

Hamilton Beach® Stand Mixer



Product Name/MSRP:

Hamilton Beach® Stand Mixer (Model 63390)
MSRP: \$99.99

Availability

May 2014

Toll-Free Number and Website

800-851-8900; www.hamiltonbeach.com

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Press Room

Go to www.hamiltonbeach.com and click "press room."
Images of Hamilton Beach® products online at
<http://www.hbps-imagebank.com>



Good Thinking® Features

Planetary Mixing Action – Mixing head spins as it rotates, ensuring complete bowl coverage and better mixing than stand mixers with two beaters. No need to stop and scrape ingredients from the side of the bowl.

3 Attachments for Mixing Versatility – Includes nonstick flat beater, nonstick dough hook and stainless steel whisk. Attachments are dishwasher safe for fast, easy cleanup.

Splatter Shield – Guards against messy drips, drops and spills. Your mixture stays in the 4 quart stainless steel bowl and off the counter.

7 Speeds – 300 watt motor powers through any mixing job.



Salted Peanut Cookies



Ingredients:

- 1/2 cup butter, softened
- 1/2 cup peanut butter
- 1 1/4 cups light brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 1 1/2 cups flour
- 1 teaspoon baking soda
- 1 cup coarsely chopped salted peanuts
- Sea salt

Directions:

1. Preheat oven to 375°F.
2. Using the flat beater attachment, beat butter, peanut butter, brown sugar, egg, and vanilla at a medium setting until well blended.
3. Reduce speed to low and gradually add dry ingredients until blended.
4. Mix in chopped peanuts.
5. Roll 1 tablespoon-size portions of the dough into balls. Place on ungreased cookie sheet. Using a fork, make crisscross designs in dough to flatten.
6. Bake 8 to 10 minutes. Do not overcook.
7. Immediately sprinkle each cookie with sea salt. Slide cookies onto rack to cool.

Serves: 32

Recipe from the Hamilton Beach Brands Test Kitchen