

# Big Mouth® Duo Plus Food Processor

**Product Name/MSRP**

Hamilton Beach® Big Mouth® Duo Plus Food Processor  
(Model 70580)  
MSRP: \$69.99

**Availability**

September 2011

**Toll-Free Number and Web Site**

800-851-8900; [www.hamiltonbeach.com](http://www.hamiltonbeach.com)

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**Press Room**

Go to [www.hamiltonbeach.com](http://www.hamiltonbeach.com) and click "press room."

Images of Hamilton Beach® products on-line at

<http://www.hbps-imagebank.com>



**Good Thinking® Features**

**Includes two bowls: 12-cup and 4-cup** – Use the larger 12-cup bowl for big batches; pick the smaller 4-cup bowl for smaller quantities. Use each bowl independently when you need to chop multiple ingredients.

**Big Mouth® feed tube for less prep work** – It accommodates both large and small ingredients, so you can spend less time pre-cutting your ingredients and more time enjoying them.

**Easy, compact storage** – All the parts stack together.

**Two blades, three speeds for versatility** – Chop, mix, slice, shred or puree. Use low speed, high speed or pulse.

**Sleek design** – Stainless steel and black for a clean, modern look.

**Easy-to-clean touch pad** – Just wipe it down after use.

**Ingredients**

6 large Golden Delicious apples, peeled, cored, cut  
1 tablespoon lemon juice  
1/2 cup sugar  
1 tablespoon flour  
1 teaspoon cinnamon  
1/4 teaspoon nutmeg

**Topping:**

1/2 cup butter, melted  
1 cup flour  
1 cup sugar  
1 teaspoon cinnamon

## Apple Crisp

**Filling: 12 Cup Bowl**

1. Preheat oven to 375°.
2. Slice apples, using slicer/shredder disc, slicing side up. Put apples in a large bowl.
3. Drizzle lemon juice over apples. Sprinkle apples with sugar, flour, cinnamon and nutmeg.
4. Stir to mix; put apples in ungreased 2-quart baking dish.

**Topping: 4 Cup Bowl**

5. Using S-blade, place topping ingredients in small 4 cup-bowl and pulse until mixed. Crumble topping over apples.
6. Bake for 30 minutes. Serve topped with vanilla ice cream.