



# 3 IN 1 MINI MAKER

Instruction Manual and Recipe Guide

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# IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS BEFORE USING APPLIANCE.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electric shock, do not immerse or partially immerse the cord, plugs, or the entire unit in water or any other liquid.
4. 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.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from wall outlet when not in use and before cleaning.  
Allow to cool before cleaning or storing this appliance.
7. Never yank the cord to disconnect the appliance from the outlet.  
Instead, grasp the plug and pull to disconnect.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner.  
Bring the appliance to a qualified service agent for examination, repair or electrical/mechanical adjustment to avoid hazard.
9. The use of accessories attachments not recommended by the appliance manufacturer may cause fire, electrical shock or injuries.
10. Do not use outdoors. This is for household only.
11. Do not use for commercial purposes.
12. Do not let the electrical cord hang over the edge of the table or counter, or touch hot surfaces.
13. Do not allow appliance to come into contact with any materials that are flammable such as draperies, walls, etc.
14. Do not place on or near a hot gas or electric burner or in a heated oven.
15. Use on a heat-resistant, flat level surface only.
16. Extreme caution must be used when moving an appliance containing hot food, hot water, hot oil or other hot liquids.
17. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
18. A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
19. To disconnect, remove plug from outlet.
20. Always unplug after use. The appliance will remain ON unless unplugged.  
**CAUTION HOT SURFACES:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.
21. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
22. Do not use appliance for other than intended use.

## FOR HOUSEHOLD USE ONLY

# SAVE THESE INSTRUCTIONS

## ADDITIONAL IMPORTANT SAFEGUARDS

**CAUTION:** This appliance is hot during operation and retains heat for some time after plugging OUT. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this Instruction Manual before operating or cleaning this appliance.
2. Do not leave this appliance unattended during use.

### NOTES ON THE PLUG

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 fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

### NOTES ON THE CORD

- A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used:
  1. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
  2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and
  3. The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

### PLASTICIZER WARNING

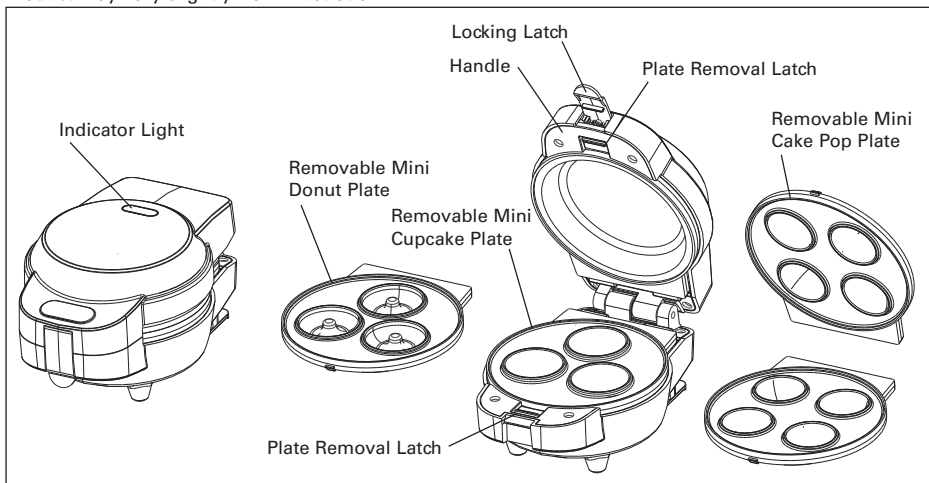
**CAUTION:** To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

### ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

## Getting to Know Your Mini Maker

Product may vary slightly from illustration



### Before Using For The First Time

- Remove all parts included in the box.
- Wash all the parts thoroughly (refer to Cleaning and Maintenance section for more information).

**NOTE:** Your Mini Maker may emit a small amount of smoke and/or odor when you use it for the first time. This is normal and harmless, however we recommend that you do not eat the first treat you make with the Mini Maker.

### Using Your Mini Maker

1. Select the plate for the treat of choice.
2. To change the plates, unplug the Mini Maker, let the appliance cool for 20 minutes. Once the appliance has cooled, pull the plate removal latch to release the bottom and top treat plates.  
**CAUTION:** When swapping the treat plates, ensure the plates match up before locking them in the Mini Maker. Do not pour batter into the Mini Maker with plates removed.
3. Plug the cord into your 120 V AC wall outlet.
4. The Indicator light will turn off when the appliance reaches proper cooking temperature. Once heated, ready times will be faster.
5. When the Indicator Light turns off, pull the locking latch and using the handle, lift the top lid to the open position and apply a light layer of vegetable oil, olive oil or canola oil to the cooking plates. Pour and spread the treat batter evenly onto the lower plate until the plate cavity is full and the peak areas of the plate are covered.  
**CAUTION: DO NOT USE COOKING SPRAYS. THEY CAN CAUSE A BUILD-UP ON THE COOKING PLATES AND MAY AFFECT THE NON-STICK PERFORMANCE OF THE PRODUCT.**
6. Using the handle, lower the top lid.
7. Allow the Mini Maker to cook for 3-4 minutes, according to recipe directions. The Indicator light will cycle on and off as the unit maintains baking temperature.
8. When the Indicator Light turns OFF, using oven mitts gently open the lid by lifting the lid handle; if it pulls, continue baking for 30 seconds and test again. If the treats need to bake to a darker finish, close the lid and continue cooking at 20 second intervals until the desired color is achieved.
9. Wearing oven mitts, remove treats from the cooking plates using a non-metallic utensil. A wooden or heat-proof plastic spatula can be used to remove the treats.  
**CAUTION: To avoid damage to the non-stick surface, never use any sharp, pointed or metal objects.**  
**WARNING: Cooking surfaces are hot, do not touch; use caution until cooking plates are cool.**
10. To make more treats, close the Mini Maker until the Indicator Light appears off, then repeat from step 4.
11. When finished baking treats, remove plug from wall outlet.
12. After it has sufficiently cooled, the heating plates may be wiped clean.

## Tips For Perfectly Baked Treats

1. Stir your treat batter only until large chunks of dry ingredients are dissolved. Over mixing the treat batter can cause the treats to be hard.
2. The exact amount of batter needed to make perfect full-sized treats depends on the type and consistency of the batter. Use the same ladle or measuring cup each time to determine how much batter you need to fill the lower plate fully so as to cover the peaks in the plate.
3. When making softer variety of treats, once they are baked, make sure to cut the treats into halves or in 4 quarters and support them with a spatula at the bottom so it is easier to take them out from the plates, since softer treats can break easily.
4. When making large batches to serve at once, you can keep the treats fresh & crisp by placing them in a preheated oven at 200°F. Take them out using oven mitts when you are ready to serve.
5. To avoid treats with a moist base, kept the treats on a wire cooling rack. This will retain the crispness of the treats.
6. You can reheat your treats in the Mini Maker. Pre-heat the Mini Maker. Once preheated, place the treats on the lower plate so they fit the grooves correctly, then close the Mini Maker and heat for 1 minute, checking every 30 seconds to avoid burning.
7. You can also freeze your treats to eat later. After the freshly baked treats have cooled completely, pack them in a covered container or plastic freezer bag. Make sure to separate the treats with a sheet of wax paper between each treat. To reheat the frozen treats, place in a pre-heated oven, toaster oven or toaster until they are hot.

### **For lower sugar treats and/or toppings:**

- Use sugar substitutes.
- Use organic agave nectar.
- Use low-sugar preserves, marmalades or jellies.
- Use macerated dried fruits such as figs, dates, prunes.
- Use apple or mango sauce.
- Use sugar-free maple syrup.

### **For lower fat, lower cholesterol treats:**

- Use skim milk, almond milk, coconut milk, soy milk, etc.
- Adapt recipes by eliminating egg yolks.
- Always use liquid vegetable oils such as canola, corn or sunflower, instead of butter.

### **For higher fiber treats:**

- Substitute half of the recipe white flour with whole-wheat flour.
- Substitute one-quarter of the recipe white flour with wheat or oat bran.
- Use macerated high-fiber dried fruits such as figs, dates, baby prunes.

## User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

## Cleaning and Maintenance

1. Unplug the treat maker, and allow it to cool down before cleaning.
2. Open the lid and remove the cooking plates for easy cleaning. Press the upper plate removal latch and pull the plate out. Press the lower plate release button, then pull the plate out.
3. Brush the non-stick cooking plates with a clean, heat-proof brush or cloth. If necessary, clean plates in hot, soapy water.

**NOTE:** Cooking plates are top rack dishwasher safe.

**NOTE:** If you choose to wash the cooking plates in a dishwasher, the bottom of the pan will likely discolor due to the caustic nature of the dishwashing detergent. A gray residue may also form on the skillet bottom which may transfer onto towels and/or skin.

**CAUTION:** Never submerge the appliance body in water or place it in the dishwasher.

4. Use only plastic or wooden utensils on the heating plates. Metal may damage the plates.
5. Use a soft cloth on the heating plates and occasionally a metal polish intended for stainless steel on the outer housing. Never use abrasive scouring pads or steel wool.
6. If there is hardened batter on the plates, pour a little oil and let it sit for about 5-7 minutes. You can then wipe clean with a paper towel.
7. The exterior finish should be cleaned with a non-abrasive cleaner and a soft, damp cloth. Dry thoroughly.
8. Do not use the Treat Maker for anything other than making treats.

# Recipes

**IMPORTANT:** At the end of cooking time, open Mini Maker by gently lifting the upper lid.  
In case of resistance, continue to cook for 30 seconds.

**NOTE:** If the dough is thick, use a spatula to extend onto the sides.

**WARNING: DO NOT OVERFILL;** the dough increases in volume during baking.

**NOTE:** Recipes can be divided into two or doubled.

**NOTE:** The treats can be frozen in resealable plastic bags for a maximum of one month.  
Reheat in toaster oven or oven to 300°F (149°C) up they are hot and crispy.

## Basic Mini Donut

**Makes 24 mini donuts**

- 1 cup flour
  - 1/2 cup sugar
  - 1 tablespoon baking powder
  - 1 egg
  - 1/2 cup milk
  - 1/2 teaspoon vanilla
  - 4 tablespoons cooking oil
  - sugar, powdered sugar,
  - cinnamon-sugar for coating
1. Use a brush or paper towel to apply a generous coat of oil to each of the cavities on the upper and lower baking plates. Plug the 3 in 1 Mini Maker into a 120V AC electrical outlet to preheat.
  2. Prepare Mini Donuts: Stir dry ingredients together.
  3. Add egg, milk and vanilla. Beat 1 minute using an electric mixer or beat vigorously by hand.
  4. Add oil and continue to beat 1 additional minute.
  5. When the Indicator Light illuminates, add 1 heaping tablespoon batter into each mini donut mold. You can use a squeezer or cake decorating bag with a wide metal tip to add batter into each cavity.
  6. Bake for 3 minutes until mini donuts are golden.
  7. While still warm, dip donuts in sugar, powdered sugar, or a mixture of cinnamon and sugar, coating well.



# Recipes

## Glazed Chocolate Donuts

Makes 24 mini donuts

- 1 cup all purpose flour
- 1/2 teaspoon cornstarch
- 1/3 cup sugar
- 3 tablespoons (heaping) cocoa powder
- 1 teaspoon baking powder
- 3/8 teaspoon salt
- 1/4 cup sour cream
- 1 large egg
- 1/4 teaspoon vanilla extract
- 1/2 cup milk

### Donut Glaze

- 1/2 cup powdered sugar
- 2 teaspoons milk

1. Use a brush or paper towel to apply a generous coat of oil to each of the cavities on the upper and lower baking plates. Plug the 3 in 1 Mini Maker into a 120V AC electrical outlet to preheat.
2. Prepare Mini Donuts: In a large bowl, whisk together cake flour, sugar, cocoa powder, baking powder, and salt.
3. In another bowl, combine sour cream, egg, vanilla extract, and milk. Whisk well to incorporate.
4. Pour the wet ingredients in with the dry ingredients and whisk until well incorporated.
5. When the Indicator Light illuminates, add 1 heaping tablespoon batter into each mini donut mold. You can use a squeezer or cake decorating bag with a wide metal tip to add batter into each cavity.
6. Bake for 3 minutes until mini donuts are golden. Place hot donuts on a wire cooling rack.
7. Prepare Glaze: In a small bowl, whisk milk into sugar.
8. Dip the top of each donut into the glaze, and twist to coat. Lift the donut straight up and let the excess drip off, then place the donuts glaze-side up on a lined baking sheet. Allow to rest about 15 minutes to let the glaze set before serving. Best eaten within a few hours.

# Recipes

## Raspberry - Lime Cupcakes

The sweet and sour, delicious no matter the time of year.

**Tips:**

- Top with frosting or butter.
- One lime will yield about 2 tbsp (45 mL) juice and 1 to 2 tsp (10 to 15 mL) zest. If you have leftover lime juice, add it to the batter
- Add a cup of fresh or frozen (thawed) raspberries and lightly mix it in.

**Makes 26 to 28 cupcakes.**

- Paper liners (optional)
  - 1 cup all-purpose flour
  - 1 tsp baking powder
  - 1/2 tsp baking soda
  - Pinch salt
  - 3/4 cup granulated sugar
  - 1/3 cup butter, softened
  - 2 eggs, at room temperature
  - 1/4 cup sour cream
  - Grated zest of 1 lime
  - 1 tbsp freshly squeezed lime juice
  - 3 tbsp milk
  - 1 cup of raspberries
1. In a small bowl, whisk together flour, baking powder, baking soda and salt. Set aside.
  2. In a medium bowl, using a mixer, beat sugar and butter until fluffy. Add eggs, one at a time, beating well after each addition. Beat in sour cream and lime zest. Beat in one-third of the flour mixture. Beat in lime juice, then another third of the flour mixture, then milk. Beat in the remaining flour mixture.
  3. If desired, place paper liners in wells. Fill each well with about 1-2 tbsp of batter. Bake for 6 to 8 minutes or until a tester inserted in the center of a cupcake comes out clean. Transfer cupcakes to a wire rack to cool. Repeat with the remaining batter.

## E-Z Scratch Chocolate Cake Pops

**Makes: 24 – 26 chocolate cake pops**

- 1/2 cup unsalted butter, softened
  - 1 cup brown sugar
  - 2 eggs
  - 1 teaspoon vanilla extract
  - 1 cup all-purpose flour
  - 1/2 teaspoon cream of tartar
  - 1/4 cup unsweetened cocoa powder
1. Preheat your 3 in 1 Mini Maker with cake pop plates.
  2. In a large bowl, using a hand mixer, cream together the butter and brown sugar.
  3. Beat in the eggs, one at a time, then stir in vanilla.
  4. In a separate bowl, combine the flour, cream of tartar and cocoa powder; stir into the egg mixture until well blended.
  5. When the indicator light illuminates, add 1 heaping tablespoon batter into each mini cake pop mold. You can use a squeezer or cake decorating bag with a wide metal tip to add batter into each cavity.
  6. Bake for 3 minutes until mini cake pops are golden. Place hot cake pops on a wire cooling rack.
  7. Cool thoroughly before adding sticks or decorating.



## Limited TWO-YEAR Warranty

SENSIO Inc. hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

### EXCLUSIONS:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

### HOW TO OBTAIN WARRANTY SERVICE:

You must contact Customer Service at our toll-free number: 1-866-832-4843. A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem. Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.







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