

# KitchenAid

## KitchenAid Baking Passion

### 20% smaller. 25% lighter. Just as powerful\*: The new KitchenAid MINI

\*Compared to full size KitchenAid Tilt-Head Stand Mixers



Prepare delicious cakes, pies or pastries in an easy way: With the **KitchenAid MINI**, even the smallest kitchen becomes a creative bakery. The iconic American Stand Mixer is now also available in a compact size, 20 percent smaller and 25 percent lighter than its bigger version, the 4.8 liters Stand Mixer.

The new MINI version comes in six different trend colors and stands out through its lightness and perfect handling. Featured with a flat beater, whisk and dough hook, you can easily create sweet goodies like gingerbread, fruity tartes or cake pops. According to your individual cooking and baking preferences, the basic equipment can of course be added up by different attachments. Whether you want to cook with your friends, bake a cake for your colleagues or prepare a healthy snack – for all of your plans, the MINI is available in the right size and power. Despite its smaller volume, the MINI all-rounder delivers the same performance as the original mixer with its 3.3 liters capacity and 250 watts power.

KitchenAid brand ambassador, confectioner world champion and jury member of the German TV show “Das Große Backen“, Andrea Schirmaier-Huber, cannot imagine creating her baking specialties without her KitchenAid: “My whole family has been in the confectionery business for decades, so I know how important the right equipment is for achieving the best results. I really love using the MINI Stand Mixer since it simply is the best appliance for preparing creative cakes, pies or pastries. Because of its diverse fields of application, it simplifies the preparation while saving space with its compact size.”

The mini all-rounder is available in in the colors Matte Black, Matte Grey, Guava Glaze, Hot Sauce, Honeydew und Twilight Blue. Inspired by the latest color trends in fashion and interior design, the machine is a real style icon in the kitchen: Matt black or elegant shades of grey perfectly fit into the current factory style and can easily be combined, whereas Honeydew or Guava Glaze are representatives of the retro trend that never gets old.

In addition to the MINI Stand Mixer, various **baking pans** support the creation of small and bigger delights. Whether you like to have muffins or a bundt cake, with the help of KitchenAid every sweet treat succeeds with ease.

For further information, please visit: [www.kitchenaid.co.uk](http://www.kitchenaid.co.uk)

## Technical Details: MINI Stand Mixer

5KSM3311X

- 3.3 Liters Capacity
- Dimensions: 31.2 x 19.8 x 31.2 cm
- Weight: 6.5 kg
- All-metal housing
- Direct Drive
- Power in Watts: 250 w
- Colors: Matte Black, Matte Grey, Guava Glaze, Hot Sauce, Honeydew, Twilight Blue
- Price: 499 €



## Recipe: Raisin Bread

**Makes:** 2 small loaves or 1 large loaf (500 g)

**Preparation time:** 10 minutes

**Rising time:** 1 hour

**Cooking time:** 25 minutes

### Ingredients:

- 170 ml lukewarm milk
- 14 g dried yeast
- 500 g plain flour
- 45 g sugar
- 80 g butter, cubed
- 10 g salt
- 2 eggs
- 250 g raisins



### Preparation:

1. Mix the flour, yeast, sugar, butter, eggs and salt in the stand mixer bowl with the flat beater on speed 2.
2. Lower to speed 1 and slowly add the lukewarm milk until well mixed through. Change the attachment to the dough hook and knead on speed 2 for 3 minutes. Add the raisins and quickly knead on speed 2. Do not over-knead. Cover with a damp tea towel and leave for 1 hour, or until doubled in volume.
3. When risen, cut the dough into 2 equal pieces. Place these in 2 baking tins.
4. Bake in a preheated oven at 200°C for approximately 25 minutes. When the bread is baked, you will be able to hear a hollow sound when you tap the bottom of the baking tin.

**Enjoy!**