



For product questions:  
Sunbeam Consumer Service  
USA: 1.800.458.8407

[www.sunbeam.com](http://www.sunbeam.com)

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# Sunbeam™

*User Manual*      **Cupcake Maker**  
*Manual de Instrucciones*      **Máquina para Pasteles**

MODEL/  
MODELO      **FPSBCML900**



# IMPORTANT SAFEGUARDS

**Exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:**

1. This appliance is not a toy.
2. Read carefully and save all the instructions provided with an appliance.
3. To disconnect, remove power plug by grasping the plug - do not pull on the cord. Remove the plug when the appliance is not in use and before cleaning.
4. Always plug your appliance cord into a power outlet of the voltage (A.C. only) marked on the appliance.
5. Close supervision is necessary when your appliance is being used by children.
6. Never leave an appliance unattended while in use.
7. Do not use an appliance for any purpose other than its intended use.
8. Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
9. Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
10. Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Center for examination, repair or adjustment.
11. Do not immerse the appliance in water or any other liquid.
12. Appliances are not intended to be operated by means of an external timer or separate remote control system.
13. This appliance is intended for household use only.
14. Operate the cupcake maker on a flat surface.
15. Do not place any part of this appliance in a dishwasher.
16. The temperature of surfaces may be HOT when the appliance is operating.

## **THIS UNIT IS INTENDED FOR HOUSEHOLD USE ONLY.**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, as a safety feature, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

### **EXTENSION CORD USE**

A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a long detachable power-supply cord or extension cord is used, the electrical rating of the cord or extension cord must be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

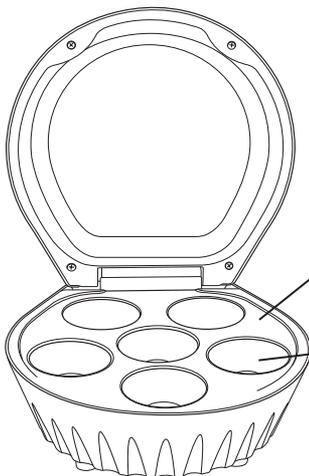
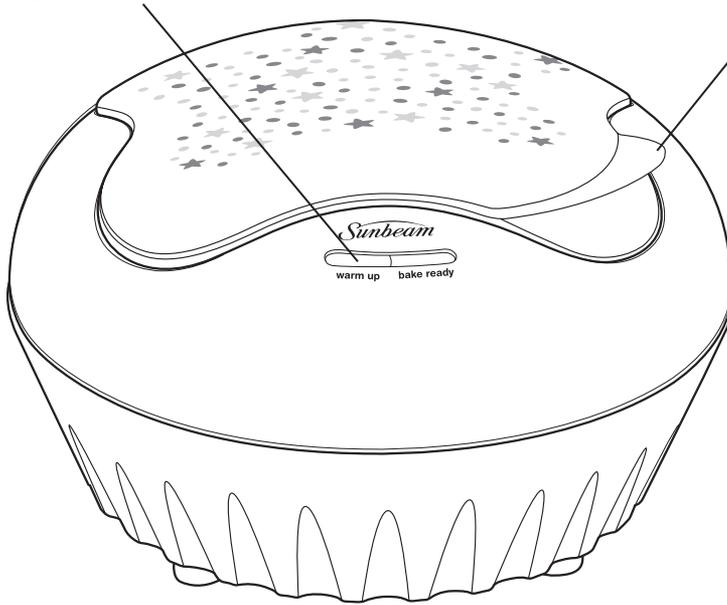
## **SAVE THESE INSTRUCTIONS**

If you have any concerns regarding the performance and use of your appliance, please visit [www.sunbeam.com](http://www.sunbeam.com) or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

# LEARNING ABOUT YOUR CUPCAKE MAKER

**Warm up / Bake Ready Indicators**  
Indicates that the cupcake maker is on and heating.

**Easy-lift handle**  
Designed for easy and safe use.



**Non-stick coating**  
Non-stick plates for easy cleaning.

**Cupcake holes**  
Create 6 delicious cupcakes in 10 minutes.

## HOW TO USE

For cupcake batter you can use:

1. Store bought cake batter.
2. Use the cupcake recipes beginning on page 7.

To use Cupcake Maker follow these guidelines:

1. Insert the plug into a 120 volt power outlet.
2. Allow your cupcake maker to pre-heat until the 'WARM UP' light goes out and the 'BAKE READY' light comes on. This indicates that the cooking plates have reached the correct temperature for cooking.
3. We recommend using fluted cupcake papercups for best results. Insert paper cupcake cups into cupcake maker.
4. Fill cupcake cups with batter using a spoon 3/4 up to the top of the paper cup.

**Tip:** If placing mixture directly into the cupcake maker, it is advised to lightly spray the cooking plates with a cooking oil spray before use.

5. Gently close the lid.
6. Allow to cook for approximately 10 minutes or until a tooth pick inserted into the cupcakes comes out clean.

**Tip:** Do not lift the lid before the recommended cooking time as this will affect the result.

1. To remove cupcakes, always use a plastic or wooden spatula. Never use a sharp object or metal, as this will damage the non-stick surface of the cooking plates.

**NOTE:** Surfaces are HOT.



## CARE AND CLEANING

Always remove the plug after use and allow Cupcake Maker to completely cool before cleaning. The cooking plates are coated with non-stick cooking surface, therefore little cleaning is required. Simply wipe cooking plates over with a damp cloth.

Do not immerse the cupcake maker in water or other liquids. Do not use abrasive scouring pads, powders or cleaners. Before next use; lightly grease the cooking plates for easy removal of cooked cupcakes.

## HELPFUL HINTS

1. Depending on the thickness of the cupcake paper cups you can use one or two cups per cupcake.
2. Cooking times may vary depending on the cupcake mixture and cupcake paper cup size.
3. Packet cake mixes are suitable to use in the cupcake maker. Use the recipe and method as directed on the packet mix but only cook for 10-12 minutes per batch.
4. Other recipes are suitable to use in the cupcake maker, simply use about 3/4 cup mixture when filling cupcake paper cups.
5. We recommend using cupcake paper cups for making cupcakes but muffins can be cooked with or without cupcake paper cups.
6. If using the cupcake maker without cupcake paper cups always ensure the plates are greased before cooking to make the removal of cooked muffins easily.
7. Do not open the cupcake maker before the recommended cooking time as this can affect the cooking result of the cupcake.
8. Cupcakes/muffins can be frozen and thawed for later use. Allow the cupcakes to cool completely then place into an airtight container and freeze. Muffins can be individually wrapped and frozen for lunchbox treats.
9. Use a flat rounded knife or angled spatula to spread icing easily. Angled spatulas are available from kitchen supply stores.

**Questions? Need help?**  
**800-458-8407 U.S.**  
**[www.sunbeam.com](http://www.sunbeam.com)**

# RECIPES

## Quick Mix Basic Cupcakes

*Makes: 12*

*Preparation: 10 minutes*

*Cooking: 10-12 minutes per batch*

- 1 3/4 cups self-raising flour
- 3/4 cup sugar
- 2/3 cup milk
- 2 eggs, lightly beaten
- 9 tablespoons unsalted butter, melted, cooled
- 1/2 teaspoon vanilla extract

1. Preheat cupcake maker until ready light goes on.
2. Combine ingredients into a large bowl. Using an electric mixer beat on low speed until combined; increase speed to medium and beat for about 1 minute or until there are no lumps. Do not over beat.
3. Place 6 cupcake paper cups into cupcake maker. Fill 3/4 full with batter. Close lid and cook cupcakes for 10-12\* minutes or until a toothpick inserted into the center comes out clean. Carefully remove from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining cupcakes.
4. Allow cupcakes to cool before icing with your favorite topping.

**Tip:** Basic cupcakes go really well with the basic butter cream icing on page 10.

## Chocolate Cupcakes

*Makes: 12*

*Preparation: 10 minutes*

*Cooking: 10-12 minutes per batch*

- 1 cup self-raising flour
- 1/2 cup plain flour
- 1/3 cup cocoa powder
- 3/4 cup sugar
- 3/4 cup milk
- 2 eggs, lightly beaten
- 9 tablespoons butter, melted, cooled

1. Preheat cupcake maker until ready light goes on.
2. Sift flours and cocoa powder into a large bowl. Add remaining ingredients.
3. Combine ingredients into a large bowl. Using an electric mixer beat on low speed until combined; increase speed to medium and beat for about 1 minute or until there are no lumps. Do not over beat.
4. Place 6 cupcake paper cups into cupcake maker. Fill 3/4 full with batter. Close lid and cook cupcakes for 10-12\* minutes or until a toothpick inserted into the center comes out clean. Carefully remove from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining cupcakes.
5. Allow cupcakes to cool before icing with your favorite topping.

**Tip:** Chocolate cupcakes go really well with chocolate icing on page 10.

## **Strawberry Cupcakes**

*Makes: 12*

*Preparation: 10 minutes*

*Cooking: 10-12 minutes per batch*

- 1 3/4 cups self-raising flour
- 3/4 cup sugar
- 2/3 cup milk
- 2 eggs, lightly beaten
- 9 tablespoons butter, melted, cooled
- 1 teaspoon strawberry essence

1. Preheat cupcake maker until ready light goes on.
2. Combine ingredients into a large bowl. Using an electric mixer beat on low speed until combined; increase speed to medium and beat for about 1 minute or until there are no lumps. Do not over beat.
3. Place 6 cupcake paper cups into cupcake maker. Fill 3/4 full with batter. Close lid and cook cupcakes for 10-12\* minutes or until a toothpick inserted into the center comes out clean. Carefully remove from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining cupcakes.
4. Allow cupcakes to cool before icing with your favorite topping.

## **Cookie and Cream Cupcakes**

*Makes: 12*

*Preparation: 10 minutes*

*Cooking: 10-12 minutes per batch*

- 1 1/2 cups self-raising flour
- 1/2 cup sugar
- 1/2 cup milk
- 2 eggs, lightly beaten
- 7 tablespoons unsalted butter, melted, cooled
- 1/2 teaspoon vanilla extract
- 5 cream filled chocolate biscuits, finely chopped

1. Preheat cupcake maker until ready light goes on.
2. Combine ingredients into a large bowl except for cookies. Using an electric mixer beat on low speed until combined; increase speed to medium and beat for about 1 minute or until there are no lumps. Do not over beat. Stir through cookies.
3. Place 6 cupcake paper cups into cupcake maker. Fill 3/4 full with batter. Close lid and cook cupcakes for 10-12\* minutes or until a toothpick inserted into the center comes out clean. Carefully remove from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining cupcakes.

## **Banana Cupcakes**

*Makes: 12*

*Preparation: 10 minutes*

*Cooking: 12 minutes per batch*

- 2 cups self-raising flour
- 3/4 cup sugar
- 1/4 teaspoon ground nutmeg
- 1 large ripe banana, mashed
- 2 eggs, lightly beaten
- 9 tablespoons butter, melted, cooled

1. Preheat cupcake maker until ready light goes on.
2. Combine ingredients into a large bowl. Using an electric mixer beat on low speed until combined; increase speed to medium and beat for about 1 minute or until there are no lumps. Do not over beat.
3. Place 6 cupcake paper cups into cupcake maker. Fill 3/4 full with batter. Close lid and cook cupcakes for 10-12\* minutes or until a toothpick inserted into the center comes out clean. Carefully remove from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining cupcakes.

**Tip:** Banana cupcakes go really well with the cream cheese frosting recipe on page 10.

## **Blueberry Muffins**

*Makes: 12*

*Preparation: 10 minutes*

*Cooking: 14-16 minutes per batch*

- 1 2/3 cups self-raising flour
- 2/3 cup sugar
- 1 egg, lightly beaten
- 9 tablespoons butter, melted, cooled
- 1/2 cup milk
- 1 cup fresh or frozen blueberries
- Confectioners sugar, for dusting

1. Preheat cupcake maker until ready light goes on.
2. Combine ingredients except blueberries into a large bowl; stir gently with a wooden spoon until just combined; fold through blueberries.
3. Place 6 cupcake paper cups into cupcake maker. Fill 3/4 full with batter. Close lid and cook muffins for 12-14\* minutes or until a toothpick inserted into the center comes out clean. Carefully remove muffins from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining muffins.

*\*Cooking time may vary depending on consistency of batter, ingredients and use or non-use of paper cupcake cups.*