

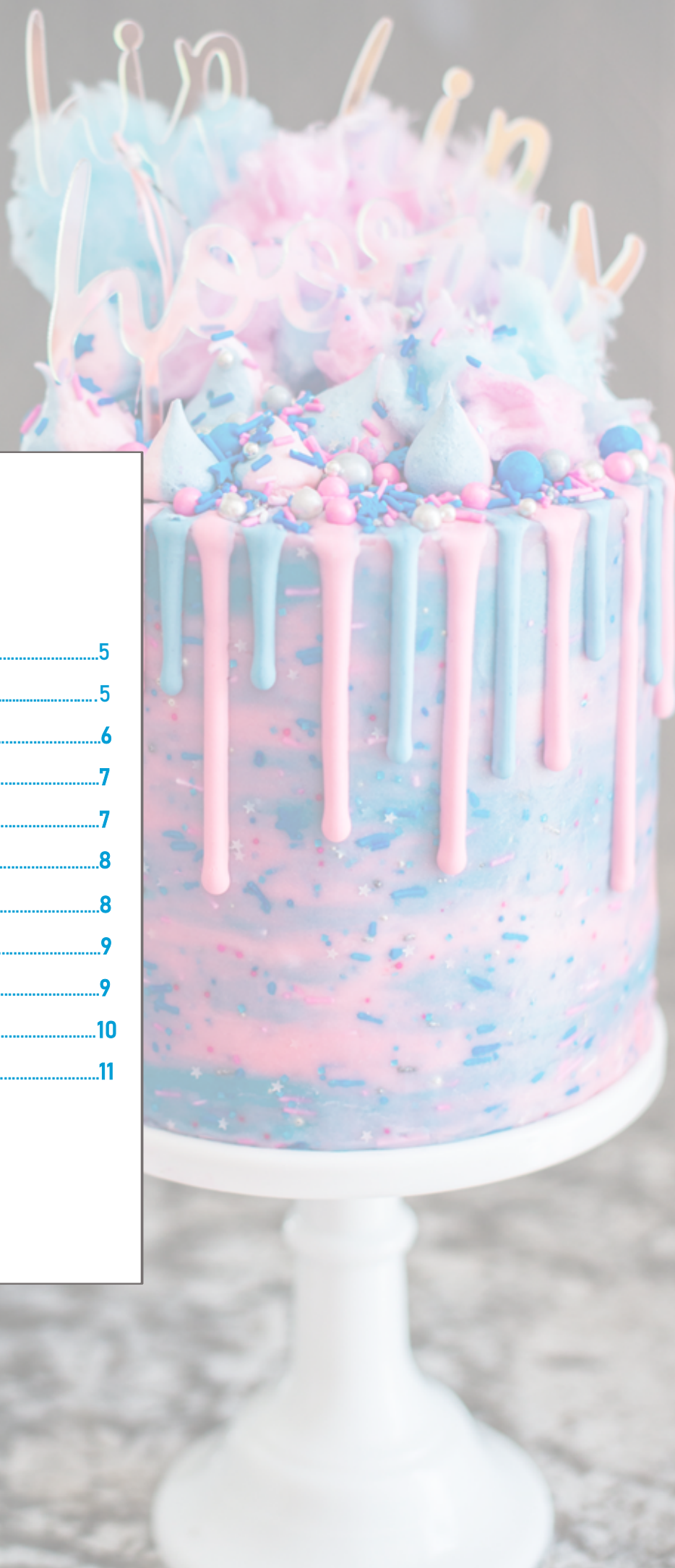
# Recipe book

## Model 99389



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## ***Equivalency chart***

This equivalency chart can help you to understand better the liquid and volume measurements written in the recipes in this recipe book.

1 teaspoon	=	5 ml ( 6 gr)
1 tablespoon	=	15 ml (18 gr)
1/16 teaspoon	=	dash
1/8 teaspoon	=	a pinch of 6 drops
1/4 teaspoon	=	15 drops (1,2 ml)
1/2 teaspoon	=	30 drops (2,5 ml)

1 oz (ounce)	=	28,4 grams
1 pound	=	453,6 grams
1 inch	=	2,55 cm

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1 cup	=	240 ml	16 tbsp
3/4 cup	=	180 ml	12 tbsp
2/3 cup	=	160 ml	10 tbsp
1/2 cup	=	120 ml	8 tbsp
1/3 cup	=	80 ml	5 tbsp
1/4 cup	=	60 ml	4 tbsp

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In this table you will find the products that occur most often during baking or cooking.

[illegible]

### COTTON CANDY POPCORN

#### Ingredients:

200 gr. popcorn  
1/4 cup butter  
1 large bag of miniature marshmallows  
2 packages of icing

#### How to make:

Preheat the oven to 150 degrees. Line a large cookie sheet with parchment paper and set aside. Pop your popcorn with the popcorn machine or use microwavable popcorn and pour onto the prepared cookie sheet. In a large saucepan, you melt butter on medium low heat. Add marshmallows and stir until all marshmallows are melted. Remove everything from heat and stir in the packages frosting creations. Pour mixture over the popcorn and stir to coat. The mixture will be very sticky so you might want to butter the back of your spoon to help spread it around. Once the popcorn is well coated, place the cookie sheet in the preheated oven for 15-20 minutes. Remove the pan and let it cool down. Store in an airtight container.



### COTTON CANDY CUPCAKES

#### Ingredients:

3/4 cup (107gr.) all-purpose flour  
3/4 cup (100gr.) cake flour  
1 1/2 tsp baking powder  
1/4 tsp salt  
1/2 cup (4 oz) unsalted butter, softened  
3/4 cup + 2 Tbsp (194gr.) granulated sugar  
1 large egg  
2 large egg whites  
1 1/2 tsp vanilla extract  
1/4 cup + 3 Tbsp milk (105 ml) (anything but skim)  
Cotton candy

#### *Cotton Candy Buttercream*

3/4 cup (6 oz) unsalted butter, softened  
2 1/2 cups (322gr.) powdered sugar  
1 1/2 Tbsp cream or half and half, then more as needed  
1/2 tsp cotton candy flavor, or to taste (1 tsp vanilla

can be substituted)

#### How to make:

Preheat the oven to 175 degrees. Sift all-purpose flour and cake flour into a mixing bowl. Add baking powder and salt and whisk dry mixture, 20 seconds, and set aside. In the bowl of an electric stand mixer, fitted with the paddle attachment whip together the butter and granulated sugar until it is pale and fluffy. Mix in the eggs, then egg whites one at a time, blending until combined after each addition and adding in vanilla with the last egg white.



Work in three separate batches, beginning and ending with flour mixture, add 1/3 of the flour mixture (to the butter/egg mixture), alternating with 1/2 of the milk and mixing just until combined after each addition. Divide batter among 12 paper lined muffin cups, filling about 2/3 full (about 1/4 cup batter in each). Bake them in a preheated oven about 18 - 21 minutes.

To make the mini cotton candy decoration, take pieces of cotton candy and shape into desired size (compacting as little as possible to keep it nice and fluffy), then take a lollipop stick, rinse the top of the stick under water (this just helps the cotton candy stick) then insert the stick into the bottom of cotton candy. Repeat this process to make 12 pieces. Once the cupcakes are cold, frost with cotton candy frosting and insert a mini cotton candy stick into each cupcake (note that the cotton candy will begin to shrink after about 30 - 60 minutes depending on how humid or hot it may be so wait to make and add decoration until nearly ready to serve).

*For the frosting:*

In the bowl of an electric stand mixer fitted with the paddle attachment, whip butter until it is pale and fluffy. Mix in cream, cotton candy flavor and powdered sugar (adding additional cream 1 tsp at a time as needed). Whip until light and fluffy, tint with pink or blue food coloring if desired.

### COTTON CANDY ICE CREAM

#### Ingredients:

2 1/2 cups whole milk  
1 cup heavy cream  
1/3 cup granulated sugar  
3/4 cup cotton candy flavored syrup  
1/2 teaspoon salt  
2 tablespoons cornstarch  
1 teaspoon vanilla extract  
Cotton candy  
Ice cream



#### How to make:

Freeze the base of your ice cream maker for at least 24 hours prior to making the ice cream. Pour all but 2 tablespoons of whole milk into a medium sauce pan along with the heavy cream, granulated sugar, salt and cotton candy flavored syrup.

In a separate small bowl mix together the 2 tablespoons of whole milk with vanilla extract and cornstarch until it is smooth. Over medium heat, consistently stir the ice cream base until the sugar has dissolved, about five minutes. Next, stir the cornstarch mixture again till it is smooth and then slowly add to the ice cream base while stirring consistently. The base will thicken slightly after adding the cornstarch.

Prepare a large bowl and fill it with ice cubes and water and submerge the bottom of the sauce pan into the ice bath and continue to stir to cool. Once cooled, put the pot in the fridge and continue to cool for about an hour. Once the base has completely cooled, take the ice cream machine base out of the freezer. Plug in the machine, add the ice cream base and let the machine churn for about 45 minutes until the ice cream has a soft serve like consistency. Add in long strands of blue and pink cotton candy to your liking before turning off the ice cream machine. Remove the ice cream to a large storage tub and freeze it until it is hardened completely. Enjoy this frozen novelty for dessert.

## COTTON CANDY MARGARITAS



### Ingredients:

3/4 cup tequila  
1/2 cup fresh-squeezed lime juice  
1/2 cup cream soda (Jones soda brand, preferred)  
1/4 cup orange liqueur  
cotton candy

### How to make:

Combine all liquid ingredients in a mason jar and shake vigorously. Fill serving glasses 3/4 of the way with cotton candy. Pour the mixture over the cotton candy until the glass is half full. Add ice. Stir to combine. Cheers!

## COTTON CANDY ROSE AND RASPBERRY TRIFLES

### Ingredients:

125gr. frozen or fresh raspberries  
1/4 teaspoon rosewater  
1/4 cup (40gr.) icing (confectioner's) sugar, sifted  
75gr. mini store-bought meringues, crushed  
2 cups (500ml) single (pouring) cream  
Cotton candy

### How to make:

Place the raspberries, rosewater and 1 tablespoon of the sugar in a bowl and mash lightly with a fork. Divide half the raspberries between the base of 4 x 3/4-cup-capacity (190ml) glasses and top with meringue.

Whip the cream with the remaining sugar until very soft peaks form and divide half the cream between the glasses. Layer with the remaining raspberry mixture and cream. Top with cotton candy.





## COTTON CANDY SNOWBALL POPS

### Ingredients:

Marshmallows, Sprinkles, Icing, Pieces of cotton candy

### How to make:

Insert a straw into the marshmallow. Drizzle the marshmallow with icing. Break pieces of cotton candy and stick them on the iced marshmallow. Sprinkle cotton candy to make it as colorful as you want.

## COTTON CANDY MERINGUES

### Ingredients:

2 egg whites

Pinch of Cream of Tartar

1/2 cup superfine sugar

Cotton Candy

### How to make:

Preheat the oven to 75 degrees. Line two cookie sheets with parchment paper. Fit a large piping bag with a star tip. Place the egg whites in a "spotlessly" clean mixing bowl and whip them with an electric mixer on medium speed until frothy.

Stop the mixer and add the cream of tartar. Start the mixer again and continue to beat the egg whites until soft peaks form. Increase the speed and gradually add in the sugar. Beat the egg whites until they are shiny and hold stiff peaks but are not dry or crumbly, about 7 minutes.

Make sure the sugar is dissolved by rubbing a tiny bit of meringue between your fingers. If you feel granules of sugar continue to beat until all sugar has dissolved. Spoon the meringue into the piping bag and pipe onto the prepared baking sheets. Bake the meringues for 90 minutes turning them halfway through baking.

When the meringues are done, turn off the oven and let them stand for several hours or overnight. The meringues should be hard and dry to touch and you should be able to easily lift them from parchment.







## COTTON CANDY S'MORES

### Ingredients:

8 cracker squares  
2 large square marshmallows, cut in half  
Rainbow sprinkles  
8 squares white chocolate baking bar  
Cotton Candy

### How to make:

Place 4 crackers squares onto a microwave-safe plate and top each with 2 squares of white chocolate.

Place a marshmallow on each square and bake in a microwave for 10-15 seconds until the marshmallows start to puff up. Use the back of the spoon and gently swirl the top of each marshmallow exposing some of the melted mallow. Top with sprinkles and a small puff of cotton candy. Enjoy!

## COTTON CANDY DONUTS

### Ingredients:

#### For the cake donuts:

2 2/3 cup flour all purpose  
2 tsp baking powder  
3/4 tsp salt  
1 cup milk  
1/2 tsp cotton candy flavoring or real cotton candy  
1/4 cup butter 1/2 stick  
1/4 cup oil  
1 cup sugar  
2 eggs

#### For the glaze:

1 tbsp melted butter  
1 1/2 cup confectioners sugar  
1 tbsp corn syrup  
1/4 tsp cotton candy flavoring or real cotton candy  
4 tbsp milk add an additional 2 tbsp if needed  
pink and blue food coloring gel coloring is best



### How to make:

#### For the cake donuts:

Preheat the oven to 200 degrees. Grease the donut pan with a bit of shortening. Mix flour in a bowl, baking powder and salt. Set aside. Mix in another bowl, the milk and cotton candy flavoring or real cotton candy. Beat the butter, oil and sugar until it is fluffy. Add the eggs and beat just until incorporated. Add in the dry and liquid mixture. Make sure to alternate the dry mixture with the liquid mixture. Start and end with the dry mixture. (Dry, liquid, dry, liquid, dry) Mix just until incorporated after each addition. Spoon into the donut pan about 3/4 of the way up and bake approximately 15 minutes. Start checking at 10 minutes.

Set on a rack to cool for about 5 minutes. Take a paper towel, lay over the donuts and press down lightly to flatten the bottoms of the donuts slightly while they're still in the pan. Cool another 5 minutes on the rack. Turn out of the pan to cool completely on the rack before adding the glaze.

#### *For the glaze:*

In a mixing bowl, add the melted butter, confectioners sugar, corn syrup, cotton candy flavoring or real cotton candy and about three tablespoons of milk.

Mix well and check the consistency. If needed, add more milk to thin the glaze. You'll most likely need a couple more tablespoons.

#### *Glazing the donuts:*

Once the donuts are cool, take the glaze and add a bit of pink and blue food coloring and swirl only slightly. Place a donut face down into the glaze mixture about halfway down the donut and twist it. Lift it up, while twisting and let the excess drip off a bit. Turn face up and set onto a cooling rack until the icing firms up.

Optional: add cotton candy to the top. If you choose to do this, make sure to wait at least five minutes to let the glaze firm up just a bit, or it'll melt the cotton candy. Don't wait too long, or the glaze will firm up too much and the cotton candy won't stick at all.

## COTTON CANDY MILKSHAKE



#### *Ingredients:*

2 Cup Strawberry ice cream

1/4 Cup Milk

Blue food coloring

*To decorate:*

2-4 tbsp. Frosting

Cotton candy

Whipped cream

Sprinkles

#### *How to make:*

Add ice cream and milk in a blender. Blend it until it is smooth and set half aside. Add a drop or 2 of

food coloring to the remaining mixture and blend until combined.

Put it together:

Frost the rim of a glass using a knife or spatula and add sprinkles to the frosting.

Alternate pouring the two different color milkshakes into your glass. Top with whipped cream and cotton candy.

#### *Notes*

**\*\*Tip,** add some cotton candy to the milkshake mixture to add flavor! It will add color, too

## COTTON CANDY MOUSSE

### Ingredients:

4 oz cream cheese, room temperature  
2 Tablespoons Cotton Candy syrup or real cotton candy  
1 Tablespoon milk or cream  
1 Cup powdered sugar  
8 oz tub of Cool Whip  
Candy for garnish (optional)

### How to make:

In the bowl of your mixer combine cream cheese, syrup, and milk until it is smooth. Slowly beat in the powdered sugar. Then fold in the Cool Whip. Spoon into 12 dessert shooter glasses or any small serving dishes. Chill at least 3 hours. Serve cold!





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