

## Hamilton Beach® Reversible Durathon® Ceramic Griddle

### Good Thinking. Features:

**Cord Access on Both Sides** – Set up your griddle where you want to cook without having to get out the extension cords. With a unique reversible design, you can connect the power cord from either side of the griddle.

**Nonstick that Won't Crack or Peel** – With a nonstick ceramic surface four times more durable than traditional nonstick, you'll enjoy the benefits of cooking on a nonstick surface without the pains of peeling. Plus, Durathon® is safe and free of PTFE & PFOA.

**Removable, Washable Griddle** – All parts of the Reversible Durathon® Ceramic Griddle are dishwasher safe, including the griddle, drip tray and base. The 200 square inch griddle is easy to remove for fast cleanup and cord reversal.

**Temperature Control** – Give your bacon a crispy finish and get your pancakes to the perfect shade of gold. Temperature can be adjusted from a low of 200 degrees to a high of 400 degrees.



#### Product Name/MSRP

Hamilton Beach® Reversible Durathon® Ceramic Griddle  
(Model 38519)  
MSRP: \$39.99

**Availability:** May 2016

**Toll-Free Number and Website:** 800-851-8900; [hamiltonbeach.com](http://hamiltonbeach.com)

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#### Press Room

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### Recipe from our Kitchen

#### Buttermilk Pancakes



**Test Kitchen Tip:** Add mix-ins such as fruit or berries, chocolate chips, nuts or dried fruit for fun varieties of pancakes.

#### Ingredients

- 2-1/4 cups buttermilk
- 3/4 cup milk
- 3 large eggs
- 1/3 cup melted butter
- 3 cups all-purpose flour
- 3 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon vanilla extract
- 3/4 teaspoon salt

#### Directions

1. Heat griddle to 350°F.
2. Add buttermilk, milk, eggs and butter first to blender, then add remaining ingredients.
3. Blend approximately 30-40 seconds on HIGH or until smooth. Some air bubbles will begin to form in the batter.
4. Pour batter onto heated griddle using about 1/4 to 1/3 cup batter per pancake. When bubbles can be seen evenly across the pancakes, flip pancakes.