend, or knead mixtures the amount of time recommended by the corresponding recipes.
- For dry ingredients, always use lower speeds (1-3). When folding in dry ingredients, take care to mix only until just combined.

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 Attachment is not turning.	Make sure there is nothing stuck inside the Attachment Shaft.
There is a burnt 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 10 minutes or more, causing the motor to overheat.
The mixture keeps getting stuck on the side of the bowl or wrapped around the gears.	Turn off the Mixer. For ingredients stuck on the side of the Bowl, use a scraping spatula to scrape the ingredients off the side of the Bowl and re-integrate them into the mixture. For mixture that is stuck around the gears of the Mixer, use a spatula to remove and reintegrate into mixture.



CLEANING & MAINTENANCE

Clean the Stand Mixer thoroughly before using. After use, do not attempt to clean the Mixer or its accessories until the Speed Control Dial is set to "0" and the Mixer is unplugged. The Mixing Bowl, Attachments, and Splash Guard are dishwasher safe, but hand-washing is recommended. Clean properly after each use.



WARNING: Do not submerge the motor in water or any liquid. The Base and Body are not dishwasher safe.

TO DISASSEMBLE AND CLEAN

- 1 Turn the Mixer to the "0" setting on the Speed Control Dial before unplugging and cleaning.
- 2 Use the Tilting Lever to shift the Tilting Head upwards and remove Attachments by twisting.
- 3 Turn the Mixing Bowl counterclockwise until it detaches from the Base.
- 4 Wash Mixing Bowl, Attachments, and Splash Guard in warm, soapy water.
- 5 Wipe down the Main Base with a damp cloth.





chocolate
chip cookies
on page 26

RECIPE GUIDE



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CLASSIC PIZZA DOUGH

Prep Time: 10-12 minutes • Inactive Prep Time: 90 minutes • Cook Time: 15-20 minutes •

Serves: 2 pizzas

Ingredients:

Dough:

- 1¼ cup lukewarm water
- 1 tablespoon granulated sugar
- 2¼ teaspoons active dry yeast (1 packet)
- 3 cups all-purpose flour
- 2 teaspoons kosher salt
- ¼ cup extra-virgin olive oil

Pizza Toppings:

- Extra-virgin olive oil, as needed
- ¼ cup coarse cornmeal
- 1 cup marinara, divided
- 1 pound fresh mozzarella, thinly sliced, divided
- Fresh basil leaves, to garnish
- Crushed red pepper flakes, optional
- Salt & fresh ground black pepper, to taste

Directions:

1. Grease a large bowl with a light coating of cooking oil and set aside. In a small bowl, stir together lukewarm water and sugar, then sprinkle yeast over mixture and let sit until "frothy," about 8-10 minutes.
2. Insert the Dough Hook Attachment into the Stand Mixer. In the bowl of the 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. Remove from Stand Mixer Bowl and use hands to form into a tight ball. Then place into the oiled bowl and cover with a clean dish towel. Let sit in the warmest spot in the kitchen to rise until doubled in size, about 90 minutes.
4. Gently punch down dough, then divide into two and use hands to roll into balls. At this point, there is the option to make two pizzas or to freeze one dough ball for later.
5. Let dough balls rest. Preheat oven to 500°F and grease a large round baking sheet with a light coating of olive oil. Sprinkle all over with half of the cornmeal.
6. On countertop, gently flatten one ball of dough and roll with a rolling pin until about 12 inches in diameter. Carefully transfer to greased baking sheet and brush dough with oil. Then, add sauce to the middle of the dough and spread outwards with a spoon or ladle, leaving about 1 inch for the crust. Top with slices of fresh mozzarella.
7. Bake until crust is golden and cheese is melted, about 15 minutes. Drizzle with olive oil. Season with salt, pepper, red pepper, and fresh basil.
8. Grab the pizza cutter and start dishing out some slices!



CLASSIC COFFEE CAKE

Prep Time: 15-20 minutes • Cook Time: 50-55 minutes • Serves: 6-8

Ingredients:

Cake Batter:

¾ cup (1½ sticks) unsalted butter, softened to room temperature
1¼ cup granulated sugar
¼ cup brown sugar
3 large eggs
1¼ cup sour cream
1 teaspoon vanilla extract
2¼ cups all-purpose flour
¼ cup cornstarch
2 teaspoons baking powder
½ teaspoon baking soda
1 teaspoon kosher salt

Streusel:

½ cup packed light brown sugar
1 cup all-purpose flour
1½ teaspoons ground cinnamon
Pinch nutmeg (optional)
Pinch kosher salt
6 tablespoons butter, melted
¾ cup toasted pecans, chopped

Directions:

1. Preheat oven to 350°F and line a 9x13-inch pan with parchment paper. For the cake batter, begin by inserting the Paddle Attachment into the Stand Mixer and cream the butter and sugars together until light and fluffy, about 3-4 minutes. Add eggs, one at a time, then beat in sour cream and vanilla until just combined.

2. In another large bowl, hand-whisk together flour, cornstarch, baking powder, baking soda, and salt. Slowly add dry ingredients into wet ingredients and beat until just incorporated.
3. For streusel, hand-whisk brown sugar, flour, cinnamon, nutmeg if using, and salt together in a medium bowl. Stir in melted butter. Set aside.
4. Add half the cake batter into prepared baking pan and spread in an even layer. Top with half of the streusel batter. Then add remaining cake batter and spread to edges of pan. Top with remaining streusel batter and bake about 50 to 55 minutes. Check for doneness by inserting a toothpick into center of cake.
5. Serve and enjoy with your favorite hot beverage!



GLUTEN-FREE SAVORY BUTTERY QUICHE CRUST

Prep Time: 15-20 minutes • Cook Time: 55-60 minutes • Serves: One 9-inch pie crust

Ingredients:

- 2 cups gluten-free flour blend, such as Bob's Red Mill
- 1 tablespoon sugar
- ½ teaspoon salt
- 12 tablespoons cold unsalted butter, diced
- 1 large egg, beaten
- 1 tablespoon white vinegar
- 2 -3 tablespoons ice water

Directions:

1. Insert the Paddle Attachment into the Stand Mixer. Add flour, sugar, and salt to the Bowl of the Stand Mixer. Scatter butter over flour and blend until it resembles a very coarse meal with some pea-sized butter pieces. In a small bowl, whisk egg and vinegar together until foamy then pour over flour-butter mixture and blend just until combined. Then add water, one tablespoon at a time, mixing after each addition until a dough-like texture begins to take shape.
2. Form dough into one disk for a single deep-dish crust. Or for two regular crusts or a regular double-crust pie, form into 2 disks. Wrap tightly with plastic and chill at least 1 hour.

3. For a single deep-dish crust, heat oven to 375° with rack set in middle position. Roll dough out into an 11-inch disk that's ¼-inch thick and transfer to a deep-dish pie plate that is 9 inches deep. Gently press into bottom and up sides. Fold edges under and crimp, then freeze for 20 minutes.
4. Remove from freezer. To prevent crust from rising while cooking, line the crust with parchment paper and cover surface with oven-safe baking weights or dried beans.
5. Bake crust until edges are golden brown and bottom is firm, about 40-45 minutes. Remove parchment paper and baking weights. Then bake for an additional 15 minutes until bottom is golden brown.
6. For uses other than a single deep-dish crust, incorporate as desired into any quiche or pie recipe.





CHOCOLATE CHIP COOKIES

Prep Time: 8-10minutes • **Cook Time:** 16-20 minutes • **Serves:** 24 cookies

Ingredients:

½ cup butter, softened	1¾ cups all-purpose flour
½ cup granulated sugar	½ teaspoon baking soda
¼ cup brown sugar, packed firm	½ teaspoon salt
2 teaspoons vanilla extract	1 cup semisweet chocolate chips
1 large egg	

Directions:

1. Preheat the oven to 350°F. Place butter in a small bowl and microwave for about 40 seconds. Butter should be completely melted but shouldn't be hot.
2. Insert the Paddle Attachment into the Stand Mixer. In the Bowl of the Stand Mixer, mix butter with sugars and blend until well-combined. Add in vanilla and egg until incorporated.
3. Then add flour, baking soda, and salt. Mix dough until just combined. Dough should be soft and a little sticky but not overly sticky. Add in the chocolate chips and mix until combined.
4. Use a medium-sized cookie scoop to scoop out about 1½ tablespoons of cookie dough. Scoop onto baking sheet, taking care to space out each cookie about 2 inches apart.
5. Bake for 7-10 minutes or until cookies are set, keeping in mind that when done, they will be puffy and still look a little underbaked in the middle.
6. Let cool and transfer to serving plate.
7. Serve and enjoy this bake sale classic!



FRESH WHIPPED CREAM

Prep Time: 10 minutes • Cook Time: 0 minutes • Serves: 2 cups of cream

Ingredients:

- 1 cup heavy cream or heavy whipping cream
- ½ cup powdered sugar
- ½ teaspoon vanilla extract
- 1 pre-made pound cake, sliced (optional)
- 1-2 cups fresh seasonal berries

Directions:

1. Pour heavy cream, sugar, and vanilla extract into the Bowl of the Stand Mixer. Insert the Whisk Attachment.
2. Turn the mixer to medium speed and whip. The cream will start to get frothy and then will begin to thicken after 2-3 minutes.
3. Increase the speed to medium-high and beat for another 30-60 seconds or until the cream looks billowy and there are distinct trails left by the whisk in the whipped cream.
4. Use it to top a pound cake, top with berries, and whip it good!



VANILLA SHEET CAKE WITH BUTTER CREAM FROSTING

Prep Time: 15-20 minutes • Cook Time: 30-35 minutes • Serves: 10-12

Ingredients:

Cake Batter:

3 cups cake flour
1½ cups granulated sugar
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
1 cup unsalted butter, cubed and softened
1 tablespoon vanilla extract
1 cup whole milk, room temperature and divided
⅓ cup sour cream, room temperature
3 large eggs, at room temperature

Frosting:

1 cup unsalted butter, softened
4 ½ cups confectioners' sugar
⅓ cup heavy cream
2 teaspoons pure vanilla extract
Salt, to taste
Sprinkles, for garnish

Directions:

1. Preheat the oven to 350°F. Grease a 9x13-inch cake pan with a light coating of cooking oil.
2. To make the cake batter, begin by sifting the cake flour, sugar, baking powder, baking soda, and salt in the bowl of the Stand Mixer.

3. Insert the Paddle Attachment into the Stand Mixer and beat the ingredients together on low speed for a few seconds to gently combine. Add butter, vanilla, and ½ cup of milk. Mix on medium speed until the dry ingredients are moistened, about 1-2 minutes. Stop the mixer to scrape down the sides and up the bottom of the bowl. The mixture will resemble a thick dough.
4. Hand-whisk the remaining milk, sour cream, and eggs together in a medium bowl. With the Mixer running on medium speed, add the egg mixture to the Stand Mixer Bowl through the Ingredients Chute in three increments, mixing for about 15 seconds after each addition. Stop the Mixer and scrape down the sides and up the bottom of the bowl, then mix for about 15 more seconds until batter is completely combined. Avoid over-mixing. Some small lumps are ok.
5. Pour and spread batter evenly into the prepared pan. Bake for around 32-35 minutes or until the cake is baked through. Test for doneness by sticking a toothpick into the center of the cake.
6. Allow cake to cool completely in the pan on a wire rack. The cake must be completely cool before frosting.
7. While the cake cools, make the butter cream frosting. Use the Paddle Attachment in the Stand Mixer to beat the butter on medium speed until creamy, about 2-3 minutes. Add confectioners' sugar, heavy cream, and vanilla extract. Beat on low speed for 30 seconds, then increase to medium-high speed and beat for 4 full minutes. If frosting seems too thin, add up to ¼ cup more confectioners' sugar. If frosting seems too thick, add another tablespoon of cream. If frosting is too sweet, add a pinch of salt. Frosting should be extra fluffy.
8. Once cooled completely, use a baker's spatula to spread frosting in a thick layer on cooled cake. Garnish with sprinkles or other desired toppings or decorations.
9. Grab a fork and dig in! Because it doesn't have to be a special occasion to enjoy sheet cake!



HOMEMADE SOFT PRETZELS

Prep Time: 20-25 minutes • Cook Time: 8-10 minutes • Serves: 4-6

Ingredients:

Pretzel Dough:

2¼ teaspoons active dry yeast (1 packet)
1 cup warm water
1 tablespoon unsalted butter, melted
1 teaspoon sugar
1 teaspoon salt
3 cups all-purpose flour + up to ¾ cup more, if needed

Baking Soda Bath:

2 cups water
2 tablespoons baking soda

Topping:

1 tablespoon coarse salt for sprinkling on top
6 tablespoons salted butter, melted

Directions:

1. Preheat oven to 475°F and line a large baking sheet or two medium baking sheets with parchment paper.
2. Insert the Paddle Attachment into the Stand Mixer and add the yeast with warm water and sugar to the Bowl of the Stand Mixer. Blend on low to start, then raise to medium. Blend until mixture becomes "frothy," then stir in salt and 1 tablespoon of melted butter.
3. Change the attachment to the Dough Hook. Add flour one cup at a time and knead on lowest setting until a dough forms and is no longer very sticky. Knead dough for 5-7 minutes or until smooth and pliable. More kneading time may be necessary depending on the temperature of the ingredients and the environment.
4. Remove from Bowl and use hands to form dough into a ball. Grease the Bowl of the Stand Mixer and place the dough back in to rest for 15 minutes. Cover with a damp towel.



5. In a medium pot on the stovetop, boil 2 cups of water with 2 tablespoons of baking soda. Once the baking soda is mostly dissolved, take mixture off heat and pour into a shallow dish.
6. After 15 minutes, take dough out of the Bowl and flatten slightly using the palms of your hand. Cut dough into 8 sections (like a pizza). Roll each triangle into a long rope, about 19-20 inches long. Shape dough into pretzel shape and place in baking soda bath for 2 minutes. If the whole pretzel isn't covered by the water, spoon it on top of the areas it doesn't reach. Once the 2 minutes is up, carefully pick pretzel up using hands or tongs and place on the prepared baking sheet. It may be necessary to reshape slightly.
7. Sprinkle the pretzels with coarse salt while still wet. Repeat these steps until all 8 pretzels are prepared and on the baking sheets.
8. Bake pretzels for 8-9 minutes or until golden brown. Immediately from the oven, heavily brush with 6 tablespoons of melted butter.
9. Serve hot for best results, or store for up to two days—pop them in the microwave and they're good as new! Whatever you choose, don't get it twisted!





PULL-APART GARLIC ROSEMARY BREAD

Prep Time: 20-25 minutes • Cook Time: 8-10 minutes • Serves: 4-6

Ingredients:

Dough:

2 teaspoons active dry yeast
1 tablespoon granulated sugar
 $\frac{3}{4}$ cup whole milk
3 tablespoons unsalted butter, softened
1 large egg
2 $\frac{1}{3}$ cups all-purpose flour, plus more as needed
1 teaspoon salt
1 teaspoon garlic powder
1 tablespoon finely chopped fresh rosemary (or 2 teaspoons dried)

Filling:

5 tablespoons unsalted butter, extra soft
1 tablespoon finely chopped fresh rosemary (or 2 teaspoons dried)
1 tablespoon finely chopped fresh parsley (or 2 teaspoons dried)
2 garlic cloves, minced or $\frac{1}{2}$ teaspoon garlic powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{3}{4}$ cup shredded Parmesan, mozzarella, or white cheddar cheese

Topping:

1 tablespoon unsalted butter, melted
Flaky/coarse sea salt for sprinkling

Directions:

1. For the dough, start by placing the yeast and sugar in the Bowl of the Stand Mixer. Insert the Dough Hook or Paddle Attachment.

2. Heat the milk on the stove or until warm to touch, about 110°F. Pour warm milk on top of yeast/sugar. Mix gently to combine, then loosely cover with a clean kitchen towel and allow to sit until “frothy,” about 5-10 minutes.
3. Once frothy, add the butter, egg, flour, salt, garlic powder, and rosemary. Beat on low speed for 3-4 minutes. Dough will be soft.
4. To begin to knead the dough, switch to the Dough Hook if using the Paddle previously. With the dough still in the Bowl of the Stand Mixer, beat for an additional 5 minutes.
5. After kneading, the dough should still feel a little soft. To check softness, poke gently, and if it slowly bounces back, the dough is ready to rise.
6. To begin the rising process, use hands to shape the kneaded dough into a ball. Place the dough in a greased bowl and cover. Place the bowl in the warmest part of the kitchen to rise until doubled in size, around 60-90 minutes.
7. While dough rises, begin preparing the filling. In a medium bowl, mix the soft butter, rosemary, parsley, garlic, and salt together. If the butter is soft enough, it can be mixed simply by using a spoon or fork. Cover tightly and set aside until ready to use—do not refrigerate!
8. Grease a 9x5-inch loaf pan. To begin assembling the bread, punch down on the dough to release the air. Place dough on a lightly floured countertop. Divide into 12 equal pieces, each about ¼ cup of dough, a little larger than a golf ball. Using lightly floured hands, flatten each into a circle that’s about 4 inches in diameter. Spread 1-2 teaspoons of filling mixture onto each. Sprinkle each with 1 tablespoon of cheese. Fold circles in half and line in prepared baking pan, round side up.
9. Once in baking pan, it’s necessary for the dough to sit for another 40-45 minutes to rise a second time. Cover the pan and let sit in the warmest part of the kitchen.
10. Adjust the oven rack to the lower third position then preheat oven to 350°F.
11. Bake until golden brown, about 45-50 minutes. If the top of the loaf is browning too quickly, tent with aluminum foil. (Don’t be alarmed if there’s melted butter around the sides of the bread as it bakes—it will seep into the bread before it finishes.)
12. Remove from oven and place the pan on a wire rack. If desired, brush with melted butter for topping and sprinkle with sea salt.
13. Cool for 10 minutes in the pan, then remove from the pan and serve warm.
14. A savory restaurant starter right at home, no reservations required!



MASHED POTATOES WITH ROASTED GARLIC & HERBS

Prep Time: 15-18 minutes • Cook Time: 8-10 minutes • Serves: 4-6

Ingredients:

2½ pounds russet potatoes, washed and peeled (about 5-6 potatoes)

½ teaspoon salt

4 tablespoons butter, salted

½ cup whole milk

Garlic Herb Seasoning:

1 teaspoon dried parsley

½ teaspoon dried oregano

½ teaspoon dried basil

¼ teaspoon garlic powder

¼ teaspoon onion powder

¼ teaspoon salt

Freshly ground black pepper, to taste

Directions:

1. Peel and cut the russet potatoes into 1-inch cubes. Place the cubed potatoes in a colander and rinse well with cool water.
2. Place the rinsed potatoes in a pot and add enough water to cover the potatoes by one inch.

Season the water with ½ teaspoon salt. Cover the pot and bring it to a boil over high heat. Boil the potatoes until they are VERY tender, about 7-10 minutes.

3. Drain the cooked potatoes in a colander then rinse briefly with hot water.
4. Add butter, milk, and garlic herb seasoning to the pot used to boil the potatoes. Stir and heat over low until the butter has melted and the milk is hot.
5. Transfer mixture and potatoes to the Bowl of the Stand Mixer. For creamier mashed potatoes, use the Whisk Attachment. For chunkier smashed potatoes, use the Paddle Attachment. On medium speed, mix potatoes until they are mostly mashed. Then switch to a higher speed to whip potatoes briefly, 1-2 minutes, until they are light and fluffy. Add more salt to taste, if needed.
6. Serve as a side with any savory meal and enjoy!





SOUTHERN STYLE CORN BREAD

Prep Time: 7-10 minutes • Cook Time: 20-25 minutes • Serves: 6-8

Ingredients:

2 cups self-rising cornmeal mix (cannot be plain cornmeal)

2 eggs

2 tablespoons vegetable oil or an equivalent amount of butter, bacon grease, or lard

¼ cup vegetable oil or an equivalent amount of butter, bacon grease, or lard for cast iron users

1¾ cups buttermilk or regular milk (start with 1 cup of liquid, if you are using regular milk and add the rest, if needed)

Directions:

1. Preheat the oven to 400°F. If using cast iron to cook the cornbread, add the ¼ cup oil to the bottom of a 9-inch skillet and place over high heat on the stovetop. Let heat while preparing the batter. If not using cast iron, grease pan with a small amount of cooking oil, but do not preheat the pan.
2. Insert the Paddle Attachment into the Stand Mixer. In the Bowl of the Stand Mixer, combine cornmeal, oil, egg, and buttermilk. Mix on low to medium speed until combined. Drop a small amount into the cast iron.
3. If it sizzles immediately, the cast iron is ready to use. Pour the batter into the cast iron, pouring within one inch of the top. For thinner cornbread, simply pour less batter into the cast iron.

4. Transfer the skillet from the stove top to the hot oven.
5. Bake 25-30 minutes or until golden and set.
6. Remove from heat, serve hot, and enjoy this down-home comfort classic with BBQ, stews, or as a brunch side!

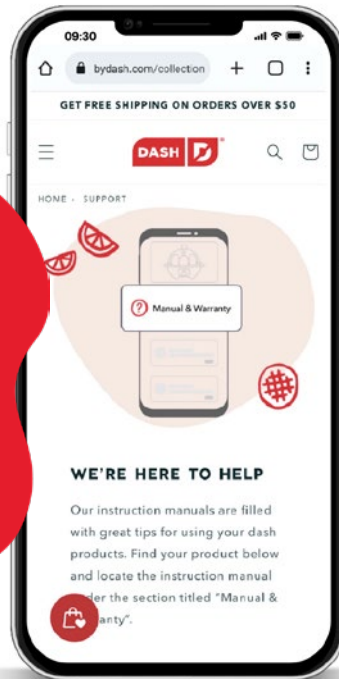


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Warranty is voided if used outside of the 50 states of the United States, the District of Columbia or the 10 provinces of Canada. Warranty is voided if used with an electric adapter/converter or used with any voltage plug other than 120V.

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REPAIRS

DANGER! Risk of electric shock! The Dash 3.5Qt Tilt-Head Stand Mixer 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 300W

Stock# DSTM370_20240319_v2



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



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