



BLACK & DECKER®

SAVE THIS USE AND CARE BOOK

The ShellBaker™ Meal & Dessert Maker



800-231-9786

QUESTIONS? Please call us TOLL FREE!
Monday - Friday 8:15 a.m. - 5:00 p.m. Eastern Time.

MODEL G400/G450

Baking With The ShellBaker™ Meal & Dessert Maker

We at Black & Decker are happy to bring you a whole new way to add fun to any meal you make for family or friends. The ShellBaker™ Meal & Dessert Maker requires no fancy cooking talents or ingredients. Just use your favorite cake, cookie, or quick bread mixes, and in minutes you will have warm, edible shells to fill with your favorite foods.

To help you get started, we have created a Cooking Guide on pages 9-13 that lists brand name refrigerated doughs and mixes that work well in The ShellBaker™ Meal & Dessert Maker. Follow the preparation and cooking tips, and you will be a pro in no time!

However, making shells is only half the fun. Filling them with your own favorite treats adds excitement to any meal. It can even become a family event - with everyone creating their own "custom" shells. We have included a chart on pages 7-8 with suggested filling ideas, but your own personal taste is your best guide!

Have fun!!!



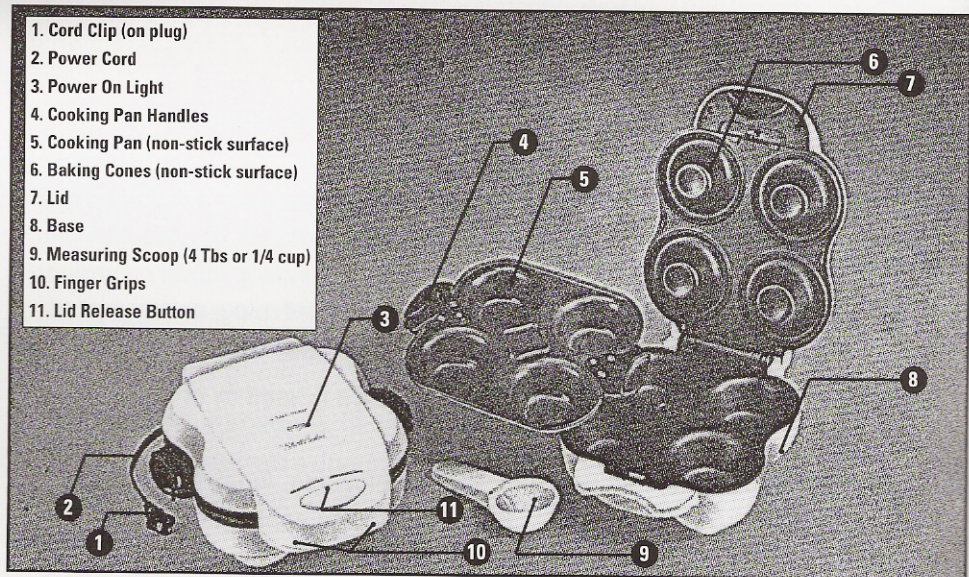
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles.
- To protect against electrical shock, do not immerse cord, plug, or any part of The ShellBaker™ Meal & Dessert Maker in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not remove plug from outlet by pulling on cord. Grasp plug and remove.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- The Cooking Pan should not be used in an oven; it is designed to be used only in this unit.
- Do not use outdoors.
- Do not let the cord hang over the edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use appliance for other than intended use.
- Do not operate in the presence of explosive and/or flammable fumes.
- This product is intended for household use only and not for commercial or industrial use.

SAVE THESE INSTRUCTIONS

1. Cord Clip (on plug)
2. Power Cord
3. Power On Light
4. Cooking Pan Handles
5. Cooking Pan (non-stick surface)
6. Baking Cones (non-stick surface)
7. Lid
8. Base
9. Measuring Scoop (4 Tbs or 1/4 cup)
10. Finger Grips
11. Lid Release Button



How To Use

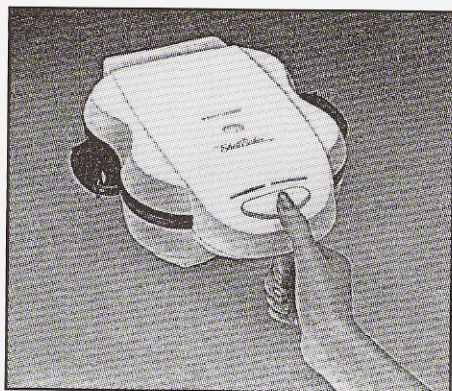


Figure A

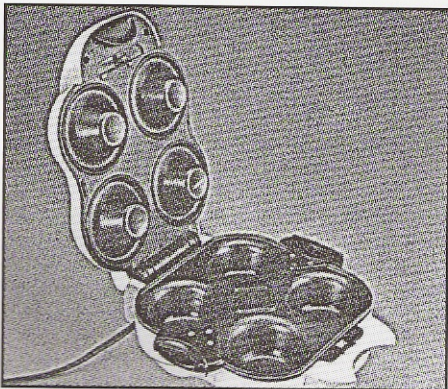


Figure B

CLEANING BEFORE FIRST USE

1. Open the unit by pressing on the Lid Release Button marked "Press Open" located on the top of the unit. (Figure A) Lift the Lid upward until it rests in a vertical position. (Figure B)

NOTE: The Cooking Pan has a non-stick coating. Do not use steel wool, cleansers, or other abrasive cleaning materials when washing the Cooking Pan. When washing the Cooking Pan, support the bottom of the Pan in the area that you are cleaning to prevent the Pan from bending.

2. Remove the Cooking Pan and wash thoroughly using warm, soapy water and a non-abrasive scrubbing sponge or bristle brush. Rinse thoroughly and dry.

3. Clean the Baking Cones and the area around them by thoroughly wiping with a sponge, bristle brush or cloth dampened in hot water and wrung out to remove excess moisture. When

cleaning, **DO NOT IMMERSE** the unit and do not run water directly onto the unit. Thoroughly dry the Baking Cones and the area around them.

BAKING SHELLS

1. Before preheating, the Baking Cones and Cooking Pan should be lightly wiped with vegetable oil or margarine with a paper towel.

2. Plug the cord into a standard 120-volt electrical outlet. The Power On Light will come on to indicate that the unit is plugged in and operating. (Figure C) Preheat the unit for 10 minutes before using. The Cooking Pan should generally be in the unit during preheating. (Follow the directions in the Cooking Guide.) You may want to use this time to prepare the batter or dough to be cooked.

3. Open the unit. Using the Measuring Scoop, fill each of the 4 cups in the Cooking Pan with the recommended amount of batter or dough. (Refer to the Cooking Guide on pages 9-13 for specific amounts.) **THE COOKING PAN MUST ALWAYS BE USED.** (Figure D) **DO NOT** put dough or batter directly into the base of unit.

4. Close the Lid tightly. You will hear the latch "click" when the Lid is completely closed. Grasp the Finger Grips, located on the bottom of the unit on either side of the Lid Release Button, to help in closing the Lid when thicker doughs are being used. (Figure E)

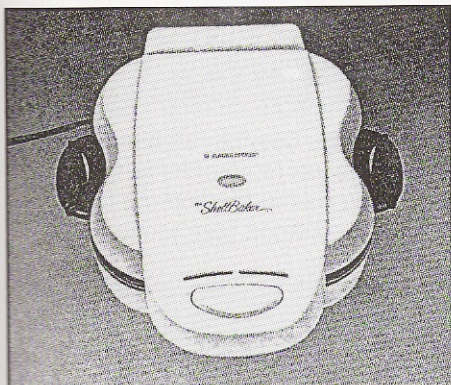


Figure C

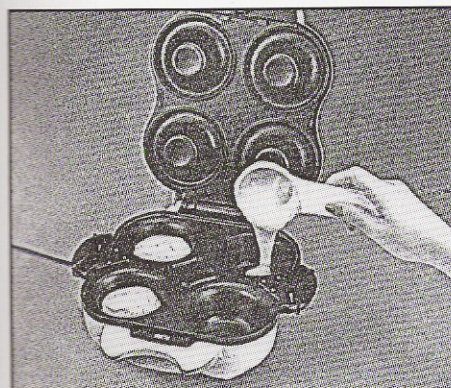


Figure D

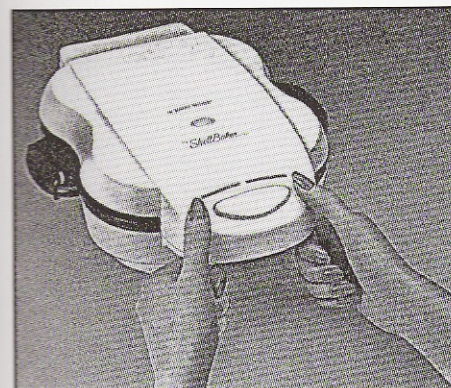


Figure E

5. Bake the dough or batter for the suggested cooking time. (See Cooking Guide on pages 9-13 .) During baking, some batters or doughs will rise and steam will escape from the sides of the unit. This is normal.

IMPORTANT: THIS APPLIANCE MUST BE OPERATED IN THE CLOSED POSITION ONLY.

6. With one hand on one of the Cooking Pan handles, use your other hand to open the unit by pressing on the Release Button and raising the Lid. If a more well-done result is desired, reclose the Lid and bake a little longer.

Remember, the Cooking Pan will be extremely hot. **DO NOT PLACE IT DIRECTLY** on a countertop. Use a cooling rack.

7. When the desired results are achieved, remove the Cooking Pan from the unit by gripping the handles. The food being baked will determine the best way to remove the shells. Refer to the Cooking Guide, pages 9-13, for cooling and removal directions.

8. Replace the Cooking Pan in the unit, fill it with more dough or batter and close the Lid to bake more shells.

NOTE: If the Cooking Pan has become cool, replace it into the unit empty and allow it to reheat for at least 2 minutes before putting more batter or dough into the Pan.

9. When you have completed all of your baking, unplug the cord from the outlet and allow the unit to cool before cleaning.

Cooking Chart

THE SHELLBAKER™ MEAL & DESSERT MAKER FILLING SUGGESTIONS

Shell Type	Breakfast/ Brunch	Appetizers/ Snacks	Main Meals	Side Dishes	Dessert
Biscuits	Creamed Chipped Beef Scrambled Eggs Sausage Patties	Swedish Meatballs Tuna Or Chicken Pate Marinated Artichoke Hearts	Beef Stew Curried Chicken Hungarian Goulash Pork Ragout (Stew)	Creamed Spinach Sautéed Zucchini & Onion	Sliced Peaches Or Strawberries & Whipped Cream Blueberries & Whipped Cream
Corn Bread	Corn Beef Hash Crumbled Bacon	Beef Taco Filling Chopped Ham/ Avocado Slices Sliced Hot Dogs With Mustard	Beef Chili Chicken A La King Tuna Casserole Tamale Pie Filling Chicken Salad	Creamed Corn Steamed Carrots & Green Beans Hopping John (Black Eyed Peas & Rice) Succotash	—
Crescent Rolls	Favorite Omelet Sautéed Apples	Liver Pate Tiny Salad Shrimp & Cocktail Sauce	Beef Stroganoff Shrimp Creole Sliced Poached Chicken With Sauce & Vegetables	Sautéed Zucchini With Corn & Peppers Chinese Vegetables Creamed Mushrooms With Sliced Celery Or Water Chestnuts	Chopped Dried Fruit & Nuts Lemon Pie Filling
Sliced Bread	Eggs Benedict Poached Egg	Sautéed Mushrooms Peanut Butter & Jelly	Sloppy Joes Seafood Newburg Welsh Rarebit	Baked Beans Stewed Tomatoes Lima Beans With Chili Sauce	—
Pastry Shells	Strawberries & Whipped Cream Creamed Hard-Cooked Eggs Smoked Salmon With Cucumber Slices	Crab Spread/Dip Cheese & Olive Dip Egg Salad Pesto	Chop Suey Sweet & Sour Pork Szechwan Beef Peking Stir-Fry Chicken	Puréed Broccoli Chopped Asparagus With Hollandaise Or Cream Sauce Peas, Mushrooms, & Onions	Cherry Pie Filling Strawberry Preserves Sweetened Raspberries Mocha Mousse Rice Pudding
Pizza Dough	Chopped Prosciutto With Melon Cubes Shredded Hot Pepper Cheese	Marinara Sauce Melted Mozzarella With Chopped Artichoke Hearts Anchovy Spread Cannelloni & Tuna Salad	Pizza Sauce With Favorite Toppings Meatballs With Sauce Chicken Cacciatore	Rotatouille Steamed Spinach Sautéed Zucchini & Green Onions	—

Shell Type	Breakfast/ Brunch	Appetizers/ Snacks	Side Dishes	Main Meals	Dessert
Soft Tortillas Corn	Chopped Ham & Shredded Cheese	Steamed Pepper Strips Guacamole Bean & Garlic Dip	Tex Mex Chili Empanada Filling (Spicy Mexican Meat & Raisin Filling) Chicken Taco Filling	Black Beans With Salsa Vegetable Stew Scalloped Corn	—
Flour	Huevos Rancheros (Mexican Eggs & Spicy Tomato Sauce) Breakfast Taco (Sautéed Onion, Pepper, Sausage, Scrambled Eggs, Jack Cheese)	Taco Dip Cowboy Caviar (Seasoned Black Beans, Olives, & Cream Cheese) Chopped Chilies & Shredded Cheese	Taco Salad Fajita Filling White Bean Chili Beef Burrito Filling	Refried Beans	Caramelized Pecans & Chopped Dates With Whipped Cream Stewed Peaches Fresh Fruit Compote
Waffle/Pancake Batter	Sausage & Peppers Egg Foo Young Sliced Bananas & Syrup	Eggs Florentine	Chicken Pie Filling Curried Beef Chicken Gumbo	Vegetable Curry Asparagus With Cheese Sauce	Baked Apple Slices Mixed Fruit
Quick Breads	Jams/Jellies Apple Butter	Sliced Fresh Fruit Whipped Cream Cheese	Tuna Salad Shrimp Salad	Fruit/Vegetable Relish Fruit Conserve	Flavored Puddings Fruit Flavored Gelatin Cubes
Cakes	—	—	—	—	Frostings Frozen Yogurts Ice Cream & Sauce Sliced Fresh Fruit & Whipped Cream
Cookie Dough Sugar	—	—	—	—	Chocolate Pudding Ambrosia Orange Ice Sliced Berries Peach Mousse
Gingerbread	—	—	—	—	Lemon Pudding Orange Yogurt Apple Sauce
Chocolate Chip	—	—	—	—	Vanilla Ice Cream Chocolate Mousse Flavored Whipped Cream

NOTE: The Cooking Guide provides many different types of doughs and mixes to use in this product, however, these are a few foods that do not perform well:

Chocolate Cake Batters

Brownie Mix

Refrigerated rolls with caramel topping

Refrigerated chocolate chip cookie dough

Yeast Bread dough

THE SHELLBAKER™ MEAL & DESSERT MAKER COOKING GUIDE

ALWAYS PREHEAT UNIT BEFORE USE.

Shell Type	Suggested Brands	Oil Cooking Pan & Cones	Preheat Cooking Pan	Preparation Of Food	Approx. Cooking Time	Cool Time/ Removal Tips	Other Tips
Refrigerated Biscuits	<p>① Pillsbury® Hungary Jack® Flaky Biscuits 10 oz. Makes 10 shells</p> <p>① Pillsbury® Orange Danish 11.5 oz. Makes 8 shells</p> <p>① Pillsbury® Tender Layer® Biscuits 7.5 oz. Makes 10 shells</p> <p>① Pillsbury® Hearty Grains® Oatmeal Raisin Biscuits 9 oz. Makes 8 shells</p> <p>① Pillsbury® Big Country® Buttermilk Biscuits 12 oz. Makes 10 shells</p> <p>① Pillsbury® Big Country® Southern-Style Biscuits 12 oz. Makes 10 shells</p>	Yes	Yes	<p>■ Position 1 biscuit in each cup.</p> <p>■ Repeat for remaining biscuits.</p>	2 1/2 - 3 min.	<p>■ Turn out of pan immediately onto cooling rack.</p>	<p>■ Best when filled & served immediately.</p> <p>■ If cooked biscuits should stick to cones when Lid is raised, use a plastic knife or wooden kitchen utensil for removal.</p>

① See page 13 for ownership.

Shell Type	Suggested Brands	Oil Cooking Pan & Cones	Preheat Cooking Pan	Preparation Of Food	Approx. Cooking Time	Cool Time/ Removal Tips	Other Tips
Corn Muffin Mix	② Jiffy® Corn Muffin Mix 8.5 oz. Makes 6 shells	Yes	Yes	<ul style="list-style-type: none"> ■ Follow pkg. directions to prepare mix and let stand 2-3 min. before using. ■ Fill cups with 1 level scoopful. ■ Re-oil pan between batches. ■ Repeat with rest of batter. 	3 - 3 1/2 min.	■ Turn out onto cooling rack; cool 1-2 min. before using.	
Refrigerated Rolls	① Pillsbury® Crescent Rolls 8 oz. Makes 8 shells	Yes	Yes	<ul style="list-style-type: none"> ■ Open pkg. and divide into 2 sections. ■ Unroll 1 section and cut vertically into 4 equal sections, Figure 1. ■ Position 1 piece over top of each cup; corners will stick out slightly, Figure 2. ■ Lightly press down in center. ■ Gently close cover. ■ Repeat with other section. 	About 3 min.	■ Turn out of Pan; fill and serve immediately.	■ If cooked shells stick to Baking Cones, gently remove with plastic knife or rubber spatula.

Figure 1

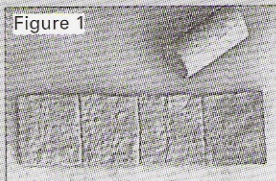
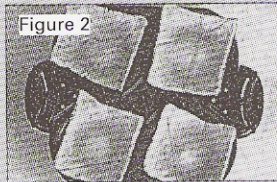
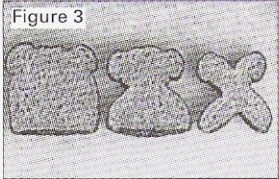
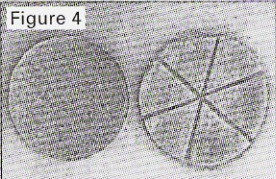
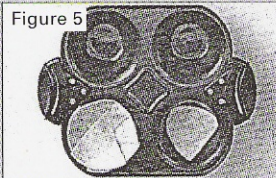


Figure 2



	① Pillsbury® Cinnamon Raisin or Cinnamon Rolls 11.5 oz. Makes 8 shells	Yes	Yes	<ul style="list-style-type: none"> ■ Position 1 roll in each cup. ■ Repeat for remaining rolls. 	2 1/2 - 3 min.	■ Turn out of Pan immediately; drizzle with frosting and serve.	■ Fill with 1-2 teaspoons of your favorite jam before drizzling with frosting.
	① Pillsbury® Butteryflake Dinner Rolls 10 oz. Makes 6 shells	Yes	Yes	<ul style="list-style-type: none"> ■ Divide rolls into 12 pieces. ■ Using 2 pieces per cup, position 1 piece on each side of cup, per pkg. directions. 	About 3 1/2 min.	■ Turn out immediately; fill and serve.	<ul style="list-style-type: none"> ■ For 8 smaller shells, divide 4 of the 12 pieces in half. ■ Press 1 whole and 1/2 section together to form a flat circle. ■ Place in bottom of the cup. ■ Repeat with remaining pieces.

Shell Type	Suggested Brands	Oil Cooking Pan & Cones	Preheat Cooking Pan	Preparation Of Food	Approx. Cooking Time	Cool Time/ Removal Tips	Other Tips
Sliced Bread Sandwich Size Soft Type Only	③ Home Pride® Butter Top® Wheat Bread 20 oz. ③ Home Pride® Butter Top® White Bread 20 oz.	Yes	Yes	■ Position bread slice flat on the counter. ■ Place fingers on opposite sides of slice and squeeze fingers together, pressing bread inward at center. ■ Repeat with other side. Figure 3. ■ Repeat process for 3 other slices; then place slices flat over center of cups. ■ Gently close Lid.	4 - 5 min.	■ Lift out of Cooking Pan; fill and serve.	■ Reheat if necessary in oven or toaster oven for about 10 min. at 350° F.
					Figure 3 		
Pastry Shells	① Pillsbury® All-Ready Pie Crusts 15 oz. Makes 8 shells per crust.	Yes	No	■ Unfold pie crust. Cut into 8 equal wedges. Using fingers, shape each wedge into a flat 2" circle. ■ Press 1 circle into cup of Cooking Pan, and using thumbs, press dough up the sides to top edge. Crimp upper edge to make fluted design if desired. ■ Repeat with other cups. ■ Prick bottoms with tines of fork. ■ Repeat procedure for additional pastry shells.	12 - 14 min.	■ Remove Pan from unit. ■ Cool about 2 min., then gently lift pastry shells out.	■ Pastry shells take some time to form and shape, but they are worth the effort. They make delicate, flaky shells.
	② Jiffy® Pie Crust Mix 9 oz. Makes 8 shells	Yes	No	■ Mix dough per pkg. directions using maximum amount of water. ■ Divide dough in half and each half into 4 equal balls. ■ Flatten into 2" circles. ■ Follow directions per above. OR ■ Mix dough per pkg. directions. Divide in half. ■ Roll dough out to 1/8 in. thickness on floured surface. ■ Cut out 5" circles with cutter. ■ Follow directions per above.	About 18 min.	■ Remove Pan from unit. ■ Cool about 2 min., then gently lift out.	■ For 12 smaller shells, divide each half of dough into 6 equal balls. ■ Cook formed shells about 12 min.

Shell Type	Suggested Brands	Oil Cooking Pan & Cones	Preheat Cooking Pan	Preparation Of Food	Approx. Cooking Time	Cool Time/ Removal Tips	Other Tips
Pizza	① Pillsbury® All-Ready Pizza Crust 10 oz. Makes 8 shells	Yes	Yes	<ul style="list-style-type: none"> ■ Open pkg. and position dough on cutting board. ■ Cut in half crosswise. ■ Cut each half crosswise into 4 equal pieces. ■ Place 1 piece in each cup. 	About 5 min.	■ Turn out of pan.	■ Fill with your favorite pizza sauce and toppings; sprinkle with cheese; bake at 350°F for about 15 min. or until cheese melts and sauce is hot.
Soft Tortilla Flour	Flour Tortillas Makes 10 shells	Yes	Yes	<ul style="list-style-type: none"> ■ Cut tortilla into 6 equal pie-shaped wedges. Figure 4. ■ Put 1 wedge in bottom of cup; arrange 5 remaining wedges around sides. Figure 5. ■ Repeat for remaining 3 cups. ■ Gently close Lid. 	10 min.	■ Carefully lift out of pan.	
<div> <div> <p>Figure 4</p>  </div> <div> <p>Figure 5</p>  </div> </div>							
Soft Tortilla Corn	Corn Tortillas Makes 12 shells	Yes	Yes	<ul style="list-style-type: none"> ■ Follow the directions above. 	12 min.	■ Carefully lift out of pan.	■ Corn tortillas are stiffer than flour and are a little harder to position.
Waffle/Pancake Batters	④ Bisquick® Waffles Recipe Makes 12 shells ④ Bisquick® Traditional Pancakes Recipe Makes 11 shells	Yes	Yes	<ul style="list-style-type: none"> ■ Follow manufacturers' directions for preparing mix. ■ Fill cups with one level scoop. 	3 1/2 - 4 1/2 min.	■ Turn out onto rack; fill and serve.	■ Remember to let Pancake and Waffle batters stand 2-3 min. before using. This helps prevent overflow from Cooking Pan.

Shell Type	Suggested Brands	Oil Cooking Pan & Cones	Preheat Cooking Pan	Preparation Of Food	Approx. Cooking Time	Cool Time/ Removal Tips	Other Tips
Quick Breads	① Pillsbury® Banana Bread 14 oz. Makes 12 shells	Yes	Yes	<ul style="list-style-type: none"> ■ Follow manufacturers' directions for preparing mix. ■ Fill cups with one level scoop. 	About 4 min.	<ul style="list-style-type: none"> ■ Remove Pan from unit and set on cooling rack. ■ Loosen sides of shells with plastic knife and gently lift out. 	■ Finely chopped additional ingredients (nuts or maraschino cherries) can be added to batter as suggested on pkg.
Sugar Cookies	Ready-To-Make Sugar Cookie Mix Makes 8 shells	Yes	Yes	<ul style="list-style-type: none"> ■ Prepare cookie dough per pkg. directions. ■ Place 1 scoopful of dough in center of each cup. ■ Close and cook. ■ Repeat with remaining dough. ■ Wipe excess residue off cones and out of pan if necessary between batches. ■ Preheat pan for 2 min. before adding cookie dough for second batch. 	About 3 1/2 min.	<ul style="list-style-type: none"> ■ Remove Pan from unit. ■ With plastic knife, cut brims to separate if cookies have run together. ■ Cool 5 min. ■ Gently twist upper brim of shell to loosen, or gently lift up. ■ Remove from pan. 	■ Second batch may need 15-30 sec. longer cooking time.
Gingerbread	Ready-To-Make Gingerbread Mix Makes 9 shells from cookie directions	Yes	Yes	<ul style="list-style-type: none"> ■ Prepare mix for cookies per pkg. directions. ■ No need to chill dough prior to use. ■ Pack scoop with dough; place in center of each cup. 	About 3 min.	<ul style="list-style-type: none"> ■ Remove Pan. ■ Cool for 5 minutes; then twist brim of shells gently to loosen. ■ Lift out. 	■ Remember to reheat Pan for 2 min. before adding more cookie dough.
Chocolate Chip Cookies	Ready-To-Make Chocolate Chip Cookie Mix Makes 8 shells	Yes	Yes	<ul style="list-style-type: none"> ■ Fill scoop with dough. ■ Place scoopful in center of each cup. ■ Preheat Pan for 2 min. before cooking next batch. 	About 3 1/2 min.	<ul style="list-style-type: none"> ■ Remove Pan from unit. ■ Cool for 5 min; then twist brim of shells gently to loosen. ■ Lift out. 	■ Store leftovers in airtight containers.

① See below for ownership.

① Is a registered trademark of The Pillsbury Company

② Is a registered trademark of the Chelsea Milling Company

③ Is a registered trademark of the Continental Baking Company

④ Is a registered trademark of General Mills, Inc.

Chocolate Dream Shells



FOR SHELLS:

1 cup firmly-packed light brown sugar
3/4 cup butter or margarine, softened
1/2 teaspoon salt
1-1/2 cups all-purpose flour
1 cup quick oats, uncooked

FOR FILLING:

1 pkg. (6-oz.) semi-sweet chocolate chips
1 can (14-oz.) sweetened condensed milk
1 teaspoon vanilla
12 large walnut pieces

TO PREPARE FILLING:

Using paper towel, thoroughly wipe Cooking Pan and Baking Cones with vegetable oil. Position Pan in unit and preheat 10 mins.

In 2-quart saucepan, heat chocolate chips over very low heat until melted (be careful; do not let chocolate burn!). Stir in sweetened condensed milk and vanilla. Heat until mixture is thoroughly blended, stirring occasionally. Remove pan from heat and allow to cool.

TO PREPARE SHELLS:

In large mixing bowl, combine brown sugar, butter and salt; mix until well blended. Add flour and oats; blend thoroughly (mixture will be crumbly). Add 1 heaping scoopful to each cup in preheated Cooking Pan. Push down and flatten dough slightly with back of Scoop. Press Lid down until latched closed. Cook for 3 1/2 - 4 mins.

Remove Pan and cool for 6 mins. Gently twist brim of each shell, or loosen sides with small plastic knife, and lift out. Repeat steps to cook remaining dough.

Mound about 1/4 cup filling into each shell. Garnish with walnut pieces. Refrigerate leftover filled shells.

MAKES 12 FILLED SHELLS

Herb Stuffing Shells With Tasty Chicken Filling



FOR SHELLS:

4 cups herb seasoned stuffing
1 medium onion, finely chopped
1 cup chicken broth
1 egg
3 tablespoons butter or margarine, melted

FOR FILLING:

3/4 cup chicken broth
1 medium carrot, thinly sliced
1 small onion, chopped
1/4 cup chicken broth
1 tablespoon all-purpose flour
2 cups diced, cooked chicken
1/2 cup chopped, roasted peppers or pimento
1/2 teaspoon tarragon
Salt and pepper to taste

TO PREPARE FILLING:

In 2-quart saucepan, bring 3/4 cup chicken broth to a boil. Add carrots and onion; simmer, covered, until crisp and tender, about 7 mins.

Stir 1/4 cup chicken broth into flour, making a smooth mixture. Add to saucepan and stir, over low heat, until mixture thickens. Add chicken, roasted peppers or pimento, tarragon, and salt and pepper to taste. Cover and allow to heat thoroughly while preparing shells.

TO PREPARE SHELLS:

Using paper towel, thoroughly wipe Cooking Pan and Baking Cones with vegetable oil. Position Pan in unit and preheat 10 mins.

In large mixing bowl, combine stuffing and onion. In small bowl, whisk together chicken broth, egg and melted butter or margarine. Add to stuffing mixture and mix thoroughly. Place a heaping scoopful of stuffing mixture into each cup of preheated Cooking Pan. Press Lid down until latched closed. Cook about 6 mins. Carefully remove shells from Pan using plastic knife to lift them out. Repeat for remaining stuffing.

MAKES 8 FILLED SHELLS

Toasted Peanut Butter & Jelly Shells



FOR ONE SHELL*:

2 tablespoons peanut butter, favorite style
2 slices, soft sandwich-size bread

FOR FILLING:

Your favorite jelly

Using paper towel, thoroughly wipe Cooking Pan and Baking Cones with vegetable oil. Position Pan in unit and preheat for 10 mins.

Spread peanut butter over 1 slice of bread; cover with second slice.

Prepare bread slices for placement in Cooking Pan by pressing inward on each side as shown under Sliced Bread Shells, Page 11.

Position shaped bread slices over cup of preheated Cooking Pan; push slightly downward. Press Lid down until latched closed. (Lid will press bread slices into cup.) Cook for about 3 1/2 mins. Remove from Pan. Fill center with desired amount of jelly and serve.

MAKES 1 SHELL

* DOUBLE INGREDIENTS FOR 2 SHELLS, QUADRUPLE FOR 4.

Dilly Ham 'N Cheese Shells



FOR SHELLS:

1 pkg. (10 oz.) refrigerated
buttermilk flavor flaky biscuits/dough

FOR FILLING:

5 slices deli ham, about 6" x 4"
5 slices deli Swiss cheese, about 7" x 4"
5 teaspoons spicy mustard, divided
Dill pickle slices*

Using paper towel, thoroughly wipe Cooking Pan and Baking Cones with vegetable oil. Position Pan in unit and preheat for 10 mins.

Open biscuit tube; separate biscuits and flatten, using fingers, into 4" circles. Cut ham and cheese slices in half, crosswise. Fold each cheese half in half, and then in half again to make 10 small squares.

Spread top of each cheese square with 1/2 teaspoon mustard. Place cheese square, with mustard side down, in center of a half slice of ham. Fold top and bottom ham edges over cheese, then place it seam side down on top of biscuit (it's important to have cheese enclosed in ham as much as possible). Repeat steps for remaining ham and biscuits.

Place 1 prepared biscuit, ham side up, in each cup of preheated Cooking Pan. Press Lid down until latched closed. Cook for about 4 mins. Open slowly. Some cheese may have oozed out, causing shells to stick to Cones. If so, with Lid partially opened, push any stuck shells off Cones using small plastic knife. Open Lid completely; cut through melted cheese to separate shells. Spoon any melted cheese into shell centers and remove shells from Pan.

Cook remaining biscuits, checking doneness after 3 mins. Fill shells with dill pickle slices and serve.

MAKES 10 FILLED SHELLS

* Substitute 1-2 tablespoons warmed sauerkraut for pickle slices

Pronto Cheesecake Shells



FOR SHELLS:

1/3 cup graham cracker crumbs
2 tablespoons sugar
1 pkg. (7.5 oz.) buttermilk flavor
refrigerated biscuit dough
1/4 cup butter, melted

FOR FILLING:

1 pkg. (8 oz.) cream cheese, softened
1/3 cup confectioners' sugar
1/2 teaspoon almond extract
1 cup cherry filling or topping

Using paper towel, thoroughly wipe Cooking Pan and Baking Cones with vegetable oil. Position Pan in unit and preheat 10 mins.

Mix graham cracker crumbs and sugar together in small dish. Open biscuit tube; separate biscuits. Dip each biscuit into melted butter, then in graham cracker crumb mixture. Coat both sides and place biscuits on sheet of wax paper.

Place 1 biscuit in each cup of preheated Cooking Pan; press Lid down until latched closed. Cook for about 3 1/2 mins. Open and remove biscuits from Pan, using plastic knife to lift them out. Cook remaining biscuits. Allow to cool.

In small mixing bowl, combine cream cheese, confectioners' sugar and almond extract. Mix until smooth and creamy. Fill each shell with 1 rounded tablespoonful of cream cheese mixture. Top with a tablespoonful of cherry filling. Refrigerate leftover filled shells.

MAKES 10 MINI CHEESECAKE SHELLS

Shredded Potato Shells with Crunchy Ham Filling



FOR SHELLS:

2 tablespoons lemon juice 4 cups water
8 ozs. potatoes, about 2 medium
1 egg, slightly beaten
1/4 cup chopped onion
2 tablespoons all-purpose flour
1 tablespoon butter, melted
1/4 teaspoon salt 1/8 teaspoon

FOR FILLING:

1/4 lb. sliced deli ham, chopped
1/2 cup chopped tomato
1/4 cup chopped celery
1/4 cup chopped green pepper
1/4 cup chopped onion
1/2 teaspoon chili powder
1/4 cup shredded Cheddar cheese

TO PREPARE SHELLS:

Using paper towel, thoroughly wipe Cooking Pan and Baking Cones with vegetable oil. Position Pan in unit and preheat 10 mins.

In large bowl, combine lemon juice and water. Shred potatoes (no need to peel unless desired!) You need about 1-1/2 cups. After measuring, submerge potatoes in lemon water. Stir well. Then pour into a strainer and allow to drain. Pat potatoes dry with paper towels.

Place shredded potatoes in large mixing bowl. Add remaining ingredients and mix thoroughly. Add 1 to 1-1/2 large scoopfuls to preheated Cooking Pan, dividing mixture evenly among the 4 cups. Press Lid down until latched closed. Cook for 15 mins. Remove Pan and gently transfer shells to 8" or 9" square baking pan, using plastic knife to remove shells from Pan.

TO PREPARE FILLING:

Preheat oven to 400°F. While shells are cooking, combine ham, tomato, celery, green pepper, onion and chili powder. Mix together.

Fill cooked shells with heaping scoopful of ham mixture (filling cooks down during baking). Sprinkle with cheese. Bake in preheated 400°F oven for 10 mins. Serve immediately.

MAKES 4 FILLED POTATO SHELLS



FOR SHELLS:

1 pkg. (7.5 oz.) refrigerated buttermilk
flavor biscuit dough
1/4 cup sugar
1 teaspoon cinnamon
2 tablespoons butter, melted

FOR FILLING:

10 tablespoons whipped cream cheese
Your favorite jelly or jam

Using paper towel, thoroughly wipe Cooking Pan and Baking Cones with vegetable oil. Position Pan in unit and preheat 10 mins.

Mix sugar and cinnamon together in small dish. Open biscuit tube; separate biscuits. Dip each biscuit into melted butter, then into sugar mixture. Coat both sides and place biscuits on sheet of wax paper.

Place 1 biscuit into each cup of preheated Cooking Pan and press Lid down until latched closed. Cook for 3 mins. (Check second and third batch after 2 1/2 mins.) Open Lid and remove biscuits by turning Pan upside down over wax paper. (Be careful. Sugar coating is hot. Allow to cool for 1-2 mins. before filling.)

Fill each biscuit shell with 1 tablespoon whipped cream cheese and top with desired amount of jelly or jam.

MAKES 10 FILLED BISCUIT SHELLS

Pizza In A Shell



FOR SHELLS:

1 pkg. (10 oz.) refrigerated pizza crust
dough
8 slices pepperoni, 3" diameter,
thinly sliced

FOR FILLING:

1/2 cup pizza sauce
1/2 cup finely chopped green peppers
1/2 cup finely chopped mushrooms
1/2 cup shredded Mozzarella cheese

Using paper towel, thoroughly wipe Cooking Pan and Baking Cones with vegetable oil. Position Pan in unit and preheat 10 mins.

Open pizza crust tube. Cut roll of dough in half crosswise; then cut each half crosswise into 4 equal pieces. Place 1 piece, cut side down, into each cup of preheated Cooking Pan. Cover dough with slice of pepperoni. Press Lid down until latched closed. Cook for about 4 1/2 mins.

Carefully lift cooked shells out of Pan and repeat steps with second half of dough. Check second batch after 3 1/2 mins.

As shells are cooking, combine pizza sauce, green peppers, and mushrooms in small saucepan. Bring to a boil; simmer, covered, for about 5 mins. Remove from heat and stir in cheese. Divide filling evenly among shells. Garnish with additional green pepper or shredded cheese, if desired. Serve immediately.

MAKES 8 FILLED SHELLBAKER PIZZAS

Care Guide

CLEANING

CAUTION: Unplug the cord from the outlet. Allow the unit and Cooking Pan to cool before washing the Pan.

1. Clean the Baking Cones and the entire upper cooking surface of the unit by scrubbing with a sponge, bristle brush or cloth dampened in hot, sudsy water. When cleaning, **DO NOT IMMERSE** the unit or run water directly on the unit.

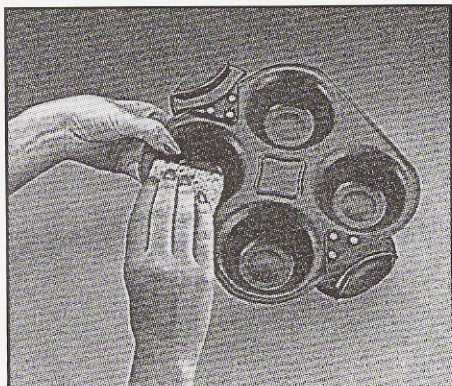


Figure F

2. The Cooking Pan can be washed by hand or in the dishwasher. The durability of the non-stick coating and the cooking performance of the Pan is best maintained by washing the Cooking Pan in warm, soapy water with a non-abrasive scrubbing sponge. If washing by hand, be sure to support the bottom of the Pan in the area that you are cleaning to prevent the Pan from bending. (Figure F)

NOTE: To remove cooked-on foods and grease build-up, use a plastic bristle brush or a nylon or polyester mesh pad. Do not use steel wool scouring pads or abrasive cleaners, as these will damage the non-stick coating.

3. Clean the outside surfaces by wiping with a slightly damp or sudsy cloth. Dry thoroughly with a soft, dry cloth. Do not use harsh or abrasive cleaners that will scratch or mar the surfaces. After numerous uses, some slight discoloration is normal.

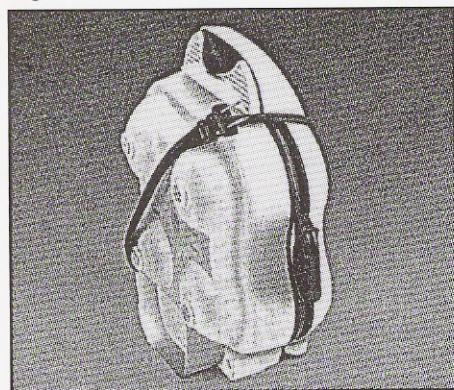


Figure G

4. For storage, place the Cooking Pan inside the unit and close the Lid tightly. The ShellBaker™ Meal & Dessert Maker is designed to stand on its end for convenient, compact storage. Wrap the cord diagonally across the unit and attach the Cord Clip on the plug onto the Cord. (Figure G)

Need Help?

1. Discoloration appears on sides of housing.

After numerous uses it is normal for slight discoloration to appear. Using mild cleansers and/or a baking soda and water paste may help to lighten stains slightly.

2. Shells are much lighter or uncooked on bottom.

Remember to preheat Cooking Pan before adding doughs or batters.

3. Batters/doughs overflow the Cooking Pan.

Let pancake, waffle and muffin batters stand for 2-3 minutes after mixing. Use slightly less batter in each cup.

TIPS ABOUT THE ELECTRICAL CORD

The cord length of this appliance was selected to reduce safety hazards that may occur with a longer cord. If more cord length is needed, an extension cord may be used. It should be rated not less than 10 amperes, 120 volts, and should have Underwriters Laboratories listing. A properly rated extension cord may be purchased from a Black & Decker (U.S.) Inc., Household Appliance Company-Owned or Authorized Service Center. When using a longer cord, be sure that it does not drape over a working area or dangle where it could be pulled on or tripped over.

SERVICE OR REPAIR

Service, if necessary, must be performed by a Black & Decker (U.S.) Inc., Household Appliance Company-Owned or Authorized Service Center. The Service Center nearest you can usually be found in the yellow pages of your phone book under "Electric Appliances-Small-Repairing." For your convenience a complete listing our Company-Owned Service Centers is listed on pages 21-22.

If mailing or shipping The ShellBaker™ Meal & Dessert Maker, pack it carefully into a sturdy carton with enough packing material to prevent damage. The original carton is not suitable for mailing. Include a note describing the problem to our Service Center and be sure to give your return address. We also suggest that you insure the package for your protection.

Black & Decker (U.S.) Inc. warrants this product against any defects that are due to faulty material or workmanship for a two-year period after the original date of consumer purchase or receipt as a gift. This warranty does not include damage to the product resulting from accident or misuse.

If the product should become defective within the warranty period, we will repair it or elect to replace it free of charge, including free return transportation, provided it is delivered prepaid to any Black & Decker (U.S.) Inc., Household Appliance Company-Owned or Authorized Service Center.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Answers to any questions regarding warranty service/locations may be obtained by writing:

Consumer Assistance and Information
Black & Decker (U.S.) Inc.
6 Armstrong Road
Shelton, CT 06484-4797



BLACK AND DECKER COMPANY-OWNED SERVICE CENTERS

ALABAMA

BIRMINGHAM, 35209 — 2412 Green Springs, Hwy.,
205-942-0538
MOBILE, 36608 — 3831 Airport Blvd., 205-343-6624

ALASKA

ANCHORAGE, 99518 — 910 West International Airport Rd,
907-563-4664

ARIZONA

MESA, 85202 — 535 South Dobson Road, Suite 7,
602-461-1074
PHOENIX, 85013 — 4501 N. 7th Ave., 602-279-6414
TUCSON, 85712 — 4845 E. Speedway Blvd, 602-323-3388

ARKANSAS

LITTLE ROCK, 72201 — 519 W. Seventh St., 501-372-3040

CALIFORNIA

ANAHEIM, 92806 — 540 South State College Blvd,
714-772-4050
CONCORD, 94520 — 1500 Monument Blvd, #C2,
510-682-4880
FRESNO, 93710 — 5412 North Blackstone Ave.,
209-435-0810
LONG BEACH, 90805 — 2011 South Street, 310-422-5825
LOS ANGELES, 90040 — 4820 South Eastern Ave., Suite "L"
213-720-1834
RIVERSIDE, 92506 — 6215 Magnolia Ave., Suite B,
714-787-9700
SACRAMENTO, 95825 — 2033 Fulton Ave., 916-972-9090
SAN DIEGO, 92123 — 9270 Clairemont Mesa Blvd.,
619-279-2011
SAN JOSE, 95128 — 1185 South Bascom Ave., 408-293-7350
SAN LEANDRO, 94578 — 15206 East 14th St., 510-276-1610
VAN NUYS, 91411 — 14920 Victory Blvd., 818-787-5531

COLORADO

DENVER, 80219 — 1171 South Federal Blvd., Box 19220,
303-922-8325

CONNECTICUT

HARTFORD, 06109 — 662 Silas Deane Hwy., 203-563-5800
ORANGE, 06477 — 481 Boston Post Rd., 203-795-3583

DISTRICT OF COLUMBIA

BLADENSBURG, MD, 20710 — 4501 Baltimore Ave.,
301-779-3808
FALLS CHURCH, VA, 22046 — 344 W. Broad Street,
703-533-7313

FLORIDA

FT. LAUDERDALE, 33334 — 799 East Oakland Pk. Blvd.,
305-566-5102
JACKSONVILLE, 32205 — 920 Cassat Ave., 904-781-2253
MIAMI, 33168 — 13345 North West Seventh Ave.,
305-681-6658
MIAMI, 33156 — 12233 South Dixie Highway, 305-232-9497
ORLANDO, 32803 — 3807 East Colonial Drive, 407-894-7011
ST. PETERSBURG, 33709 — 5635 49th St. North,
813-525-0273
TAMPA, 33609 — 3432 West Kennedy Blvd., 813-872-8317
WEST PALM BEACH, 33415 — 310 South Military Trail,
407-689-3247

GEORGIA

ATLANTA, 30349 — (South) 5330 Old National Hwy.,
404-762-8844
SMYRNA, 30080 — 2550 Cobb Parkway South, 404-956-0869
STONE MOUNTAIN, 30083 — 5723 Memorial Dr.,
404-292-4714

HAWAII

HONOLULU, 96813 — 675 Auahi St., 808-536-9374

ILLINOIS

CHICAGO, 60646 — (Lincolnwood) 6710 North Crawford Ave.,
708-673-0923
DES PLAINES, 60018 — 1277 South Elmhurst Rd.,
708-364-5220
LISLE, 60532 2950 Ogden Ave., Unit H, 708-717-1075
MOLINE, 61265 — 4433 23rd Ave., 309-762-3000
OAK LAWN, 60453 — 6343 W. 95th St., 708-423-7212

INDIANA

EVANSVILLE, 47710 — 307 First Ave., Crescent Ctr.,
812-425-4269
HAMMOND, 46323 — 7103 Kennedy Ave., 219-845-5100
INDIANAPOLIS (Speedway), 46224 — 5999 Crawfordsville
Rd., 317-243-8308

IOWA

DES MOINES, 50310 — 3427 Merle Hay Road, 515-270-1340

KANSAS

WICHITA, 67213 — 155 South West Street, 316-943-1271

KENTUCKY

LOUISVILLE, 40213 — 5211 Preston Hwy., 502-968-7100

LOUISIANA

BATON ROUGE, 70815 — 11859 Florida Blvd., 504-272-8111
HARVEY, 70058 — 2500 Lapalco Blvd., 504-366-8676
METAIRIE (New Orleans), 70002 — 3504 North Causeway
Blvd., 504-837-2550
SHREVEPORT, 71108 — 7710-7714 Jewella Road,
318-688-1553

MARYLAND

BALTIMORE, 21211 — 203 West 28th St., 410-467-7411
BALTIMORE, 21205 — 4712 Erdman Ave., 410-485-5550
BALTIMORE, 21030 — 29-31 Cranbrook Road, Cockeysville,
410-666-5966
BLADENSBURG (Wash.D.C.), 20710 — 4501 Baltimore Ave.,
301-779-3808

MASSACHUSETTS

BOSTON (BRIGHTON), 02135 - 12 Market St., 617-782-6264
SEEKONK, 02771 — 120 Highland Ave., 508-336-6510

MICHIGAN

GRAND RAPIDS, 49512 — 3040 28th St., SE, 616-949-8331
WARREN, 48093 — 27035 Van Dyke Blvd., 313-756-6711
WESTLAND, 48185 — 8067 E. Wayne Rd., 313-427-1520

MINNESOTA

BLOOMINGTON, 55420 — 9517 Lyndale Ave., South,
612-884-9191

MISSOURI

KANSAS CITY, 64111 — 4324 Main Street, **816-531-0629**
ST. ANN, 63074 — 3637 North Lindbergh Blvd.,
314-739-4661
ST. LOUIS, 63131 — 12852 Manchester Rd., **314-821-8740**

NEBRASKA

OMAHA, 68127 — 4225 South 84th St., **402-592-5666**

NEVADA

LAS VEGAS, 89104 — 3411 East Charleston Blvd.,
702-641-6555

NEW JERSEY

CHERRY HILL, 08034 — 1444 East Marlton Pike (Rt. 70),
609-429-2822
LITTLE FALLS, 07424 — RT. 46 East (At Lower Notch Rd.),
201-256-9373
SCOTCH PLAINS, 07076 — 2520 RT. #22 East, **908-233-5665**

NEW MEXICO

ALBUQUERQUE, 87110 — 5617 Menaul Blvd., N.E.,
505-884-1002

NEW YORK

ALBANY (LATHAM), 12110 — 836 Troy-Schenectady Rd.,
518-785-1867
BUFFALO, 14209 — 881 West Delavan Ave., **716-884-6220**
CENTEREACH LI., 11720 — 2061-63 Middle Country Rd.,
516-737-4706
NEW YORK (MANHATTAN), 10010 — 50 West 23rd St.,
212-929-6450
NEW YORK (WESTBURY, LI.), 11590 — 1061 Old Country
Rd., **516-997-6140**
NEW YORK (WOODSIDE), 11377 — 56-15 Queens Blvd.,
718-335-1042
ROCHESTER, 14623 — 2969 W. Henrietta Rd., **716-424-1310**
SYRACUSE, 13214 — 3485 Erie Blvd., East, **315-446-3086**

NORTH CAROLINA

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704-374-1779
GREENSBORO, 24707 — 3716 High Point Rd., **919-852-1300**
RALEIGH, 27604 — 2930 Capital Blvd., **919-878-0357**

OHIO

CINCINNATI, 45241 — 2310 East Sharon Rd., **513-772-3111**
COLUMBUS, 43227 — 3975 East Livingston Ave.,
614-237-0461
DAYTON, 45409 — 2898 South Dixie Drive, **513-298-1951**
MAYFIELD HEIGHTS, 44124 — 5881 Mayfield Rd.,
216-449-2770
PARMA HEIGHTS (Cleveland), 44130 — 6483 Pearl Rd.,
216-842-9100
TOLEDO, 43607 — 3231 Dorr St., **419-531-8921**

OKLAHOMA

OKLAHOMA CITY, 73106 — 1318 Linwood Blvd.,
405-232-7515
TULSA, 74145 — 3120 S. Sheridan Rd, **918-622-5666**

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PORTLAND, 97209 — 1640 NW Johnson Street,
503-228-8631

PENNSYLVANIA

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215-435-9544
HARRISBURG, 17112 — 6080 Allentown Blvd., **717-545-0651**
LANCASTER, 17601 — 118 Keller Ave., **717-393-5251**
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215-464-7771
PHILADELPHIA, 19103 — 333 North 20th St., **215-564-5520**
PITTSBURGH, 15232 — 5437 Baum Blvd., **412-362-2700**

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809-783-3535

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AUSTIN, 78757 — 6549 Burnet Rd., **512-459-1133**
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EL PASO, 79915 — 6822 Gateway East, **915-778-9769**
FORT WORTH, 76111 — 721 North Beach St., **817-831-3828**
HOUSTON, 77022 — 536 East Tidwell Rd., **713-692-7111**
HOUSTON (S.W.), 77025 — 9319 Stella Link Blvd.,
713-664-3666
SAN ANTONIO, 78201 — 500 Culebra Ave., **512-732-1221**

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801-486-5828

VIRGINIA

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703-533-7313
NORFOLK, 23513 — 7631 Sewells Point Road, **804-480-3333**
RICHMOND, 23222 — 1424 Chamberlayne Ave.,
804-649-9245

WASHINGTON

SEATTLE, 98108 — 421 S. Michigan, **206-763-2010**
SPOKANE, 99208 — N. 7011 Division Street, **509-467-8190**
TACOMA, 98409 — 2602 S. 38th Street, **206-473-6040**

WEST VIRGINIA

CHARLESTON, 25312 — 1638 Sixth Avenue, **304-343-0289**

WISCONSIN

MILWAUKEE (Wauwatosa), 53226 — 10424 W. Bluemound
Rd, **414-453-4240**



Listed By Underwriters Laboratories Inc.
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Printed in China
Pub. No. 168633-21-RV00