



PIE MAKER USER GUIDE

Item: 746835

*Recipes
Inside!*



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Thank you for purchasing a Ginny's Brand Pie Maker. You'll be surprised with everything this little machine can do—quick and easy pies, quiches, cakes, cinnamon rolls—the possibilities are endless! The compact design won't take up a lot of your storage space, and the nonstick surface keeps clean-up to a minimum. You're going to LOVE it!

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. Do not use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use.
- WASH all removable parts before first use. See Cleaning & Care.
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over. Never wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We do not recommend using an extension cord with this appliance. However, IF AN EXTENSION CORD IS USED, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN.
- A fire may occur if this appliance is used near FLAMMABLE MATERIALS, including curtains, towels, walls, etc. Do not place any paper, plastic, or other non-food items in the appliance. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE. Do not use near water.
- Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- Always use OVEN MITTS when handling hot food or appliances. Do not attempt to move an appliance when it is hot, or has hot contents.
- Do not use outdoors.
- DO NOT use metal utensils with the pie maker.
- Turn OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.

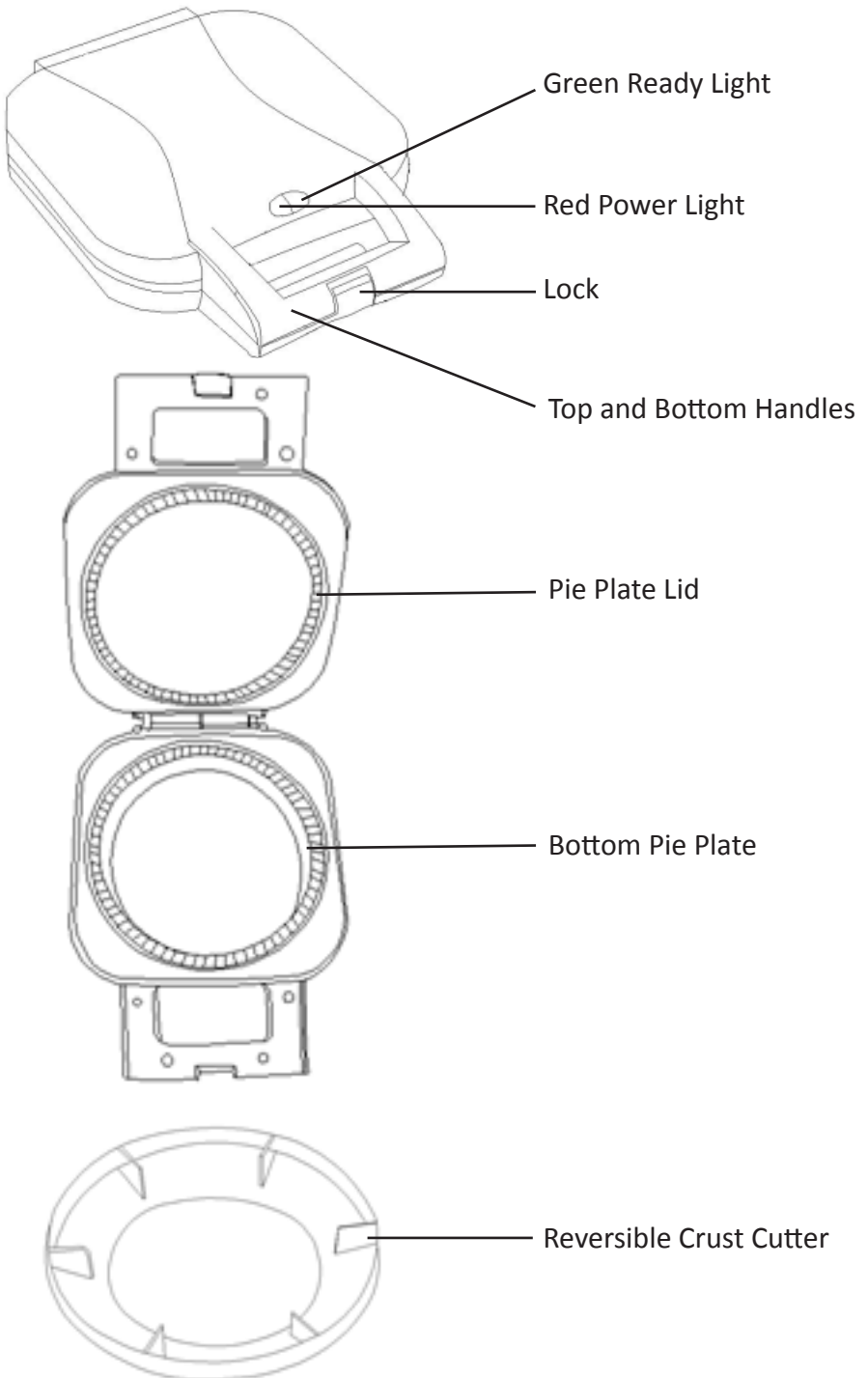
ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug should be attached to the appliance before connecting to an electrical outlet. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

SPECIFICATIONS

POWER RATING	120 V, 1200 W
CORD LENGTH	24"
DIMENSIONS	13.5" x 10.25" x 4.75"
MODEL	SM-1012SP

GET TO KNOW YOUR APPLIANCE



HOW TO OPERATE

Note: Before first use, plug the pie maker into an outlet, close and pre-heat for 10 minutes to burn off any remaining factory residue. You may notice a little smoke coming from your pie maker, but this is normal. When cool, season the plates with vegetable oil and rub off excess with a paper towel.

A. COOKING RECIPES WITH A CRUST IN THE PIE MAKER

1. Line the bottom pie plate with aluminum foil. (This will make it easy to lift out the finished pie.)
2. Use the reversible crust cutter to cut the pie dough. The larger side (with the notches) is for the bottom crust, and the smaller side is for the top crust.
3. Place the bottom dough over the foil, and press in gently with your fingers or a spoon. Add filling per recipe instructions.
4. If your pie has a top crust, place the top dough over the filling. Using your fingers, gently press all around the pie to help seal the top and bottom crust.
5. Close the lid and lock it. Plug into an outlet and the red power light will turn on. In 3- 8 minutes the green ready light will come on.
6. Set a timer per your recipe. You will notice the green ready light will cycle on and off during the cooking process, indicating that the correct temperature is being maintained.
7. When the cooking time is complete, carefully lift the lid. If you need additional browning time, simply close the lid and set the timer to the desired time. If you do not need additional browning, unplug the pie maker from the outlet.
8. Carefully remove the pie by lifting with the foil. Place the pie in a pie pan to cool.

HOW TO OPERATE

Tips:

- Prepared pie dough can be found in the refrigerated section of your supermarket, and premade pie fillings are in the canned fruit section.
- You can store unused molded pie crust in the freezer by adding parchment paper in-between layers and storing in a plastic freezer bag.
- Ensure that your pie mold contains enough filling. If too little, the top of the pie will not contact the pie plate lid and will not brown as well. Too much filling and your pie could overflow during the cooking process. As a general rule, fillings for pies should be about $\frac{3}{4}$ full.

B. COOKING RECIPES WITHOUT A CRUST IN THE PIE MAKER

1. Depending on your recipe, you may or may not want to line the bottom pie plate with aluminum foil. The foil is primarily used to help lift out the food when it is finished cooking. If you are cooking something *without* a heavy filling (biscuits, cinnamon rolls, etc.) the foil is not necessary. If you are making something heavier (like a cake) foil is recommended. To avoid sticking, feel free to spray the foil with cooking spray before adding the food.
2. Unless your recipe states otherwise, fill the bottom pie plate approximately $\frac{2}{3}$ full. Close the lid and lock it.
3. Plug into an outlet. The red power light will turn on. In 3- 8 minutes the green ready light will come on.
4. Set a timer per your recipe. You will notice the green ready light will cycle on and off during the cooking process indicating that the correct temperature is being maintained.
5. When the cooking time is complete, carefully lift the lid. If you need additional browning time, simply close the lid and set the timer to the desired time. If you do not need additional browning, unplug the pie maker from the outlet.
6. Carefully remove the food by lifting with the foil, or by using a nylon or wooden spatula. **DO NOT USE METAL UTENSILS.**

CLEANING & CARE

1. Unplug the pie maker.
2. Always allow the appliance to cool completely before cleaning.
3. Wipe the inside plates of your pie maker with a clean, soapy cloth.
Remove soapy residue with a damp cloth and dry thoroughly.
4. Do not use abrasive brushes or pads, or harsh cleaning solutions.
5. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue.
6. Hand wash the crust cutter in warm, soapy water and rinse.
7. Wipe the exterior of the pie maker with a damp cloth.
8. Do not immerse any electrical appliance, its cord, or its plug, into water.
9. Ensure all parts are dried thoroughly before using again.

Veggie Quiche

- | | |
|------------------------|---------------------------------------|
| 1 prepared pie crust | 3-4 jalapeno rings, minced |
| 5 eggs | salt and pepper |
| ½ c. milk | 1 ½ c. Monterey Jack cheese, shredded |
| 1 c. spinach, chopped | 1 Roma tomato, sliced and diced |
| 1 green onion, chopped | |

1. Cover the bottom pie plate with aluminum foil. Press in the pie crust.
2. In a large bowl, whisk together the eggs, milk, spinach, onion, jalapeno, salt and pepper until well blended. Stir in the cheese.
3. Slice 4 thin rings off the tomato and set aside. Dice the rest of the tomato and stir into the egg mixture.
4. Pour the egg mixture into the crust. Close and lock the lid. Plug in the pie maker and begin timing 15 minutes.
5. Open the pie maker and add 4 slices of tomato to the top of the quiche. Close and lock the lid and time for another 15-20 minutes until the top of the quiche is completely browned.
6. When done, remove the quiche (lift by the foil) and let it rest for a few minutes before serving.

Serves 4

Blueberry Coffee Cake with Lemon Icing

- 1 box (7 oz.) blueberry muffin mix (prepared per box instructions)
- 2 T. butter, melted
- 1 c. powdered sugar
- 2 T. lemon juice

1. Cover the bottom pie plate with aluminum foil. Plug in the pie maker, close the lid and preheat.
2. When the green ready light comes on, spray foil with cooking spray and pour the mixed muffin batter into the bottom pie plate. Spread evenly. Close and lock the lid. Set the timer for 15 minutes.
3. While the cake is cooking, mix the butter, sugar and juice in a small bowl and whisk until smooth.
4. When the cooking time has elapsed, insert a toothpick in the center of the cake – if it comes out clean, the cake is done. If needed, close the lid and cook a few more minutes, but monitor closely.
5. Remove the cake (lift by the foil) and let it cool on a rack or plate at least 10 minutes. Drizzle each piece with a couple teaspoons of icing before serving.

Serves 6-8

RECIPES

Breakfast Skillet

1 ½ - 2 c. frozen hash browns, thawed	salt & pepper
2 T. onion, chopped	½ c. spinach, chopped
2 t. olive oil	¼ c. cheddar, shredded
4 eggs	2 T. bacon bits

1. Put the hash browns and onion in the bottom pie plate. Add the oil and stir to coat (use a plastic or wooden utensil).
2. Press the hash browns down into the bottom of the pie plate, top with the eggs, salt and pepper.
3. Close and lock the lid. Plug in the pie maker and cook for 15 minutes.
4. Open the lid and add the spinach, cheese and bacon bits to the top. Close the lid and cook until the cheese is melted (just a minute or 2). Serve immediately.

Serves 2-4

Chicken Pot Pie

- 2 prepared pie crusts
- 1 can (10 oz.) cream of chicken soup
- ¼ c. milk
- 1 ½ - 2 c. frozen peas and carrots, thawed
- 1 ½ c. chicken, cooked and cubed

1. Cover the bottom pie plate with aluminum foil. Press in the bottom pie crust.
2. In a large bowl, mix the soup with the milk until smooth. Stir in the vegetables and chicken.
3. Pour the mixture into the crust and spread evenly.
4. Add the top crust, close and lock the lid. Plug in the pie maker and cook for 15-20 minutes. Cook another 5 or 10 minutes if needed, until the top crust is nicely browned.
5. When done, remove the pie (lift by the foil) and let it rest for a few minutes on a plate or in a pie pan before serving.

Serves 4-6

RECIPES

Pecan Pie

1 prepared pie crust	3 eggs
½ c. dark corn syrup	1 t. vanilla extract
1 c. brown sugar	1 ½ c. pecans, chopped
2 T. butter, melted	

1. Cover the bottom pie plate with aluminum foil. Press in the pie crust.
2. In a large bowl, stir together the syrup, sugar, butter, eggs, vanilla and pecans until blended.
3. Pour the pecan mixture into the crust, close and lock the lid. Plug in the pie maker and cook for 25-30 minutes.
4. Open the lid and let the pie continue to cook for another 5 minutes, or until the center is firm.
5. When done, remove the pie (lift by the foil) and let it cool 20-30 minutes on a plate or in a pie pan before serving.

Serves 6-8

Apple Pie

2 prepared pie crusts	½ t. cinnamon
1 can (20 oz.) apple pie filling	

1. Cover the bottom pie plate with aluminum foil. Press in the bottom pie crust.
2. Pour the apple pie filling into the crust and spread evenly. Top with cinnamon.
4. Add the top crust, close and lock the lid. Plug in the pie maker and begin timing 30 minutes. Cook another 5 minutes, if needed, until the top crust is nicely browned.
5. When done, remove the pie (lift by the foil) and let it cool for 15-20 minutes on a plate or in a pie pan before serving.

Serves 6-8

Strawberry Shortcake Biscuits

- 1 tube (12 oz.) refrigerated biscuit dough (the smaller biscuits, qty. 10)
- 2 lbs. strawberries, hulled and mashed
- $\frac{3}{4}$ c. sugar
- 1 c. whipped cream

1. Plug in the pie maker, close the lid and preheat.
2. When the green ready light comes on, place the biscuit dough into the bottom pie plate. (squeeze together to fit). Close and lock the lid. Set the timer for 4-5 minutes.
3. While the biscuits are cooking, mix the berries with the sugar until well blended.
4. If additional cooking time is needed for the biscuits, close the lid and cook 1 minute at a time. **MONITOR CLOSELY** to avoid burning.
5. Remove the biscuits (using a spatula) and let cool for 5 minutes on a plate.
6. Pull apart the biscuits, open each and cover with strawberries and whipped cream before serving.

Serves 6-8

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



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