

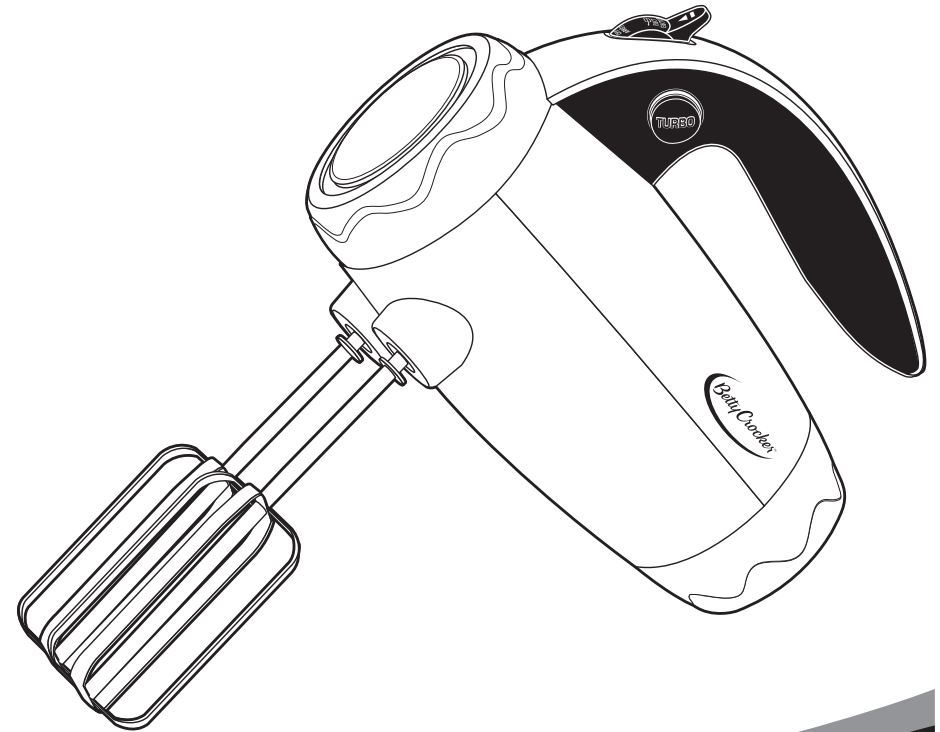
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Betty Crocker™

7-SPEED 250 WATT Hand Mixer



HOUSEHOLD USE ONLY

BC-2205

- split, particularly in the location where it enters the unit.
15. **Never leave appliance unattended while it is plugged into an outlet.**

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

POWER CORD INSTRUCTIONS

1. A short power-supply cord is provided to reduce the hazard resulting from entanglement or tripping over a long cord.
2. Extension cords may be used if care is exercised. If it is necessary to use an extension cord, it should be positioned so that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over unintentionally.
3. The electrical rating of the extension cord must be the same or more than the wattage of the appliance (the wattage is shown on the rating label located on the underside or back of the appliance).
4. Avoid pulling or straining the power cord at outlet or appliance connections.

POLARIZED PLUG

1. Your appliance is equipped with a polarized plug (one blade is wider than the other).
2. To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way.
3. If the plug does not fit fully into the outlet, reverse the plug. If it does not fit, please consult a qualified electrician. Do not attempt to defeat this safety feature by modifying the plug in any way.

WARNING: Improper use of the power cord may result in electric shock. Consult a qualified electrician if necessary.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and personal injury.

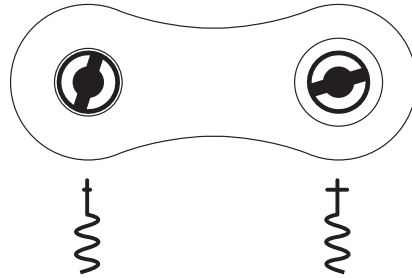
1. **READ ALL INSTRUCTIONS CAREFULLY.**
2. To protect against risk of electric shock, do not put mixer, cord or plug in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils, away from beaters during operation to reduce the risk of injury to person and/or damage to the mixer.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. To disconnect, turn the control to off, grasp plug and remove it from wall outlet. Never yank the cord to remove the plug.
12. Remove beaters from mixer before washing.
13. Do not use this appliance for other than intended use.
14. Do not twist, kink or wrap the power cord around the appliance as this may cause the insulation to weaken and

Using Your Hand Mixer

INSERTING BEATERS AND DOUGH HOOKS

Be sure the unit is unplugged before inserting Beaters or Dough Hooks. Please note that the Dough Hooks are designed to fit in the mixer only one way.

Firmly grasp the mixer by the handle. Insert the Dough Hook with the large shaft ring into the right opening (the larger opening). Push the Dough Hook in as far as it will go. The Dough Hook will click as it locks into place. If the Dough Hook does not lock into place, try inserting into the other opening. Repeat this process with other Dough Hook in the left opening (the smaller opening). Plug the Mixer into a 120 volt 60 Hz AC only outlet. Your Mixer is now ready to use.



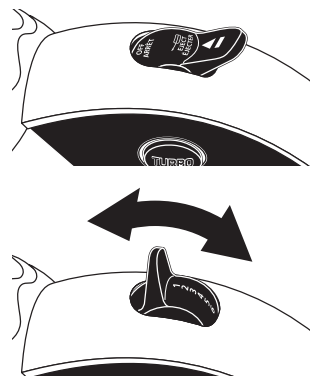
REMOVING BEATERS

Your Hand Mixer has a Beater Eject Button to allow easy removal of the Beaters and Dough Hooks. Be sure the unit is unplugged and the speed switch is set to "OFF" before removing the Beaters or Dough Hooks. With one hand holding the Beaters or Dough Hooks, press the Beater Eject Button. The Beaters/Dough Hooks will drop out of their locks for easy cleaning.

CONTROLLING THE MIXER SPEED

To operate your Hand Mixer, simply move the Speed Selector Switch from the "OFF" position to the desired speed. Your mixer will beat at the speed level you have selected.

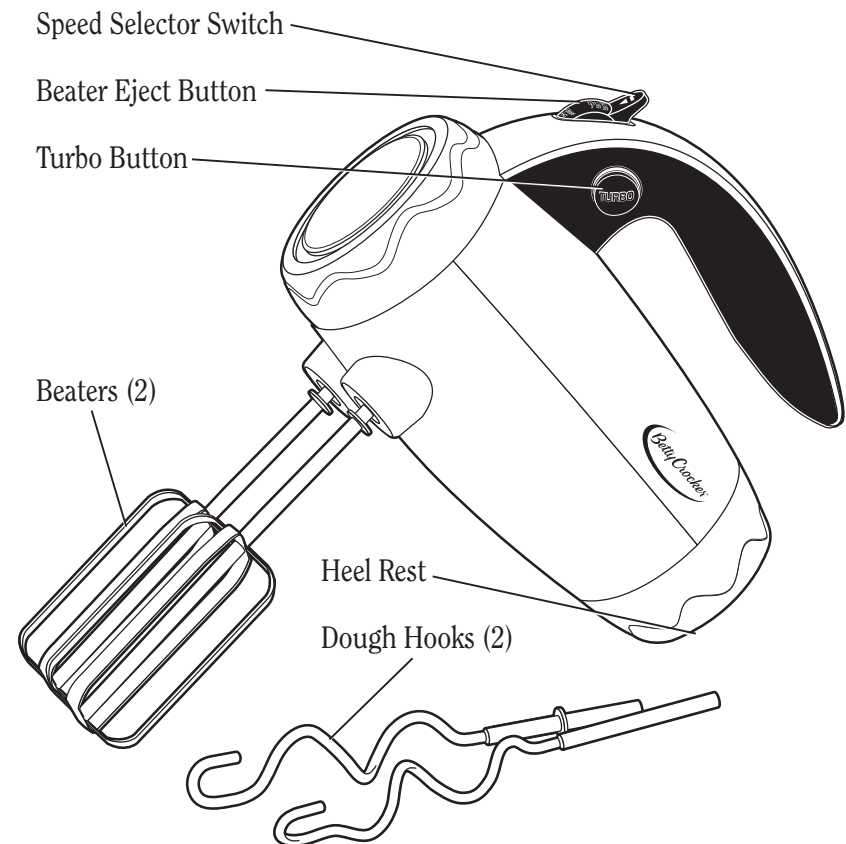
During operation, it is possible to alter the speed of the mixer by selecting a new speed setting. Your mixer has seven speed levels: (1 to 6 plus Turbo).



Before Your First Use

Carefully unpack the Hand Mixer, Beaters and Dough Hooks and remove all packaging materials. Set the Mixer on a clean, dry table or counter. Wash the Beaters and Dough Hooks in warm, soapy water. Dry thoroughly. The Mixer may be wiped with a clean, damp cloth. Do not immerse the Mixer body, cord or plug in water.

Know the Parts of Your Hand Mixer



RATING: 120 V, 60 Hz, 250 W, AC ONLY

Cleaning Your Hand Mixer

Be sure Mixer is unplugged before cleaning. Remove Beaters or Dough Hooks from Mixer and wash in warm soapy water. The Mixer body may be wiped clean with a damp cloth.

CAUTION: Do not immerse the cord, plug or Mixer body in water or other liquid.

Mixing Guide

SPEED	SUGGESTED USES
1	Folding in delicate ingredients. Mixing dry ingredients.
2	Stirring liquids or pastry. Blending liquids.
3	Blending ingredients, such as butter and sugar. Mixing batters, such as quick breads.
4	Mixing cake mixes and thick batters. Mixing stiff cookie dough.
5	Mashing potatoes.
6	Beating egg whites and whipping cream.
Turbo	At any speed, provides an extra burst of power for tough mixing jobs.

USING THE TURBO FEATURE

The Turbo Button is perfect for tough mixing jobs and adds extra mixing power at the touch of a button. Should you feel the Mixer slowing or straining during tough mixing jobs, firmly press the Turbo Button to increase the mixing speed. By releasing the Turbo Button, the mixer will automatically return to the previously selected speed.

NOTE: When engaging the Turbo Button, a slight pause may occur if lightly pressed. This is completely normal and can be avoided by pressing firmly on the Turbo Button.

INTERRUPTING THE MIXING PROCESS

To stop your Mixer, simply move the Speed Selector Switch to the “OFF” position. This will stop the beaters’ rotation.

Your Mixer has been designed with a Heel Rest to make mixing easier. Lift the Mixer up from your mixing bowl. Stand the Mixer on its heel with the beaters positioned over the mixing bowl. This will allow the batter to drip directly into the bowl. You may now add other ingredients as necessary. Resume mixing whenever you are ready.

CAUTION:

To prolong the life of your Mixer, avoid getting flour into the air vents. **Do not use the mixer for more than 5 minutes consecutively. After 5 minutes of use, allow the Mixer to rest for a few minutes before continuing to mix ingredients.**

MARBLED BROWNIES

Cream Cheese Filling (below)

- 1 cup (250 ml) butter or margarine
- 4 ounces (115 g) unsweetened baking chocolate
- 2 cups (500 ml) sugar
- 2 teaspoons (10 ml) vanilla
- 4 eggs
- 1-1/2 cups (375 ml) all-purpose flour
- 1/2 teaspoon (2 ml) salt
- 1 cup (250 ml) chopped nuts

1. Heat oven to 350°F (180°C). Grease square pan, 9x9x2 inches. Prepare Cream Cheese Filling. Heat butter and chocolate over low heat, stirring occasionally, until melted; cool.
2. Beat chocolate mixture, sugar, vanilla and eggs in large bowl on Speed 4 for 1 minute. Beat in flour and salt on Speed 1 for 30 seconds. Beat on Speed 4 for 1 minute. Stir in nuts.
3. Spread half of the batter in pan. Spread with filling. Gently spread remaining batter over filling. Gently swirl through batter and filling with spoon for marbled design.
4. Bake 55 to 65 minutes or until toothpick inserted in center comes out clean; cool. Cut into 1-1/2-inch squares. Makes 36 brownies.

CREAM CHEESE FILLING

- 1 package (8 ounces / 230 g) cream cheese, softened
- 1/4 cup (50 ml) sugar
- 1 teaspoon (5 ml) ground cinnamon
- 1-1/2 teaspoons (7 ml) vanilla
- 1 egg

Beat all ingredients in medium bowl on Speed 5 for 2 minutes.

Recipes

The following recipes have been specially selected for use with your new Betty Crocker™ Hand Mixer:

CHEESECAKE BARS

- 2 cups (500 ml) all-purpose flour
- 3/4 cup (175ml) butter or margarine, softened
- 1/3 (75 ml) cup light corn syrup
- 1/4 (50 ml) cup granulated sugar
- 1/2 teaspoon (2 ml) salt
- 2 packages (8 ounces /230 g each) cream cheese, softened
- 3 eggs
- 1 cup (250 ml) light corn syrup
- 2 teaspoons (10 m) vanilla
- 1 cup strawberry jam
- Powdered sugar

1. Heat oven to 375°F (190°C). Grease rectangular pan, 13x9x2 inches. Beat flour, butter, 1/3 cup (75 ml) corn syrup, the granulated sugar and salt in large bowl on Speed 4 until dough forms. Spread evenly in pan.
2. Beat cream cheese on Speed 5 until smooth. Beat in eggs until well blended. Beat in 1 cup (250 ml) corn syrup and the vanilla until smooth. Pour over dough.
3. Bake 35 to 40 minutes or until edges are light golden brown and filling is set.
4. Spread with jam. Refrigerate at least 3 hours. Cut into 2x 1-1/2 inch bars. Sprinkle with powdered sugar just before serving. Cover and refrigerate any remaining bars. Makes 36 bars.

cookie sheet. Flatten cookies with bottom of glass dipped in water.

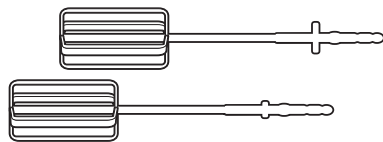
3. Bake 8 to 10 minutes or until golden brown. Immediately remove from cookie sheet. Makes 7 dozen cookies.

LEMON CRINKLES

1 cup (250 ml) packed brown sugar
1/2 cup (125 ml) shortening
1 tablespoon (15 ml) grated lemon peel
1 egg
1-1/2 cups (375 ml) all-purpose flour
1/2 teaspoon (2 ml) baking soda
1/2 teaspoon (2 ml) cream of tartar
1/4 teaspoon (1 ml) salt
1/4 teaspoon (1 ml) ground ginger
Granulated sugar

1. Heat oven to 350°F (180°C). Beat brown sugar, shortening, lemon peel and egg in medium bowl on Speed 3. Beat in flour, baking soda, cream of tartar, salt and ginger on Speed 1.
2. Shape dough into 1-inch balls; dip tops in granulated sugar. Place on ungreased cookie sheet.
3. Bake 10 to 11 minutes or until almost no indentation remains when touched. Makes 4 dozen cookies.

REPLACEMENT PARTS



(2) Beat



(2) Dough Ho

WHITE CHOCOLATE CHIP COOKIES

1/4 cup (50 ml) butter or margarine, softened
1 cup (250 ml) granulated sugar
1 cup (250 ml) packed brown sugar
2 teaspoons (10 ml) vanilla
2 eggs
4 cups (1.0l) Bisquick® original baking mix
1 package (10 ounces/235 g) vanilla milk chips
1 cup chopped nuts, if desired

1. Heat oven to 375°F (190°C). Beat butter, sugars, vanilla and eggs in large bowl on Speed 4. Beat in baking mix on Speed 1 just until blended. Beat in vanilla milk chips and nuts on Speed 1.
2. Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet.
3. Bake about 10 minutes or until light brown. Cool slightly; remove from cookie sheet. Makes 6 dozen cookies.

FARM-STYLE OATMEAL COOKIES

2 cups (500 ml) packed brown sugar
1 cup (250 ml) shortening
1/2 cup (125 ml) buttermilk
1 teaspoon (5 ml) vanilla
4 cups (1.0 l) quick-cooking oats
1-3/4 cups (425 ml) Gold Medal® whole wheat flour
1 teaspoon (5 ml) baking soda
1/4 teaspoon (1 ml) salt

1. Heat oven to 375°F (190°C). Beat brown sugar, shortening, buttermilk and vanilla in large bowl on Speed 4. Beat in remaining ingredients on Speed 1.
2. Shape dough into 1-inch balls. Place about 3 inches apart on ungreased