



Russell Hobbs

Fascination by design



Donut Bites

**INSTRUCTIONS AND WARRANTY
RHDN22/M**

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, grasp plug and remove from wall outlet.
13. Do not use appliance for other than intended use.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning off. 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 Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully 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.

SHORT CORD INSTRUCTIONS

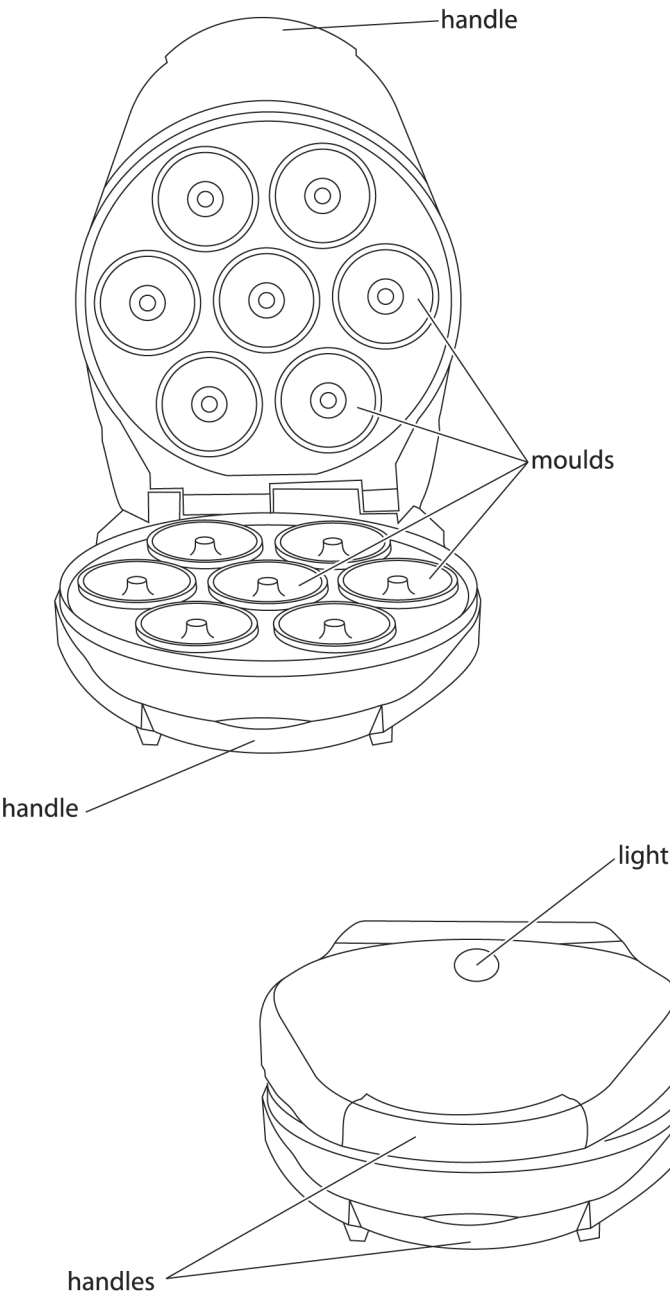
A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

Table of Contents

Important Safeguards	1
Polarized Plug	2
Short Cord Instructions	2
Instructions for Use	5
User Maintenance Instructions	6
Recipes	7
Traditional Donuts	7
Healthwise Donuts	8
Old Fashioned Donuts	8
Chocolate Chip Donuts	9
Nutty Maple Donuts	9
Peanut Butter & Honey Donuts	10
Yogurt & Blueberry Donuts	10
Yogurt & Honey Donuts	11
Granola Yogurt Donuts	11
Banana Donuts	12
Lemon Poppy Seed Donuts	12
Orange Donuts	13
Pumpkin Donuts	13
Spicy Apple Donuts	14
Suggestions for Topping Your Mini Donuts	14

Getting to Know Your Russell Hobbs Donut Bites



INSTRUCTIONS FOR USE

1. Before using your **Donut Bites** for the first time, open the unit by lifting upwards on the handle. The top section will rest in a vertical position. The hinge is designed to be loose. This allows the donuts to rise evenly and for steam to escape.
2. Clean the cooking surface thoroughly by wiping with a sponge or cloth dampened with hot water. When cleaning, **do not immerse the unit** and do not run water directly onto cooking surfaces. Dry surfaces with a cloth or paper towel.
3. Condition the new cooking surfaces and after each heating that follows a cleaning. To condition, lightly coat the cooking surfaces with solid vegetable shortening. Do not use spray-on oil products.
4. Plug the cord into a 120V AC outlet.
5. Always preheat the **Donut Bites** for 5 minutes before baking. When the unit has reached the proper temperature, the red indicator light will go off. Use this time to make the batter. The light will cycle off and on during use.
6. Fill each donut hole with a heaping tablespoon of batter. If the batter is thick, use a heaping tablespoon. If the batter is thin or runny, just use a level tablespoon.
Do not double the recipe quantity. Prepare amounts given, then make fresh batter for the second batch. This is because the **batter must be fresh** and it can thin by sitting out too long.
7. Fill donut holes without spilling batter onto mold surface for round, even donuts.
8. Close the unit. Follow suggested baking times in each recipe.
9. After the desired amount of time, the food should be done.
10. To disconnect, grasp plug and remove from wall outlet.

NOTE: To avoid any sparks at the outlet while disconnecting plug, make sure the “Light” is off (not illuminated) before disconnecting the plug from the outlet.

INSTRUCTIONS FOR USE (CONTINUED)

11. When removing cooked donuts from the machine, **BE CAREFUL AS THEY WILL BE HOT.** To protect the non-stick surface, use only heat resistant plastic, nylon or wooden utensils.
12. The **Donut Bites** has a non-stick surface for even baking and easy clean-up. A small amount of oil can be added to the unit for additional flavor, if desired. *Cooking spray is not recommended as it may harm the non-stick surface.*
13. The recipes in this book will make small batches (except when noted) so that the donuts can be eaten while hot and fresh. To store remaining donuts, place in a plastic bag and seal tightly. Keep at room temperature or in the refrigerator.
14. Donuts can be reheated in the microwave. Place donuts on a paper towel. Microwave for a few seconds only. Times will vary if donuts have been at room temperature or if they are cold.
15. Donuts can be baked ahead of time for snacks and lunches. Prepare according to recipe, cool on a rack for 10–20 minutes. Place in a plastic bag and seal tightly.
16. Donuts can also be frosted after cooling. Frost with your favorite flavor and decorate with sprinkles or colored sugar. (See Recipe Section for more details.)

CAUTION: THE OUTSIDE OF THE MACHINE GETS HOT DURING COOKING AND PREHEATING. Only touch the handles while in use.

USER MAINTENANCE INSTRUCTIONS

1. Be sure the unit is unplugged and cooled completely before cleaning.
2. Clean the cooking surface thoroughly by wiping with a damp sponge or cloth. When cleaning, **do not immerse the unit** and do not run water directly onto cooking surface. Dry with a cloth or paper towel.
3. Do not use steel wool pads or other abrasive cleaners on cooking surfaces as they may damage the non-stick surface.
4. To remove cooked-on food, use a plastic bristle brush, polyester or nylon mesh pad.
5. To avoid discoloration, clean the outside surface after each use by wiping with a damp sudsy sponge or cloth. Dry thoroughly with a soft cloth. Do not use harsh or abrasive cleaners that may scratch or mar the exterior surface.
6. Never spray or apply cleaners directly to the **Donut Bites**. Instead, apply the cleaner to a cloth and rub on.
7. Stand on end for storage.

RECIPES

The following recipes have a variety of tastes and textures. They are for each individual to try and test and adjust to their own personal preference. The **Donut Bites** is a fun machine for trying new recipe combinations. Get the whole family involved!

Traditional Donuts

If you are looking for a basic donut recipe with a cake-like texture, this is the recipe for you.

2 cups	all-purpose flour
$\frac{1}{3}$ cup	sugar
$1\frac{1}{2}$ tsp.	baking powder
1 tsp.	salt
$\frac{1}{2}$ tsp.	cinnamon
2 large	eggs
$1\frac{1}{2}$ cups	skim milk

- Condition cooking surfaces and preheat Donut Bites for 5 minutes.
- Combine dry ingredients in medium mixing bowl. Make a well in center; add eggs, milk and oil. Stir just until dry ingredients are moistened and batter is smooth.
- Lightly oil the surface of the **Donut Bites** (optional).
- Fill each donut hole with a heaping tablespoon of batter.
- Close unit.
- Bake for 3–3½ minutes or until donuts are browned.
- Remove donuts from **Donut Bites** and repeat with remaining batter.

Makes approximately 28 donuts.

For Chocolate Flavored Donuts:

Add 2 tsp. unsweetened cocoa and adjust sugar to taste.

Healthwise Donuts

1½ cups	all-purpose flour
2 tsp.	baking powder
3 Tbsp.	skim or 1% milk
2	egg whites or egg substitute (¼ cup=1 large egg)
2 Tbsp.	honey
1 Tbsp.	canola oil
½ tsp.	vanilla extract

- Condition cooking surfaces and preheat **Donut Bites** for 5 minutes.
- Combine dry ingredients in medium mixing bowl. Make a well in center; add milk, egg whites, honey, oil and vanilla. Stir just until dry ingredients are moistened and batter is smooth.
- Fill each donut hole with a heaping tablespoon of batter.
- Close unit.
- Bake for 3–3½ minutes or until donuts are browned.
- Remove donuts from **Donut Bites** and repeat with remaining batter.

Makes approximately 14 donuts.

* If donuts become too light during baking, add 1 to 2 Tbsp. additional flour.

Old Fashioned Donuts

¾ cup	milk, warmed to 110°F
1½ tsp.	active quick-rise dry yeast granules
1 tsp.	sugar
1¾ cups	all purpose flour
2 Tbsp.	sugar
½ tsp.	salt
2 large	eggs
2 Tbsp.	vegetable oil

- Combine warmed milk, yeast and 1 teaspoon sugar in small bowl. Let stand 5 minutes for yeast to bubble.
- Combine flour, sugar and salt in medium mixing bowl. Add yeast mixture, eggs and oil; stir until well mixed. Cover bowl; let batter stand 30 minutes until light and spongy.
- Condition cooking surfaces and preheat **Donut Bites** for 5 minutes.
- Add a small amount of oil to the surface of the **Donut Bites** (optional).
- Fill each donut hole with a heaping tablespoon of batter.
- Close unit.
- Bake for 3–3½ minutes or until donuts are browned.
- Remove donuts from **Donut Bites** and repeat with remaining batter.

Makes approximately 20 donuts.

Chocolate Chip Donuts

$\frac{1}{2}$ cup	all-purpose flour
$\frac{1}{4}$ cup	sugar
2 tsp.	baking powder
$\frac{1}{4}$ tsp.	nutmeg
$\frac{1}{4}$ cup	milk
1 large	egg
2 Tbsp.	vegetable oil
$\frac{1}{4}$ cup	mini chocolate pieces

- Condition cooking surfaces and preheat **Donut Bites** for 5 minutes.
- Combine dry ingredients in medium mixing bowl. Make a well in center; add milk, egg and oil. Stir just until dry ingredients are moistened and batter is smooth. Stir in chocolate pieces.
- Fill each donut hole with a heaping tablespoon of batter.
- Close unit.
- Bake for 3–3½ minutes or until donuts are browned.
- Remove donuts from **Donut Bites** and repeat with remaining batter.

Variation: For Coffee Chocolate Donuts, use half coffee and half milk.

Makes approximately 16 donuts.

Nutty Maple Donuts

1 cup	all-purpose flour
$\frac{1}{4}$ cup	finely chopped nuts
1 Tbsp.	sugar
1 Tbsp.	baking powder
$\frac{1}{4}$ cup	maple syrup
$\frac{1}{4}$ cup	milk
2 Large	eggs
2 Tbsp.	vegetable oil

- Condition cooking surfaces and preheat **Donut Bites** for 5 minutes.
- Combine dry ingredients in medium mixing bowl. Make a well in center; add maple syrup, milk, eggs and oil. Stir just until dry ingredients are moistened and batter is smooth.
- Fill each donut hole with a heaping tablespoon of batter.
- Close unit.
- Bake for 3–3½ minutes or until donuts are browned.
- Remove donuts from **Donut Bites** and repeat with remaining batter.

Makes approximately 20 donuts.

Peanut Butter & Honey Donuts

½ cup	all-purpose flour
3 Tbsp.	sugar
2 tsp.	baking powder
¼ cup	creamy peanut butter
2½ Tbsp.	milk
2 Tbsp.	honey*
1 Large	egg
1 Tbsp.	vegetable oil

- Condition cooking surfaces and preheat **Donut Bites** for 5 minutes.
- Combine dry ingredients in medium mixing bowl. Make a well in center; add peanut butter, milk, honey, egg and oil. Stir just until dry ingredients are moistened and batter is smooth.
- Fill each donut hole with a heaping tablespoon of batter.
- Close unit.
- Bake for 3–3½ minutes or until donuts are browned.
- Remove donuts from **Donut Bites** and repeat with remaining batter.

*Substitute fruit jelly for honey.

Makes approximately 18 donuts.

Yogurt and Blueberry Donuts

¾ cup	all-purpose flour
2 Tbsp.	sugar
2 tsp.	baking powder
¼ tsp.	pumpkin pie spice
¼ cup	low-fat flavored yogurt*
2 Tbsp.	milk
2 Tbsp.	honey
1 Large	egg
2 Tbsp.	vegetable oil
½ cup	blueberries, rinsed

- Condition cooking surfaces and preheat **Donut Bites** for 5 minutes.
- Combine dry ingredients in medium mixing bowl. Make a well in center; add yogurt, milk, honey, egg, oil and vanilla. Stir just until dry ingredients are moistened and batter is smooth. Stir in blueberries.
- Fill each donut hole with a heaping tablespoon of batter.
- Close unit.
- Bake for 4½–5 minutes or until donuts are browned.
- Remove donuts from **Donut Bites** and repeat with remaining batter.

*Suggested flavors: Blueberry, Mixed Berry, Blackberry, Lemon or Vanilla.

Makes approximately 18 donuts.

Yogurt & Honey Donuts

½ cup	all-purpose flour
2 Tbsp.	sugar
2 tsp.	baking powder
½ tsp.	grated lemon peel
⅓ cup	low-fat vanilla yogurt
1 Tbsp.	milk
2 Tbsp.	honey
1 Large	egg
1 Tbsp.	vegetable oil
1 tsp.	vanilla extract

- Condition cooking surfaces and preheat **Donut Bites** for 5 minutes.
- Combine dry ingredients in medium mixing bowl. Make a well in center; add yogurt, milk, honey, egg, oil and vanilla. Stir just until dry ingredients are moistened and batter is smooth.
- Fill each donut hole with a heaping tablespoon of batter.
- Close unit.
- Bake for 3–3½ minutes or until donuts are browned.
- Remove donuts from **Donut Bites** and repeat with remaining batter.

Makes approximately 14 donuts.

Granola Yogurt Donuts

½ cup	all-purpose flour
¼ cup	granola
2 Tbsp.	sugar
2 tsp.	baking powder
¼ cup	low-fat plain yogurt
2 Tbsp.	milk
1 Large	egg
1 Tbsp.	vegetable oil

- Condition cooking surfaces and preheat **Donut Bites** for 5 minutes.
- Combine dry ingredients in medium mixing bowl. Make a well in center; add yogurt, milk, egg, and oil. Stir just until dry ingredients are moistened and batter is smooth.
- Fill each donut hole with a heaping tablespoon of batter.
- Close unit.
- Bake for 4½–5 minutes or until donuts are browned.
- Remove donuts from **Donut Bites** and repeat with remaining batter.

Makes approximately 14 donuts.

Banana Donuts

$\frac{1}{2}$ cup	all-purpose flour
$\frac{1}{4}$ cup	sugar
2 tsp.	baking powder
$\frac{1}{4}$ tsp.	salt
$\frac{1}{2}$ tsp.	pumpkin pie spice
$\frac{1}{4}$ cup	mashed ripe banana
$2\frac{1}{2}$ Tbsp.	milk
1 Large	egg
1 Tbsp.	vegetable oil

- Condition cooking surfaces and preheat **Donut Bites** for 5 minutes.
- Combine dry ingredients in medium mixing bowl. Make a well in center; add banana, milk, egg and oil. Stir just until dry ingredients are moistened and batter is smooth. Batter is thick.
- Fill each donut hole with a heaping tablespoon of batter.
- Close unit.
- Bake for 3–3½ minutes or until donuts are browned.
- Remove donuts from **Donut Bites** and repeat with remaining batter.

Makes approximately 14 donuts.

Lemon Poppyseed Donuts

$\frac{1}{2}$ cup	all-purpose flour
2 Tbsp.	sugar
2 tsp.	baking powder
$\frac{1}{2}$ tsp.	grated lemon peel
$\frac{1}{3}$ cup	low-fat plain yogurt
1 tsp.	fresh squeezed lemon juice
1 Large	egg
1 Tbsp.	vegetable oil
1 tsp.	poppy seeds (optional)

- Condition cooking surfaces and preheat **Donut Bites** for 5 minutes.
 - Combine dry ingredients in medium mixing bowl. Make a well in center; add yogurt, lemon juice, egg, oil and poppy seeds. Stir just until dry ingredients are moistened and batter is smooth.
 - Fill each donut hole with a heaping tablespoon of batter.
 - Close unit.
 - Bake for 4½–5 minutes or until donuts are browned.
 - Remove donuts from **Donut Bites** and repeat with remaining batter.
- *Suggested flavors: Blueberry, Mixed Berry, Blackberry, Lemon or Vanilla.

Makes approximately 14 donuts.

Orange Donuts

1 $\frac{1}{4}$ cups	all-purpose flour
$\frac{1}{4}$ cup	sugar
2 tsp.	baking powder
$\frac{1}{4}$ tsp.	grated lemon peel (optional)
1 cup	frozen orange juice concentrate, thawed*
$\frac{1}{4}$ cup	milk
1 Large	egg
1 Tbsp.	vegetable oil

- Condition cooking surfaces and preheat **Donut Bites** for 5 minutes.
- Combine dry ingredients in medium mixing bowl. Make a well in center; add orange juice concentrate, milk, eggs and oil. Stir just until dry ingredients are moistened and batter is smooth.
- Fill each donut hole with a heaping tablespoon of batter.
- Close unit.
- Bake for 3–3½ minutes or until donuts are browned.
- Remove donuts from **Donut Bites** and repeat with remaining batter.

*Substitute cranberry, grape, pineapple or your favorite frozen juice concentrate.

Makes approximately 28 donuts.

Pumpkin Donuts (makes a large batch)

1 $\frac{1}{2}$ cups	all-purpose flour
$\frac{1}{2}$ cup	sugar
2 tsp.	baking powder
1 tsp.	pumpkin pie spice
1 cup	canned pumpkin
$\frac{1}{2}$ cup	milk
2 Large	eggs
$\frac{1}{2}$ cup	vegetable oil

- Condition cooking surfaces and preheat **Donut Bites** for 5 minutes.
- Combine dry ingredients in medium mixing bowl. Make a well in center; add pumpkin, milk, eggs, and oil. Stir just until dry ingredients are moistened and batter is smooth. Batter is thick
- Fill each donut hole with a heaping tablespoon of batter.
- Close unit.
- Bake for 3–3½ minutes or until donuts are browned.
- Remove donuts from **Donut Bites** and repeat with remaining batter.

Makes approximately 42 donuts.

Spicy Apple Donuts

$\frac{3}{4}$ cup	all-purpose flour
$\frac{1}{4}$ cup	brown sugar, packed
1 Tbsp.	baking powder
$\frac{1}{2}$ tsp.	cinnamon
$\frac{1}{8}$ cup	applesauce
1 Tbsp.	milk
1 Large	egg
1 Tbsp.	vegetable oil

- Condition cooking surfaces and preheat **Donut Bites** for 5 minutes.
- Combine dry ingredients in medium mixing bowl. Make a well in center; add applesauce, milk, egg and oil. Stir just until dry ingredients are moistened and batter is smooth.
- Fill each donut hole with a heaping tablespoon of batter.
- Close unit.
- Bake for $3\frac{1}{2}$ –4 minutes or until donuts are browned.
- Remove donuts from **Donut Bites** and repeat with remaining batter.

Makes approximately 14 donuts.

SUGGESTIONS FOR TOPPING YOUR MINI DONUTS

There are a variety of ways to decorate your Mini Donuts with delicious toppings.

Stewed fruits: Pureed apples, blackberry, strawberry, any kind of pie filling.

Nuts: Finely chopped walnuts, hazelnuts, almonds, pistachios, just to name a few. These can be served on top alone or with other ingredients. For best results, sprinkle nuts on already frosted donuts.

Chocolate: Frosting, milk chocolate syrup, chocolate chips, white chocolate frosting.

Spices: Cinnamon, nutmeg, allspice, etc. Add 1 tsp. of any spice you wish in the batter.

Sugar: Powdered, cinnamon sugar.

Decorative: Glace fruits, sprinkles, coconut, edible cake decorations, tubed frosting with attachments for different kinds of designs.

The Possibilities are Endless!

LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return, the appliance, ship to: **To contact us,** please write to, call, or email:

ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

Consumer Relations Department
PO Box 7366
Columbia MO 65205-7366 USA
1-800-233-9054
E-mail:consumer_relations@toastmaster.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

DURATION OF IMPLIED WARRANTIES: EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

For more information on our products, visit our website:
www.maxim-toastmaster.com.