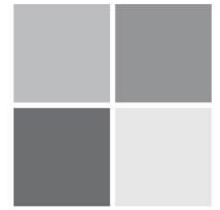


Hamilton Beach® Stand Mixer



Product Name/MSRP:
Hamilton Beach® Stand Mixer (Model 63325)
MSRP: \$99.99

Availability
Now

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



Good Thinking® Features

Planetary Mixing Action – Ensures complete bowl coverage and offers better mixing than stand mixers with two beaters. No need to stop and scrape ingredients from the side of the bowl.

3 Attachments for Mixing Versatility – Includes dishwasher-safe flat beater, whisk and dough hook.

6 Speeds Plus Fold Setting – To gently combine light and airy mixtures such as beaten egg whites into a heavier mixture.

Tilt-Up Head – For easy access to the 3.5 quart stainless steel bowl.

300 Watt Motor – Powers through any mixing job.

Simple Yeast Rolls

Ingredients:

- 1 cup warm water, 100 to 110°F
- .25-ounce package active dry yeast
- 1/4 cup butter, melted and cooled
- 3 tablespoon sugar
- 1 teaspoon salt
- 1 egg
- 3 to 3 1/2 cup flour

Directions:

Pour water into mixing bowl. Add yeast and let dissolve for 5 minutes. Add butter, sugar, salt and egg. Using dough hook, mix on speed 2 for about 30 seconds. Add 3 cups of the flour and mix on speed 4 about 2 minutes. Add additional flour if necessary to make a soft dough. Cover and let rise in warm place about 1 hour.

Preheat the oven to 350°F. Stir down the dough and dump onto lightly floured surface. Divide the dough into 4 equal portions, then divide each portion into 4 golf ball sized balls. Place the 16 balls in a greased 9x13-inch baking pan. Let rise in a warm place about 30 minutes. Bake 25 to 30 minutes. Makes 16 rolls.

Recipe from the Hamilton Beach Brands Test Kitchen