

Hamilton Beach
Good Thinking®

SoftScrape™ Hand Mixer Six-Speed Mixer with Case



Product Name/MSRP

Hamilton Beach® SoftScrape™ Hand Mixer; \$34.99 (Model 62637) includes SoftScrape™ beaters and whisk, and traditional metal beaters

Availability

March 2010

Toll-Free Number and Web Site

800-851-8900; www.hamiltonbeach.com

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Press Room

Go to www.hamiltonbeach.com and click "press room."

Images of Hamilton Beach® products on-line at www.hbps-imagebank.com



Good Thinking® Features

SoftScrape™ Beaters & Whisk – We covered the stainless steel beaters and whisk with a special coating to softly scrape the bowl for thorough mixing. They won't scratch bowls or nonstick pots. This smart feature also means that you won't have to use a spatula to help you incorporate ingredients, shortening mixing time.

Convenient Storage – With our snap-on storage case for easy attachment and cord storage, you can keep all the attachments in a compact, convenient place. No more wasting time looking for attachments.

Design – Classic style with brushed stainless steel housing. Bowl Rest™ feature allows mixer to rest on side of bowl. SoftScrape™ attachments are dishwasher safe.

Power – 6 speeds. 300 Watts Peak Power motor plus QuickBurst™ button will help you get the job done!

Ginger Cookie Bars

Ingredients

3/4 cup vegetable shortening
1 cup sugar
1/4 cup molasses
1 egg
1/2 teaspoon vanilla
2 cups flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground ginger
1/2 teaspoon salt

Directions

1. Preheat oven to 375°F.
2. In a mixing bowl, combine shortening, sugar, molasses, egg, and vanilla. Beat on MEDIUM speed until smooth.
3. Add flour, baking soda, cinnamon, cloves, ginger, and salt. Mix on LOW speed until blended.
4. Spread in an ungreased 15x10x1-inch baking pan. Bake at 375°F for 12 minutes or until lightly browned. Do not over bake. Cool on a wire rack before cutting.

Yields: 4 dozen bars

Recipe from the Hamilton Beach Brands Test Kitchen