

Hamilton Beach® Cupcake Creations Hand Mixer



Product Name/MSRP

Hamilton Beach® Cupcake Creations Hand Mixer with Cupcake Decorating Kit in Case; \$29.99 (Model 62666)

Availability
April 2011

Toll-Free Number and Web Site
800-851-8900; www.hamiltonbeach.com

Media Contact
Mary Beth Brault 804-418-8868
marybeth.brault@hamiltonbeach.com
Follow us: <http://www.twitter.com/HamiltonBeachMB>

Press Room
Go to www.hamiltonbeach.com and click "press room."
Images of Hamilton Beach® products on-line at <http://www.hbps-imagebank.com>



Good Thinking® Features

Hand Mixer with Decorating Kit Included – You never outgrow cupcakes and with this hand mixer and cupcake decorating kit, delicious homemade treats are simple and fun to make. This hand mixer comes complete with everything the aspiring pastry chef needs to know about decorating these popular home-baked treats. Kit includes:

- **6 Speed Mixer with Wire Beaters**
- **4 Stainless Steel Decorating Tips**
- **8 Disposable Icing Bags**
- **72 Paper Cupcake Liners**
- **Decorating Spatula**

Colorful Recipe Booklet with Decorating Ideas – Also included is a 24-page booklet created in the Hamilton Beach test kitchen with recipes and ideas for holidays and special occasions. Detailed instructions for mixing, baking and decorating your home-baked cupcakes make the booklet a helpful, comprehensive guide that you'll refer to over and over again.

Power– The 275 watt 6 speed motor can plow through thick batter with ease. The Quick Burst™ button adds a boost of power whenever you need it, and the adorable pink color is sure to brighten any kitchen.

Cupcake Basics

1. **Be a cheater.** Boxed cake mixes work just as well as a cupcake recipe from scratch.
2. **Choose a good cupcake pan.** Better pans will make about 6-12 cupcakes. Two 12-unit cupcake pans will usually work for one batch of cupcakes. If you have two, use one for cooling while the other is in the oven baking.
3. **Cupcake liners are your friends.** Paper or foil wrappers make for easy cleanup, look nice and keep little fingers clean. Many recycled paper liner options are now available or you may choose to use nonstick cooking spray.
4. **Baking temperature matters.** Preheat your oven to the correct temperature before placing cupcakes in the oven.
5. **Don't over mix!** Over-mixing will cause your cupcakes to be chewy rather than cakey and moist. Mix until the ingredients are just combined.
6. **Create the perfect-sized cupcakes.** Don't be tempted to make a "big" cupcake— filling the cup more than 2/3 full will mean a gooey mess! On the other hand, filling less than 1/2 full will mean very small cupcakes.
7. **Watch the bake time.** Stay with the minimum recommended cooking time, then add more if necessary. Cupcakes are baked when they are springy to the touch or a toothpick inserted in the center comes out clean.