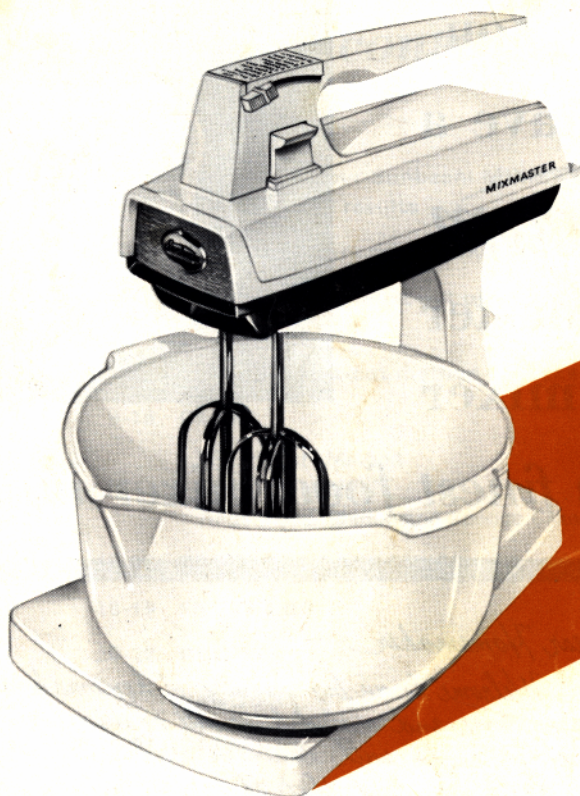




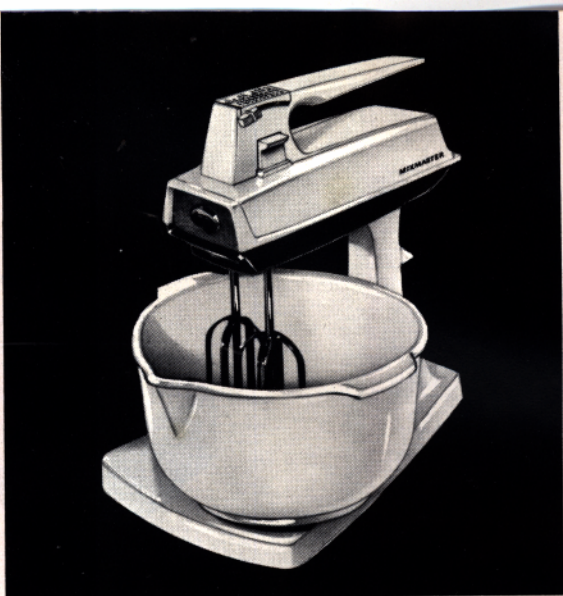
HOW
TO
GET THE
MOST
OUT OF
YOUR
NEW



Sunbeam
AUTOMATIC
MIXMASTER
MIXER

INSTRUCTION
AND RECIPE
BOOK

You
now have a
Sunbeam
Mixmaster
mixer



the finest food mixer made!

Dear Homemaker —

Welcome to our big family of homemakers who are saving time and armwork as well as enjoying more delicious meals with Sunbeam Mixmaster Mixers.

You will find that the more you use your new Sunbeam Mixmaster Mixer, the more helpful it will become and the more you will enjoy it.

Keep your mixer in the handiest spot, in your kitchen, ready for all the mixing jobs — every meal, every day.

The larger beaters give you greater volume in beaten egg whites, whipped cream, cakes, etc. The Mix-Guide on the handle conveniently tells you which of the 10 speeds to use for all of your tasks. The Thumb-Tip Regulator is easy to use to start, stop and control the speeds. Your Sunbeam tested recipes tell you speeds and time to use for best results. Sunbeam's powerful motor will do the work.

Let your Sunbeam Mixer do all your mixing, beating, mashing, whipping, stirring, blending, folding, creaming. There's hardly a limit to its usefulness.

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Sunbeam
HOME ECONOMICS DEPT.

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Sunbeam CORPORATION

5400 Roosevelt Road, Chicago, Illinois 60650



SOFT CUSTARD

2 cups milk, scalded
2 eggs or 4 yolks
2 tsp. cornstarch

¼ cup sugar
¼ tsp. salt
1 tsp. vanilla or ½ tsp. almond extract

Scald milk in top part of double boiler over boiling water. Combine in small mixer bowl, eggs, cornstarch, sugar and salt. Beat on No. 5 speed ½ min. Add milk gradually while beating. Pour into top of double boiler, cook over hot (not boiling) water, stirring until thick enough to coat spoon. Return to mixer bowl, add flavoring. Beat on No. 5 speed until smooth. Cool, cover, chill. Serve as a sauce or dessert.

Note: Coconut, brandy, rum or grated orange rind may be folded into chilled custard.

FRUIT WHIP

1 cup heavy cream, chilled
2 tsp. confectioner's sugar
1 tsp. grated orange or lemon rind

1½ cups strained fruit, prunes, applesauce,
apricots, mashed berries or bananas
Chopped nuts

Strain fruits—chop in blender or use baby fruits. Whip cream on No. 7 speed until beginning to stiffen—about 2 min. Add remaining ingredients, except nuts. Fold in on No. 1 speed only until blended. Serve in sherbet dishes. Top with chopped nuts, if you wish. Sherbet dishes can be lined with sponge or other cake cut into fingers or ladyfingers. Mashed banana can be folded into apricot or prune whip. Makes 4 servings.

CHOCOLATE MOUSSE

½ cup semisweet chocolate chips
3 eggs
1 tsp. vanilla

Dash of salt
2 tsp. sugar
Chopped nuts

Melt chocolate over hot water. Separate eggs placing whites in small mixer bowl. Beat yolks slightly with fork, add vanilla and salt. Blend into chocolate. Beat whites on No. 10 speed until soft peaks form—about ½ min., then beat in sugar gradually. Fold in chocolate mixture on No. 1 speed only until blended. Spoon into sherbet dishes. Chill. To serve top with whipped cream. Sprinkle with chopped nuts or cinnamon. Makes 4 servings.

EASY RICE PUDDING

1½ cups cold cooked rice
¼ cup confectioner's sugar
Dash of salt
1 tsp. grated lemon rind or ½ tsp. vanilla

1 cup heavy cream, chilled
Sliced canned peaches
Maraschino cherries
Nutmeg

Blend rice, sugar, salt and lemon rind. Beat cream on No. 7 speed until beginning to stiffen—about 2 min. Stop mixer. Add rice mixture. Fold in on No. 2 speed only until blended. Spoon into sherbet dishes. Top with drained peaches and a bit of cherry. Sprinkle with nutmeg.

Pineapple rice: Fold into rice mixture 1 small can crushed pineapple, drained, 2 tsp. chopped maraschino cherries, ½ cup coconut or chopped nuts and 1 cup miniature marshmallows. Garnish with cherries. Serves 4.

REFRIGERATOR ICE CREAM

20 marshmallows
1 cup milk

2 tsp. vanilla
1 cup heavy cream, chilled

Turn temperature control of refrigerator to coldest point. Combine marshmallows and milk in saucepan. Heat over low flame, folding over and over with spoon, until almost melted. Remove from heat and continue folding until smooth. Add vanilla. Cool until beginning to thicken. Put cream into small mixer bowl. Beat on No. 7 speed until stiff—about 2 min. Add marshmallow mixture. Blend in quickly on No. 2 speed. Pour into freezing tray. Freeze until firm. Turn back control to normal. Makes 6 to 8 servings.

Banana ice cream: When mixture is partially frozen, fold in 1 cup mashed banana and 1 tsp. lemon juice. Omit vanilla.

Strawberry ice cream: When partially frozen, fold in 1 cup sweetened mashed strawberries or defrosted berries—drained of excess juice.