

Ultimate Mixing Bowls

The Ultimate Mixing Bowls are the ideal collection for foodie enthusiasts. They provide an all-in-one solution to mixing, kneading, straining, and prepping all kinds of foods. One bowl does it all!



Features and Benefits

Ultimate Mixing Bowls:

- **Straight walls:** designed to enhance the kneading experience.
- **Wide rim:** makes it easy to grab and hold with confidence.
- **Etched interior bottom:** limits scratches.
- **Wide flat bottom:** provides stability to the base and is helpful while mixing.
- **Seal:** is watertight and features a tab that allows for easy opening.
- **Etched measurements inside:** both in liters and ounces to help determine recipe yield.
- **Variety of sizes:** 14¾-cup/3.5 L, 25¼-cup/6 L, and 40-cup/9.5 L bowls
- **Nesting bowls with seals and Splash Guard:** ensure compact storage.

Splash Guard:

- **Smart rim underneath:** fits the 14¾ cup/3.5 L Ultimate Mixing Bowl.
- **Finger place indicator:** indicates where to place fingers while straining to secure the Splash Guard with the bowl.
- **Cover with an opening:** is great for using with a hand mixer and the All-in-One Mate attachments as well as the All-in-One Shaker, which fit perfectly inside!
- **Draining hole:** features draining ribs underneath to collect small ingredients to minimize food waste.

Use & Care

- To clean, place in dishwasher or hand-wash with warm soapy water and a non-abrasive sponge.
- When not in use, store bowls without seals for proper air circulation.
- Not suitable to use in microwave or freezer.

Demonstration Ideas & Tips:

- Use All-in-One Shaker in the Splash Guard fitted with the 14¾-cup/3.5 L Bowl to slowly melt chocolate or soften butter.
- Use the 14¾-cup/3.5 L Bowl to prepare pizza dough, seal, and place in a medium warm water bath in the 25¼-cup/6 L Bowl. This will speed up the rising time and reduce it by up to 50%.
- Soak fruits and veggies in water with 1 tbsp. apple cider vinegar for 5 minutes then strain using the Splash Guard.



Ultimate Mixing Bowls

Recipe

Chocolate Chip Bread Cookies

Serves: 4

Serving size: 2

Total Time: 35 mins.

- 1 ¼ cup all-purpose flour
- 1/3 cup granulated sugar
- 1 tsp. baking powder
- 1/3 cup chocolate chips
- 5 tbsp. milk of choice (dairy or non-dairy)
- 3 tbsp. vegetable oil
- 1 large egg

1. Preheat the oven to 375°F/190°C.
2. In the 3.5 L Ultimate Mixing Bowl, combine flour, sugar, baking powder, and chocolate chips. Seal and shake to combine.
3. Make a well in the center and add milk, oil, and egg. Seal bowl and shake side to side 10 times, then alternate up and down and side to side for 1 minute.
4. Remove the seal and stir to finish combining the dough until it forms a consistent mixture.
5. Use a medium-sized Portioning Scoop to portion heaps of dough on the Silicone Baking Sheet with Rim. Bake for 20-25 minutes or until golden brown. Allow to cool for 5 minutes and serve.

