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CKM100  
SERIES

## Mini Cupcake Maker

Instructions and Recipes



Make everyday a party!  
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## SAFETY

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

### Appliance Specifications:

120 Volts, 60 Hz, 1300 Watts, ETL Approved

## IMPORTANT PRECAUTIONS

1. NEVER immerse appliance or cord in water.
2. NEVER use near water.
3. NEVER use an abrasive sponge or cloth on the appliance.
4. NEVER leave appliance unattended while in use.
5. NEVER place anything other than what is intended to be cooked in the appliance.
6. Unplug appliance from outlet when not in use and when cleaning.
7. DO NOT place appliance in dishwasher.
8. Keep out of reach of children.
9. This appliance is NOT A TOY.
10. This appliance is not intended for use by young children or the cognitively challenged without supervision.
11. Young children should be supervised to ensure that they do not play with the appliance.

## IMPORTANT SAFEGUARDS

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

1. **Read all instructions before operating this appliance.**
2. DO NOT touch hot surfaces.
3. DO NOT use outdoors. FOR HOUSEHOLD USE ONLY.
4. To protect against risk of electrical shock, do not immerse cord, plugs or appliance in water or any other liquid.
5. DO NOT operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, or to a repair shop for electrical or mechanical adjustment.
6. The appliance manufacturer does not recommend the use of accessory attachments other than what is supplied with the unit. They may cause injuries.
7. Close supervision is necessary when any appliance is used by or near children.
8. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
9. DO NOT overload wall outlet, extension cords, or integral convenience receptacles, as this can result in a risk of fire or electric shock.
10. This appliance should not be used for purposes other than stated in the instructions accompanying this appliance.
11. DO NOT leave unit unattended while in use or when plugged into an outlet.
12. Unplug from outlet when not in use and before removing parts for cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.

13. A short power-supply cord or detachable power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not let cord hang over edge of table or touch hot surfaces.
14. Always plug cord into wall outlet before operation. There is no on/off switch. To turn off, remove plug from wall outlet. Allow unit to cool completely before putting away.
15. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. Exception: An extension cord or longer detachable cord is not recommended for use with this appliance.
16. 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 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.
17. 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 into 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.
18. Extreme caution should be used when moving an appliance with hot food.
19. Do not attempt to service this appliance yourself, as opening or removing covers may expose you to dangerous voltage or other hazards. Refer all servicing to qualified service personnel.
20. Pastries will be very hot. Use a spoon to carefully scoop them out.
21. Extreme caution must be used when opening and closing the Lid on this unit. Use an oven mitt or pot holder when opening and closing the Lid for safety.

## **SAVE THESE INSTRUCTIONS!**

## **INTRODUCTION**

Thank you for purchasing the MINI CUPCAKE MAKER! Now you can cook delicious cupcakes and other pastries at home without even turning on an oven. It's great for snack time, party time or anytime! Delectable desserts and hors d'oeuvres are ready in minutes. Use your imagination and have fun!

## PARTS & ASSEMBLY

### Assembly



### Cord Location

The cord wraps around the base of the MINI CUPCAKE MAKER.  
Please see **Important Safeguards** section for instructions about the cord & plug.



## HOW TO OPERATE

1. Before first use, wipe down all surfaces with a damp cloth and dry.
2. Find a dry, suitable, level surface near an electrical outlet.
3. The Nonstick Cooking Surface should be lightly coated with a small amount of vegetable oil. Vegetable oil can be applied with a paper towel or with a nonstick oil spray. The oil will help protect the nonstick quality of the cooking surface. This should be done periodically to maintain the nonstick quality.

**NOTE:** You can also line the pastry wells with miniature paper cups.

4. Preheat the appliance by closing the Lid and plugging into an electrical outlet.
5. When the power is on, the Red Power Light will come on. The Green Ready Light will stay off while the appliance is preheating.
6. The appliance should preheat for a minimum of 3 minutes. The Green Ready Light will turn on when the appliance is ready to cook.



7. While the appliance is preheating, you may prepare the ingredients for your mini cupcakes.
8. Raise the Lid using an oven mitt or pot holder to prevent accidental burns.
9. Fill each of the seven pastry wells in the Nonstick Cooking Surface with mixture.
10. Close the Lid using a pot holder or oven mitt. Make sure Lid is locked.



Steam may be released from appliance during cooking. For your safety, avoid contact with steam, as it is very hot and can cause burns.

11. The cooking time will range between 5-7 minutes, depending on the type of pastries being cooked and personal taste.
12. Once the pastries have completed cooking, raise the Lid with a pot holder or oven mitt. Remove the pastries from the Nonstick Cooking Surface with a plastic or wooden spoon. **DO NOT** use metal utensils, as they may scratch and damage the Nonstick Cooking Surface.
13. If cooking more than one batch of pastries in a session, after removal of the first batch, lower the Lid to maintain heat until ready to cook the next batch.
14. As soon as you are finished cooking, unplug appliance and allow to cool.
15. Once the appliance is cool, following directions in Cleaning and Maintenance section to clean your MINI CUPCAKE MAKER.



## HELPFUL TIPS



**NEVER leave the unit unattended while operating.**

### Smoking

During first use, you may notice slight smoking or a slight odor; this is normal with most new appliances. The smoking and odor is caused by the residues burning off the Nonstick Cooking Surface and the Heating Element. Allow the appliance to preheat until smoke and odor no longer exists.

## CLEANING & MAINTENANCE

Please take care of your MINI CUPCAKE MAKER by following these simple instructions and precautions. Cleaning is a snap.

- Disconnect from the electrical outlet by unplugging the appliance.
- Make sure the appliance is cool before cleaning.
- Clean the upper and lower Nonstick Cooking Surface with a damp, non-abrasive cloth and dry.
- Wipe the exterior with a damp, non-abrasive cloth and dry.

It is that simple!

# RECIPES

With the MINI CUPCAKE MAKER you can create delicious, miniature cupcakes and muffins in a matter of minutes!

You can even use pre-packaged mixes to create treats such as:

- Cupcakes
- Cakes
- Muffins
- Brownies
- Cornbread

Simply follow the directions on the box, fill the individual sections in the lower griddle, close lid and let cook for about 5-7 minutes. Soon you will have delicious snacks and desserts ready to serve.

Try topping off your treats with frosting and add sprinkles, nuts, grated coconut, candies or chocolate chips.

Be creative and ENJOY your MINI CUPCAKE MAKER!

## CHOCOLATE CUPCAKES

- $\frac{2}{3}$  Cup All-Purpose, Unbleached Flour
  - $\frac{1}{4}$  Cup and 2 Tbsp. Unsweetened Cocoa Powder
  - $\frac{1}{8}$  Tsp. Baking Soda
  - 1 Tsp. Baking Powder
  - $\frac{3}{4}$  Cup White Granulated Sugar
  - $\frac{1}{8}$  Tsp. Salt
  - 1 Egg
  - 1 Tbsp. and  $1\frac{1}{2}$  Tsp. Butter, melted
  - $\frac{1}{4}$  Tsp. Vanilla Extract
  - $\frac{1}{4}$  Cup Milk
- Preheat the MINI CUPCAKE MAKER as directed.
- In a large bowl, sift together flour, cocoa, baking soda, baking powder, sugar and salt. Set aside.
- In a separate bowl, beat together egg and melted butter, then stir in the vanilla.
- Add the flour mixture to the wet mixture alternately with the milk. Beat well.
- Carefully pour into pastry wells.
- Close the Lid and cook for 3-7 minutes.
- Open Lid with a pot holder or oven mitt.
- Remove each cupcake with wooden or plastic spoon. Place on plate and allow to cool.
- Once the cupcakes have cooled, you may also choose to add your favorite frosting and toppings.
- Use your imagination and have fun!

**VANILLA CUPCAKES**

- $\frac{3}{4}$  Cup Flour
- $\frac{1}{4}$  Cup and 2 Tbsp. Sugar
- $\frac{1}{4}$  Tsp. Nutmeg
- $\frac{1}{2}$  Tsp. Baking Powder
- $\frac{1}{4}$  Cup Buttermilk
- 1 Egg
- $\frac{1}{2}$  Tsp. Vanilla Extract

Preheat the MINI CUPCAKE MAKER as directed.

Mix dry ingredients.

Stir in buttermilk, egg and vanilla. Beat with a fork.

Carefully pour into pastry wells.

Close the Lid and cook for 3-7 minutes until light golden brown in color.

Open Lid with a pot holder or oven mitt.

Remove each cupcake with wooden or plastic spoon. Place on plate and serve.

Once the cupcakes have cooled, you may also choose to add your favorite frosting and toppings.

Use your imagination and have fun!

**CARROT CAKE CUPCAKES**

- 4 Eggs
- $\frac{3}{4}$  Cup Vegetable Oil
- $\frac{1}{2}$  Cup Apple Sauce
- 1 Cup Sugar
- 1 Cup Brown Sugar
- 1 (8-oz.) Can of Crushed Pineapple, well drained
- 3 Tsp. Vanilla Extract, divided
- 2 Cups All-Purpose Flour
- 2 Tsp. Baking Soda
- 2 Tsp. Baking Powder
- $\frac{1}{2}$  Tsp. Salt
- 2 Tsp. Ground Cinnamon
- $\frac{1}{4}$  Tsp. Ground Nutmeg
- Small Pinch of Ground Cloves
- 3 Cups Grated Carrots
- 1 Cup Chopped Pecans

Preheat the MINI CUPCAKE MAKER as directed.

In a large bowl, beat together eggs, oil, apple sauce, sugars, pineapple and vanilla.

Mix in flour, baking soda, baking powder, salt, cinnamon, nutmeg and small pinch of ground cloves.

Stir in carrots. Fold in pecans.

Carefully pour into pastry wells.

Close the Lid and cook for 3-7 minutes.

Open Lid with a pot holder or oven mitt.

Remove each cupcake with wooden or plastic spoon. Place on plate and allow to cool.

Once the cupcakes have cooled, you may also choose to add your favorite frosting and toppings.

Use your imagination and have fun!

**RED VELVET CAKE CUPCAKES**

- ¼ Cup Butter Preheat the MINI CUPCAKE MAKER as directed.
- ¾ Cup White Granulated Sugar In a large bowl, beat the butter and sugar with an electric mixer until light and fluffy.
- 1 Egg Mix in the egg, buttermilk, red food coloring and vanilla.
- ½ Cup Buttermilk Stir in the baking soda and vinegar.
- 1 Tsp. Red Food Coloring Combine the flour, cocoa powder and salt; stir into the batter just until blended.
- ½ Tsp. Vanilla Extract
- ¾ Tsp. Baking Soda Carefully pour the batter into the pastry wells, dividing evenly.
- 1½ Tsp. Distilled White Vinegar Close the Lid and cook for 3-7 minutes until light golden brown in color.
- 1 Cup All-Purpose Flour Open Lid with a pot holder or oven mitt.
- 2 Tbsp. and 2 Tsp. Unsweetened Cocoa Powder Remove each cupcake with wooden or plastic spoon. Place on plate and serve.
- ½ Tsp. Salt Once the cupcakes have cooled, you may also choose to add your favorite frosting and toppings. Use your imagination and have fun!

**LEMON CUPCAKES**

- ¾ Cup and 2 Tsp. Flour Preheat the MINI CUPCAKE MAKER as directed.
  - 1 Tsp. Baking Soda In a large bowl, sift the flour, baking soda and salt together in a bowl.
  - ⅛ Tsp. Salt
  - ½ Cup and 2 Tsp. White Granulated Sugar In another bowl, beat the sugar and butter with an electric mixer until light and fluffy. Mix in the eggs one at a time, then add the vanilla and lemon zest.
  - ¼ Cup and 1 Tsp. Unsalted Butter, softened Add the flour mixture to the butter mixture in three parts, alternating with half the milk and half the lemon juice after each addition of flour. Beat until combined, but do not over mix.
  - 2 Eggs Carefully pour the batter into the pastry wells, dividing evenly.
  - ¼ Tsp. Vanilla Extract
  - 2 Tsp. Lemon Zest Close the Lid and cook for 3-7 minutes until light golden brown in color.
  - ¼ Cup Milk Open Lid with a pot holder or oven mitt.
  - 2¼ Tsp. Fresh Lemon Juice Remove each cupcake with wooden or plastic spoon. Place on plate and serve.
- Once the cupcakes have cooled, you may also choose to add your favorite frosting and toppings. Use your imagination and have fun!

**BLUEBERRY MUFFINS**

- 1 Cup Milk
  - 1 Egg
  - $\frac{1}{3}$  Cup Vegetable Oil
  - 2 Cups All-Purpose, Unbleached Flour
  - $\frac{1}{2}$  Cup Granulated White Sugar
  - 2 Tsp. Baking Powder
  - $\frac{3}{4}$  Cup Fresh Blueberries
- Preheat the MINI CUPCAKE MAKER as directed.
- In a large bowl, stir together milk, egg and oil.
- Add flour, sugar and baking powder. Mix until blended. Gently fold in the blueberries.
- Carefully pour into pastry wells.
- Close the Lid and cook for 3-7 minutes until light golden brown in color.
- Open Lid with a pot holder or oven mitt.
- Remove each muffin with wooden or plastic spoon. Place on plate and serve.
- You may also choose to roll the top of the muffins in granulated or powdered sugar.

**BRAN MUFFINS**

- 1 Cup Wheat Bran
  - $\frac{2}{3}$  Cup Buttermilk
  - 3 Tbsp. and  $1\frac{3}{4}$  Tsp. Vegetable Oil
  - 1 Egg
  - $\frac{1}{2}$  Cup Brown Sugar
  - $\frac{1}{4}$  Tsp. Vanilla Extract
  - $\frac{2}{3}$  Cup Flour
  - $\frac{3}{4}$  Tsp. Baking Soda
  - $\frac{3}{4}$  Tsp. Baking Powder
  - $\frac{1}{4}$  Tsp. Salt
  - $\frac{1}{4}$  Tsp. Cinnamon
- Preheat the MINI CUPCAKE MAKER as directed.
- In a large bowl, stir together wheat bran and buttermilk. Let stand for 10 minutes.
- Beat together oil, egg, sugar and vanilla. Add to wheat bran mixture.
- Sift together flour, baking soda, baking powder, salt and cinnamon into a separate bowl. Then, stir flour mixture into wheat bran mixture just until blended.
- Carefully pour into pastry wells.
- Close the Lid and cook for 3-7 minutes until light golden brown in color.
- Open Lid with a pot holder or oven mitt.
- Remove each muffin with wooden or plastic spoon. Place on plate and serve.

**PUMPKIN SPICE MUFFINS**

- 2 Cups Flour
  - 1<sup>1</sup>/<sub>3</sub> Cup Granulated White Sugar
  - 1<sup>1</sup>/<sub>4</sub> Tsp. Baking Soda
  - 1<sup>1</sup>/<sub>4</sub> Tsp. Baking Powder
  - 1<sup>1</sup>/<sub>4</sub> Tsp. Ground Cloves
  - 1<sup>1</sup>/<sub>4</sub> Tsp. Ground Cinnamon
  - 1<sup>1</sup>/<sub>4</sub> Tsp. Nutmeg
  - 3<sup>3</sup>/<sub>4</sub> Tsp. Allspice
  - 3<sup>3</sup>/<sub>4</sub> Tsp. Salt
  - 2 Cups Pumpkin Puree
  - 1<sup>1</sup>/<sub>4</sub> Cup and 3 Tbsp. Vegetable Oil
  - 2 Eggs
- Preheat the MINI CUPCAKE MAKER as directed.
- In a large bowl, stir together flour, sugar, baking soda, baking powder, cloves, cinnamon, nutmeg, allspice and salt.
- In a separate bowl, beat together pumpkin, vegetable oil and eggs.
- Stir pumpkin mixture into the flour mixture until smooth.
- Carefully pour into pastry wells.
- Close the Lid and cook for 3-7 minutes until light golden brown in color.
- Open Lid with a pot holder or oven mitt.
- Remove each muffin with wooden or plastic spoon. Place on plate and serve.

**CORNBREAD MUFFINS**

- 3<sup>3</sup>/<sub>4</sub> Cup and 2 Tbsp. Cornmeal
  - 1<sup>1</sup>/<sub>4</sub> Cup and 2 Tbsp. All-Purpose, Unbleached Flour
  - 2 Tsp. Baking Powder
  - 1<sup>1</sup>/<sub>8</sub> Tsp. Baking Soda
  - 1<sup>1</sup>/<sub>2</sub> Tsp. Salt
  - 2 Tbsp. White Granulated Sugar
  - 1 Cup Buttermilk
  - 1 Egg
  - 2 Tbsp. Vegetable Oil
- Preheat the MINI CUPCAKE MAKER as directed.
- In a large bowl, mix together cornmeal, flour, baking powder, baking soda, salt and sugar.
- In a separate bowl, combine buttermilk, egg and vegetable oil; beat well.
- Pour buttermilk mixture into flour mixture and stir just until blended.
- Carefully pour batter into pastry wells.
- Close the Lid and cook for 3-7 minutes until light golden brown in color.
- Open Lid with a pot holder or oven mitt.
- Remove each muffin with wooden or plastic spoon. Place on plate and serve.

**BROWNIE BITES**

- ½ Cup Butter
- 4 Ounces Unsweetened Chocolate Squares
- 1 ½ Cups Sugar
- 1 Tsp. Vanilla
- 3 Eggs
- 1 Cup All-Purpose, Unbleached Flour

Preheat the MINI CUPCAKE MAKER as directed.

In a medium-size pan, heat butter and chocolate over low heat. Stir occasionally until melted and smooth.

Remove pan from heat and stir in sugar and vanilla.

Add eggs, one at a time, stirring well after each addition. Stir in flour.

Carefully pour into pastry wells.

Close the Lid and cook for 3-7 minutes.

Open Lid with a pot holder or oven mitt.

Remove each brownie with wooden or plastic spoon. Place on plate and allow to cool.

Once the brownies have cooled, you may also choose to add your favorite frosting and toppings.

Use your imagination and have fun!

**BLONDIE BITES**

- 1½ Tsp. Milk
- ¼ Cup Butter, melted
- 1 Teaspoon Vanilla Extract
- ½ Cup Packed Brown Sugar
- 1 Egg, beaten
- ⅔ Cup All-Purpose, Unbleached Flour
- ¼ Tsp. Baking Powder
- ⅛ Tsp. Salt

Preheat the MINI CUPCAKE MAKER as directed.

In a large bowl, combine milk, melted butter and vanilla just until mixed. Add brown sugar and egg.

Stir until well blended.

In a separate bowl, combine flour, baking powder and salt.

Add flour mixture to sugar mixture and stir until well blended.

Carefully pour into pastry wells.

Close the Lid and cook for 3-7 minutes.

Open Lid with a pot holder or oven mitt.

Remove each brownie with wooden or plastic spoon. Place on plate and allow to cool.

Once the brownies have cooled, you may also choose to add your favorite frosting and toppings.

Use your imagination and have fun!

# RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IF DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX, PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

## **MINI CUPCAKE MAKER / CKM100 SERIES**

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

### **Distributed by:**

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### **Customer Service Inquiry**

To submit a Customer Service inquiry, go to [www.nostalgielectrics.com](http://www.nostalgielectrics.com) and fill out the Customer Service Inquiry form and click the Submit button.

A representative will contact you as soon as possible.

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact Nostalgia Products Group, LLC at the telephone number listed above or by filling out the Customer Service Inquiry Form located at [www.nostalgielectrics.com](http://www.nostalgielectrics.com). This warranty does not apply to re-manufactured merchandise.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.

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