

Hamilton Beach® 6 Speed Hand Mixer with Pulse



Product Name/MSRP:

Hamilton Beach® 6 Speed Hand Mixer with Pulse
(Model 62620) MSRP: \$29.99

Availability

Now

Toll-Free Number and Website

800-851-8900; www.hamiltonbeach.com

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Press Room

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Images of Hamilton Beach® products online at

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



6 Attachments

*Twisted wire beaters,
milkshake mixers, dough
hooks and whisk.*

Good Thinking® Features

Innovative Pulse Function – Consumers asked and we listened. Mixing dry ingredients with a first speed that is too fast and powerful can spread flour all over the kitchen, so we implemented a slow-speed pulse function for added control and less mess.

Convenient Storage Case – No more searching through drawers for misplaced beaters. Store all six attachments in the snap-on case. Keep the mixer and all attachments in one place!

Powerful – With 290 watts of peak power, this hand mixer gives you ultimate control over your mixtures, from slow-speed pulse to high-speed burst.

Shortbread Toffee Cookies



Ingredients

- 1 cup butter, softened
- 1 cup sugar
- 1 cup confectioner's sugar
- 1 cup vegetable oil
- 2 eggs
- 1 teaspoon almond extract
- 4 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 pkg. (10 oz.) English toffee bits

Directions

1. Preheat oven to 350°F.
2. Place butter and sugars in a mixing bowl. Using wire beaters, cream butter and sugars. Add oil, eggs and extract; mix well.
3. Combine flour, baking powder and salt. Using the pulse function, gradually add flour mixture. Reserve 1/4-cup toffee bits for decorating. Add remaining toffee bits to batter.
4. Roll dough into balls using 1 tablespoon of dough for each. Place on ungreased baking sheet. Flatten each ball with the bottom of a glass. Sprinkle with reserved toffee bits.
5. Bake 12 to 14 minutes or until lightly browned. Cool. Drizzle with melted chocolate, if desired.

Serves: 6 dozen