

#1552

Empanada  
and Churro  
Baker

## **IMPORTANT SAFEGUARDS**

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

1. Read all instructions
2. Do not use this for more than an hour at a time as it is very hot.
3. Do not touch hot surfaces; instead use the handles and oven mitts.
4. To protect against electrical shock, do not immerse power cord, plug or appliance in water or any other liquid.
5. Do not use outdoors
6. Close supervision is necessary when any appliance is being used by or near children.
7. Avoid contact with moving parts.
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
9. Unplug from outlet when not in use and before cleaning. Allow appliance to cool completely before putting on or taking off parts.
10. Do not operate any appliance with a damaged power cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to manufacturer or its service agent for examination, repair or electrical or mechanical adjustment.
11. Do not let the power cord hang over the edge of a table or counter or touch any hot surface.
12. Do not use the appliance for other than intended use.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Do not clean the appliance with metal scouring pads.

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

## **SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY**

### **CLEANING AND CARE**

1. When you are through baking, always unplug the machine from the wall outlet to turn off and leave it open to cool. After cooling, make sure any excess crumbs or oil have been wiped away with a paper towel.
2. Clean the cooking plates with paper towels and use only wood or silicone utensils to get into narrow grooves.
3. Wipe the outside of the appliance with a damp cloth only. Do not clean the inside or outside with any abrasive scouring pad or steel wool as this will damage the finish.

**DO NOT MACHINE BODY IN WATER  
OR ANY LIQUID. DO NOT PLACE IN  
DISHWASHER**

## RECIPES

### FOR BEST BAKING RESULTS

Do not open the machine during the first 90 seconds of baking.

Do not attempt to remove churros or empanadas from baker until they are completely cooked.

Churro plates make 6 churros at a time, Empanada makes 2.

Snap plates into place, and spritz with cooking oil for easy release.

### RECIPE HINTS

*Make your churros and empanadas special. You can put fresh fruit, whipped cream, chocolate sauce or caramel sauce on your churros. Sprinkle with nuts granola, coconut, chocolate shavings. To make the dessert empanada, plunk a scoop of vanilla ice cream on top and dribble on chocolate sauce. Fill your empanadas with savory sauces, meats and cheese. Let your imagination roam.*

## Churros

*Recipe: Makes about 30 3-inch Churros*

*1 Cup Water*

*1 Stick butter*

*1/4 Tsp. Salt*

*1 Tbsp Sugar*

*1 Tbsp Cinnamon*

*1 Cup bleached All Purpose Flour (can use Gluten Free Baking Flour as replacement)*

*5 Eggs*

*Topping: 1 1/2 Cups sugar, 2 Tbsp Cinnamon*

Bring the water, butter, salt, sugar, and cinnamon to a rolling boil. Turn heat to low, add flour and stir until a soft ball starts to form. Remove from heat.

Stir one egg in at a time, and let the dough stand for about 5 minutes to set.

Transfer the batter into a plastic bag( or pastry bag if you have one on hand), and cut a small hole at the bottom corner(about  $\frac{3}{4}$  of an inch).

Squeeze one line of batter into the lowest section of the churro plate, continuing to do so with each churro. The batter will expand, don't worry! Close the lid and lock it, setting your timer for 8 minutes.

While your first batch of churros are cooking, mix together the cinnamon and sugar topping in a bowl. If you think you need more cinnamon or sugar, feel free to add more!

After 8 minutes, open lid carefully and check to see if they are golden brown and cooked through, if not-leave in for another 1-2 minutes.

Remove the churros with a wooden or plastic spatula. Place the churros on plate and sprinkle cinnamon sugar on top, or place them on your plate full of cinnamon and sugar, and roll each one in the mixture to fully coat it. Repeat with each batch.

## **Empanada Dough**

If using pre-made dough:

If using frozen dough, make sure to let it defrost before cooking.

Open your dough and roll it out slightly. Use the cutter provided to cut the correct size of dough for the empanada maker.

Place about 1-2 tbsp of filling in the center, make sure not to overfill.

Fold one side over to close the empanada and place it in the empanada maker.

Repeat with 2nd empanada.

Close the cooker and wait 6-8 minutes or until golden brown to remove the empanada. Make sure to use a silicone or wood spatula to remove the empanada to avoid scratching the non-stick coating.

If making your own dough:

*Ingredients:*

*2 cups white corn flour*

*1 1/2 cups warm water*

*1 1/2 tsp salt*

*2 tbsp vegetable oil*

Mix all ingredients in large bowl and knead by hand.

Roll about 2-3 tbsp of the dough into small 1-2 inch balls. Press down to slightly flatten, and use the cutter provided to cut the correct size of dough.

Place your ingredients in the center, make sure not to overfill.

Fold one side over to close the empanada and place it in the empanada maker.

Repeat with 2nd empanada.

## **Cooking Empanadas**

Close the cooker and wait 6-8 minutes or until golden brown to remove the empanada. Make sure to use a silicone or wood spatula to remove the empanada.

## **Ground Beef Empanadas**

*1 tsp vegetable oil  
4 oz ground beef  
1/4 cup Sofrito or flavored tomato base sauce  
1 Tbsp Adobo Seasoning  
1/2 cup Cheese (melted or shredded)  
Salt and Pepper to taste*

Heat 1/2 tsp of vegetable oil in pan over medium heat. Brown the beef, and season with salt, pepper, and adobo to taste.

Mix in sofrito and let simmer for 10 minutes. Fold in cheese, and allow to cool.

Empanada will take about 6-8 minutes to cook, or remove when golden brown.

## **Chicken Empanadas**

*about 2 cups shredded chicken  
1/2 cup Cheese (melted or shredded)  
1/2 to 1 cup stock  
Salt and pepper to taste  
1/4 cup Sofrito*

Prepare the chicken using slow cooker or oven. Cook until internal temperature reaches 165 °F. Shred or dice the chicken, and season with salt, pepper, and adobo to taste. Mix in sofrito and cheese, and allow to cool.

Empanada will take about 6-8 minutes to cook, or remove when golden brown.

## **Cheese Empanadas**

*1/2 cup cheddar cheese shredded  
1/2 cup provolone cheese shredded  
1/2 cup mozzarella cheese shredded  
1/2 cup parmesan cheese shredded*

Combine Cheddar, Provolone, Mozzarella, and Parmesan cheese. Place cheese mixture in center and fold in half.

Empanada will take about 6-8 minutes to cook, or remove when golden brown.

Serve with tomato or marinara sauce and enjoy while hot!

## **Full One Year Warranty**

This product is warranted against defects in materials and manufacturing for one year from the date of original purchase. If the product proves to be defective during this period, it will be repaired or replaced free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product or to damage incurred in transit. This warranty does not apply to electrical cords or plugs.

All returns must be carefully packed and made transportation pre-paid with a description of the claimed defect.

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