



Dough Blender

Delicious RECIPES



8 favorite recipes!

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Banana Bread

Ingredients:

- ▶ 1 1/2 cups of all-purpose flour
- ▶ 1 Tsp baking soda
- ▶ 1 pinch of salt
- ▶ 1/3 cup melted butter
- ▶ 3/4 cup brown sugar
- ▶ 1 large egg (beaten)
- ▶ 2 to 3 overripe bananas (about 1 1/2 cups when mashed)

Preparation:

- 1 Preheat oven to 350°F and lightly grease a 4x8 inch loaf pan.
- 2 Mash the overripe bananas in a mixing bowl. Add the melted butter, then the baking soda and salt and mix with the **Zulay Dough Blender**. Then mix in the sugar, beaten egg and vanilla extract and mix until well blended. Add flour and mix until well-blended.
- 3 Pour the batter into your prepared loaf pan and bake for 50-60 minutes or until a toothpick inserted into the center comes out clean.
- 4 Let cool in the pan for a few minutes, then remove and let cool completely before serving.

Banana Crumb Muffin



Ingredients:

- ▶ 1 ½ cups all-purpose flour
- ▶ 1 tsp. baking soda
- ▶ 1 tsp. baking powder
- ▶ ½ tsp. salt
- ▶ 3 mashed ripe bananas
- ▶ ¾ cup white sugar
- ▶ 1 egg (lightly beaten)
- ▶ 1/3 cup melted butter

Topping:

- ▶ 1/3 cup brown sugar
- ▶ 2 tbsp. All-purpose flour
- ▶ 1/8 tsp. ground cinnamon
- ▶ 1 tbsp. butter
- ▶ 1/3 cup melted butter

Preparation:

- 1 Preheat the oven to 375°F and lightly grease the muffin tin or line with paper muffin cups.
- 2 Mix the 1 1/2 cups flour, baking powder, salt and baking soda in a bowl. Then mix the bananas, egg, melted butter and sugar together in another bowl using the **Zulay Dough Blender**. Stir the banana and the flour mixture together until just moistened. Fill all the muffin cups with the batter.
- 3 In a separate bowl, mix the brown sugar, cinnamon and 2 tbsp flour. Add 1 tbsp. butter into the bowl and mix until it resembles coarse cornmeal. Sprinkle the topping over each muffin.
- 4 Bake the batter in the preheated oven for 18 to 20 minutes.

Blueberry Muffin



Ingredients:

- ▶ 1 ½ cups all-purpose flour
- ▶ ¾ cup white sugar
- ▶ ½ tsp. salt
- ▶ 2 tsp. baking powder
- ▶ 1/3 cup vegetable oil
- ▶ 1 egg
- ▶ 1/3 cup milk
- ▶ 1 cup fresh blueberries

Topping:

- ▶ ½ cup white sugar
- ▶ 1/3 cup all-purpose flour
- ▶ ¼ cup cubed butter
- ▶ 1 ½ tsp. ground cinnamon

Preparation:

- 1 Preheat the oven to 400°F. Grease the muffin cups or line them with paper liners.
- 2 Mix the 1 ½ cups flour, salt, baking powder and ¾ cup sugar. In a separate bowl, mix the vegetable oil, egg and milk together. Mix the two together. Then, gently fold in blueberries and fill the muffin cups.
- 3 To create the crumb topping, cut about ¼ cup of butter and mix with ½ cup sugar, 1 ½ teaspoons cinnamon and 1/3 cup flour using the **Zulay Dough Blender**. Then sprinkle ample amounts of the topping over the muffins prior to baking.
- 4 Bake the muffins for 20 to 25 minutes in the preheated oven.

Chocolate Chip Walnut Cookies



Ingredients:

- ▶ 1 cup softened butter
- ▶ 1 cup white sugar
- ▶ 1 cup packed brown sugar
- ▶ 2 eggs
- ▶ 2 tsp. vanilla extract
- ▶ 1 tsp. baking soda
- ▶ 2 tsp. hot water
- ▶ ½ tsp. salt
- ▶ 3 cups all-purpose flour
- ▶ 2 cups semi-sweet chocolate chips
- ▶ 1 cup chopped walnuts

Preparation:

- 1 Preheat the oven to 350°F.
- 2 With the **Zulay Dough Blender**, mix the butter with the white sugar and brown sugar until they're smooth. Then, beat the eggs in one after the other and stir the vanilla in.
- 3 Dissolve the baking soda in hot water, then add it to the batter along with the salt. Then stir in the flour, nuts and chocolate chips. Drop by large spoonfuls directly onto the ungreased pans.
- 4 Bake the dough for about 10 minutes or until the edges are neatly browned.

Coconut Cookies



Ingredients:

- ▶ 1 1/3 cups coconut flakes
- ▶ 1 1/4 cups all-purpose flour
- ▶ 1/2 tsp. baking soda
- ▶ 1/4 teaspoon salt
- ▶ 1/2 tsp. vanilla extract
- ▶ 1/2 cup butter
- ▶ 1/2 cup packed brown sugar
- ▶ 1/2 cup white sugar
- ▶ 1 egg

Preparation:

- 1 Preheat oven to 350°F.
- 2 Mix the flour, baking soda and salt together.
- 3 In a separate bowl, mix the butter, brown sugar and white sugar with the **Zulay Dough Blender** until they are smooth. Mix the egg and vanilla extract into the mix until it is light and fluffy, then blend the flour, baking soda and salt mixture into the bowl, followed by the coconut.
- 4 Place teaspoonfuls of dough onto an ungreased cookie sheet, keeping the dough about 3 inches apart.
- 5 Bake for 8-10 minutes.

Marshmallow Brownies



Ingredients:

- ▶ 1 cup butterscotch chips
- ▶ ½ cup butter
- ▶ 1 ½ cups all-purpose flour
- ▶ 2/3 cup brown sugar
- ▶ 2 tsp. baking powder
- ▶ ½ tsp. salt
- ▶ 1 tsp. vanilla extract
- ▶ 2 eggs
- ▶ 2 cups miniature marshmallows
- ▶ 2 cups milk chocolate chips

Preparation:

- 1 Preheat oven to 350°F and lightly grease a 9x13 inch baking pan.
- 2 Put the butterscotch and butter into a large bowl and melt in the microwave. Stir it well and wait for it to become lukewarm.
- 3 While waiting for the butterscotch mixture to cool down, in a separate bowl mix the flour, baking powder, brown sugar, salt, eggs and vanilla using the **Zulay Dough Blender**. Add to the butterscotch mixture and mix well. Then, gently fold in the chocolate chips and mini marshmallows.
- 4 Carefully spread the batter into the previously prepared pan. Bake it for 25 minutes.

Peanut Butter Marbled Brownies



Ingredients:

- ▶ 2 3 oz. packs of cream cheese
- ▶ 1/2 cup peanut butter
- ▶ 2 tbsp. milk
- ▶ 1 cup melted butter
- ▶ 2 1/4 cups white sugar
- ▶ 2 tsp. vanilla extract
- ▶ 4 eggs
- ▶ 3/4 cup unsweetened cocoa powder
- ▶ 1 1/4 cups all-purpose flour
- ▶ 1/2 tsp. baking powder
- ▶ 1/4 tsp. salt
- ▶ 1 cup semisweet chocolate chips

Preparation:

- 1 Preheat the oven to 350°F and grease a 9x13 inch baking pan.
- 2 With the **Zulay Dough Blender**, mix the peanut butter, cream cheese, 1/4 cup white sugar, milk and 1 egg until smooth.
- 3 In a separate bowl, mix the melted butter, vanilla and 2 cups white sugar together. Mix in the 3 eggs left one after the other. Mix the flour, baking powder, salt and cocoa and mix this into the batter. Place the chocolate chips and stir.
- 4 Set aside 1 cup of the chocolate batter and spread the remaining amount into the prepared greased pan. Spread the peanut butter mixture in the pan on top of the chocolate batter. Then plop teaspoonfuls of the remaining chocolate batter on top. Gently swirl a knife through the top layers to create a marbled effect.
- 5 Bake in the preheated oven for 35 to 40 minutes. Let the brownies cool completely before cutting.

Strawberry Bread



Ingredients:

- ▶ 2 cups fresh strawberries
- ▶ 3 1/8 cups all-purpose flour
- ▶ 2 cups white sugar
- ▶ 1 tbsp. ground cinnamon
- ▶ 1 tsp. salt
- ▶ 1 tsp. baking soda
- ▶ 1 1/4 cups vegetable oil
- ▶ 4 beaten eggs
- ▶ 1 1/4 cups chopped pecans

Preparation:

- 1 Preheat oven to 350°F. Then butter and flour two 9 x 5-inch loaf pans.
- 2 Carefully slice the strawberries and place in a bowl. Lightly sprinkle with sugar and set aside.
- 3 With the **Zulay Dough Blender** mix the flour, cinnamon, sugar, baking soda and salt in a separate bowl. Blend the oil and eggs into the strawberries. Then, add the mixture to the flour mixture, blending until just moist. Stir the pecans into the mixture and pour the batter into the 2 previously prepared pans.
- 4 Bake in the preheated oven for 45 to 50 minutes or until a toothpick inserted in the center comes back out clean. Let the pans cool for 10-15 minutes. Then turn the loaves out of pans. Wait for them to cool completely before slicing.