recipes inside!



DDM007

EXPRESS MINI **DONUT MAKER**

Instruction Manual | Recipe Guide






















EXPRESS MINI **DONUT MAKER**

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the dash team!

IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

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

- Read all instructions.
- For Household Use Only.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- Warning: Hot surfaces! Never touch the Cooking Surface or Cover while appliance is in use. Always lift and lower the Cover by the Cover Handle.
- DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury. Lift from the side.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids. The Express Mini Donut Maker is NOT dishwasher safe.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Express Mini Donut Maker and its non-stick Cooking Surface.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- DO NOT use the Express Mini Donut Maker near water or other liquids, with wet hands, or while standing on a wet surface.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 9AM – 9PM EST Monday – Friday or by email at support@bydash.com.
- Do not use metal utensils on the Cooking Surface as this will damage the non-stick surface.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience of knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Allow Express Mini Donut Maker to cool completely before putting on or taking off parts, and before moving, cleaning, or storing.
- Close supervision is necessary when any appliance is used by or near children.

- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Always be sure to unplug the appliance from outlet prior to moving, cleaning, storage, and when not in use.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the Express Mini Donut Maker can result in property damage or even in personal injury.
- 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 completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in, or tripping over, a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is grounded, the extension cord should be a grounding 3-wire cord. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- Save these instructions.

IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

GARANTIES IMPORTANTES: VEUILLEZ LIRE ATTENTIVEMENT CE MANUEL AVANT D'UTILISER L'APPAREIL.

Lors de l'utilisation d'appareils électriques, il convient de toujours respecter les mesures de sécurité de base, notamment les suivantes :

- Lisez toutes les instructions.
- Veuillez lire et conserver ce manuel d'utilisation.
- Pour usage domestique seulement.
- Retirez tous les sacs et emballages de l'appareil avant utilisation. Attention: surfaces chaudes! Ne touchez jamais la surface de cuisson ou le couvercle lorsque l'appareil est en marche. Soulevez et abaissez toujours le couvercle à l'aide de sa poignée.
- NE soulevez PAS le couvercle de sorte que votre bras soit au-dessus de la surface de cuisson car il est chaud et peut causer des blessures. Soulevez sur le côté.
- Pour éviter tout risque d'incendie, de choc électrique ou de blessure, ne branchez pas de cordon, de fiche ni d'appareil dans ou près de l'eau ou d'autres liquides. Le mini fabricant de beignets Express ne va N'UTILISEZ PAS l'Express Mini Donut Maker près de l'eau ou d'autres liquides, avec les mains mouillées ou debout sur une surface humide.
- Pour tout travail d'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-1-800-898-6970, de 9 h à 21 h HNE, du lundi au vendredi, ou par courriel à l'adresse support@bydash.com.
- N'utilisez pas d'ustensiles en métal sur la surface de cuisson car cela endommagerait la surface antiadhésive.
- Cet appareil peut être utilisé par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites ou qui manquent d'expérience ou de connaissances, si elles ont reçu une supervision ou des instructions concernant l'utilisation de l'appareil en toute sécurité et si elles comprennent les risques encourus.
- Cet appareil n'est pas un jouet. Ne laissez pas d'enfants utiliser cet appareil. Une étroite surveillance est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz chaud, d'un brûleur électrique chaud ou dans un four chauffé.
- Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil car cela pourrait provoquer un incendie, un choc électrique ou des blessures. PAS au lave-vaisselle.
- N'utilisez jamais d'agents nettoyants abrasifs pour nettoyer votre appareil car cela pourrait endommager l'Express Mini Donut Maker et sa surface de cuisson antiadhésive.
- Ne pas utiliser cet appareil avec un cordon ou une fiche endommagé, après un dysfonctionnement de l'appareil, une chute ou un endommagement de quelque manière que ce soit. Renvoyez l'appareil à un centre de service agréé le plus proche pour un examen, une réparation ou un réglage.
- Ne laissez jamais l'appareil sans surveillance pendant son utilisation.
- Assurez-vous que l'appareil est nettoyé à fond avant de l'utiliser.

- Laissez l'Express Mini Donut Maker refroidir complètement avant d'ajouter ou de retirer des pièces, et avant de le déplacer, de le nettoyer ou de le stocker.
- Une surveillance étroite est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre du bord de tables ou de comptoirs.
- Assurez-vous toujours de débrancher l'appareil de la prise de courant avant de le déplacer, de le nettoyer, de le ranger et lorsqu'il n'est pas utilisé.
- StoreBound n'acceptera aucune responsabilité pour les dommages causés par une utilisation incorrecte de l'appareil.
- Une mauvaise utilisation de l'Express Mini Donut Maker peut provoquer des dommages matériels, voire corporels.
- Cet appareil est doté d'une fiche polarisée (une des lames est plus large que l'autre). Pour réduire le risque de choc électrique, cette fiche ne peut être insérée dans une prise polarisée. Si la fiche ne s'insère pas complètement dans la prise, inversez-la. Si le problème persiste, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque manière que ce soit.
- Un cordon d'alimentation court doit être fourni pour réduire le risque résultant de l'enchevêtrement ou de la chute d'un cordon plus long. Une rallonge peut être utilisée si elle est utilisée avec soin. Si une rallonge est utilisée, le calibre électrique indiqué doit être au moins égal à celui de l'appareil. Si l'appareil est mis à la terre, la rallonge doit être un cordon à 3 fils avec mise à la terre. La rallonge doit être disposée de manière à ce qu'elle ne pende pas sur le comptoir ou la table, où elle pourrait être tirée par des enfants ou faire trébucher dessus par inadvertance.
- Conservez ces instructions.

GARANTIES IMPORTANTES: VEUILLEZ LIRE ATTENTIVEMENT CE MANUEL AVANT D'UTILISER L'APPAREIL.

PARTS & FEATURES



USING YOUR EXPRESS MINI DONUT MAKER

BEFORE USING YOUR EXPRESS MINI DONUT MAKER

1. Remove all packaging materials.
2. Check that the Express Mini Donut Maker has no visible damage and that no parts are missing.
3. Before using the Express Mini Donut Maker for the first time or after prolonged storage, wash and dry the appliance and any accompanying accessories.
4. If the appliance is preheated before use, donuts will cook faster. To preheat, plug the polarized power cord into a wall socket and allow red light to turn on.
5. Once the Indicator Light has turned off, the Express Mini Donut Maker is fully heated.



USING YOUR EXPRESS MINI DONUT MAKER





1 Place the appliance on a stable, flat, heat-resistant surface.

TIP: Lay a heat-resistant lining, such as a cooking tray, beneath the appliance to shield the countertop from any potential drips **(photo A)**.

2 Plug the appliance into a wall socket. The Indicator Light will illuminate upon being plugged in, indicating the Donut Maker is on.

3 Allow the appliance to fully preheat. The Indicator Light will turn off when fully heated.

4 Prepare batter using any one of the included recipes, or using a store-bought dough. Using store-bought dough can reduce prep time.

TIP: to get a more accurate pour for donuts, place the mixture into a pastry bag or a plastic bag with a small hole cut in the corner **(photo B)**.





5 Squeeze the button on the Cover Lid Handle and lift Cover Lid.

TIP: The Donut Mold Plate has a non-stick coating that releases food easily, but for best performance you can use a butter, oil, or a cooking spray to lightly grease the cooking surface **(photo C)**.

6 Add batter to Donut Mold Plate until about ¾ full **(photo D)**.

USING YOUR EXPRESS MINI DONUT MAKER



7 Use the Cover Lid Handle to lower the lid and press down **(photo E)**.



8 Allow donuts to cook, following suggested times in the Recipe Guide (Page 19-33) or to your desired doneness **(photo F)**.



9 Use a toothpick to remove donuts from the mold, as they will be hot on both sides **(photo G)**.



10 Place donuts on a wire rack to cool and decorate **(photo H)**.

TIP: If frosting donuts, do so on a wire rack over wax paper.

TIPS & TRICKS

1. Be sure not to overfill the Donut Mold Plate, as this may cause batter to spill into neighboring molds or onto the heating plate once the batter expands while cooking. We recommend adding batter until each mold is ¾ full.
2. Cooking spray, oil, and butter are not necessary to prevent sticking in the molds, but using them may help the donuts release more easily.
3. Plugging in the Donut Maker to preheat for a few minutes before adding batter will speed up the preparation process by eliminating the waiting time.
4. Be sure to follow the cleaning guidelines, outlined in "Cleaning & Maintenance," to avoid scratching or damaging the non-stick coating.
5. When filling back cavities with batter, ensure the Cover Lid is fully open and exercise caution to avoid burning fingertips.
6. An amount of time as small as 30 seconds can make a big difference in whether donuts are cooked to satisfaction or overcooked, so be sure to keep a timer handy. We recommend baking for 1½ minutes on one side, then flipping and baking for another 4 minutes on the other side.
7. Use a toothpick to flip the donuts to avoid putting fingertips at risk near the hot Donut Mold Plate.
8. To add batter to molds, scoop batter into 1-gallon freezer size plastic bag and seal partway. Snip off ⅛" from corner of the bag and, with the open corner facing the Donut Maker, squeeze bag until each mold is ¾ full. Fold the bag between rounds of baking to avoid leakage or dripping.
9. The hottest part of the Donut Mold Plate is directly in the center, so fill the center mold with batter last to reduce the risk of overcooking it.
10. Get creative when frosting! Use a spoon to drizzle glaze or toppings for detailed frosting projects.
11. Try making the donuts ahead of time! They'll stay fresh in a sealed bag for up to two days.



CLEANING & MAINTENANCE

1. Remove the plug from the wall socket and let the Donut Maker cool down completely.
2. Make sure the appliance has cooled down completely before cleaning the non-stick Donut Mold Plates.
3. Thoroughly clean the appliance after every use.
4. Do not clean the Donut Mold Plates with metal kitchen utensils or abrasive cleaning materials, as they may damage the non-stick coating.
5. Wipe the outside of the Donut Maker with a moist, soft cloth.
6. Alternatively, the Donut Mold Plates can be cleaned with hot water, dish soap, and a non-abrasive sponge.
7. Clean the Donut Mold Plates with a soft cleaning brush to remove any batter residue.
8. Make sure that the appliance is unplugged and all parts are clean and dry before storing.



TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The Donut Maker does not turn on.	The appliance is not plugged in.	Plug the Donut Maker a grounded wall socket.
The batter is not done after the recommended time.	The batter is clumpy or too dense.	Allow an additional few minutes of cooking.
The plastic bag method of putting batter onto the Donut Mold Plate is notworking.	You are using the incorrect size bag.	Ensure that you are using a 1-gallon freezer-size bag.
Batter is cooked unevenly in the Donut Maker.	Various batters need different amounts of exposure to heat. Batter is being cooked improperly.	Make sure nothing is stuck to the Donut Mold Plates that may be blocking the heat from reaching the batter. To properly cook the batter in the recipe guide, bake on one side for 1 ½ minutes. Then, using a toothpick, flip donuts and bake for another 4 minutes.
The Cover Lid won't close.	Something may be stuck between the handle and the Donut Mold Plates.	Remove item that is stuck between handle and Donut Mold Plate and clean any impacted surface.
The Donut Maker's non-stick coating does not work.	The non-stick coating may be blocked by dried grease or crust from a previous donut.	Wipe the non-stick Donut Mold Plates with a soft, moist towel or another non-abrasive cleaning utensil.



RECIPE GUIDE



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CLASSIC MINI DONUTS

Yield: 28 mini donuts

Ingredients:

1½ cups all-purpose flour
2 tsp baking powder
½ cup sugar
¼ tsp salt
1 large egg
½ cup whole milk
1 tsp vanilla extract
4 tbsp unsalted butter, melted

Directions:

1. Mix together flour, baking powder, sugar and salt in a medium bowl.
2. Whisk together the egg, milk, vanilla extract and butter in a separate bowl. Mix dry ingredients into the wet ingredients until well combined.
3. Scoop batter into 1-gallon plastic bag and seal partway. Snip off ⅛" from corner of the bag. Add batter to donut molds until about ¾ full.
4. Bake for 1½ minutes. Using a toothpick, flip donuts and bake for another 4 minutes.





APPLE CIDER MINI DONUTS

Yield: 28 mini donuts

Ingredients:

For the donuts:

1¼ cup all-purpose flour

¾ tsp baking powder

¼ tsp baking soda

1 tbsp ground cinnamon

¼ tsp salt

½ cup apple cider

¼ cup plain Greek yogurt, regular or 2% reduced fat

4 tbsp unsalted butter, softened

2 tbsp vegetable oil

½ cup white sugar

¼ cup brown sugar

1 large egg

1 tsp vanilla extract

For the topping:

2 tbsp melted butter

⅓ cup white sugar

1 tsp ground cinnamon

Directions:

1. In a medium bowl combine the flour, baking powder, baking soda, cinnamon, and salt.
2. In a measuring cup mix the apple cider and Greek yogurt.
3. In a separate bowl add the butter, oil, and sugars together and mix until light and fluffy.
4. Add in the egg and vanilla and mix until combined, scraping the sides of the bowl as necessary.
5. Once all the wet ingredients are combined, add in the dry and wet in alternating small batches. Start by adding ⅓ of your dry mixture and combining, following that with half of the wet until everything is combined.
6. Scoop batter into a 1-gallon plastic bag and seal partway. Snip off ⅛" from the corner of the bag. Add batter to donut molds until around ¾ full.
7. Bake for 1½ minutes. Using a toothpick, flip donuts and bake for another 2 minutes (or until brown).
8. Once all donuts are finished cooking, melt butter in a small dish and in a separate bowl mix together some sugar and cinnamon. Dip the donuts in the butter, then the cinnamon sugar mixture, and enjoy!





CHOCOLATE MINI DONUTS

Yield: 28 mini donuts

Ingredients:

1½ cups all-purpose flour

⅓ cup Dutch process cocoa powder

2 tsp baking powder

¼ tsp salt

1 large egg

½ cup sugar

¼ cup sour cream or Greek yogurt

1 tsp vanilla extract

3 tbsp butter, melted

⅔ cup whole milk

Directions:

1. Mix together flour, cocoa powder, baking powder and salt in a medium bowl.
2. Whisk together the egg, sugar, vanilla extract, milk and melted butter in a separate bowl. Mix in half the flour mixture, then half the Greek yogurt. Repeat until batter is just blended.
3. Scoop batter into 1-gallon plastic bag and seal partway. Snip off ⅛" from corner of the bag. Add batter to donut molds until about ¾ full.
4. Bake for 1½ minutes. Using a toothpick, flip donuts and bake for another 4 minutes.





BANANA BREAD MINI DONUTS

Yield: 21 mini donuts

Ingredients:

¾ cup all-purpose flour
1 tsp baking powder
½ tsp cinnamon
¼ tsp salt
½ cup brown sugar
1 large egg
½ cup mashed banana
1 tsp vanilla extract
¼ cup vegetable oil

Directions:

1. Mix together flour, baking powder, cinnamon and salt in a medium bowl.
2. Whisk together the sugar and egg in a separate bowl. Thoroughly mix in mashed banana, vanilla extract and oil. Add the dry ingredients, mixing until well combined.
3. Scoop batter into 1-gallon plastic bag and seal partway. Snip off ⅛" from corner of the bag. Add batter to donut molds until about ¾ full.
4. Bake for 1½ minutes. Using a toothpick, flip donuts and bake for another 4 minutes.



VEGAN MINI DONUTS

Yield: 28 mini donuts

Ingredients:

1½ cups all-purpose flour
2 tsp baking powder
⅔ cup sugar
½ tsp cinnamon
⅔ cup almond milk
2 tbsp applesauce
1 tsp vanilla extract
4 tbsp vegan butter, melted

Directions:

1. Mix together flour, baking powder, and sugar in a medium bowl.
2. Whisk together vegan or almond milk, apple sauce, vanilla and melted vegan butter in a separate bowl. Add the dry ingredients, mixing until well combined.
3. Scoop batter into 1-gallon plastic bag and seal partway. Snip off ⅛" from corner of the bag. Add batter to donut molds until about ¾ full.
4. Bake for 1 ½ minutes. Using a toothpick, flip donuts and bake for another 4 minutes.



CONFETTI MINI DONUTS

Yield: 28 mini donuts

Ingredients:

1½ cups all-purpose flour
½ cup rainbow sprinkles
2 tsp baking powder
½ cup sugar
¼ tsp salt
1 large egg
½ cup whole milk
1 tsp vanilla extract
4 tbsp unsalted butter, melted

Directions:

1. Mix together flour, baking powder, sugar, sprinkles and salt in a medium bowl.
2. Whisk together the egg, milk, vanilla extract and butter in a separate bowl. Mix dry ingredients into the wet ingredients until well combined.
3. Scoop batter into 1-gallon plastic bag and seal partway. Snip off ⅛" from corner of the bag. Add batter to donut molds until about ¾ full.
4. Bake for 1½ minutes. Using a toothpick, flip donuts and bake for another 4 minutes.



THICK VANILLA GLAZE

Ingredients:

¾ cup confectioners sugar

½ tsp vanilla extract

2½ tbsp heavy cream

THIN VANILLA GLAZE

Ingredients:

¾ cup confectioners sugar

½ tsp vanilla extract

2 tbsp whole milk



CHOCOLATE GLAZE

Ingredients:

¾ cup confectioners sugar
3 tbsp Dutch process cocoa powder
½ tsp vanilla extract
2 ½ tbsp half and half



CINNAMON SUGAR

Ingredients:

½ cup granulated sugar
2 tsp ground cinnamon
¼ cup melted butter, for dipping



LEMON GLAZE

Ingredients:

¾ cup confectioners sugar
1 tbsp lemon juice
1 tsp lemon zest



NUTELLA GLAZE

Ingredients:

½ cup confectioners sugar
¼ cup Nutella
1 ½ tbsp whole milk



MAPLE GLAZE

Ingredients:

¾ cup confectioners sugar
1 tbsp maple syrup
1 tbsp whole milk



PEANUT BUTTER GLAZE

Ingredients:

½ cup confectioners sugar
2 tbsp peanut powder
2 tbsp whole milk



RECOMMENDED COMBINATIONS

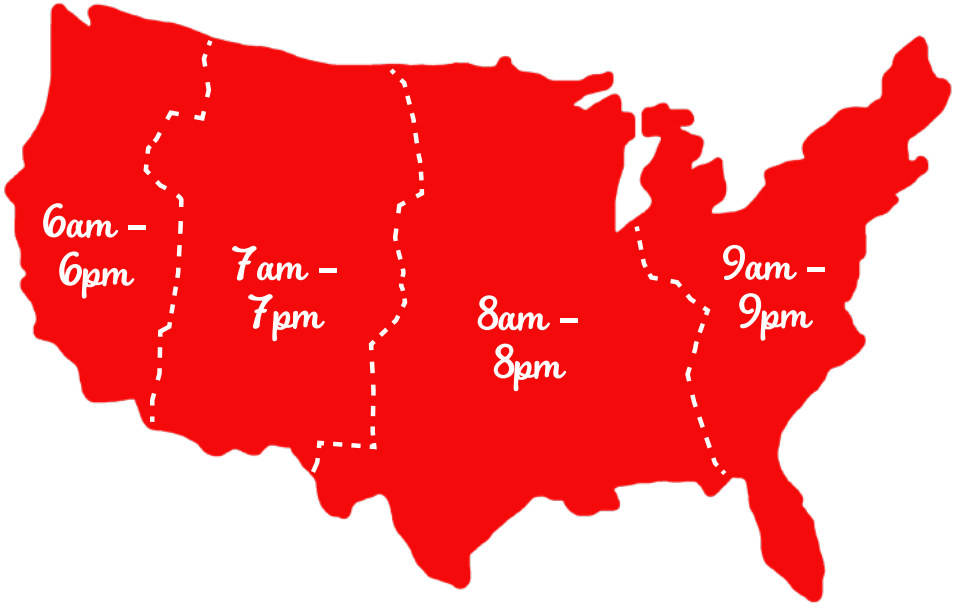
DONUT	GLAZE	TOPPING
Classic & Vegan	Vanilla Half Vanilla, Half Chocolate Vanilla, Tinted for Unicorn Vanilla, Tinted for Cookie Monster	Sprinkles
	Lemon	Fresh berries
	Peanut	Raspberry jam
	Cinnamon Sugar	
Chocolate	Chocolate	Sprinkles Shredded coconut
	Peanut Butter	Chocolate s prinkles Chopped peanuts
Apple Cider	Vanilla	Pecans
	Maple	Dried cranberries
		Crumbled bacon bits
Banana	Chocolate	Chocolate Peanuts
	Peanut	Chocolate sprinkles Chopped peanuts

CUSTOMER SUPPORT

FEEL GOOD GUARANTEE™

Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit bydash.com/feelgood.

Our customer support teams in the US and Canada are at your service Monday - Friday during the times below.
Contact us at **1 (800) 898-6970** or **support@bydash.com**



Hey **Hawaii!** You can reach our customer service team from **3AM** to **3PM**.
And also, **Alaska**, feel free to reach out from **5AM** to **5PM**.

STOREBOUND, LLC – 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1 (800) 898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to support@bydash.com.
There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

REPAIRS

DANGER! Risk of electric shock! The Dash Express Mini Donut Maker is an electrical appliance.
Do not attempt to repair the appliance yourself under any circumstances.
Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Model: DDM007
Voltage: 120V ~ 60Hz
Power Rating: 760W
Stock#: DDM007_20221215_V16



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