

salton®

DONUT MAKER

Model: DM-2

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. 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 Salton for examination, repair or adjustment. See Warranty.
7. The use of accessory attachments not recommended by Salton may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Do not leave appliance unattended while in use.
12. Do not use appliance for other than intended household use.
13. Do not cook with the unit open.

SAVE THESE INSTRUCTIONS

POLARIZED PLUG

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 fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

BEFORE FIRST USE

1. Open the unit by lifting upward on the Handle. The top section will stop in a vertical position. NOTE: The hinge between the sections is designed to be loose. This allows the donuts to rise evenly and steam to escape.
2. Clean the cooking surfaces thoroughly by wiping with a sponge or cloth dampened with hot water. DO NOT IMMERSE THE UNIT AND DO NOT RUN WATER DIRECTLY ONTO COOKING SURFACES . Dry the surfaces with a cloth or paper towel.

HOW TO USE

1. Plug cord into a 120V AC electrical outlet.
2. Always preheat Donut Maker for 5 minutes in closed position before baking. Use this time to make the batter. When the unit has reached proper temperature, the red indicator light will go off.
3. Fill each of the donut cavities with batter. Prepare the recipe exactly as given. **Do not double the recipe quantity.** Make fresh batter for additional batches.
4. For round, even donuts, fill donut cavities making sure not to spill batter onto the rest of the mould surface.
5. Close unit and lock handle in place.
6. As each recipe has a recommended cooking time, i.e. 2-1/2-4 minutes, it can be helpful to use a cooking timer.
7. Once the donuts are cooked, carefully remove them making sure **never** to touch the cooking surface with sharp, pointy or metal objects. To remove donuts, use plastic or wood utensils.

HELPFUL HINTS

1. The Donut Maker mould has a non-stick surface for even baking and easy cleaning. The donut cavities may be sprayed with a cooking oil spray to add flavor, if desired.
2. The recipes in this booklet make small batches (except when noted) so that donuts can be eaten while hot and fresh. To store remaining donuts, place in a plastic bag and seal tightly. Keep for one day at room temperature or in the refrigerator.
3. Donuts can be reheated in a microwave oven. Place donuts on a paper towel; cover with a second paper towel. Cook for a few seconds only. Times will vary depending on whether donuts have been stored at room temperature or refrigerated.
4. Donuts can be baked ahead of time for lunches or snacks. Prepare according to recipe; cool on cooling rack for 10 minutes. Place in a plastic bag and seal tightly.
5. Donuts can be frosted after cooling. Frost with your favourite flavour and decorate with sprinkles or dust with cinnamon, brown sugar or icing sugar.
6. **Do not overmix batter.** Stir ingredients gently, until smooth.
7. Once cooked, some donuts may have some dough in the opening. This cooked dough is easily removed.

CARE AND CLEANING

1. Be sure the unit is unplugged and completely cool before cleaning.
2. Clean the cooking surfaces thoroughly by wiping with a sponge or cloth dampened with hot water. **DO NOT IMMERSE THE UNIT AND DO NOT RUN WATER DIRECTLY ONTO THE COOKING SURFACES.** Dry the surfaces with a cloth or paper towel.
3. Do not use steel wool pads or other abrasive cleaners on the cooking surfaces as they may damage the non-stick coating.
4. To remove cooked-on food, use a plastic bristle brush or a plastic mesh pad.
5. To avoid discolouration, clean the outside surfaces after each use by wiping with a damp or sudsy sponge or cloth. Dry thoroughly with a soft cloth. Do not use harsh or abrasive cleaners that may scratch or mar the exterior surfaces. Never spray or apply cleaners directly to the Donut Maker; instead, apply the cleaner to a cloth and rub on.

RECIPES

PLAIN DONUTS

1/2 cup	All purpose flour
3 tbsp.	Sugar
2 tsp.	Baking powder
1/4 tsp.	Salt
1/4 cup	Milk
1 large	Egg
2 tbsp.	Vegetable oil

Preheat donut maker for 5 minutes.

Combine dry ingredients in a medium mixing bowl. Make a well in center; add milk, egg and oil. Stir just until dry ingredients are moistened and batter is smooth. Fill each donut cavity with batter. Close unit and lock in place. Bake 2-1/2 - 3-1/2 minutes or until donuts are brown.

Remove donuts from Donut Maker; repeat with remaining batter.

Makes approximately 18 donuts.

HEALTHY DONUTS

1/2 cup	All-purpose flour
1 tbsp.	Sugar or honey
2 tsp.	Baking powder
3 tbsp.	Skim or 1% milk
2	Egg whites
1 tbsp.	Canola oil
1/2 tsp.	Vanilla extract
1 to 2 drops	Yellow food coloring (optional)

Preheat Donut Maker for 5 minutes.

Combine dry ingredients in medium mixing bowl. Make a well in center; add milk, egg whites, oil, vanilla and coloring. Stir just until dry ingredients are moistened and batter is smooth.

Fill each donut cavity with batter. Close unit and lock in place. Bake 2-1/2 to 3-1/2 minutes or until donuts are brown. Remove donuts from Donut Maker; repeat with remaining batter.

* If donuts become too light during baking, add 1 to 2 tbsp. additional flour.

Makes approximately 18 donuts.

OLD FASHIONED DONUTS

3/4 cup	Milk, warmed to 110°F
1-1/2 tsp.	Active quick-rise dry yeast granules
1 tsp.	Sugar
1-3/4 cup	All-purpose flour
2 tbsp.	Sugar
1/2 tsp.	Salt
2 large	Eggs
2 tbsp.	Oil

Combine warmed milk, yeast and 1 teaspoon sugar in small bowl. Let stand 5 minutes for yeast to bubble.

Combine flour, sugar and salt in medium mixing bowl. Add yeast mixture, eggs and oil; stir until well mixed. Cover bowl; let batter stand 30 minutes until light and spongy.

Preheat donut maker for 5 minutes.

Lightly spray donut cavities with cooking oil spray.* Fill each donut cavity with batter. Close unit and lock in place. Bake 2-1/2 to 3-1/2 minutes or until donuts are brown.

Remove donuts from Donut Maker; repeat with remaining batter.

* Cooking oil spray is optional
Makes approximately 24 donuts.

CHOCOLATE CHIP DONUTS

1/2 cup	All-purpose flour
1/4 cup	Sugar
2 tsp.	Baking powder
1/4 tsp.	Nutmeg
1/4 cup	Milk*
1 large	Egg
2 tbsp.	Vegetable oil
1/4 cup	Mini chocolate pieces

Preheat donut maker for 5 minutes.

Combine dry ingredients in medium mixing bowl. Make a well in center; add milk, egg and oil. Stir just until dry ingredients are moistened and batter is smooth. Stir in chocolate pieces.

Fill each donut cavity with batter. Close unit and lock in place. Bake 2-1/2 minutes or until donuts are brown. Remove donuts from Donut Maker; repeat with remaining batter.

Makes approximately 16 donuts.

* Variation: for Coffee Chocolate Donuts, use half coffee and half milk.

NUTTY MAPLE DONUTS

1 cup	All-purpose flour
1/4 cup	Finely chopped nuts
1 tbsp.	Sugar
1 tbsp.	Baking powder
1/4 cup	Maple syrup
1/4 cup	Milk
2 large	Egg
2 tbsp.	Vegetable oil

Preheat Donut Maker for 5 minutes.

Combine dry ingredients in medium mixing bowl. Make a well in center; add maple syrup, milk, eggs and oil. Stir just until dry ingredients are moistened and batter is smooth.

Fill each donut cavity with batter. Close unit and lock in place. Bake 2-1/2 to 3-1/2 minutes or until donuts are brown. Remove donuts from Donut Maker; repeat with remaining batter.

Makes approximately 24 donuts.

PEANUT BUTTER & HONEY DONUTS

1/2 cup	All-purpose flour
3 tbsp.	Sugar
2 tsp.	Baking powder
1/4 cup	Creamy peanut butter
2-1/2 tbsp.	Milk
2 tbsp.	Honey *
1 large	Egg
1 tbsp.	Vegetable oil

Preheat Donut Maker for 5 minutes.

Combine dry ingredients in medium mixing bowl. Make a well in center; add peanut butter, milk, honey, egg and oil. Stir just until dry ingredients are moistened and batter is smooth.

Fill each donut cavity with batter. Close unit and lock in place. Bake 3 to 3-1/2 minutes or until donuts are brown.

Remove donuts from Donut Maker; repeat with remaining batter.

*Substitute fruit jelly for honey.

Makes approximately 24 donuts.

YOGURT AND BLUEBERRY DONUTS

3/4 cup	All-purpose flour
2 tbsp.	Sugar
2 tsp.	Baking powder
Pinch ea. of:	Ground ginger, cinnamon and cloves
1/2 cup	Low fat flavoured yogurt *
2 tbsp.	Milk
1 large	Egg
2 tbsp.	Vegetable oil
1/2 cup	Blueberries, rinsed

Preheat Donut Maker for 5 minutes.

Combine dry ingredients in medium mixing bowl. Make a well in center; add yogurt, milk, egg and oil. Stir just until dry ingredients are moistened and batter is smooth. Stir in blueberries.

Fill each donut cavity with batter. Close unit and lock in place. Bake 3 to 3-1/2 minutes or until donuts are brown. Remove donuts from Donut Maker; repeat with remaining batter.

* Suggested flavours: Blueberry, mixed berry, blackberry, lemon or vanilla.
Makes approximately 24 donuts.

YOGURT & HONEY DONUTS

1/2 cup	All-purpose flour
2 tbsp.	Sugar
2 tsp.	Baking powder
1/2 tsp.	Grated lemon peel
1/3 cup	Low fat vanilla yogurt
1 tbsp.	Milk
2 tbsp.	Honey
1 large	Egg
1 tbsp.	Vegetable oil
1 tsp.	Vanilla extract

Preheat Donut Maker for 5 minutes.

Combine dry ingredients in medium mixing bowl. Make a well in center; add yogurt, milk, honey, egg, oil and vanilla. Stir just until dry ingredients are moistened and batter is smooth.

Fill each donut cavity with batter. Close unit and lock in place. Bake 2-1/2 to 3-1/2 minutes or until donuts are brown.

Remove donuts from Donut Maker; repeat with remaining batter.

Makes approximately 18 donuts.

GRANOLA YOGURT DONUTS

1/2 cup	All-purpose flour
1/4 cup	Granola
1-1/2 tbsp.	Sugar
2 tsp.	Baking powder
1/4 cup	Low fat plain yogurt
2 tbsp.	Milk
1 large	Egg
1 tbsp.	Vegetable oil

Preheat Donut Maker for 5 minutes.

Combine dry ingredients in medium mixing bowl. Make a well in center; add yogurt, milk, egg and oil. Stir just until dry ingredients are moistened and batter is smooth.

Fill each donut cavity with batter. Close unit and lock in place. Bake 3 to 3-1/2 minutes or until donuts are brown. Remove donuts from Donut Maker; repeat with remaining batter.

Makes approximately 18 donuts.

BANANA DONUTS

1/2 cup	All-purpose flour
1/4 cup	Sugar
2 tsp.	Baking powder
1/4 tsp.	Salt
Pinch each of:	Ground Ginger, Cinnamon, Cloves
1/4 cup	Mashed ripe banana
2-1/2 tbsp.	Milk
1 large	Egg
1 tbsp.	Vegetable oil

Preheat Donut Maker for 5 minutes.

Combine dry ingredients in medium mixing bowl. Make a well in center; add banana, milk, egg and oil. Stir just until dry ingredients are moistened and batter is smooth. Batter is thick.

Fill each donut cavity with batter. Close unit and lock in place. Bake 2-1/2 to 3-1/2 minutes or until donuts are brown.

Remove donuts from Donut Maker; repeat with remaining batter.

Makes approximately 20 donuts.

LEMON (POPPY SEED) DONUTS

1/2 cup	All-purpose flour
3 tbsp.	Sugar
1 tbsp.	Baking powder
1/2 tsp.	Grated lemon peel
1/4 cup	Low fat plain yogurt
2 tbsp.	Fresh squeezed lemon juice
1 large	Egg
1 tbsp.	Vegetable oil
1 tsp.	Poppy seeds (optional)

Preheat donut maker for 5 minutes.

Combine dry ingredients in medium mixing bowl. Make a well in center; add yogurt, lemon juice, egg and oil. Stir just until dry ingredients are moistened and batter is smooth. Stir in poppy seeds, if desired.

Fill each donut cavity with batter. Close unit and lock in place. Bake 2-1/2 to 3-1/2 minutes or until donuts are brown.

Remove donuts from Donut Maker; repeat with remaining batter.

Makes approximately 18 donuts.

ORANGE DONUTS

1/2 cup	All-purpose flour
2 tbsp	Sugar
2 tsp.	Baking powder
1/2 tsp.	Grated lemon peel (optional)
1/4 cup	Frozen orange juice concentrate, thawed *
2 tbsp.	Milk
1 large	Egg
1 tbsp.	Vegetable oil

Preheat Donut Maker for 5 minutes.

Combine dry ingredients in medium mixing bowl. Make a well in center; add orange juice, milk, egg and oil. Stir just until dry ingredients are moistened and batter is smooth.

Fill each donut cavity with batter. Close unit and lock in place. Bake 2-1/2 to 3-1/2 minutes or until donuts are brown.

Remove donuts from Donut Maker; repeat with remaining batter.

Makes approximately 15 donuts.

* Substitute cranberry, grape, pineapple or your favorite frozen juice concentrate.

PUMPKIN DONUTS

(makes a large batch)

1-1/2 cup	All-purpose flour
1/2 cup	Sugar
2 tsp.	Baking powder
Pinch each of	Ground cloves, cinnamon, ginger
1 cup	Pumpkin
1/2 cup	Milk
2 large	Eggs
1/2 cup	Vegetable oil

Preheat Donut Maker for 5 minutes.

Combine dry ingredients in medium mixing bowl. Make a well in center; add pumpkin, milk, eggs and oil. Stir just until dry ingredients are moistened and batter is smooth. Batter is thick.

Fill each donut cavity with batter. Close unit and lock in place. Bake 2-1/2 to 3-1/2 minutes or until donuts are brown. Remove donuts from Donut Maker; repeat with remaining batter.

Makes approximately 36 donuts.

SPICY APPLE DONUTS

3/4 cup	All-purpose flour
1/4 cup	Brown sugar, packed
1 tbsp.	Baking powder
1/2 tsp.	Cinnamon
1/3 cup	Applesauce
1 tbsp.	Milk
1 large	Egg
1 tbsp.	Vegetable oil

Preheat Donut Maker for 5 minutes.

Combine dry ingredients in medium mixing bowl. Make a well in center; add applesauce, milk, egg and oil. Stir just until dry ingredients are moistened and batter is smooth.

Fill each donut cavity with batter. Close unit and lock in place. Bake 3 to 3-1/2 minutes or until donuts are brown. Remove donuts from Donut Maker; repeat with remaining batter.

Makes approximately 18 donuts.

STRAWBERRY DONUTS

1/2 cup	All-purpose flour
2 tbsp.	Sugar
1 tsp.	Baking powder
2 to 3 tbsp.	Strawberry flavoured gelatin dry mix *
3 tbsp.	Milk
1 large	Egg
1 tbsp.	Vegetable oil
1/4 cup	Strawberries, rinsed, cleaned, chopped (optional)

Preheat Donut Maker for 5 minutes.

Combine dry ingredients in medium mixing bowl. Make a well in center; add milk, egg and oil. Stir just until dry ingredients are moistened and batter is smooth. Stir in strawberries, if added.

Fill each donut cavity with batter. Close unit and lock in place. Bake 2-1/2 minutes for donuts without fruit; 3-1/2 minutes for donuts with fruit or until brown. Remove donuts from Donut Maker; repeat with remaining batter.

* Substitute other fruit flavoured gelatin dry mix and fresh chopped fruit. Makes approximately 16 donuts.

CHEESY BACON ROUNDS

1/2 cup	Sugar
1-1/2 tbsp.	Baking powder
2 tbsp.	Chopped cooked bacon
1/4 cup	Small curd cottage cheese
1/4 cup	Grated cheddar cheese
3 tbsp.	Milk
1 large	Egg
1 tbsp.	Vegetable oil

Preheat Donut Maker for 5 minutes.

Combine dry ingredients in medium mixing bowl. Make a well in center; add cheeses, milk, egg and oil. Stir just until dry ingredients are moistened and batter is smooth. Stir in bacon. Batter is thick.

Fill each donut cavity with batter. Close unit and lock in place. Bake 3 minutes or until donuts are brown. Remove donuts from Donut Maker; repeat with remaining batter.

Makes approximately 15 donuts.

CORNBREAD ROUNDS

1 cup	Milk
1/2 cup	Yellow cornmeal
1 tbsp.	Sugar
1/2 tsp.	Salt
1 large	Egg
1 tbsp.	Vegetable oil
1/3 cup	All-purpose flour
1-1/2 tsp.	Baking powder

Combine milk, cornmeal and salt in small saucepan; cook over medium heat until mixture comes to a boil, stirring constantly. Let stand 5 minutes to cool. Preheat Donut Maker for 5 minutes.

Add egg and oil; stir until smooth. Stir in flour, baking powder and sugar. Fill each donut cavity with batter. Close unit and lock in place. Bake 3 to 3-1/2 minutes or until brown.

Remove rounds from Donut Maker; repeat with remaining batter.

Makes approximately 20 rounds.

PLAIN BAGELETTE ROUNDS

1/2 cup	All-purpose flour
1 tbsp.	Sugar
1 tsp.	Baking powder
1/4 tsp.	Salt
1/2 cup	Water
1 large	Egg
1 tbsp.	Vegetable oil

Preheat Donut Maker for 5 minutes.

Combine dry ingredients in medium mixing bowl. Make a well in center; add water, egg and oil. Stir until batter is smooth.

Fill each donut cavity with batter. Close unit and lock in place. Bake 3-1/2 to 4 minutes or until rounds are lightly browned.

Remove rounds from Donut Maker; repeat with remaining batter.

Makes approximately 18 rounds.

EGG BAGELETTE ROUNDS

1/2 cup	All-purpose flour
1 tbsp.	Sugar
1-1/2 tsp.	Baking powder
1/4 tsp.	Salt
1/3 cup	Water
2 large	Eggs
2 tsp.	Vegetable oil

Preheat Donut Maker for 5 minutes.

Combine dry ingredients in medium mixing bowl. Make a well in center; add water, eggs and oil. Stir until batter is smooth.

Fill each donut cavity with batter. Close unit and lock in place. Bake 3-1/2 to 4 minutes or until rounds are lightly browned.

Remove rounds from Donut Maker; repeat with remaining batter.

Makes approximately 18 rounds.

CINNAMON RAISIN BAGELETTE ROUNDS

1/2 cup	All-purpose flour
1 tbsp.	Sugar
1 tsp.	Baking powder
1/4 tsp.	Cinnamon
1/2 cup	Water
1 large	Egg
1 tsp.	Vegetable oil
1-1/2 tbsp.	Raisins *

Preheat Donut Maker for 5 minutes.

Combine dry ingredients in medium mixing bowl. Make a well in center; add water, egg and oil. Stir until batter is smooth. Stir in raisins.

Fill each donut cavity with batter. Close unit and lock in place. Bake 3 to 3-1/2 minutes or until rounds are lightly brown.

Remove rounds from Donut Maker; repeat with remaining batter.

* Substitute currants for raisins, if desired.

Makes approximately 18 rounds.

QUICK BREAKFAST ROUNDS

11.5 oz. roll Refrigerated sweet roll dough

Preheat donut maker for 5 minutes

Open package; separate dough. Unroll each piece; cut in half. *

Lightly twist piece; form into round circle pinching ends together.

Place rounds in donut cavities. Close unit and lock in place.

Bake 2-1/2 minutes or until brown.

Remove rounds from Donut Maker; repeat with remaining rounds.

* For glazed sweet rolls; roll each piece in sugar before twisting.

Makes 16 rounds.

QUICK SNACK ROUNDS

Serve as snacks, with cream cheese or cheese spread for lunch or with pasta for a light supper.

11 oz. roll Refrigerated soft breadstick dough
 Sesame seeds
 Poppy seeds
 Italian herb seasoning
 Garlic salt
 Minced onion pieces

Preheat Donut Maker for 5 minutes.

Open package; separate dough. Unroll each piece; cut in half. Roll each piece in desired seeds or herbs. Lightly twist piece; form into round circle pinching ends together. Place rounds in donut cavities. Close unit and lock in place.

Bake 2-1/2 to 3 minutes or until brown.

Remove rounds from Donut Maker; repeat with remaining rounds.

Makes 16 rounds.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or 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 of the grounding-type 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

LIMITED WARRANTY

SALTON warrants that this appliance shall be free from defects in material and workmanship for a period of one year from the date of purchase. During that period these defects will be repaired or the product will be replaced at SALTON's option without charge. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, commercial use, or improper maintenance.

TO RETURN FOR SERVICE

1. Securely package and return the product PREPAID to: SALTON CANADA, 81A Brunswick, Dollard-des-Ormeaux, Quebec, H9B 2J5
2. Be sure to enclose your name, address, postal code and description of defect.
3. To ensure prompt "In-Warranty" service, be sure to include a proof of purchase. We recommend you take the necessary precaution of insuring the parcel.
4. For repairs not covered by the Warranty, you will be advised of the cost of repair in advance, and upon receipt of your cheque or money order, the repairs will be completed and the product returned to you.

Salton® **SALTON CANADA**
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