

# Cooking Corner

Tips To Help You

## Mixing It Up: Tips To Help Shorten Kitchen Tasks

(NAPSA)—In this hurried world, even food lovers often have to multi-task.

Rather than spending energy or time fiddling with dozens of kitchen appliances—or worrying about buying, operating and cleaning an entire countertop of gadgets, many people are choosing kitchen equipment that can accomplish a variety of tasks.

Need to mix cookie dough? Beat dozens of eggs for omelettes? Whisk together a soufflé? Make smoothies for on-the-go breakfasts, or blend margaritas for a party?

Efficient kitchen tools such as the DeLonghi Stand Mixer can accomplish all of these tasks and more. At a mighty 800 watts, this mixer may be the most powerful on the market—and the only one that incorporates a blender. Best of all, the mixer bowl, glass blender and three included non-stick attachments—whisk, dough hook and K-beater—are all dishwasher safe. A dozen optional attachments include a mini-food processor/chopper, juicer, shredder/slicer, pasta maker and even an all-metal meat grinder.

Sleek and classically designed in stainless steel and die-cast aluminum, the mixer makes a strong design statement in the kitchen.

“Every kitchen needs a centerpiece,” says Meg Tipton, DeLonghi Marketing Manager, “a high-quality appliance that enhances both food preparation and kitchen décor.”

The mixer earned the *Good Housekeeping* Seal for its ability to mix ingredients quickly and efficiently, handle heavy loads without difficulty and give food like whipped cream smooth texture and excellent volume. Use the



**One mighty mixer incorporates a blender to make multi-tasking easier.**

mixer to make these fun recipes:

### **Pound Cake (using the Stand Mixer's non-stick flat beater)**

#### **Ingredients:**

- 1 cup butter or margarine, softened**
- 1½ cups sugar**
- 4 eggs**
- 2 teaspoons vanilla extract**
- 2 cups cake flour**
- 1 teaspoon baking powder**
- ½ teaspoon salt**
- ¼ cup of milk**

#### **Directions:**

- 1) Preheat oven to 325°F. Grease a 9 x 5 x 2¾-inch loaf pan.**
- 2) Attach flat beater to the mixer head.**
- 3) Add butter and sugar to mixing bowl.**

**4) Blend thoroughly using speed 3.**

**5) Gradually increase speed to 6 and continue mixing until light and fluffy.**

**6) Turn off mixer. Add eggs, one at a time, blending thoroughly using speed 3.**

**7) Blend in vanilla extract, and then turn mixer down to speed 1.**

**8) Add flour, baking powder, salt and milk. Scrape side of bowl if necessary.**

**9) Gradually increase to speed 3 until well-blended.**

**10) Pour batter into prepared baking pan.**

**11) Bake for 55 minutes to 1 hour, or until toothpick inserted in the center comes out clean.**

**Makes 1 loaf**

### **Sweet Whipped Cream (using the Stand Mixer's stainless steel whisk)**

#### **Ingredients:**

- 1 cup heavy cream**
- 2 tablespoons sugar**
- ½ teaspoon vanilla extract**

#### **Directions:**

**1) Attach whisk to mixer. Add cream to mixing bowl.**

**2) Beat cream using speed 3 until foamy. Gradually increase speed to maximum, adding remaining ingredients.**

**3) Whip until soft peak forms.**

**Makes about 2 cups**

The mixer is available at Macy's stores nationwide. For more information about DeLonghi products, visit the Web site [www.delonghiusa.com](http://www.delonghiusa.com) or call (800) 322-3848.