



Homemade Matters™

featuring the **BOSCH** Universal Plus mixer



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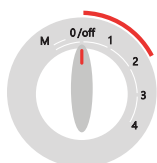


What To Do With The

Dough Hook



Designed to replicate hand kneading. Use for bread doughs, candies, large batches of cookies, and heavy, thick mixtures.



speeds 1-2

6 Basic Bread Steps



1. Add ingredients to the bowl in this order: liquids first, next $\frac{1}{2}$ the recommended flour, and other dry ingredients, (yeast on top). Pulse "M" switch a few times. Mix on speed 2 until thoroughly combined. Optional: let dough rest 15–30 minutes, until bubbly. (this will enhance the flavor and texture).



2. Add flour until dough pulls from sides and bottom of the bowl and forms a ball slightly over to one side.



3. Knead dough 5–8 minutes, until smooth and elastic, so a small piece can be gently stretched to form a translucent "window," without tearing.



4. Remove dough from the bowl and place it on a lightly oiled surface (for whole wheat dough) or a lightly floured surface (for white dough). Divide into portions of about $1\frac{1}{2}$ to 2 pounds, depending on pan size. Shape as desired and place in greased pans.



5. Cover and let rise until doubled, 20–60 minutes, depending on size and shape of dough and room temperature.



6. Bake until golden brown. Filled loaf breads (jalapeño cheese, cinnamon swirl) typically take up to 5 minutes longer to bake than standard loaves.

1 Basic Whole Wheat Bread



Small Batch (3 loaves)

3 cups very warm water
⅓ cup vegetable oil
1 Tbsp dough enhancer*
1 Tbsp salt
⅓ cup honey
1 Tbsp vital wheat gluten
7-9 cups whole wheat flour
1½ Tbsp instant yeast

Large Batch (6 loaves)

6 cups very warm water
⅓ cup vegetable oil
2 Tbsp dough enhancer*
2 Tbsp salt
⅓ cup honey
2 Tbsp vital wheat gluten
14-18 cups whole wheat flour
2 Tbsp instant yeast

With dough hook in place, add water, oil, honey, salt, about half of the flour, and the yeast into the mixing bowl. Use the "M" switch to incorporate. Optional step: for enhanced flavor and texture, allow the batter to sit for 15–30 minutes, until it becomes bubbly. Slowly increase to Speed 2 and continue adding remaining flour, a little at a time, until the dough pulls away from the sides of the bowl. You may not need all of the flour. Continue kneading at Speed 2 for 6–8 minutes until the dough is smooth and elastic. Lightly oil your hands and the counter. Divide dough into equal portions and shape into loaves. Place in greased loaf pans and let rise until doubled in size. Bake at 350°F for 30–40 minutes or until internal temperature reaches 190°F.

*optional ingredient

2 Basic White Bread



Small Batch (2 loaves)

- 1 cup warm milk
- 1 cup warm water
- 4 Tbsp butter, softened
- 4 Tbsp sugar
- 2 tsp salt
- 1 ½ Tbsp instant yeast
- 4 ½ to 6 cups unbleached white flour

Large Batch (6 loaves)

- 3 cups warm milk
- 3 cups warm water
- 1 ½ sticks butter, softened
- ¾ cups sugar
- 2 Tbsp salt
- 2 Tbsp instant yeast
- 13 to 16 cups unbleached white flour

With dough hook in place, add milk, water, butter, sugar, salt, about half of the flour, and the yeast into the mixing bowl. Use the "M" switch to incorporate. Optional step: for enhanced flavor and texture, allow the batter to sit for 15–30 minutes, until it becomes bubbly. Slowly increase to Speed 2 and continue adding remaining flour, a little at a time, until the dough pulls away from the sides of the bowl. You may not need all of the flour. Continue kneading at Speed 2 for 5–6 minutes until the dough is smooth and elastic. Lightly flour your hands and the counter. Divide dough into equal portions and shape into loaves. Place in greased loaf pans and let rise until doubled in size. Bake at 350°F for 30–40 minutes or until golden brown and internal temperature reaches 190°F–200°F.

3

Cinnamon Rolls

Roll dough (white or wheat) into a rectangle. Brush with melted butter and sprinkle with a mixture of brown or white sugar and cinnamon to taste. Add any of these optional ingredients: apples, raisins, pecans, or walnuts. Roll up tightly. Cut into 1" slices using a dough cutter or dental floss. Place on a parchment-lined sheet pan or a greased 9x13" pan. Let rise until doubled. Bake at 350°F for 20–25 minutes. Top with frosting or drizzle with a glaze of powdered sugar, vanilla, and water.



Tip: Soak raisins in warm apple juice for 20 minutes to soften.

Orange Rolls



In a small saucepan, boil $\frac{1}{2}$ cup unsalted butter, 1 cup sugar, and the zest of one orange. Boil for 30–60 seconds. Remove from heat and let cool. Follow steps for Cinnamon Rolls, except spread dough with orange butter mixture. Let rise and bake as directed above. For the glaze, substitute fresh orange juice for the vanilla flavoring.

Pizza Rolls



Roll dough into a rectangle. Sprinkle dough with cheese and your favorite pizza toppings: mini pepperoni, cooked beef or sausage, chopped onions, bell peppers, olives, etc. Let rise and bake as directed above. Serve baked pizza rolls with warm pizza sauce for dipping. *Tip: Substitute pizza fillings with sliced deli meat and cheese for Sandwich Rolls.*

Ham & Cheese Pockets



Roll dough into a rectangle. Cut into 6–8 smaller rectangles using a pizza roller. Place sliced meat and cheese on half of each rectangle. Top with green onions, if desired. Fold other half of rectangle over the filling. Seal edges, forming a pocket. Brush tops with beaten egg. Sprinkle with poppy seeds, if desired. Let rise 15–20 minutes and bake at 350°F for 20–25 minutes or until pockets are golden brown. *Tip: Substitute deli meat and cheese with pizza toppings for Pizza Pockets (see Pizza Rolls above)*

4

Cinnamon Raisin Bread



Roll or press a loaf of dough into a long, narrow rectangle. Spread with melted or softened butter, if desired. Sprinkle brown sugar and cinnamon down the center of the dough, leaving a small border on each side. Top with raisins.* Beginning at one short end, roll the dough into a loaf, spreading each layer with additional melted or softened butter as you roll it, to help "glue" the swirls together and avoid gaps between them. Pinch the seam to seal and place in a greased loaf pan. Let rise until doubled. Bake at 350°F for 30–40 minutes, or until done. Drizzle with powdered sugar glaze

if desired. *Soak raisins in warm apple juice or water for 20 minutes to soften them, for a more moist loaf. Cinnamon sugar mixture: 2–3 Tbsp cinnamon per 1 cup sugar. Icing: 2 cups powdered sugar, 1–2 Tbsp milk or water, 1 tsp vanilla extract.

Jalapeño Cheddar Bread

Follow steps for Cinnamon Raisin Bread, omitting filling ingredients. Sprinkle the rolled out dough with grated cheddar cheese and sliced or chopped jalapeño peppers. Let rise and bake as directed for Cinnamon Raisin Bread.



Spinach Cheese Bread

Roll or press a loaf of dough into a long narrow rectangle. Sprinkle the rolled out dough with crumbled feta or blue cheese and chopped fresh spinach. Top with Italian seasoning or other herbs of choice, if desired. Let rise and bake as directed for Cinnamon Raisin Bread.

Onion Cheese Bread

Try adding chopped onions and shredded cheese to make Onion Cheese Bread.

5 Mock Rye Bread

Knead into each loaf, (by hand or machine) 1–2 Tbsp of both caraway and fennel seeds. Let rise and bake at 350°F for 30–40 minutes or until done.



6 Multi-Grain Bread

For each loaf of dough, add up to ½ cup of any of the following:

- Cracked Grains
- Flax Seeds
- Rolled Oats
- Millet
- Sesame Seeds
- Amaranth
- Corn Meal
- Sunflower Seeds
- Bulgur Wheat
- Pumpkin Seeds
- Quinoa
- Poppy Seeds

Knead by hand or mixer to add in seed mixture. Let rise and bake at 350°F for 30–40 minutes or until golden brown.



Other Uses for the Dough Hook
Use the dough hook for mixing the ground beef mixture for meatloaf and meatballs.



7 *Monkey Bread*

Using one loaf of dough, pull off small pieces about the size of a golf ball. Dip each ball into melted butter, then roll it in a mixture of brown sugar and cinnamon. Layer the coated balls of dough in a tube pan or Bundt® pan. Let rise until doubled. Bake at 350°F for 25–30 minutes. To serve, invert the pan onto a plate. Drizzle with

icing, if desired. Cinnamon sugar mixture: 2–3 Tbsp cinnamon per 1 cup sugar. Icing: 2 cups powdered sugar, 1–2 Tbsp milk or water, 1 tsp vanilla extract.

8 *Hamburger Buns*

Cut one loaf into 8 equal pieces. Form each piece into a ball and place it on a greased or lined baking sheet. Flatten each ball of dough. Brush with a beaten egg and sprinkle with sesame seeds, if desired. Let rise until doubled. Bake at 350°F for 20–25 minutes, or until golden brown.



9 *Dinner Rolls*

Shape dough into your favorite roll, (Parker House, cloverleaf, crescent, butterflake, etc.) Let rise until doubled. Bake at 350°F for 12–15 minutes, or until golden brown. Brush baked rolls with melted butter. Each loaf yields 16–24 dinner rolls.

10 *Breadsticks*

Roll pieces of dough into thin ropes and cut into desired lengths. Brush with melted butter and sprinkle with any of the following: sesame seeds, poppy seeds, cinnamon and sugar, Parmesan cheese, etc. Place on greased or lined baking sheet. Let rise 15–20 minutes. Bake at 350°F for 15–18 minutes, or until golden brown.



11

Criss-Cross Filled Bread

Roll one loaf of dough into a large rectangle. Spread any of the following fillings onto the center of the dough, lengthwise, leaving a 2" border on each side:

- Cherry, apple, or peach pie filling
Drizzle with icing to serve
- Scrambled eggs, sausage, bacon, and cheese
Glaze with egg wash prior to baking
- Mozzarella, basil, and tomatoes
Top with cheese in the last 10 minutes of baking
- Cream cheese and jam
Drizzle with icing to serve
- Ham, turkey, and cheese
Top with pumpkin seeds or a colorful seed mix before baking

On each long side of the dough, cut 6–10 diagonal slits from the outside edge to the filling. Starting at the top left, fold one strip of dough over the filling, followed by the strip on the opposite side. Repeat with each strip of dough. At each short end tuck in remaining dough to hold in the filling. Place on lined baking sheet and glaze with egg wash (1 egg mixed with 3 Tbsp water). Sprinkle nuts or seeds on top, if desired. Bake immediately (rising not necessary) at 350°F for 20–25 minutes. Remove to a cooling rack for 15 minutes. Garnish as desired.



12

Bread Bowls

Cut each loaf into 4–6 pieces. Shape into a ball and place on lined baking sheet. Let rise until doubled in size. Bake at 350°F for 12–15 minutes, or until golden brown. Brush baked bowls with melted butter. Cut across the top of the bowl to form a lid. Remove bread from center to form a bowl.



13

Pizza

Roll out an 8 oz to 1 lb. portion of dough. Add sauce, cheese and toppings. Bake at 400°F for about 20 minutes, or until golden brown and bubbly. Watch carefully so it doesn't burn.

Basic Bread Tips

Use instant yeast or bread machine yeast. This may be added with dry ingredients and does not need to be dissolved in water. Store yeast in an airtight container and refrigerate or freeze to maintain freshness.

When a recipe calls for oil and honey, put oil in measuring cup first and then honey. This allows honey to slide out more easily.

When dough is kneaded properly, you should be able to slowly stretch a small piece into a thin windowpane, thin enough to see light through. If it tears, you may need to knead longer.

Start counting kneading time as soon as you have added the last of the flour.

It is always best to stop kneading early, rather than to over knead. Typical kneading time for white bread is 5–6 minutes and for whole wheat bread is 6–8 minutes, using speed 2.

To test if dough has risen to double in size, press finger lightly and quickly into dough. If indentation springs back, let rise additional time, if indentation remains or comes back slowly, dough has risen enough.

Using a meat thermometer is extremely helpful in determining when bread is done. Bread is done when internal temperature is 190°–200°.

If bread cracks on the sides, the dough has not risen long enough or too much dough has been put in the pan.

When using raisins or raisins in baking, soften by placing in a small bowl and covering with warm juice or water to plump. Soak for 10–15 minutes.

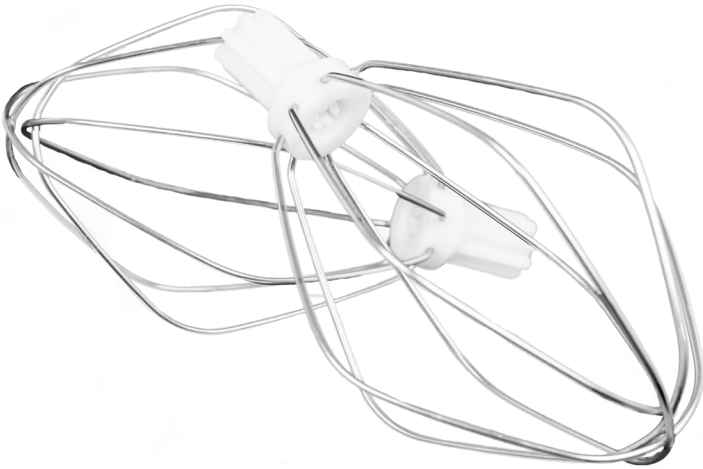
When baking sweet breads or braided filled breads, it may be necessary to tent the top with foil the last 5–10 minutes to avoid over browning.

For darker cinnamon rolls, use brown sugar in filling. For lighter rolls, use white sugar.

For slicing cinnamon rolls or pizza rolls, use dental floss to cut dough.

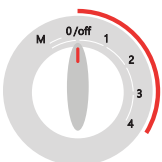
What To Do With The

Wire Whips



For whipping cream, egg whites, and all pourable batters. For mashing soft, cooked potatoes and shredding pressure-cooked meats.

May be used with the plastic or metal whip drive.



speeds 1-4

14 Red Velvet Cupcakes



$\frac{3}{4}$ cup unsweetened cocoa powder
 $2\frac{1}{4}$ cups flour (all-purpose or sifted whole wheat)
 $\frac{1}{2}$ tsp salt
 1 tsp baking soda
 2 cups sugar
 1 cup unsalted butter (softened)

$\frac{1}{2}$ cup milk (room temperature)
 1 cup sour cream
 2 tsp Mexican vanilla
 4 eggs, room temperature
 1-oz bottle red food coloring

Sift all dry ingredients together in medium mixing bowl and set aside. Cream butter and sugar with wire whips until light and fluffy (about 4 minutes on speed 2). Periodically stop the mixer and use a spatula to scrape the sides of the bowl as needed.* Add one egg at a time, allowing to incorporate between. Mix in sour cream and vanilla. Pour the flour mixture evenly around the bowl. Stir milk and food coloring together; pour evenly over the flour mixture. Use "M" switch to incorporate; do not over mix. Bake at 325°F for 24–28 minutes. Do not over bake: edges should be firm and middle should be soft.

Hints:

- Use the BOSCH sifter attachment to sift whole wheat flour for fine whole wheat pastry flour. Substitute this for white flour.
- Room temperature ingredients are crucial for cupcakes and cakes. They incorporate more easily and help to prevent over mixing.
- Vanilla variation: omit cocoa powder and replace with an equal amount of flour.
- Always use softened butter (not frozen) with the wire whips.



*To avoid the need for scraping, purchase the optional Bowl Scraper attachment for the Wire Whips & Cookie Paddles. Available wherever BOSCH mixer accessories are sold.



15 Whipped Cream

1 cup heavy whipping cream, well chilled
1-2 Tbsp powdered sugar, to taste
½ tsp vanilla, optional

Pour cream and vanilla into mixing bowl. Add sugar. Gradually increase to speed 4 and beat the cream mixture until soft peaks form. Do not over beat.

16 Meringue

3 egg whites
¼ tsp cream of tartar OR 1 pinch salt
¼ cup sugar

Make sure the mixing bowl and whips are very clean and completely dry. Any oily residue or moisture will prevent the meringue from forming. Place the wire whips on the mixer. Add egg whites to the mixing bowl. Gradually increase to Speed 2 and whip until the eggs are foamy. Add cream of tartar or salt and gradually increase to Speed 4. Whip until soft peaks form. Gradually add sugar and continue whipping on Speed 4 until stiff peaks form. Meringue may be used for topping pies.



17 Meringue Cookies

Follow recipe for meringue, except increase sugar to ¾ cup. After beating in the sugar, add ¼ tsp vanilla or almond extract, if desired. Pipe or spoon meringue onto a parchment-lined cookie sheet and bake at 200°F for 90–120 minutes, until cookies are dry and crisp. Turn off the oven and leave the oven door slightly ajar while the cookies dry, several hours to overnight.



Other Uses for the Wire Whips

Use the wire whips for mashing soft, cooked potatoes. To shred pressure cooked meat, place in mixing bowl with wire whips attached and pulse with the "M" switch.

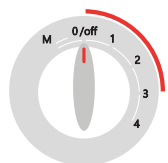
What To Do With The

Cookie Paddles



*Designed for medium to thick batters,
frosting, or cookie doughs.*

Must be used with the metal whip drive.



speeds 1-3



18 Oatmeal Chocolate Chip Cookies

2 sticks butter, softened
2 cups packed brown sugar
2 eggs
1 tsp vanilla
1 $\frac{3}{4}$ cups whole wheat flour
1 tsp baking soda
 $\frac{1}{2}$ tsp salt
3 cups quick oats
1 cup chocolate chips

Place the butter, brown sugar, eggs, and vanilla in the mixing bowl with the cookie paddles attached. Cream mixture until smooth and fluffy, stopping to scrape the bowl with a spatula as needed.* Blend flour, baking soda, and salt in a small bowl. Add to butter mixture and pulse with the "M" switch to combine. Add rolled oats and chocolate chips (or switch to dough hook for larger batches) and pulse to combine. Drop by tablespoons onto greased or lined pans. Bake at 350°F for 8-10 minutes.



**To avoid the need for scraping, purchase the optional Bowl Scraper attachment for the Wire Whips & Cookie Paddles. Available wherever BOSCH mixer accessories are sold.*

19 Snickerdoodles

2 $\frac{3}{4}$ cups all-purpose flour
2 tsp baking powder
 $\frac{1}{2}$ tsp sea salt (RealSalt recommended)
2 sticks unsalted butter, softened
1 $\frac{1}{2}$ cups sugar
2 large eggs, room temperature

Cinnamon Sugar Mixture:
2 Tbsp sugar
1 Tbsp ground cinnamon

Preheat oven to 350°F. In a small bowl, stir together flour, baking powder and salt. Place butter and sugar in the BOSCH mixing bowl with the cookie paddles attached. Cream on speed 2 until fluffy, about 2 minutes. Add eggs one at a time and mix thoroughly. Gradually add the flour mixture and mix well.

In a small bowl, combine cinnamon and sugar. Use a cookie scoop to form even balls of dough, and roll each in the cinnamon mixture. Place balls at least 2" apart on greased or lined baking sheets. Bake 12 to 15 minutes or until golden brown.



20

Gluten-Free Chocolate Chip Cookies

1 ½ cups fresh brown rice flour
 ½ cup potato starch (not potato flour)
 ¼ cup tapioca flour
 1 tsp xanthan gum
 ½ tsp salt
 1 ½ tsp baking soda
 1 cup butter, softened
 1 cup white sugar
 ½ cup light brown sugar
 2 large eggs, room temperature
 1 Tbsp vanilla extract



1 ½ cups gluten free oats
 2 cups chocolate chips
 1 cup chopped nuts, optional

Mix flours, potato starch, xanthan gum, salt, and baking soda in a large bowl. Set aside. Using the cookie paddles, cream softened butter and white sugar for 2 minutes on speed 2. Periodically stop the mixer and use a spatula to scrape the sides of the bowl as needed.*

Add brown sugar. Beat another 2 minutes, scraping as needed. Add eggs one at a time, mixing until each is incorporated. Add vanilla and mix. Gradually add flour mixture, pulsing with the “M” switch until combined. Do not overmix.

Add chocolate chips, oatmeal, and nuts (optional). Pulse just until combined. Cover and chill dough for 20–30 minutes. Using a cookie scoop, drop dough 2" apart on a parchment-lined cookie sheet. Bake at 375°F for 8–11 minutes or until golden brown. Cool on a wire rack.

NOTE: Dough freezes well. Drop balls of dough close together on a cookie sheet. Freeze then transfer to freezer bags. To bake, place balls of frozen dough on a parchment-lined cookie sheet. Bake at 350°F. Bake approximately 10–13 minutes or until golden brown.



**To avoid the need for scraping, purchase the optional Bowl Scraper attachment for the Wire Whips & Cookie Paddles. Available wherever BOSCH mixer accessories are sold.*



Cookie Paddle Tips

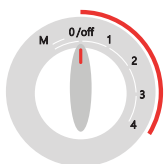
Always use softened butter with the cookie paddles. Avoid cold or frozen butter. For large batches of cookie dough switch to the dough hook after creaming the butter & sugar.

What To Do With The

Large Slicer Shredder



Easily preps fruits and vegetables for salads, casseroles, or snacks. Slice and shred vegetables, cheese, fruits, and potatoes.



speeds 1-4

21 Carrot Cake

3 cups carrots, peeled and shredded
2 ½ cups unbleached all-purpose flour
2 ¼ cups whole wheat pastry flour
1 tsp ground cinnamon
¼ tsp fresh ground nutmeg
1 tsp salt
1 tsp baking powder
1 tsp baking soda
3 sticks unsalted butter (softened)
1 cup packed light-brown sugar
½ cup granulated sugar
3 large eggs, room temperature
2 tsp vanilla extract
½ cup water
1 cup chopped pecans



Use the Large Slicer Shredder attachment to grate the peeled carrots. Set aside. In a medium bowl, sift flours, cinnamon, salt, baking powder, baking soda, and nutmeg. In Bosch mixer, using the wire whips, cream softened butter and sugars on Speed 3 until light and fluffy. Add eggs, one at a time, beating well after each addition and scraping the bowl with a spatula as needed. Beat 1 minute after each egg is added. Add vanilla, water, and carrots. Beat until well combined (about 2 minutes). Pulse the “M” switch while adding the flour mixture, followed by the pecans. Divide batter evenly into greased and floured two 9” cake pans. Bake at 350°F for 30 minutes or until golden brown and a toothpick inserted into centers comes out clean. Let cool in pans on a wire rack for 15 minutes. Run a knife around edges of cakes to loosen. Turn out cakes onto rack. Turn right side up, and let cool completely before frosting.

Cream Cheese Frosting

1 8-oz. pkg cream cheese, softened
2-3 cups powdered sugar

¼ cup butter, softened
1 ½ tsp vanilla extract

Add all ingredients to Bosch mixing bowl. Using wire whips, cream until smooth. Frost cooled cake.



**To avoid the need for scraping, purchase the optional Bowl Scraper attachment for the Wire Whips & Cookie Paddles. Available wherever BOSCH mixer accessories are sold.*

**22**

Potatoes Au Gratin

- 4 Tbsp butter
- 4 Tbsp flour
- 1 tsp salt
- ¼ teaspoon pepper
- 2 cups milk
- 1 cup shredded cheddar cheese
- 5-6 medium potatoes, peeled (about 2 pounds)
- 1 medium onion, peeled and halved

Use the shredding blade on the Large Slicer Shredder to shred cheese into bowl. Remove and set aside. Place the slicing blade on the Large Slicer Shredder and slice the onion and potatoes into the mixing bowl. Cover with cool water to keep the potatoes from turning brown until ready to use. In a small saucepan, melt the butter. Add the flour, salt, and pepper. Stir until smooth and cook for 1 minute over medium heat. Gradually add milk. Stirring constantly, bring to a gentle boil and cook until thickened and bubbly. Remove from heat; stir in cheese until melted. Place half of the potatoes in a greased 9x13" baking dish. Pour about half of the sauce over the potatoes. Repeat layers. Garnish with additional shredded cheese, if desired. Cover and bake at 350°F for 40-45 minutes. Uncover and bake 10-15 minutes longer, or until the potatoes are tender and sauce is bubbly.

23

Cole Slaw

adapted from "Delicious Meets Nutritious" Xagave Cookbook

Salad:

- ½ head green cabbage, shredded
- ½ head red cabbage, shredded
- 2 carrots, peeled and grated

Dressing:

- 2 Tbsp oil (canola or olive)
- ¼ cup vinegar of choice
- ⅓ cup Xagave* nectar
- 1 tsp celery seeds
- 1 tsp pepper
- 1 tsp salt
- ½ cup mayonnaise



Whisk dressing ingredients together in a small bowl and set aside. Using the Large Slicer Shredder, shred cabbage and carrots into the mixing bowl. Add dressing and mix until combined. Cover and refrigerate at least 30 minutes. Can be mixed up to 24 hours before serving. Makes 20 servings.

*Note: For a thicker, more tart dressing, add juice from ½ lemon and ¼ cup buttermilk. *Xagave is a suggested brand of agave nectar.*

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