Hill's Mills & Mixers
BOSCH Kitchen Centre
~products for better health

COOKIES, PIE DOUGH TIPS – CARE OF YOUR WHIPS

Your whips, either French or Batter, are designed for whipping and mixing pourable liquids, soft liquids, light cake batters and pancake/ waffle batters. Any heavy doughs, cookie doughs, or cakes should be prepared using the dough hook or by following the instructions below.

Do not attempt to whip solid butter, stiff dough, partially cooked potatoes, or anything with those types of consistency. Your Mixer motor is so strong, it will bend the whip wires, or even break the whips, if the resistance is too stiff. There is never a warranty on whips, so be careful. Always begin using the whips by pulsing or jogging your machine a few times just to be sure mixture is not too hard or stiff.

When making cookies, use the whips to cream sugar, chipped-up butter or lard, and eggs together by jogging or pulsing the mixer first to ensure mixture is not too hard, then remove the whips and use the dough hook to add the flour to your mixture.

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