

#1551

Mini Pie  
and Quiche  
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 inner surfaces; 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**

## RECIPIES AND BAKING TIPS

## FOR BEST BAKING RESULTS

You must use pie dough for the bottom and puff pastry dough for the top if you want your pie to come out perfectly cooked.

One 12 inch pie crust (for 9 inch pie pans) makes 7-8 bottom crusts, usually pie dough comes in a set of 2 sheets of pie crust.

1 sheet of puff pastry dough (about 9 1/2 x 14 inches) makes 12-13 top crusts. dough needs to be cold— warm dough expands and won't be the right fit.

Try not to overfill your pies, or they will not seal correctly.

Egg wash around edges will help the top and bottom stay together.

It may take some time to get the hang of making mini pies, so don't feel discouraged if yours don't come out perfect the first time!

Keep lid closed as much as possible.

Keep dough cool as you work with it.

Larger side of the pie cutting circle is for the bottom and smaller side is for the pie top.

Place the bottom piece in each pie compartment, one at a time. Gently use your fingers to push the dough in and make sure it comes over the edge to make a perfect, sealed crust.

## RECIPE HINTS

*For best results, follow these simple instructions. Note that when your machine is new you may notice some slight smoking or odor. This is normal with many heating appliances and will not recur. This does not affect the safety of your appliance. Also it is recommended that you discard the first empanada and churro from your new baker.*

*Make your quiches and pies special. You can put fresh fruit, whipped cream, chocolate sauce or caramel sauce as filling or toppings for pies. Sprinkle with nuts granola, coconut, chocolate shavings. To make the dessert pie, place a scoop of vanilla ice cream on top and drizzle on chocolate sauce. Fill your quiches with savory sauces, meats and cheese. Let your imagination roam.*

## MINI PIE DOUGH

### **For regular fruit/jam/chocolate filling pies:**

Use the pie dough cutter and cut the pie dough bottom and puff pastry top. Place the bottom piece in each pie compartment, one at a time. Gently use your fingers to push the dough in and make sure it comes over the edge to make the perfect crust.

Fill up your pie with any filling! Best to use 1 tbsp (use preserves or any fruit spread/filling of your choice).

Brush a small amount of egg wash around the edges of the crust and place the top piece on, pressing down gently.

*Caution: Adults should do this step- pie maker will be hot! Gently put each piece of dough in the pie maker, pushing down with 1 or two fingers. Make sure not to touch the hot surface. Be careful not to stretch or tear the crust.*

Once all of the pies are put together, close the lid and let them cook.

For fruit/regular filling pies- 6-8 mins

## MINI PIE FILLING SUGGESTIONS

Blueberry Jam  
Raspberry Preserves  
Chocolate Syrup  
Caramel Syrup  
Strawberries in Syrup  
Pumpkin Filling  
Apple Filling

## **Apple Cranberry Mini Pies**

*makes about 12 pies*

*1 cup fresh or frozen cranberries*

*1/4 cup orange juice*

*1/2 cup granulated sugar*

*3 tbsp cornstarch*

*1 cup finely chopped peeled cooking apple (1 medium)*

*1 box Pillsbury™ refrigerated pie crusts, softened as directed on box*

*2 tbsp milk*

*2 tbsp coarse sugar*

*Vanilla ice cream or frozen yogurt, if desired*

In 2-quart heavy saucepan, heat cranberries, orange juice and granulated sugar to boiling. Boil 2 to 3 minutes or until cranberries begin to pop. Remove from heat; beat in cornstarch with whisk. Return to heat, and boil 2 to 3 minutes longer or until mixture is very thick. Remove from heat; add chopped apple. Stir until well combined.

Using the included cutter, make 12 rounds from each crust, rerolling and shaping as necessary. Place 6 rounds into the pie bottom molds. Spoon 1 heaping table-spoonful filling into the center of each pie bottom.

Optional: Cut small hole in center of each of the pie crusts. Place 1 on top of each round with filling. Lightly brush tops with milk, and top with coarse sugar.

Close machine to bake 7-8 minutes or until golden brown. Serve warm or at room temperature with ice cream.

## **Mini Pumpkin Pies**

*makes about 3 dozen pies*

*2 eggs*

*1 can (15 oz.) solid pack pumpkin*

*$\frac{3}{4}$  cup granulated sugar*

*1 tsp ground cinnamon*

*$\frac{1}{2}$  tsp ground ginger*

*$\frac{1}{2}$  tsp salt*

*$\frac{1}{4}$  tsp ground cloves*

*$\frac{2}{3}$  cup milk*

In large bowl, beat eggs; stir in pumpkin, sugar, cinnamon, ginger, salt, cloves and milk. Spoon about 1-1/2 tablespoons mixture into each crust.

Refer to the Mini Pie Dough instructions on pages 5,6 for tips on the dough tops and bottoms and baking techniques.

Close machine to bake 7-8 minutes or until golden brown. Serve warm or at room temperature with ice cream.

## **Biscuits**

*makes about 18 biscuits*

*2 ¼ cups pancake mix  
1 cup milk*

*For gluten free biscuits:  
Recipe makes around 12  
2 cups gluten free pancake mix  
1 cup shortening  
1 cup milk  
3 eggs*

Mix all ingredients together until fully assimilated.

Refer to the Mini Pie Dough instructions on pages 5,6 for tips on the dough tops and bottoms and baking techniques.

Close the machine to cook for 8-9 minutes or until golden brown. Remove cooked pies when with silicone spatula.

Use an ice cream scoop and put a scoopful in each pie. Allow to cool a few minutes before serving. Enjoy!

## Mini Chicken Pot Pies

*Egg Wash:*

*1 egg*

*1 tbsp water*

*1lb cubed skinless boneless chicken breast*

*1 cup sliced carrots*

*1 cup green beans*

*1/2 cup diced celery*

*4 tbsp butter*

*1 cup chopped onion*

*1/4 cup all purpose flour*

*1 tsp salt*

*1/2 tsp black pepper*

*1/2 tsp thyme*

*2 cups water (optional for broth)*

*1 cup milk*

Whisk one egg and 1 tbsp water in a cup and set aside.

In a sauce pan, combine your veggies and chicken. Add enough water to cover all the ingredients and let boil for 20 minutes, or until the chicken is cooked through.

Remove from heat, set aside 1 <sup>3</sup>/<sub>4</sub> cups of the broth for use later, discard the rest.

In another sauce pan over medium heat saute the onions in butter until soft and translucent. Now would be a good time to turn on your pie maker and preheat it.

Stir in flour, salt, pepper, and thyme.

Slowly stir in the chicken mixture with broth and milk. Add water if too thick.

Simmer over medium heat until thick. Remove from heat and set aside

Place the bottom piece of dough (pie dough) in each pie compartment, one at a time. Gently use your fingers to push the dough in and make sure it overlaps the edge to bond with the top crust.

Place a spoonful of the filling into the bottom pie crust. Brush the egg wash around the edges of the bottom crust that overlap the edge and seal with the pastry dough top crust.

Close the pie maker and let cook for 12-15 minutes or until light brown, remove and cool slightly before eating. Enjoy!

## **Mini Quiches**

*Makes about 30 mini quiches*

*4 tbsp butter  
1 large onion, minced  
1 tsp minced garlic  
2 1/2-3 cups chopped broccoli (fresh is best)  
1 1/2 cups mozzarella cheese (shredded)  
4 eggs (beaten)  
1 1/2 cups milk  
Salt and Pepper to taste  
1 tbsp melted butter*

Over medium-low heat, melt 4 tbsp butter in a large saucepan. Add the broccoli, garlic and onions. Stir occasionally making sure the vegetables are soft and cooking slowly. Take off heat and set aside.

Combine eggs and milk. Season with salt and pepper, and stir in 1 tbsp melted butter. Set aside.

Using the pie dough cutter, cut out 6 bottoms at a time (larger circle). If you choose to pre-cut all pieces of dough at once, dough may expand before cooking. Prevent this by keeping dough refrigerated until ready to use.

Spoon 1 tbsp of the broccoli and onion mixture into each dough circle. Add a pinch of mozzarella cheese on top of the vegetables. Then put 2 tbsp of the egg mixture on top of each quiche.

Close the pie maker tightly and cook for 13-15 minutes. Cooking times may vary slightly depending on dough thickness. Cook until center is set and quiche is light golden brown.

Remove carefully with silicone spoon or spatula and let cool slightly before serving. Quiche will be very hot. Enjoy!

## **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 prepaid with a description of the claimed defect.

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