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MIXMASTER®

HAND MIXER

with

 **HEATSOFT™**

TECHNOLOGY

RECIPE BOOK



*All recipes were made with the JM700
Sunbeam Mixmaster® HeatSoft™ Hand Mixer

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MIXMASTER®
HAND MIXER

with
HEATSOFT™
TECHNOLOGY



THE ONE AND ONLY MIXMASTER®

*Than leaving butter out on the counter for 30 minutes
**Compared to mixing without using room temperature ingredients

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BUTTERFLY CAKES

Extremely easy to make & taste delicious



Makes 12 | Prep time – 15 minutes | Cook time – 18-20 minutes

For this recipe you will need a 12 hole shallow patty tray lined with fairy cake/patty cases

INGREDIENTS	METHOD
115g chilled, diced butter	Preheat the oven to 180°C (160°C fan). Place the chilled butter and caster sugar into a suitable mixing bowl.
115g caster sugar	
2 medium eggs	Using the twin beaters, engage Heatsoft™ and begin gentle mixing on speed 1 to combine the ingredients. Increase the speed as softening takes place, creaming for 2-3 minutes.
115g self raising flour	Turn off Heatsoft™.
1 tsp vanilla extract	Add the eggs 1 at a time, whisking well between additions. Using speed 1, gently mix in the flour and vanilla extract. Do not overmix.
	Half fill the paper cases.
BUTTER ICING	Bake in the hot oven for approx. 18-20 minutes until risen and golden.
100g chilled, diced butter	Remove from the oven, place onto a wire rack and allow to cool.
200g sieved icing sugar	Prepare the butter icing by placing the chilled butter into a suitable mixing bowl.
1 tsp vanilla extract	Using the twin beaters, engage Heatsoft™ and begin gentle mixing on speed 1 to soften the butter. Increase the speed as softening takes place. Turn off Heatsoft™.
1 Tbsp milk	Add the icing sugar, vanilla extract and milk, mixing slowly to combine. Increase the speed and whip until fluffy. Cut out a small circle from the top of each cake, cutting the circle in half. Spoon or pipe a little butter icing onto the top of each cake. Arrange the wings on top and dust with a little extra icing sugar if desired.

The Sunbeam logo is written in a white, elegant cursive font against a dark, blurred background of a cake.

VICTORIA SANDWICH CAKE

The perfect party cake everyone will love



Serves 8 | Prep time – 20 minutes | Cook time – 25-30 minutes

For this recipe you will need 2 x 20cm round loose bottom cake tins, lined with baking parchment.

INGREDIENTS

200g chilled butter, diced
200g caster sugar
4 medium eggs, beaten
200g self raising flour
1 tsp baking powder
2 Tbsp milk
1 tsp vanilla extract

FILLING

3 Tbsp seedless raspberry jam
300ml whipping cream
Icing sugar (optional)

METHOD

Preheat the oven to 190°C, (170°C fan.)
Place the chilled butter and caster sugar into a suitable mixing bowl.
Using the twin beaters, engage Heatsoft™ and begin gentle mixing on speed 1 to combine the ingredients. Increase the speed as softening takes place, creaming for approx. 3 minutes.
Turn off Heatsoft™.
Add the beaten eggs gradually mixing well on a high speed until thoroughly combined.
Sift the flour and baking powder together and gently mix into the cake mixture along with the milk and vanilla extract.
Divide between the 2 prepared tins.
Bake in a hot oven for approx. 25-30 minutes until cooked.
Remove from the oven and allow to cool slightly before turning out onto a wire rack.
Once the cakes are cool, prepare the filling. Whip the cream using the whisk attachment. Spoon the jam onto the underside of 1 of the cakes, top with the whipped cream and sandwich together.
Dust the top with a little icing sugar.

The Sunbeam logo is written in a white, elegant cursive font, positioned at the top left of the page. It is set against a background of a loaf of lemon drizzle cake on a wire rack, with a knife and lemon slices visible.

LEMON DRIZZLE CAKE

A classic that sounds as good as it tastes



Serves 8 | Prep time – 15 minutes | Cook time – 1 hour

For this recipe you will need a 24cm loaf tin, lined with baking parchment.

INGREDIENTS

250g chilled unsalted butter, diced
250g caster sugar
4 medium eggs
250g self raising flour
Finely grated zest of 1 lemon

DRIZZLE TOPPING

100g caster sugar
1 ½ lemons, juiced

METHOD

Pre-heat the oven to 180°C, (160°C fan). Grease and line the cake tin with baking parchment. Place the chilled butter and sugar into a suitable mixing bowl. Using the twin beaters, engage Heatsoft™ and begin gentle mixing on speed 1 to combine the ingredients. Increase the speed as softening takes place, creaming for approx. 3-4 minutes. Turn off Heatsoft™. Add the eggs 1 at a time, beating well between additions. Add the flour and lemon zest and mix on speed 1 until just combined. Spoon the mixture into the prepared loaf tin and level the top. Place into the pre-heated oven and bake for 1 hour until a skewer inserted into the centre of the cake comes out clean. Remove from the oven and stand the tin on a wire rack to initially cool for 5 minutes. Turn out the cake. Prepare the lemon drizzle topping by mixing the sugar and lemon juice together. Prick the top of the warm cake all over with a skewer or fork and spoon over the drizzle. Allow to fully cool before serving.

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CARROT CAKE

Enjoy a great afternoon tea with this carrot cake



Serves 12 | Prep time – 25 minutes | Cook time – 1 hour and 15 minutes

For this recipe you will need a 23cm loose bottomed round cake tin, lined with baking parchment.

INGREDIENTS

200g chilled diced butter
200g light brown soft sugar
3 large eggs, beaten
325g self raising flour
1 ½ tsp bicarbonate of soda
½ tsp salt
1 tsp ground mixed spice
1 tsp ground cinnamon
Zest of 1 orange
250g peeled and grated carrots
200g pecans, toasted and roughly chopped
150g raisins
Splash of milk

METHOD

Preheat the oven to 160°C (150°C fan). Grease and line the cake tin with baking parchment. Place the butter and sugar into a suitable mixing bowl. Using the twin beaters, engage Heatsoft™ and begin gentle mixing on speed 1. Increase the speed as softening takes place, cream for approx. 2-3 minutes. Turn off Heatsoft™. Pour in the eggs and continue mixing until the mixture is smooth and creamy. Mix the flour, bicarbonate of soda, salt, mixed spice and cinnamon together and then gently mix into the egg mixture. Add the orange zest, carrots, pecans and raisins, mix using a metal spoon to combine. Add the splash of milk to loosen slightly. Spoon into your prepared tin, smoothing the top. Bake for approx. 1 hour and 15 minutes until a skewer inserted into the centre of the cake comes out clean. Remove from the oven, placing the cake tin onto a wire rack. Allow to cool slightly before removing from the tin. Once cool sandwich together using our cream cheese frosting recipe.

CARROT CAKE TOPPING

Use to fill and cover our 23cm Carrot Cake recipe.

INGREDIENTS

150g chilled, diced butter
300g cream cheese
125g icing sugar
Grated zest of 1 orange.
200g chopped walnuts or pecans

ZESTY ORANGE CAKE DECORATION

2 oranges, pared
100g castor sugar
100ml water

METHOD

Place the chilled diced butter into a suitable mixing bowl.

Using the twin beaters, engage Heatsoft™ and begin gentle mixing on speed 1. Increase the speed as softening takes place, cream for approx. 2 minutes. Turn off Heatsoft™.

Add the cream cheese, icing sugar and orange zest.

Using speed 1 gently mix to incorporate the icing sugar, increase the speed and whip until smooth.

To make the orange zest topping, place the sugar and water into a small pan and bring to the boil. Turn off the heat and add the pared orange peel.

Allow to infuse in the sugary water until cool.

Drain and thinly slice (this gives the effect of grated carrot).

Slice your cooled carrot cake horizontally through the middle of the cake.

Sandwich the 2 cakes together with half of the topping.

Decorate the top and sides of the cake with the remaining topping.

Decorate the sides of the cake with the chopped nuts.

Top with the cooked orange peel.





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CHOCOLATE CHIP COOKIES

Extremely easy to make
and taste delicious



Makes 20-25 | Prep time – 20 minutes | Cook time – 12-15 minutes

For this recipe you will need 2 large baking
trays lined with baking parchment

INGREDIENTS

150g chilled diced
butter

125g soft light
brown sugar

100g caster sugar

2 tsp vanilla
extract

1 medium egg
yolk

1 medium egg

300g plain flour

1 tsp bicarbonate
of soda

200g milk choco-
late chips

METHOD

Preheat oven to 170°C (150°C fan).

Place the chilled diced butter and both sugars
into a suitable mixing bowl.

Using the twin beaters, engage Heatsoft™ and
begin gentle mixing on speed 1 to initially soften
the butter. Increase the speed as softening takes
place, creaming for approx. 2-3 minutes until
light and creamy.

Turn off Heatsoft™.

Add the vanilla extract and eggs and mix until
smooth.

Add the flour and bicarbonate of soda and mix to
combine, do not overmix.

Stir in the chocolate chips.

Roll a couple of Tbsps of the dough into balls
and place into the lined baking trays, allowing a 3
cm gap. Lightly press the dough to flatten.

Place the trays into the hot oven and bake for ap-
prox. 12 minutes for gooey centres or 15 minutes
for a crispier finish.

Allow to cool slightly before removing to a wire
rack.

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COOKIE DOUGH BROWNIES

Fun, indulgent, and truly scrumptious!



Makes 16-20 | Prep time – 35 minutes | Cook time – 40 minutes

For this recipe you will need a 25cm square cake tin lined with baking parchment.

INGREDIENTS

300g dark chocolate, broken into squares
100g milk chocolate, broken into squares
350g chilled, diced butter
5 medium eggs
425g golden caster sugar
2 Tbsp vanilla extract
225g plain flour
300g white chocolate, chopped into chunks

METHOD

Preheat your oven to 180°C, (160°C fan)
Place the dark and milk chocolate into a heatproof bowl over a pan of simmering water and allow to melt. Remove from the heat and set aside to cool.
Place the chilled butter into a suitable mixing bowl.
Using the twin beaters, engage Heatsoft™ and begin gentle mixing on speed 1 to initially soften the butter, continue creaming for approx. 3 minutes until light and creamy.
Turn off Heatsoft™.
Reduce the speed and begin whisking in the eggs 1 at a time, mixing well between additions.
Add the sugar and vanilla and mix well.
Whisk in the melted chocolate.
Fold in the flour and white chocolate chunks using a metal spoon.
Transfer the mixture to your prepared tin and smooth the surface.
Bake for approx. 40 minutes until the top is crisp and the centre still has a slight wobble to it.
Remove from the oven and leave to cool on a wire rack before turning out.
Top with a layer of our fluffy cookie dough topping for a rich indulgent treat!

COOKIE DOUGH BROWNIE TOPPING

Prep time – 35 minutes

Sufficient to top our 25 cm square brownie cake

INGREDIENTS

100g chilled
diced butter

100g light brown
soft sugar

40g caster sugar

150g plain flour

5 Tbsp milk

½ Tbsp vanilla bean
paste

½ tsp salt

200g milk
chocolate chips

300g white
chocolate,
chopped
into chunks

METHOD

Place the chilled butter and both sugars into a suitable mixing bowl.

Using the twin beaters, engage Heatsoft™ and begin gentle mixing on speed 1 to combine the ingredients. Increase the speed as softening takes place, creaming for approx. 2-3 minutes.

Turn off Heatsoft™.

Add the flour and mix until combined.

Add the remaining ingredients and mix well.

Set aside, do not refrigerate as the mixture will harden.

Once the brownie cake has cooled spread the mixture over the top and cut into squares.

Store in an airtight tub if they last that long!



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RED VELVET CAKE

Unbelievably moist, fluffy, flavourful, and perfectly red



Serves 10-12 | Prep time – 20 minutes | Cook time – 35-40 minutes

For this recipe you will need 2 x 23cm round loose bottom cake tins, lined with baking parchment.

INGREDIENTS

400g self raising flour
2 Tbsp cocoa
1 tsp bicarbonate of soda
120g chilled salted butter, diced
330g caster sugar
3 medium eggs
230ml vegetable oil
2 tsp vanilla extract
250ml buttermilk
Red gel food colour

METHOD

Preheat oven to 180°C, (160°C fan.)
Sift the flour, cocoa and bicarbonate of soda together, set aside.
Place the chilled butter and sugar into a suitable mixing bowl.
Using the twin beaters, engage Heatsoft™ and begin gentle mixing on speed 1 to combine the ingredients. Increase the speed as softening takes place, creaming for approx. 3-4 minutes.
Turn off Heatsoft™.
Add the eggs one at a time mixing well on a high speed until thoroughly combined.
Mix in the vegetable oil, vanilla, buttermilk and enough red food colour to give a good depth of colour (remember this will be slightly diluted when the dry ingredients are added). Beat until smooth.
Add the sifted dry ingredients and mix carefully to combine, do not overmix.
Divide between the 2 cake tins and bake for 35-40 minutes until a metal skewer inserted into the centre of the cake comes out clean.
Place the tins on a wire rack to initially cool for 10 minutes before turning out.
Once the sponges are cold use our cream cheese topping to finish.

RED VELVET CAKE TOPPING

Prep time – 15 minutes

Used to frost the top and sides of a 23cm cake.

INGREDIENTS

130g chilled salted
butter, diced

250g mascarpone
cheese

200g cream
cheese

450g icing
sugar, sifted

2 tsp vanilla extract

Whole strawberries,
optional

Icing sugar

METHOD

Place the chilled diced butter into a suitable mixing bowl.

Using the twin beaters, engage Heatsoft™ and begin gentle mixing on speed 1 to initially soften the butter. Increase the speed as softening takes place, creaming for approx. 1-2 minutes until light and creamy.

Turn off Heatsoft™.

Add the mascarpone and cream cheese and mix together until smooth.

Add the icing sugar and vanilla extract, mix gently to combine, then increase the speed and beat until smooth.

Spread one cake with some of the frosting, sandwich together.

Spread the top and sides with the remaining frosting, swirling to create a decorative pattern.

Arrange the strawberries on top, dust with a little caster sugar.



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PARMESAN & CRACKED BLACK PEPPER BISCUITS

A deliciously, crumbly, savoury biscuit - great with cheese



Makes approx. 30

Prep time – 15 minutes, plus 1 hour dough rest time

Cook time – 10-12 minutes

For this recipe you will need 2 baking sheets lined with baking parchment and a 7cm pastry cutter.

INGREDIENTS

130g chilled,
diced butter

160g plain flour

100g freshly grat-
ed parmesan

1 tsp freshly
ground
black pepper

½ tsp paprika

1 tsp Dijon
mustard

METHOD

Pre-heat the oven to 180°C (170°C fan).

Place the chilled diced butter into a suitable mixing bowl.

Using the twin beaters, engage Heatsoft™ and begin gentle mixing on speed 1. Increase the speed as softening takes place, cream for approx. 2 minutes.

Turn off Heatsoft™.

Add the remaining ingredients to the bowl and mix to combine.

Gather the dough into a ball and place into a sealed bag. Place into your refrigerator for 1 hour to rest.

Cut out 2 sheets of baking parchment and lightly dust with flour.

Remove the dough from the fridge and cut in half (this makes it easier to roll out).

Soften a little with your hands and then roll out between the 2 sheets of paper. The biscuits ideally need to be roughly 3-5mm deep so that they bake nice and crispy.

Cut out the biscuits using your pastry cutter and place onto your lined baking sheets.

Cook for approx. 10-12 minutes until golden.

Allow to cool before removing from the baking sheets.

Dust with a sprinkle of sea salt flakes.

Delicious served with dips, baked camembert or as part of a cheese board.

The Sunbeam logo is written in a white, elegant cursive font. It is positioned at the top left of the page, above the recipe title. The background of the entire page is a close-up photograph of a stack of round butter pats on a wooden surface. The butter is yellow with small dark specks of herbs. A sprig of fresh thyme is placed across the top of the stack. In the background, there is a white paper-wrapped butter log and more butter pats, all set against a dark, blurred background.

HERB BUTTER

Skip the plain old butter and opt for a unique and delicious butter



Makes 250g | Prep time – 10 minutes

INGREDIENTS

250g chilled
unsalted butter,
diced

1 tspn. sea salt
flakes

2 Tbs. fresh herb
leaves, chopped

1 Tbs. lemon
zest, if desired

METHOD

Place the chilled diced butter into a suitable mixing bowl.

Using the twin beaters, engage Heatsoft™ and begin gentle mixing on speed 1. Increase the speed as softening takes place, cream for approx. 2 minutes.

Turn off Heatsoft™.

Add the remaining ingredients to the bowl and mix to combine.

Remove the herb butter from the bowl and place onto baking paper. Roll and shape into a log, wrap entirely in paper and twist ends to seal, refrigerate until firm.

Slice off butter pats as required.

SUITABLE HERBS FOR BUTTERS:

thyme, tarragon,
dill, rosemary,
chives, sage,
basil, chervil,
parsley,
coriander,
marjoram



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