



KITCHEN *Living*

Whoopie Pie Maker USER GUIDE



Now that you have purchased a Kitchen Living product you can rest assured in the knowledge that as well as your 2 year parts and labor warranty you have the added peace of mind of dedicated helplines and web support.

AFTER SALES SUPPORT

☎ 866-235-5029

💻 mp656@messageplex.com

MODEL NUMBER:44452, 01/14, PGT-1310W

Welcome!

You have made an excellent choice with the purchase of this quality Kitchen Living brand product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of ALDI.

We want you to be completely satisfied with your purchase so this Kitchen Living product is backed by a comprehensive 2 year manufacturer's warranty and an outstanding after sales service through our dedicated helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support, or in the unlikely event that your purchase is faulty, please telephone our helpline for immediate assistance. Faulty product claims made within the 2 year warranty period will be repaired or replaced free of charge, provided that you have satisfactory proof of purchase (keep your receipt safe!). This does not affect your statutory rights. However, be aware that the warranty will become null and void if the product is found to have been deliberately damaged, misused or disassembled.



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Important Safeguards

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. Keep the manual in a safe place for future reference, along with the completed warranty card, purchase receipt and carton. If applicable, pass these instructions on to the next owner of the appliance. Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:

Electrical safety and cord handling

- Make sure your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating label and your outlet socket is earthed.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Avoid the use of extension cords. Serious burns may result from a product being pulled off a benchtop. If it is necessary to use an extension cord, make sure the extension cord is safe to use, capable of handling the electrical load of the product (refer to rating plate).
- To protect against fire and electric shock, injury and material damage, protect the appliance from water. Do not immerse the cord, plug or the appliance in water or other liquid. Do not expose it to water, rain, moisture or any other liquid during use or storage.
- Never operate this product with wet hands or spill liquids into the product.
- If the product falls into water, immediately unplug it from the electrical outlet. Do not touch it or reach into the water.
- Do not kink, bend, squash, strain or damage the power cord and protect it from sharp edges. Do not let the power supply cord hang near or over the edge of a table or benchtop. Do not let the cord touch hot surfaces, including the baking plates of the whoopie pie maker, when it is in use. Run the cord in such a way that there will be no risk of anyone pulling it inadvertently or tripping over it.
- If the power supply cord is damaged, it must be replaced by an authorised service centre, as special tools are required. In such a case, contact the after sales support line for advice on repair or return of the damaged product.
- Do not pick up or operate the appliance if the power supply cord, plug or housing is damaged, or after it malfunctions or has been damaged in any manner.
- Switch off and unplug the appliance from the power outlet when it is not in use and before cleaning or moving the appliance. Grip by the plug, do not pull by the cord.

Important Safeguards (Cont.)

Usage conditions and restrictions

- This appliance is intended for domestic/household use only. It is neither suitable for commercial/ industrial nor for outdoor use.
- Do not use the appliance for anything other than its intended use: food preparation.
- The use of attachments or accessories not recommended or sold by the product distributor may cause personal injury or material damage.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Young children should be supervised to ensure they do not play with the appliance. Close supervision is necessary when any appliance is used by or near children.
- Always operate the product on a dry, level benchtop surface, in a well ventilated area, well away from walls and flammable materials, etc. Avoid operating the product on metal surfaces such as a sink draining board.

CAUTION: Whoopie pies may burn, therefore never use the appliance near or below flammable materials such as curtains, drapes or wall coverings. Do not place it near paper, clothing, tea towels or other flammable materials during use. Do not use it under a cupboard or close to a wall, as scorching may occur.

- Never use this Whoopie pie Maker in a confined space. Always ensure there is sufficient free space above and around all sides for air circulation.
- To avoid the risk of fire, never use this product if it is covered.
- Do not operate this appliance in the presence of explosive and/or flammable liquid or fumes such as where aerosol (spray) products are being used or where oxygen is being administered.
- Do not leave the appliance unattended when in use.
- Never carry or hang the appliance by the cord. When storing the product, loosely coil the cord. Avoid wrapping the cord around the appliance.

CAUTION: The appliance has no user-serviceable parts contained inside. Do not attempt to repair, disassemble or modify it.

CAUTION: HOT!

- Avoid touching hot surfaces, use handles.
- Steam may be ejected from between the plates while the whoopie pie is baking. To prevent burns or other personal injury or property damage, take good care to ensure that fingers, or any other parts of the body do not come in contact with the steam or hot surfaces.

Parts List

1. Safety lock system
2. Non-stick upper and lower cooking plates
3. Power cord
4. Cool touch body
5. Red power on light
6. Green Ready to cook light
7. Lid



Getting Started

Before first use

- Unpack the appliance but keep all packaging materials until you have made sure your new Whoopie Pie maker is undamaged and in good working order. Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach.
- Read this manual to familiarise yourself with all the parts and operating principles of the Whoopie Pie maker. Pay particular attention to the safety instructions on the previous pages.
- Make sure the appliance is disconnected from the power supply.
- Wipe the baking surfaces with a soft cloth or sponge, dampened with a little warm water, to remove any dust from the manufacturing process. Dry thoroughly.

WARNING: Never immerse the Whoopie Pie maker in water!

- Unwind the power cord to its full length and inspect it for damage. Do not use the appliance if the appliance or its cord have been damaged. In case of damage, contact our after sales support line for advice on examination, repair or return of the damaged product.
- Place the Whoopie Pie maker on a flat, level surface, plug in the power cord and turn the power on. The red power indicator will illuminate, indicating that there is power to the unit. The green 'Ready' indicator will illuminate once it has reached the correct baking temperature.

NOTE: The unit may emit a slight smell or smoke when it is first heating up. This is due to the components being new and can be disregarded safely. It is no cause for concern. Leave the unit powered on for a few minutes until all odor and smoke has dissipated.

- Before the first use only, the non-stick cooking surfaces must be seasoned during the preheating time (until the green light comes on) to protect the non-stick surface. To season the surfaces, apply a thin coat of cooking oil, butter or margarine to the preheated cooking surfaces and rub it in with a paper towel. Leave the coating on the cooking plates.
- Your Whoopie Pie Maker is now ready for use.

CAUTION: HOT!

- Accessible surfaces do get hot during use.
- Avoid touching hot surfaces, only touch the handle when opening the appliance.
- Take care when opening the lid as hot steam may escape, which may cause scalding.

SAVE THESE INSTRUCTIONS

Instructions

Baking Whoopie Pies

- 1. Preheating:** Before you can start baking your whoopie pies, your Whoopie Pie Maker must have reached the correct temperature. Plug it into a power point and close the cooking plates, preheating will take approximately 6-8 minutes. The red power indicator will illuminate, indicating that there is power to the unit. The green 'Ready' indicator will illuminate once it has reached the correct baking temperature.
- 2. Adding batter:** Pour a small ladle of batter into each whoopie pie mould, close the top hotplate and press the plates together briefly. Fill the moulds quickly to ensure even browning
- 3. Baking:** Baking the Whoopie pies takes about 6-8 minutes, depending on your batter and your preferred degree of browning. Immediately after the baking process is completed, remove the whoopie pies from the appliance and place them onto a wire rack to cool down.

NOTE: Use a wooden, plastic or silicone utensil to assist, if necessary, do not use metal utensils that could scratch the non-stick surface.

- 4. To make more Whoopie pies :** Fill more batter into the moulds and repeat steps 2-3 above.
- 5. Once cooled:** Spread your desired amount of chosen filling onto the flat surface of one of the whoopie cakes and then join together with the flat side of another of the whoopie cake forming your whoopie pie.

NOTE: Certain types of batter (with too much fruit, nuts or fruit acid) may adversely affect the non-stick coating. We recommend using only well tried batter recipes, as those listed at the back of this manual, which will not deteriorate the coating.

Hints for best results

- **Batter consistency:** The whoopie pie batter should be fairly thick, but fluid enough to drop off a spoon.
- **Ingredients:** Take cold ingredients out of the refrigerator before making the whoopie pie batter to ensure all ingredients are of similar temperature; this will ensure a consistent color after baking. We particularly recommend using very soft butter and mixing all ingredients thoroughly.

Other Useful Information

Care and cleaning

- After use, unplug the Whoopie Pie Maker from the power outlet before cleaning. Grip the plug, do not pull on the cord.
- Let the appliance cool down. While it is still warm, but safe to touch, wipe any batter off the cooking surfaces with paper towel or with a soft cloth or brush, if required.

CAUTION: Never use sharp objects, metal utensils or hard brushes for scraping off baked on batter, as you may damage the non-stick coated surface in the process. Only use a soft cloth, sponge or brush.

WARNING: Never submerge the appliance in water for cleaning.

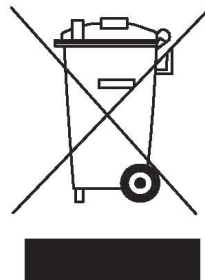
- If necessary, wipe the outside of the Whoopie Pie Maker with a slightly damp cloth, but make sure the cloth is not too wet to leave water residues. After wiping down the appliance with the damp cloth, use a dry cloth or paper towel to dry it thoroughly.
- Roll up the cord underneath the appliance for storage.

Responsible disposal

- At the end of its working life, do not throw this appliance out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

Technical Specifications

- Rated voltage: 120VAC, 60Hz
- Rated power input: 900W



Recipes

Classic Whoopie Pies

1 cup butter, softened
1-1/2 cups sugar
2 eggs
2 teaspoons vanilla extract
4 cups all-purpose flour
3/4 cup baking cocoa
2 teaspoons baking soda
1/2 teaspoon salt
1 cup water
1 cup buttermilk

FILLING:

2 cups confectioners' sugar
2 cups marshmallow crème
1/2 cup butter, softened
2 teaspoons vanilla extract

METHOD

In a large bowl, cream butter and sugar until light and fluffy. Beat in eggs and vanilla extract.

Combine the flour, cocoa, baking soda and salt then add to creamed mixture, Gradually add the water and buttermilk, beating well after each addition.

Pre heat the whoopie pie maker when the green ready light illuminates brush each section with vegetable oil using a pastry brush and add one tablespoon to each of the 6 whoopie pie molds spread the batter to the edges of the molds, it's easier to use two spoons to do this

Close the lid and bake for 6-8 minutes, lift the lid to check they are ready, the pies will have risen and be springy in texture, alternatively insert a clean cocktail stick to check they are ready this should come out clean. If more baking is needed close the lid and continue cooking for 30 seconds, until they are baked to your liking.

Remove with a non-stick spatula onto a wire rack to cool completely. Repeat this until you have used all the batter mix.

Filling

In a separate bowl, mix/beat filling ingredients until fluffy. Spread on the bottoms of half of the cookies; top with remaining cookies.

Yield: 1-1/2 dozen.

Recipes

Pumpkin Whoopie Pies

1 cup shortening
2 cups packed brown sugar
2 eggs
1 teaspoon vanilla extract
3-1/2 cups all-purpose flour
1-1/2 teaspoons baking powder
1-1/2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground Ground Cinnamon
1 teaspoon ground ginger
1/2 cup canned pumpkin

FILLING:

1/4 cup all-purpose flour
Dash salt
3/4 cup milk
1 cup shortening
2 cups confectioners' sugar
2 teaspoons vanilla extract

METHOD

In a large bowl, cream shortening and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

Combine the flour, baking powder, baking soda, salt, cinnamon and ginger

Then add to creamed mixture alternately with pumpkin.

Pre heat the whoopie pie maker when the green ready light illuminates brush each section with vegetable oil using a pastry brush and add one tablespoon to each of the 6 whoopie pie molds spread the batter to the edges of the molds, it's easier to use two spoons to do this

Remove with a non-stick spatula onto a wire rack to cool completely. Repeat this until you have used all the batter mix.

Filling

In a small saucepan, combine flour and salt. Gradually whisk in milk until smooth; bring to a boil. Reduce heat; cook and stir over medium heat 2 minutes or until thickened. Cover and refrigerate until completely cooled.

In a small bowl, beat shortening, confectioners' sugar and vanilla until smooth. Add chilled milk mixture; beat for minutes or until light and fluffy. Spread on the bottom of half of the cookies; top with remaining cookies. Store in the refrigerator.

Yield: about 2 dozen.

Recipes

MINT CHOCOLATE WHOOPIE PIES

1/2 cup sugar
3 tablespoons oil
1 Egg
1 cup all-purpose flour
1/4 cup baking cocoa
1/2 teaspoon baking soda
1/4 teaspoon salt
2 tablespoons fat-free milk

FILLING:

2 tablespoons butter, softened
1-1/3 cups confectioners' sugar
1/8 teaspoon mint extract
4 drops green food coloring, optional
4 teaspoons fat-free milk

METHOD

In a large bowl, beat sugar and oil until crumbly. Add egg; beat for 1 minute.

Combine the flour, cocoa, baking soda and salt.

Gradually beat into sugar mixture. Add milk and mix well. (Dough will be sticky.)

Pre heat the whoopie pie maker when the green ready light illuminates brush each section with vegetable oil using a pastry brush and add one tablespoon to each of the 6 whoopie pie molds spread the batter to the edges of the molds, it's easier to use two spoons to do this

Remove with a non-stick spatula onto a wire rack to cool completely. Repeat this until you have used all the batter mix.

Filling

In a small bowl, combine butter and confectioners' sugar until crumbly. Beat in extract, food coloring if desired and milk. Spread on the bottoms of half of the cookies; top with remaining cookies.

Yield: 1-1/2 dozen

Recipes

BANANA CAKE WHOOPIE PIES

1/2 cup butter, softened
3/4 cup sugar
1/4 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1/2 cup mashed ripe banana
1/2 cup buttermilk
2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda

FILLING:

1 package (8 ounces) cream cheese, softened
1 cup creamy peanut butter
3 tablespoons butter, softened
1 cup confectioners' sugar
1 teaspoon vanilla extract
Additional confectioners' sugar

In a large bowl, cream butter and sugars until light and fluffy. Beat in egg and vanilla.

In a small bowl, combine banana and buttermilk.

Combine the flour, salt, baking powder and baking soda; gradually add to creamed mixture alternately with banana mixture.

Pre heat the whoopie pie maker when the green ready light illuminates brush each section with vegetable oil using a pastry brush and add one tablespoon to each of the 6 whoopie pie molds spread the batter to the edges of the molds, it's easier to use two spoons to do this

Remove with a non-stick spatula onto a wire rack to cool completely. Repeat this until you have used all the batter mix.

Filling

In a large bowl, beat the cream cheese, peanut butter, and butter until fluffy. Beat in confectioners' sugar and vanilla until smooth. Spread filling on the bottoms of half of the cookies, about 1 tablespoon on each; top with remaining cookies. Dust with additional confectioners' sugar. Store in the refrigerator.

Yield: 2 dozen.

Recipes

Red Velvet Whoopie Pies

1/2 cup butter, softened
1 cup brown sugar
1 egg
1 teaspoon vanilla
1/2 cup buttermilk
2 cups all-purpose flour
2 tablespoons unsweetened cocoa powder
1/2 teaspoon baking soda
1/4 teaspoon salt
2 tablespoons red food coloring (liquid not paste)

FILLING:

Cream cheese frosting
1/4 cup softened butter
4 ounce package softened cream cheese
7 ounce marshmallow creme

METHOD

In a large bowl, cream butter and sugars until light and fluffy. Beat in egg and vanilla.

In a separate bowl, sift together the flour, baking soda, salt and cocoa powder.

Add, to the cream mixture, the dry ingredients alternately with buttermilk, beating after each addition just until combined.

Stir in food coloring

Pre heat the whoopie pie maker when the green ready light illuminates brush each section with vegetable oil using a pastry brush and add one tablespoon to each of the 6 whoopie pie molds spread the batter to the edges of the molds, it's easier to use two spoons to do this

Remove from the oven and cool completely.

Filling

In medium mixing bowl beat butter and cream cheese until smooth. Fold in marshmallow creme

Yield: 1-1/4 dozen

Warranty Card

KITCHEN *Living*

Whoopie Pie Maker

Your details:

Name _____

Address _____

 _____ E mail _____

Date of purchase* _____

* We recommend you keep the receipt with this warranty card.

Location of purchase _____


Description of malfunction:

Return your completed warranty card to:

ALDI Customer Service

NW Fulfillment
549 Heartland Drive
Suite E
Sugar Grove IL 60554

AFTER SALES SUPPORT

 866-235-5029

 mp656@messageplex.com

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YEAR WARRANTY



