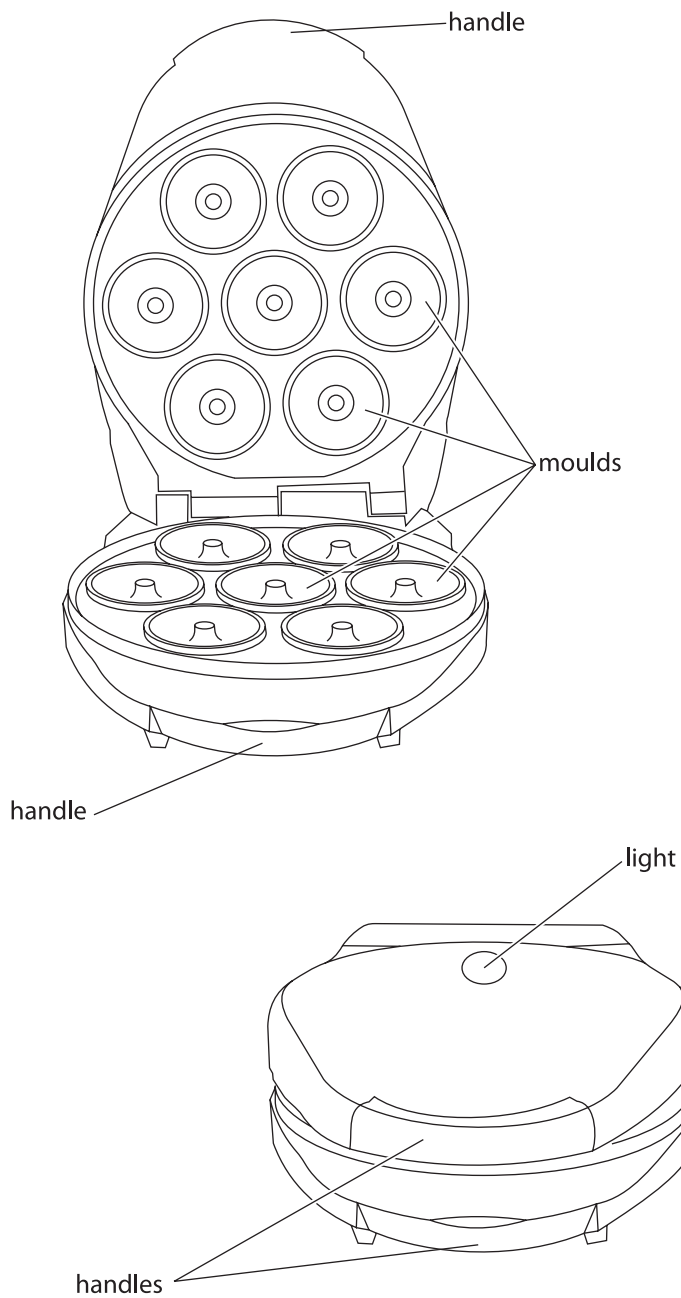


# *Temptations*

by Russell Hobbs




instructions



Read the instructions and keep them safe. Pass them on if you pass the donut maker on. Remove all packaging, but keep it till you're satisfied the donut maker works.

## **important safeguards**

Follow basic safety precautions, including:

- 1 The donut maker must only be used by or under the supervision of a responsible adult.
- 2 Don't put the donut maker in liquid, don't use it in a bathroom, near water, or outdoors. 
- 3 Some parts won't get as hot as others, but they'll all get hot. Use oven gloves or a folded towel, not fingers.
- 4 Sit the donut maker on a stable, level, heat-resistant surface.
- 5 Batter, dough, and oil may burn. Don't use the donut maker near or below curtains or other combustible materials, and watch it while in use.
- 6 This donut maker must not be operated by an external timer or remote control system.
- 7 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 8 Keep the donut maker and the cable away from hotplates, hobs or burners.
- 9 Unplug the donut maker when not in use, before moving and before cleaning.
- 10 Don't use the donut maker for any purpose other than baking donuts.
- 11 Don't use the donut maker if it's damaged or malfunctions.
- 12 If the cable is damaged, return the donut maker, in order to avoid hazard.

## **household use only**

### **before using for the first time**

Wipe the moulds with a damp cloth.

### **preparation**

- 1 Prepare the batter or dough, and any coatings (icing, sugar, etc.).
- 2 Open the donut maker, brush the insides of the moulds (top and bottom) with cooking oil, close the donut maker.

### **preheat the donut maker**

- 3 Put the plug into the power socket (switch the socket on, if it's switchable).
- 4 The light will come on, then it'll cycle on and off as the thermostat operates to maintain the temperature.
- 5 When the light goes out, the donut maker is ready for use.


### **making donuts**

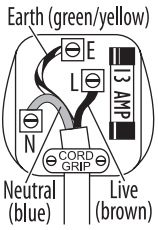
- 6 Use an oven glove to open the donut maker.
- 7 Fill the moulds with dough or batter – don't overfill, any excess may burn, and spoil the flavour of your donuts.
- 8 Close the donut maker.
- 9 Wait for the time specified in the recipe.
- 10 Open the donut maker and gently prise the donuts out of the moulds with a nylon palette knife or spatula.
- 11 Don't use anything metal or sharp, you'll damage the non-stick surfaces.

**care and maintenance**

- 1 Unplug the donut maker and let it cool before cleaning and storing away.
  - 2 Wipe all surfaces with a clean cloth, or a non-abrasive sponge.
  - 3 Use a bit of kitchen paper moistened with a little cooking oil to remove stubborn stains.
  - 4 Take extra care with the non-stick cooking surfaces.
- Don't put the donut maker in water or any other liquid.  
Don't use harsh or abrasive cleaning agents or solvents.  
Don't use scourers, wire wool, or soap pads.

**connection**

The product must be earthed. It has a 13A BS1362 fuse in a 13A BS1363 plug. To replace the plug, fit the green/yellow wire to  or E, the blue wire to N, and the brown wire to L. Fit the cord grip. If in doubt, call an electrician.  
Don't use a non-rewireable/moulded plug unless the fuse cover is in place. If you remove the plug, dispose of it.



**service**

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer. If that doesn't solve the problem:  
Pack carefully, with a note of your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to Customer Returns (address below right). They'll give you an estimate for inspection/repair.

**Customer Service**  
(correspondence only)  
Salton Europe Ltd  
Failsworth  
Manchester  
M35 0HS

**Customer Returns**  
Salton Europe Ltd  
Heath Mill Road  
Wombourne  
Wolverhampton  
WV5 8AQ

Customer Service (service@saltoneurope.com)  
telephone 0845 658 9700 (local rate number)

**guarantee**

Defects affecting product functionality appearing within one year of purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected. Documentation, packaging, and product specifications may change without notice.

Model No: 13520  
Salton Europe, Failsworth, Manchester, M35 0HS



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# *Temptations*

donut maker **recipe book**

## donut batter

### ingredients

Makes 14 donuts

125g self raising flour  
30g caster sugar  
2 tbsp vegetable oil  
1 medium egg  
80 ml milk

You will also need vegetable oil for greasing the donut maker and icing sugar for dusting the donuts.



### method

Pre-heat the donut maker until the red light indicator turns off.

Place the flour and caster sugar in a bowl and mix together. Make a well in the centre of the dry ingredients and add the oil, egg and milk to the well. Using a fork, mix the wet ingredients in the well, gradually incorporating the dry ingredients until a smooth batter is formed.

Using a pastry brush, brush the upper donut moulds with vegetable oil. Add one teaspoon of vegetable oil to each of the lower donut moulds. Close the machine lid and leave to stand for one minute until the oil is heated. After the oil has been heated, open the machine and place a heaped teaspoon of batter into each donut cavity. The batter should reach the top of each mould. Close the machine lid and leave for 3 minutes for the donuts to cook. When the donuts are ready, remove them from the machine with a plastic implement (take care, hot oil can burn) and place them on a plate which has been sprinkled with icing sugar. Sprinkle some more icing sugar on top of the donuts. To make the next batch of donuts repeat the steps above.

## vanilla iced donuts

### ingredients

100g icing sugar  
3 tsp hot water  
2 tsp vanilla extract  
Silver balls or hundreds  
and thousands (optional)



### method

Place the icing sugar in a bowl and add the hot water and vanilla extract. Mix into a smooth paste. Using a fork, dip the donuts, one at a time into the icing and place on a plate (icing side up). Sprinkle with silver balls or hundreds and thousands if desired and leave the icing to set before serving.

## coffee iced donuts

### ingredients

1 tsp instant coffee  
6 tsp hot water  
100g icing sugar  
Mini chocolate chips (optional)



### method

Dissolve the coffee in the hot water and then add the icing sugar. Mix into a smooth paste. Using a fork, dip the donuts, one at a time into the icing and place on a plate (icing side up). Sprinkle with chocolate chips if desired and leave the icing to set before serving.

## iced donuts

Tasty and colourful donuts can be made by adding a simple topping or icing. It is also great fun for adults and kids alike! Allow the donuts to cool before icing.

The following recipes will ice about 14 donuts.



## chocolate orange iced donuts

### ingredients

100g icing sugar  
2 tsp cocoa powder  
4 tsp orange juice  
Chocolate sprinkles or orange  
hundreds & thousands (optional)



### method

Sieve the icing sugar and cocoa into a bowl. Add the orange juice and mix into a smooth paste. Using a fork, dip the donuts, one at a time into the icing and place on a plate (icing side up). Sprinkle with chocolate sprinkles or orange hundreds and thousands and leave the icing to set before serving.

## chocolate covered donuts

### ingredients

150g cooking chocolate  
chocolate sprinkles (optional)



### method

Break the chocolate into pieces and place in a microwaveable bowl. Heat until the chocolate has melted, stirring halfway (do not over cook). Using a fork, dip the donuts, one at a time into the melted chocolate and coat the top. Place on a plate (chocolate side up) and sprinkle with chocolate sprinkles if desired. Leave the chocolate to dry before serving.

## strawberry flavoured iced donuts

### ingredients

100g icing sugar  
4 tsp hot water  
2 tsp strawberry flavouring  
White chocolate sprinkles or  
pink hundreds and thousands



### method

Place the icing sugar in a bowl and add the hot water and strawberry extract. Mix into a smooth paste. Using a fork, dip the donuts, one at a time, into the icing and place on a plate (icing side up). Sprinkle with white chocolate sprinkles or pink hundreds and thousands and leave the icing to set before serving.