



ALL-METAL PROGRAMMABLE  
COFFEEMAKER

# RECIPES AND USER GUIDE

3 YEAR  
warranty



READ BEFORE USE

USA: 1-800-851-8900 Canada: 1-800-267-2826

840126600

*Dear Coffeemaker Owner,*

*Congratulations on your purchase. The Hamilton Beach® Eclectrics™ Collection adds a modern twist to those dependable, all-metal appliances you remember from yesteryear.*

*Owning a Hamilton Beach® is like owning a piece of history. In 1904, Louis Hamilton and Chester Beach teamed up to bring motorized appliances like vacuums, sewing machines, and mixers into American households. In honor of their 100-year legacy, we've combined the "built to last" metal construction of the past with the styling of today to bring lasting quality and style to your kitchen.*

*As you use your all-metal appliance, think about the history that came before it. Enjoy the confidence you have in a product backed by years of experience and a 3-year warranty. But most of all, fill your home with the delicious aroma of homemade recipes that your appliance helps you create!*

*I hope you enjoy your Hamilton Beach® Eclectrics™ appliance for many years to come.*

*Sincerely,*



*Michael J. Morecroft  
President and Chief Executive Officer  
Hamilton Beach/Proctor-Silex, Inc.*

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## Warranty Information

### Standard Three Year Warranty

Congratulations! You now own one of the finest coffeemakers. We're so confident in the quality and craftsmanship of your new coffeemaker that we're backing your purchase with a No-Hassle 3-Year Replacement Warranty. If your coffeemaker malfunctions within 3 years of purchase, we will deliver a brand new replacement coffeemaker to your door and remove the old unit at no cost to you. Here's how it works:

Warranty Term	To fulfill the warranty:	Hamilton Beach® will	Hamilton Beach® will not pay for
<p>Three years from date of original purchase for coffeemakers operated in the continental United States, Alaska, and Hawaii.</p> <p>This warranty applies only to the original consumer purchaser.</p>	<ol style="list-style-type: none"> <li>Follow the instructions in this Manual. Refer to <b>Tips to Brew Good Coffee</b> section if you have any problems operating the unit. If you have any questions, call one of the Customer Service numbers on page 5.</li> <li>Keep your proof of purchase. If the unit malfunctions within 3 years of purchase, call one of the Customer Service numbers on page 5.</li> </ol>	<ol style="list-style-type: none"> <li>Send a pre-paid shipping label so you can send us the unit.</li> <li>Ship a brand new replacement unit to your address.</li> </ol>	<p>Product failures arising from abuse, misuse, neglect, use for commercial purposes, or use contrary to this Manual.</p> <p>THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, EXPRESS OR IMPLIED, WRITTEN OR ORAL, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO THE PURCHASE PRICE PAID. ALL CLAIMS FOR SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARE EXPRESSLY EXCLUDED.</p>

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs. Care must be taken, as burns can occur from touching hot parts or from spilled, hot liquid.
3. To protect against electric shock, do not place cord, plug or coffeemaker in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when either the coffeemaker or clock is not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
6. Coffeemaker must be operated on a flat surface away from the edge of counter to prevent accidental tipping.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment.
8. The use of accessory attachments not recommended by Hamilton Beach/Proctor-Silex, Inc. may result in fire, electrical shock or personal injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces, including stove.
11. The carafe is designed for use with this coffeemaker. It must never be used on a range top or in a microwave oven.
12. Do not set a hot carafe on a wet or cold surface.
13. Do not use a cracked carafe or one with loose or weakened handle.
14. Do not clean carafe or hot plate with cleansers, steel wool pads, or other abrasive material.
15. Be certain carafe lid is securely in place during brew cycle and when pouring coffee. Do not use force when placing lid on carafe.
16. To disconnect coffeemaker, turn controls to OFF, then remove plug from wall outlet.
17. Do not place coffeemaker on or near a hot gas or electric burner or in a heated oven.
18. Warning: To reduce the risk of fire or electric shock, do not remove the bottom cover. No user serviceable parts are inside. Repair should be done by authorized service personnel only.
19. Do not use appliance for other than intended use.

## SAVE THESE INSTRUCTIONS

### Other Consumer Safety Information

#### **This appliance is intended for household use only.**

This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This type of plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature intended to help reduce the risk of electrical shock. If the plug should fail to fit contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the grounding pin by modifying the plug in any way.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the coffeemaker. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

To avoid an electrical circuit overload, do not use another high wattage appliance on the same circuit with your coffeemaker.

# ***Assistance and Service Information***

## **Before Calling for Assistance**

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### **Please read before calling:**

- The coffeemaker may warm up during use. After brewing several pots of coffee the base of the unit may feel warm to the touch. This is normal.
- The coffeemaker may emit an odor, especially when new. This is common with heated appliances.
- The coffeemaker may steam or make sounds at the end of brewing. This is common with automatic drip coffeemakers.

### **If your coffeemaker should malfunction or fail to operate, please check the following:**

- Is the coffeemaker plugged in?
- Is the fuse in the circuit to the coffeemaker in working order? If you have a circuit breaker box, be sure the circuit breaker is closed.
- Unplug the coffeemaker off for 10 to 15 seconds, then plug the coffeemaker back in.
- If the problem is not due to one of the items mentioned above, see Customer Service Information section.
- DO NOT return the coffeemaker to the retailer (store) as they do not provide service.

## **Customer Service Information**

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If you have a question about your coffeemaker, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your coffeemaker. This information will help us answer your question much more quickly.

**MODEL:** \_\_\_\_\_ **TYPE :** \_\_\_\_\_ **SERIES:** \_\_\_\_\_

### **CUSTOMER SERVICE NUMBERS**

In the U.S. 1-800-851-8900

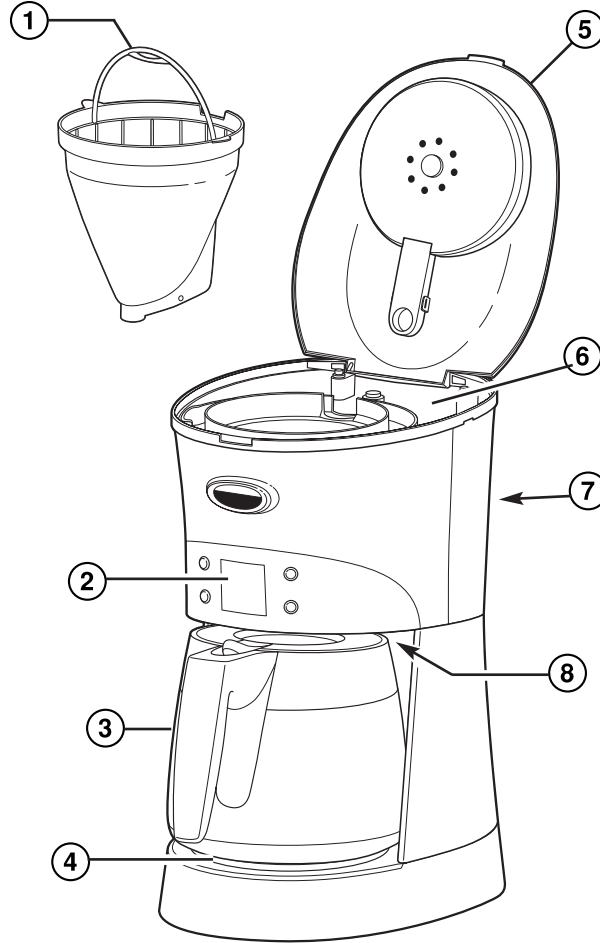
In Canada 1-800-267-2826

[hamiltonbeach.com](http://hamiltonbeach.com)

**KEEP THESE NUMBERS FOR FUTURE REFERENCE!**

# Parts and Features

- 1. Filter Basket
  - 2. Clock and Controls
  - 3. Carafe
  - 4. Keep-Hot Plate
  - 5. Cover
  - 6. Water Reservoir
  - 7. Water Level Guide
  - 8. Pause 'N Serve
  - 9. Coffee Scoop\*
- \* optional



ON/OFF Button  
with Red  
Indicator Light



Hour Button



PROG-AUTO



Program Button  
with Green  
Indicator Light



Minute Button

# How to Make Coffee

1. To ensure best possible taste, wash the carafe then clean the inside of unit. See "Cleaning Instructions."
2. Plug in Coffeemaker. The numbers on Clock will flash until time is set.
3. Press **H** to set current hour with AM or PM. Press **M** to set current minutes. The clock is now set.
4. Fill carafe with the desired amount of cold tap water. Flip open top cover and pour water into reservoir.
5. Return the carafe with carafe lid attached to the Keep-Hot Plate. Make sure that the carafe is firmly in place.
6. Place a disposable No. 4 cone-shaped paper filter in filter basket. A permanent filter may also be used.
7. For each cup of coffee being made, place one level scoop or tablespoon of medium-ground automatic drip coffee into filter. Lower top cover to close.
8. Press **ON/OFF** button once to brew coffee now and the light will glow red. To brew later, see "To Program Automatic Brew."

**NOTE:** To serve coffee during the brewing cycle, remove carafe and pour a cup. **By removing the carafe, the flow of coffee from the bottom of the filter basket will stop.**

## CAUTION

### **Burn Hazard**

Return Carafe to Keep-Hot Plate and ensure Auto Pause 'n Serve is engaged within 20 seconds. Hot water continues to flow into the Filter Basket when the Auto Pause 'n Serve feature is used. Overflowing coffee and hot water are a burn hazard.

9. The unit will shut off automatically after two hours. When finished, unplug from outlet.

## To Program Automatic Brew

### NOTES:

- The Automatic Brew feature must be programmed each time it is used.
  - Make sure you have placed the desired amount of water and coffee in the unit before using the Automatic Brew feature.
1. Plug in Coffeemaker. The numbers on the Clock will flash until the time is set.
  2. Press the **H** button until the current hour is displayed. AM or PM will appear on display. Press the **M** button until the current minute is displayed. The Clock is now set.
  3. To program Coffeemaker to automatically begin brewing, press and hold the **Prog/Auto** button for two seconds to enter the setting mode. While still pressing **Prog/Auto**, press the **H** button to set hours and then press the **M** button to set minutes until the desired brew time is displayed.
  4. To have Coffeemaker automatically begin brewing at the preset time, press **Prog/Auto** button momentarily. The **Prog/Auto** button will glow green to indicate Automatic Brew is set and coffeemaker is ready to begin brewing at the specified time. "Auto" will appear in the display.
  5. The Coffeemaker will shut off two hours after brewing begins.

## ***Additional Features***

### **Pause 'n Serve**

This feature allows you to pour a cup of coffee before the entire brew cycle has completed. By removing the Carafe, the flow of coffee from the bottom of the Filter Basket will stop.

**CAUTION:** Return carafe to Keep-Hot Plate within 20 seconds. Hot water continues to flow into the Filter Basket when this feature is used. Overflowing coffee and hot water are a burn hazard.

### **Automatic Shutoff**

The Automatic Shutoff feature shuts off the Keep-Hot Plate 2 hours after brew cycle begins. Always turn Coffeemaker OFF and unplug when finished.

## ***Water Filtration***

Removing unwanted chlorine and impurities through a water filtration process can help achieve a better-tasting cup of coffee.

For this reason, the reservoir on your Hamilton Beach Eclectrics coffeemaker was designed to accommodate special water filter pods by Hamilton Beach.

For details on how to order a Hamilton Beach water filter kit, please refer to the information below.

### **Improve Coffee Flavor with a Water Filter Kit**

Each water filter kit (model 80674) includes two filters and one holder.

**To order in the U.S.:**

**Call 1-800-455-7213**

**Order online at [www.HBAccessories.com](http://www.HBAccessories.com)**

**To order in Canada:**

**Call 1-800-267-2826**



## *Tips to Brew Good Coffee*

Quality coffee comes from quality ingredients. For the best coffee, you should **start with freshly ground coffee** from freshly roasted beans. The beans can be purchased and stored in an airtight container. Just prior to brewing, remove the amount needed and grind the beans. Once the bean is broken, the intense, rich flavor begins to deteriorate.

If the beans are ground too finely, it will produce a bitter taste. If ground too coarsely the coffee will taste weak and watery.

Some **specialty coffees** recommend using more than one tablespoon of ground coffee per cup. Your new coffeemaker is designed to brew good quality coffee using less amounts of ground coffee. One level tablespoon of ground coffee per cup is recommended. Of course, the amount of ground coffee used depends upon your personal preference.

The **quality of your drinking water** will affect the flavor of your coffee. If you do not drink water straight from the tap, do not use it to make coffee. If your water has an off-taste or smell, or if you have extremely hard water, use bottled drinking water or filtered water to make coffee. If the water is from the tap, it should be freshly drawn and cold for the best coffee flavor.

The **amount of coffee** to water depends upon personal preference. One tablespoon of ground coffee per cup is recommended.

Automatic coffeemakers generally use a **5-ounce cup size**. The coffeemaker's Carafe and Reservoir are marked in "cups" for easy measuring.

Try different **flavored coffees** and flavored creamers available at supermarkets or specialty coffee stores. Regular coffee can be flavored at home. Add a sprinkle of cinnamon\* or a drop of a pure extract-like almond, vanilla, or mint to the ground coffee before brewing. For a mocha flavor, stir a spoon of chocolate syrup or instant cocoa mix to each cup of brewed coffee.

\* (Too much cinnamon may clog the filter causing Filter Basket overflow.)

# *Cleaning*

**To maintain the performance of your coffeemaker, clean your coffeemaker once a month. Periodic cleaning removes mineral deposits that slow down brew time and results in bitter coffee taste.**

## **To Clean Inside of Coffeemaker:**

1. Remove water filter and water filter holder if present.
2. Make sure the filter basket is empty.
3. Place empty carafe on Keep-Hot Plate.
4. Pour one pint of plain white vinegar into the reservoir.
5. Plug unit into electrical outlet.
6. Press the **ON/OFF** button once and the indicator light will glow red. After 30 seconds, turn OFF.
7. Wait 30 minutes to allow the vinegar to clean. Then turn ON again. When the brew cycle is finished, wait for unit to cool.
8. Empty carafe and rinse. Pour one carafe of cold tap water into the reservoir. Place carafe on Keep-Hot Base.
9. Press **ON/OFF** button once. When the brew cycle is complete, empty the carafe. Allow the coffeemaker to cool, then repeat this step with one more carafe of cold tap water.
10. Wash carafe and filter basket before making a beverage.

## **To Clean Carafe and Filter Basket:**

1. Wash carafe by hand in hot, soapy water.
2. To remove the filter basket, open filter lid and lift straight up by handle. Wash filter basket by hand in hot, soapy water. To maintain performance, clean the filter basket often.

## **To Clean Exterior of Coffeemaker:**

Wipe the exterior with a soft cloth and warm, soapy water. Do not use abrasive cleaners as they will scratch the finish of the product.

## *Carafe Safety Precautions*



This symbol alerts you to the potential danger for personal injury if you fail to read and follow these safety precautions.



This symbol reminds you that glass is fragile and can break which could result in personal injury.

- Do not place carafe in dishwasher.
- Do not use a cracked carafe or a carafe having a loose or weakened handle.
- This carafe is designed to be used only on the Keep-Hot Plate of your coffeemaker. Do not use on a gas or electric rangetop, or in a microwave or conventional oven.
- To avoid breakage, handle carafe with care. Avoid impact. Glass will break as a result of impact. Use care when filling with water to avoid hitting faucet.
- Do not place hot carafe on cool or wet surface. Allow to cool before washing or adding liquids.
- Do not set empty carafe on a hot heating surface.
- Do not clean with steel wool pads, abrasive cleanser, or any other materials that may scratch.
- Do not place hands inside carafe. When handling, be careful if wearing any hand jewelry, especially diamond rings. Jewelry can scratch the glass, which increases possibility of breakage.
- Do not bump, scratch, or boil dry the carafe.
- Discard carafe if it is cracked, scratched, or heated while empty for an extended period of time.
- To avoid accidents, do not pour in the direction of people.
- If stirring in the carafe, use only wooden, plastic, or rubber utensils. Do not use metal utensils.
- Follow the above safety precautions carefully to avoid serious burn injuries which may result if breakage occurs while carafe holds heated liquids.

# Troubleshooting

POTENTIAL PROBLEM	PROBABLE CAUSE/SOLUTION
Filter basket overflows or coffee brews slowly.	<ul style="list-style-type: none"> <li>• Excessive amounts of coffee. One level table-spoon of ground coffee per cup is recommended.</li> <li>• Coffee ground too finely (not automatic drip grind).</li> <li>• Carafe not securely placed on Keep-Hot Plate.</li> <li>• Carafe removed during brewing for more than 20 seconds and not placed securely back on Keep-Hot plate.</li> <li>• Coffeemaker needs cleaning.</li> <li>• Coffee grounds between paper filter and filter basket.</li> <li>• Paper filter not open and in proper position.</li> <li>• Rinse filter basket before inserting paper filter so the edges will remain pressed against the sides of the basket.</li> <li>• Poor quality paper filter.</li> </ul>
Coffee tastes bad.	<ul style="list-style-type: none"> <li>• Coffeemaker needs cleaning.</li> <li>• Coffee ground other than automatic drip.</li> <li>• Coffee-to-water ratio unbalanced. Adjust for personal preference.</li> <li>• Poor coffee quality and freshness.</li> <li>• Poor water quality (use filtered or bottled water).</li> </ul>
Coffee not brewing/ unit will not turn on.	<ul style="list-style-type: none"> <li>• Water reservoir is empty.</li> <li>• Unit is unplugged.</li> <li>• Power outage.</li> <li>• Power surge. Unplug then plug the unit back in.</li> <li>• Clock requires reset after power outage.</li> <li>• The Auto Shutoff feature turns coffeemaker off after two hours. Turn coffeemaker off and back on to brew additional pots of coffee. See "How to Make Coffee" for additional information.</li> </ul>
Longer than normal brew time.	<ul style="list-style-type: none"> <li>• Mineral deposits can build up in the pump of your coffeemaker. Periodic cleaning of the inside of the unit is recommended. More frequent cleaning may be necessary, depending on the hardness of your water. See "Cleaning" for more information.</li> </ul> <p><b>NOTE:</b> Do not disassemble the unit.</p>

## ***Alcoholic Frozen Drinks***

### **Creamy Coffee**

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6 cups brewed coffee (chilled)  
 ½ pint vanilla ice cream  
 8 ounces Irish Crème liqueur

Place all ingredients in blender jar; cover. Blend on medium speed until desired consistency is reached. **Yield: 4 servings.**

### **Coffee Shake Supreme**

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4 scoops vanilla ice cream	1 tablespoon Irish Crème liqueur (optional)
1 cup strong coffee, chilled	Whipped cream (for garnish)
½ banana, mashed	
2 tablespoons powdered sugar	

Place all ingredients into blender jar (except whipped cream); cover. Blend on high speed until desired consistency is reached. Garnish with whipped cream. **Yield: 1 servings.**

## ***Coffee Drinks & Shakes***

### **Cappuccino Cooler**

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2 cups cold coffee	Ice
2 cups vanilla ice cream	Whipped cream (for garnish)
½ cup chocolate syrup	

In blender jar, combine cold coffee, ice cream and chocolate syrup; cover. Blend until smooth. Pour over crushed ice. Top with whipped cream if desired. **Yield: 4 servings.**

### **Coffee & Cream**

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1 cup strong cold coffee	6 ounces nonfat coffee yogurt
1 cup ice	2 tablespoons sugar

Place all ingredients into blender jar; cover. Pulse for 20 seconds or until smooth. **Yield: 2 servings.**

### **Iced Latte**

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1 cup club soda	¼ cup coffee
½ cup vanilla syrup	1 cup ice
1 cup non-fat powdered milk	

Place all ingredients into blender jar; cover. Blend on medium speed until smooth. **Yield: 2 servings.**

# ***Breakfast, Breads and Desserts***

## **Breakfast Casserole**

1 pound hot pork sausage	½ teaspoon black pepper
10 eggs, lightly beaten	1 teaspoon salt
1 cup frozen, chopped green pepper	4 cups frozen potato tots
1 cup frozen, chopped onion	2 cups shredded sharp Cheddar cheese
½ cup milk	

Preheat oven to 325°F. In large skillet; cook sausage over medium-high heat, stirring frequently until thoroughly cooked and no longer pink. Drain on paper towel and allow to cool. In large mixing bowl, combine cooked sausage, eggs, green pepper, onion, milk, pepper and salt; stir well. Distribute frozen potato tots evenly in a greased 9" x 13" x 2" baking dish. Pour the egg mixture into the casserole. Top with cheese. Bake uncovered for 45 minutes, or until eggs are set. **Makes: 8 to 10 servings.**

## **Banana Bread**

2 cups flour	2 eggs
¾ teaspoon baking soda	1½ cups mashed ripe banana (about 3 bananas)
½ teaspoon salt	⅓ cup plain low fat-fat yogurt
1 cup sugar	1 teaspoon vanilla extract
¼ cup butter	

Preheat oven 350°F. Lightly spoon flour into dry measuring cup; level with a knife. Combine the flour, baking soda, and salt, stirring with a whisk. Place sugar and butter in a large bowl and beat with a mixer at medium speed until well blended. Add in eggs one at a time mixing well after each addition. Add banana, yogurt, and vanilla into mixture. Add flour mixture and beat just until mixed in. Spread evenly into an 8 x 4-inch greased loaf pan. Bake for 1 hour.

## **Coffeecake**

1 cup butter, softened	<b>Topping:</b>
1½ cups sugar	½ cup brown sugar
2 eggs	¼ cup sugar
1½ teaspoon vanilla extract	2 teaspoon cinnamon
2 cups cake flour	½ cup pecan or walnuts, chopped
1 teaspoon baking powder	
1 teaspoon baking soda	
1 cup sour cream	

Preheat oven to 350°F. Butter a 9 x 13-inch baking pan.

In a mixing bowl, cream butter and gradually add sugar, eggs, and vanilla extract, beating well after each addition. In another bowl mix flour, baking powder, and baking soda. Add flour mixture alternately with sour cream to creamed mixture.

Topping: Mix sugars and cinnamon. Pour half of batter in pan. Sprinkle walnuts and half of topping on top of batter. Add remaining batter and sprinkle remaining topping on top. Bake for 45 minutes. Serve warm.

## New York Style Cheesecake

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### Crust

1 cup (4 ounces) graham cracker crumbs  
1 cup walnuts chopped (finely)  
1 tablespoon sugar  
6 tablespoons unsalted butter, melted; divided

Preheat oven to 500°F. Combine graham cracker crumbs, chopped walnuts, and sugar in medium bowl. Add 5 tablespoons of melted butter and toss with fork until evenly mixed. Empty crumb mixture into 9-inch springform pan and press evenly into pan bottom. Set aside.

### Filling

2½ pounds cream cheese, softened  
½ teaspoon salt  
1½ cups sugar  
⅓ cup sour cream  
1 tablespoon lemon juice  
2 teaspoons vanilla extract  
2 large egg yolks plus 6 large whole eggs

Place cream cheese into a large bowl and beat at low speed to break up and soften, about 1 minute; scraping bowl as necessary. Add salt and sugar and beat at medium-low speed until combined, about 1 minute. Scrape bowl; add sour cream, lemon juice, and vanilla; beat at low speed until combined. Scrape bowl; add yolks and beat at medium-low speed until thoroughly combined. Add whole eggs two at a time, beating until thoroughly combined and scraping bowl between additions, as needed.

Grease sides of springform pan with remaining melted butter. Set springform pan on rimmed baking sheet. Pour filling into pan and bake 10 minutes; without opening oven door, reduce oven temperature to 200°F and continue to bake until center of cheesecake has a jelly consistency (150°F internal temperature), about 1 hour 15 minutes.

Transfer cake to wire rack and cool 5 minutes. To avoid cracking, free cheesecake from the sides of the pan with a paring knife before allowing it to cool fully. Cool until barely warm, 2 to 3 hours. Wrap tightly in plastic wrap and refrigerate until cold, at least 3 hours.

To unmold cheesecake, remove sides of pan. Slide thin metal spatula between crust and pan bottom to loosen, then slide cake onto serving plate.

**Makes: 12 to 16 servings.**

## Company's Coming Chocolate Cake

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2¼ cups flour, divided	1¼ teaspoons baking soda
1½ cups sugar	1 teaspoon salt
¾ cup butter, softened	1 teaspoon vanilla
3 tablespoons baking cocoa	¼ teaspoon baking powder
1¼ cups water	2 eggs

Preheat oven to 350°F. Grease and lightly flour a bundt cake pan or two 8 or 9-inch round pans.

Place all ingredients in a medium bowl and beat with an electric mixer on low speed until moistened; scrape bowl. Beat on high speed 3 minutes, scraping bowl as needed. Bake 50 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans and cool on wire rack until completely cooled.

### Chocolate Glaze

2 cups powdered sugar  
4 tablespoons baking cocoa  
4 teaspoons water  
2 tablespoons vegetable oil

Combine sugar and cocoa in a small bowl. Gradually stir in water and oil. Immediately pour over cooled cake.

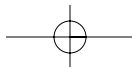
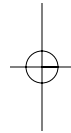
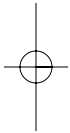
## Banana Liquor & Chocolate Chip Biscotti

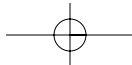
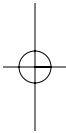
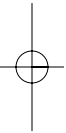
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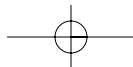
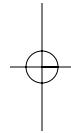
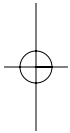
1 cup sugar	2 eggs
½ cup butter, softened	3 cups flour
¼ cup banana liquor (any flavor is acceptable)	3 teaspoons baking powder
1 teaspoon vanilla extract	¼ teaspoon salt
	½ cup mini semisweet chocolate chips

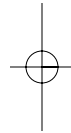
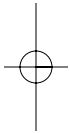
Preheat the oven to 350°F. Grease a large cookie sheet with nonstick cooking spray. Beat sugar and butter in a large bowl with an electric mixer. Beat in banana liquor, vanilla extract, eggs, flour, baking powder and salt until smooth. Stir in the chocolate chips. Divide dough in half. Place on cookie sheet to one side. Shape into a 3 x 10-inch loaf about one inch thick. Repeat with the remaining dough. Bake for 25 to 30 minutes, or until firm and light golden. Remove from the oven and reduce the heat to 325°F. Allow the loaves to cool for 5 minutes. Cut into ½-inch slices and place cut side down on the cookie sheets. Bake for 15 minutes, then turn the cookies over and bake for 15 more minutes, or until very crisp. Allow to cool. Store in an airtight container. **Makes 32 servings.**











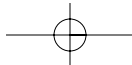
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