

**Trisa**  
ELECTRONICS

WE SIMPLIFY YOUR LIFE



Snack Maker recipes



<u>MADELEINES</u>	<u>4</u>
<u>SUNDAES</u>	<u>6</u>
<u>WAFFLES</u>	<u>8</u>
<u>DOUGHNUTS</u>	<u>10</u>
<u>FLOWERS</u>	<u>12</u>
<u>CAKE POPS</u>	<u>14</u>

# Madeleines

50 g butter  
1 egg  
1 egg yolk  
50 g sugar  
Grated rind of half a lemon  
30 g plain white flour  
1 tbsp Maizena (cornflour)  
½ tsp baking powder

Flavourless oil for the Madeleine platter  
Pastry brush



Baking time: ca. 8 minutes

- Melt the butter.
- Beat the egg, egg yolk, sugar and grated lemon rind until creamy.
- Add the flour, Maizena and baking powder.
- Place the Madeleine platters into the machine and brush with oil. Once the machine has reached baking temperature, spoon 1 tbsp of the mixture into each hole of the platter. Close the machine and bake the Madeleines in it for about 8 minutes.
- Proceed in the same way with the remaining mixture.
- When they have finished baking, sprinkle the Madeleines with icing sugar or a cinnamon and sugar mixture.
- For chocolate Madeleines, simply add 1 tsp cocoa powder to the mixture.



Madeleine platter for Snack Maker  
Art. 7364.9804

# Sundaes

155 g plain white flour  
½ tbsp sugar  
½ tsp baking powder  
1 pinch salt  
1 egg  
250 ml milk  
1 tbsp flavourless oil

Flavourless oil for the sundae platter  
Pastry brush



Baking time: ca. 4 minutes

- Mix the flour, sugar, baking powder and salt in a bowl.
- Mix the egg, milk and oil separately.
- Add the flour mixture and mix until smooth.
- Place the sundae platters into the machine and brush with a little oil. Once the machine has reached baking temperature, spoon 2 tbsp of the mixture into each hole of the platter. Close the machine and bake the sundaes in it for about 4 minutes.
- Proceed in the same way with the remaining mixture.
- When they have finished baking, fill the sundaes according to taste.



Sundae platter for Snack Maker  
Art. 7364.9802

# Waffles

110 g plain white flour  
¼ tsp baking powder  
100 g soft butter  
75 g sugar  
1 pinch salt  
2 eggs  
50 ml milk

Flavourless oil for the waffle platters  
Pastry brush



Baking time: ca. 6 minutes

- Sieve the flour and baking powder into a bowl.
- Beat the butter, sugar and salt until creamy.
- Gradually add the eggs to the butter and sugar.
- Add alternate amounts of the flour mixture and milk and mix until smooth.
- Place the waffle platters into the machine and brush with a little oil.
- Once the machine has reached baking temperature, spoon 2 tbsp of the mixture into the centre of the waffle platter, close and bake the waffles for about 6 minutes.
- Proceed in the same way with the remaining mixture.
- When they have finished baking, sprinkle the waffles with icing sugar and garnish according to taste.



Optional waffle platter for Snack Maker  
Art. 7364.9805

# Doughnuts

85 g sugar  
1 packet (8 g) vanilla sugar  
2 eggs  
170 g plain white flour  
1 tsp baking powder  
1 pinch salt  
170 ml milk  
4 tbsp flavourless oil

Flavourless oil for the doughnut platter  
Pastry brush



Baking time: ca. 6 minutes

- Beat the sugar, vanilla sugar and eggs until creamy.
- Sieve the flour, baking powder and salt and gradually add the milk and the oil. Stir the mixture until smooth.
- Place the doughnut platters into the machine and brush with a little oil.
- Once the machine has reached baking temperature, spoon 1 tbsp of the mixture into each hole of the platter. Close the machine and bake the doughnuts for about 6 minutes.
- Proceed in the same way with the remaining mixture.
- When they have finished baking, sprinkle the doughnuts with icing sugar or ice and decorate according to taste.



Optional doughnut platter for Snack Maker  
Art. 7364.9801

# Flower-shaped fairycakes

110 g plain white flour  
1 tsp baking powder  
1 pinch salt  
2 eggs  
110 g sugar  
1 tsp vanilla sugar  
Grated rind of half a lemon  
70 ml flavourless oil  
50 ml water

Flavourless oil for the fairy cake platter  
Pastry brush



Baking time: ca. 6 minutes

- Mix the flour, baking powder and salt.
- Beat the eggs, sugar, vanilla sugar and grated lemon rind until creamy.
- Add alternate amounts of flour mixture, oil and water and mix until smooth.
- Place the fairy cake platters into the machine and brush with a little oil. Once the machine has reached baking temperature, spoon 1 tbsp of the mixture into each hole of the platter.
- Close the machine and bake the fairy cakes in it for about 6 minutes.
- Proceed in the same way with the remaining mixture.  
When they have finished baking, decorate the fairy cakes according to taste.



Optional fairy cake platter for Snack Maker  
Art. 7364.9800

# Cake pops

110 g plain white flour  
1 tsp baking powder  
2 tbsp cocoa powder  
2 eggs  
110 g sugar  
1 tsp vanilla sugar  
70 ml flavourless oil  
50 ml water

Flavourless oil for the cake pop platter  
Pastry brush



Baking time: ca. 8 minutes

- Mix the flour, baking powder and cocoa powder.
- Beat the eggs, sugar and vanilla sugar until creamy.
- Add alternate amounts of flour mixture, oil and water and mix until smooth.
- Place the cake pop platters into the machine and brush with a little oil. Once the machine has reached baking temperature, put ½ tbsp of the mixture into each hole of the platter. Close the machine and bake the cake pops in it for about 8 minutes.
- Proceed in the same way with the remaining mixture.
- When they have finished baking, ice and decorate the cake pops.



Optional cake pop platter for Snack Maker  
Art. 7364.9803



WE SIMPLIFY YOUR LIFE

## SCHWEIZ

Trisa Electronics AG  
Kantonsstrasse 121  
CH-6234 Triengen

info@trisaelectronics.ch  
Tel: +41 41 933 00 30  
Fax: +41 41 933 32 02

## ITALIEN

Olmes Gieri  
Trisa Italia  
Via Golfreda 6  
I-40136 Bologna

olmes.gieri@trisaelectronics.it  
Tel: +39 335 388 680  
Fax: +39 051 589 243

## ÖSTERREICH

Franz Holzbauer Service GmbH  
Unterhaus 33  
A-2851 Krumbach

service@trisaelectronics.at  
Tel: +43 (2647) 4304070

## DEUTSCHLAND

HKS Electronics Vertriebs GmbH  
Graf von Stauffenbergstr. 8  
D-63150 Heusenstamm

HKS-GmbH@T-online.de  
Tel: +49 (6104) 5920

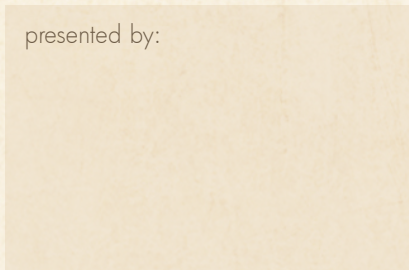
## RUMÄNIEN

Zass Romania Srl.  
Ungheni 40  
CP 547605 Jud. Mures

sales@zass.ro  
Tel: +40 265 269 209  
Fax: +40 265 307 670



presented by:



E1/2018

www.trisaelectronics.ch