

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



Cuisinart® Large Digital AirFryer Toaster Oven

TOA-95

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IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following:

1. **Read all instructions.**
2. **UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING. Allow to cool before cleaning or handling and putting on or taking off parts.**
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electric shock, do not place any part of the Digital AirFryer Toaster Oven in water or other liquids. See instructions for cleaning.
5. This appliance should not be used by or near children or individuals with certain disabilities.

6. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned, has been dropped or damaged in any way or has been dropped in water. Return the Digital AirFryer Toaster Oven to the store or retailer where purchased for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Cuisinart may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
10. Do not place Digital AirFryer Toaster Oven on or near a hot gas or electric burner or in a heated oven.
11. Do not use this Digital AirFryer Toaster Oven for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers in the oven that are constructed of materials other than metal or glass.
13. To avoid burns, use extreme caution when removing Digital AirFryer Toaster Oven accessories or disposing of hot grease.
14. **When not in use, always unplug the unit.** Do not store any materials other than manufacturer's recommended ovenproof accessories in this Digital AirFryer Toaster Oven.
15. Do not place any of the following materials in the Digital AirFryer Toaster Oven: paper, cardboard, plastic or similar products.
16. Do not cover Crumb Tray or any part of the oven with metal foil. This will cause the oven to overheat.
17. Oversize foods, metal foil packages and utensils must not be inserted in the Digital AirFryer Toaster Oven, as they may create a risk of fire or electric shock.
18. A fire may occur if the Digital AirFryer Toaster Oven is covered or touching flammable materials such as curtains, draperies or walls when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.

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19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
 20. Do not attempt to dislodge food when the Digital AirFryer Toaster Oven is plugged into electrical outlet.
 21. **Warning:** To avoid possibility of fire, NEVER leave Digital AirFryer Toaster Oven unattended during use.
 22. Use recommended temperature settings for all cooking/baking, roasting and AirFrying.
 23. Do not rest cooking utensils or baking dishes on glass door.
 24. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
 25. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
 26. To disconnect, press Start/Stop to ensure cooking is stopped, then remove plug from wall outlet.

SAVE THESE INSTRUCTIONS

Please read and keep these instructions handy. These instructions will help you use your Cuisinart® Digital AirFryer Toaster Oven to its fullest so that you will achieve consistent, professional results.

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be tripped over unintentionally or pulled on by children.

NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

FOR HOUSEHOLD USE ONLY

NOT INTENDED FOR COMMERCIAL USE

FEATURES AND BENEFITS

1. Control Panel

Large LCD, dials and intuitive buttons make the unit easy to use (see details on page 5).

2. Cool-Touch Handle

Handle designed to stay cool during cooking.

3. Interior Light

Interior light to easily view food while cooking.

4. Viewing Window

Large viewing window to check progress.

5. Oven Rack

Can be used in three positions.

A. Position 1 is the bottom position and this is recommended when cooking larger foods, baked goods and pizza (e.g., a whole chicken).

B. Position 2 has a 50% stop feature, so the rack stops halfway out of the oven. The oven rack can be removed from Position 2 by lifting the front of the rack and sliding it out. Position 2 is recommended for toasting and airfrying.

C. Position 3 also has a 50% stop feature and can be removed by lifting the front of the rack and sliding it out. Position 3 is recommended for broiling.

NOTE: Refer to page 7 for suggested rack positions with different functions.

6. Easy-Clean Interior

The sides of the oven's interior have a nonstick coating.

7. Pull-Out Crumb Tray

The Crumb Tray comes already positioned in your oven. The tray slides out from the lower front of the oven for easy cleaning.

8. AirFryer Basket

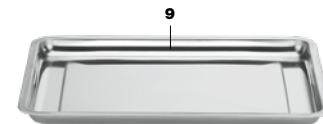
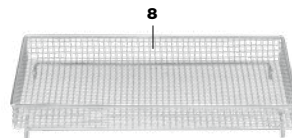
Use the basket when using the AirFry, Broil or Dehydrate functions to optimize your cooking results. We recommend setting the AirFryer Basket in the Baking/Drip Pan.

9. Baking/Drip Pan

A Baking/Drip Pan is included for your convenience. Use alone when Baking or Roasting. Use with AirFryer Basket when AirFrying, Broiling or Dehydrating.

10. Cooking Guide

Recommended cooking times and temperatures to AirFry your favorites.



GETTING TO KNOW YOUR CONTROL PANEL



1. Start/Stop Button with Indicator Light

Use to start and stop cooking. Indicator will illuminate when cooking.

2. AirFry Button

Use to select manual AirFry function or AirFry presets.


3. Slow Cook Button

Can be used for the Slow Cook function.

4. Preheat Button


Use to preheat your oven before cooking.

5. Fan Speed Button


To change the fan speed from Low to High, press the Fan Speed button. When fan icon  is displayed on the LCD screen, fan speed is set to High. Icon will disappear for Low fan speed.

NOTE: Some functions have a fixed fan speed that cannot be changed.

6. Defrost Button

For use with Toast, Bagel, Pizza, and certain AirFry presets. When activated, the defrost icon  will display on the LCD screen.

7. Light Button

To turn on/off the interior oven light, press the light icon . Interior light will turn off automatically after 20 seconds.

8. Keep Warm Button

Use to keep your food warm.

9. Dual Cook Button

Use to program two-stage cooking operation.

10. LCD Screen

Displays cooking functions, toast shade and slices, temperature, cooking/countdown timer, clock time, fan speed and defrost.

11. Function Dial

Turn Function Dial to scroll through the functions on the LCD screen. When desired function is flashing, press center of dial to confirm selection.

12. Time/Temp Dial

Turn Time/Temp Dial to scroll through time, temperature, shade and slice selections. When desired setting is displayed on screen press dial to confirm selection or press Start/Stop to begin cooking cycle. Use Time/Temp Dial to set the clock.

BEFORE FIRST USE

1. Place your Digital AirFryer Toaster Oven on a flat, level surface.
2. Move oven 2 to 4 inches away from the wall or any objects on the countertop. Do not use on or near heat-sensitive surfaces.

NOTE: OBJECTS SHOULD NOT BE STORED ON THE TOP OF THE OVEN. IF THEY ARE, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR OVEN. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.

3. Check that the Crumb Tray is in place and that there is nothing in the oven.
4. Plug power cord into the wall outlet.

SETTING THE CLOCK

The clock can only be set when the oven is not cooking and the time is displayed on the screen.

To set the clock:

1. If LCD is not displaying the clock, scroll through the function menu until clock is displayed.

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2. Press and hold the Time/Temp Dial for 3 seconds.
 3. The clock hour will flash. Turn the knob to set hour, then press Time/Temp Dial to confirm.
 4. The clock minutes will flash. Turn the knob to set minutes, then press Time/Temp Dial to confirm.

NOTE: If nothing is pressed, clock will automatically set to currently displayed time.

NOTE: Once the LCD screen displays the clock, press any button or turn any dial to go back to the main menu.

OVEN TONE VOLUME

The tone volume can only be adjusted when the time is displayed on the screen.

1. Press AirFry and Dual Cook buttons simultaneously for 3 seconds.
2. The number 1 (default setting) or currently selected setting will display.
3. Turn the Time/Temp Dial to set preferred tone level: 0 (off/tones deactivated), 1 (low), or 2 (high).
4. Once your selection is displayed, press Time/Temp Dial to confirm.

GENERAL OPERATION

To operate the oven, follow these simple steps:

1. Place the appropriate rack, pan, and/or basket in the position recommended by the chart on page 7.
2. Use the Function Dial to scroll through functions.
3. When desired function is flashing, press Function Dial to confirm. Start/Stop button will flash and LCD screen will display the last selected or default temperature and time (shade and slices for Toast and Bagel settings).
4. a. To use displayed settings, press Start/Stop to begin operation. Start/Stop button will illuminate, indicating the unit is working.

- b. To change settings:
 1. Turn Time/Temp Dial to choose desired temperature or shade
 2. Press Time/Temp Dial to confirm; time (or slices) will flash.
 3. Turn Time/Temp Dial to choose desired time (or slices).
 4. Press Time/Temp Dial to confirm.
 5. If desired, press Defrost button or Fan Speed button.
 6. Press Start/Stop to begin operation. The button will illuminate, indicating the unit is cooking.

NOTE: Bake and Pizza have a preheating stage during which display will show “Preheat.” Once preheat is complete, oven will beep and display will show “Ready” and countdown timer will begin.

5. When countdown timer reaches 0:00, oven will beep three times and heaters will turn off.

NOTE: Cooking process can be canceled before countdown timer reaches 0:00 by pressing Start/Stop.

NOTE: AFTER COOKING, FAN WILL REMAIN ON FOR COOLING PURPOSES.

CHANGING TIME, TEMPERATURE, OR FUNCTION DURING COOKING CYCLE

To change time: During the cooking cycle, use the Time/Temp Dial to add or decrease time. The new countdown time will be displayed and cooking will continue.

To change temperature: During the cooking cycle, press the Time/Temp Dial until the current temperature flashes. Turn the Time/Temp Dial to desired temperature and cooking will continue at the new temperature.

To change function: You must press Start/Stop to stop the current program, then turn Function Dial and press it to select another function. Press Start/Stop again to continue cooking cycle.

OVEN RACK AND PAN POSITION DIAGRAMS

Please refer to the chart below for suggested Oven Rack, Baking/Drip Pan, and AirFryer Basket positions.



AirFryer Basket



Baking/Drip Pan



Oven Rack

SUGGESTED BASKET/PAN/RACK POSITIONS

	Position 3			Position 2			Position 1		
Function									
Toast								X	
Bagel								X	
Bake					X	X		X	X
Broil	X	X	X	X	X	X	X	X	X
Pizza								X (fresh)	X (frozen)
Roast		X	X		X	X		X	X
Dehydrate	X			X					
Proof							X	X	X
Low					X	X		X	X
AirFry	X			X			X		
Reheat	X	X	X	X	X	X	X	X	X
Warm	X	X	X	X	X	X	X	X	X

TIPS AND HINTS

AIRFRY

TIP: For best results, use the provided AirFryer Basket fitted into the Baking/Drip Pan.

AirFry can be used at 200°F – 450°F for up to 1 hour. This function is used to AirFry foods as a healthy alternative to deep frying in oil. A high fan speed and multiple heating elements circulate hot air to prepare a variety of foods that can be both delicious and healthier than traditional frying.

- **Default: 400°F; 10 minutes.**
- Many foods that can be fried can also be AirFried without using excess amounts of oil. AirFried foods will taste lighter and be less greasy than deep-fried foods.
- AirFrying doesn't require oil, but a light coating can enhance browning and crispiness. Use an oil sprayer or a nonstick olive oil cooking spray to keep it extra light, a pastry brush to evenly coat, or pour a little oil into a bowl, add food, and toss.
- Most oils can be used for AirFrying. Olive oil is preferred for a richer flavor. Vegetable, canola or grapeseed oils are recommended for milder flavors.
- An assortment of coatings can be used on AirFried foods. Some examples of different crumb mixtures include: breadcrumbs, seasoned breadcrumbs, panko breadcrumbs, crushed cornflakes, potato chips, and graham crackers. Various flours, including gluten-free, and other dry foods like cornmeal work as well.
- Most foods do not need to be flipped during cooking, but larger items, like chicken cutlets, should be turned halfway through the cooking cycle to ensure evenly-cooked and browned results.
- When AirFrying large quantities of food that fill the pan, toss food halfway through the cooking cycle to ensure even cooking results and color.
- Foods will cook more evenly if they are cut into the same-size pieces.
- Please note that many foods release water as they cook. When cooking large quantities for an extended period of time, condensation may build up, which could leave moisture on your countertop.

The chart below lists recommended amounts, cooking times and temperatures for various types of food that can be AirFried in the Cuisinart® Digital AirFryer Toaster Oven. If portions exceed recommendations, you can toss occasionally while cooking to ensure the crispiest, most even results. Smaller amounts of food may require less time. For best AirFry results, use the oven light to periodically check on food.

NOTE: When AirFrying, always use the AirFryer Basket with the Baking/Drip Pan. For all foods below, we suggest using the middle position (Position 2) for best results.

AIRFRYER CHART

Food	Recommended Amount	Temperature	Time
Bacon	1 pound, about 12 to 16 slices	400°F	10 to 12 minutes
Chicken Wings	3 pounds, about 30 wings (max 4 pounds)	400°F	25 to 35 minutes
Frozen Appetizers (e.g., mozzarella sticks, popcorn shrimp, etc.)	1½ pounds, about 20 frozen mozzarella sticks	400°F	5 to 10 minutes
Frozen Chicken Nuggets	2 pounds	400°F	10 to 15 minutes
Frozen Fish Sticks	1 to 1½ pounds	400°F	10 to 15 minutes
Frozen Fries	2 to 3 pounds	450°F	20 to 25 minutes
Frozen Steak Fries	2 to 3 pounds	450°F	20 to 25 minutes
Hand-Cut Fries	1 to 2½ pounds (2 to 4 potatoes), cut into ¼-inch thick pieces	400°F	15 to 25 minutes
Hand-Cut Steak Fries	1 to 2½ pounds (2 to 4 potatoes), cut into eighths lengthwise	400°F	15 to 30 minutes
Shrimp	1 to 2 pounds	375°F	8 to 10 minutes
Tortilla Chips	6 five-inch tortillas cut into fourths	400°F	5 to 6 minutes, toss halfway through
Vegetables	1 pound, about 4 cups	400°F	Thin slices: 10 minutes Larger cut: 15 to 20 minutes

NOTE: AirFrying doesn't require oil, but a light coating can enhance browning and crispiness. Use an oil sprayer or a nonstick olive oil cooking spray to keep it extra light, a pastry brush to evenly coat, or pour a little oil into a bowl, add food, and toss.

USING AIRFRYER PRESETS

In addition to being able to program the temperature and time for AirFrying, the Cuisinart® Digital AirFryer Toaster Oven has convenient, easy-to-use presets for your fried favorites—french fries, chicken wings, chicken nuggets, snacks, and vegetables. To use AirFryer presets, follow these steps:

1. Press the AirFry button or scroll through function menu and select AirFry.
2. Turn Function Dial to scroll through preset functions. When desired preset is flashing, press Function Dial to confirm selection.
3. Preset temperature and time will display.
 - a. To use displayed settings, press Start/Stop to begin.
 - b. To change settings, see General Operation on page 6.

NOTE: Most presets can be used with frozen or fresh foods. See below for details:

Fries..... Default is for frozen fries. Fresh is for hand-cut potatoes.

Wings Default is for fresh chicken wings. Frozen setting is intended for uncooked frozen chicken wings.

Nuggets..... Default is for frozen precooked nuggets. Fresh setting is for uncooked nuggets.

Snacks Default is for frozen precooked snacks.

Vegetables Default is for fresh vegetables.

NOTE: Fan speed cannot be changed for AirFryer presets; it is always on High.

TOAST

Toast shade can be set from 1 to 7 using 1 to 9 slices. This function is used to toast bread and other items; both fresh and frozen items can be used.

- **Default: Shade 4; 3 to 4 slices; no Defrost**
- For best results and more evenly-toasted items:
 - If toasting two pieces, center them in the middle of the oven rack
 - Four pieces should be evenly spaced—two in front, two in back
 - Six pieces should be evenly spaced—three in front, three in back

- If toast is lighter than you like, time can be added by turning the Time/Temp Dial before toasting is complete

- **Shade Guide:** Light (1, 2) • Medium (3, 4, 5) • Dark (6, 7)

WARNING: Always use Position 2 for toasting. Do not use rack in Position 3 as this may result in burning.

BAGEL

Bagel shade can be set from 1 to 7 using 1 to 9 slices. This function provides full heat on the top and half heat on the bottom to toast both sides of fresh or frozen bagel halves.

- **Default: Shade 4; 3 to 4 slices; no Defrost**

- For best results, put bagels on the rack with the cut sides facing up

- If bagels are too light, time can be added by turning the Time/Temp Dial before toasting is complete

BAKE

Bake can be used at 200°F – 450°F for up to 2 hours. Baking is recommended for a variety of foods you would normally prepare in a conventional oven.

- **Default: 350°F; 30 minutes**

- Select Bake with Low fan speed (i.e., no fan icon displaying on screen) for more delicate items like custards and eggs, as well as most baked goods, like cookies, muffins, and cakes

- Select Bake with High fan speed, also known as Convection Bake (i.e., fan icon displaying on screen), for most baked goods that require even browning and leavening, like heartier baked goods and breads

- When using either fan speed, cooking times and temperatures may need to be reduced—start checking foods about 5 to 10 minutes before the end of the suggested cooking time

- **Important:** All of our recipes were specially developed for the Cuisinart® Digital AirFryer Toaster Oven and have been tested in the Cuisinart Test Kitchen

BROIL

Broil is fixed to cook at 450°F for up to 2 hours. Broiling function can be used for beef, chicken, pork, fish, and more. It also can be used to top-brown casseroles and gratins.

- **Default: 450°F; 5 minutes**
- For best results, use the provided AirFryer Basket fitted into the Baking/Drip Pan to broil
- Never use glass oven dishes to broil
- Be sure to keep an eye on food as items can brown quickly when broiling

PIZZA

Pizza can be used at 350°F – 450°F for up to 2 hours. This function can be used to cook fresh or frozen pizza.

- **Default: Fresh – 450°F; 10 minutes Convection (High speed) fan
Frozen – 400°F; 10 minutes Convection (High speed) fan**
- For best results, place frozen pizza on rack in Position 1, and for fresh pizza, place the dough directly on the Baking/Drip Pan in rack Position 1
- Pizza can also be cooked on the pizza stone available for purchase at www.cuisinart.com
- Pizza recipe ideas can also be found on the Cuisinart website

ROAST

Roast can be used at 200°F – 450°F for up to 2 hours.

- **Default: 375°F; 45 minutes**
- High fan speed works well with Roast. Roasting time is significantly reduced, and meats and poultry are perfectly cooked – browned on the outside, moist and juicy on the inside
- Dress up vegetables by roasting them. As they caramelize, they become sweet and delicious
- Because some foods roast faster, begin checking progress at least 5 to 10 minutes before the end of suggested cooking time

DEHYDRATE

Dehydrate can be used at 100°F – 200°F for up to 72 hours. This function turns your Cuisinart® Digital AirFryer Toaster Oven into a dehydrator that lets you dry or dehydrate food. The built-in fan and low heat are used to create a flow of hot air that reduces the water content found in fresh foods. Dehydrated food will continue to retain the vast majority of its original nutritional value.

- **Default: 130°F; 2 hours**
- Lemon juice can be used to pretreat fruits and vegetables to prevent browning
- Drying times can vary greatly due to the thickness of cuts and relative humidity (see chart on page 11)
- Check foods often for dryness
- Do not overcrowd. Foods should be arranged in a single layer with little to no overlap

PROOF

Proof can be used at 80°F – 100°F for up to 2 hours. Use this function to proof bread or pizza dough.

- **Default: 90°F; 45 minutes**
- Place freshly made dough ball into a stainless-steel or glass mixing bowl and cover loosely with plastic wrap. Place into oven in position 1 and select the Proof default setting
- Dough is ready when doubled in size. Start checking around 20 minutes
- Shape dough and place on the Baking/Drip Pan or separate baking dish such as a loaf pan, cover loosely with plastic wrap, then place directly in the oven in Position 1
- Once time elapses, complete dough preparation and bake according to recipe

The chart below lists recommendations on how to dehydrate different foods. These are guidelines only. Drying times can vary due to thickness of cuts and relative humidity.

DEHYDRATE CHART

CATEGORY	FOOD	PREPARATION	TEMPERATURE	FAN SPEED	TIME
Herbs/Spices	Basil, Chives, Cilantro, Dill, Mint, Oregano, Parsley, Rosemary, Sage, Thyme	Rinse in cold water; pat dry	100°F–115°F	Low	3 to 6 hours until stems are brittle and leaves crumble easily
Herbs/Spices	Garlic	Peel cloves; halve lengthwise	100°F–115°F	High	6 to 12 hours
Herbs/Spices	Ginger Root	Peel; grate or slice thinly	100°F–115°F	Low	2 to 6 hours
Fruit	Apples	Peel and core; slice thinly	135°F	Low	4 to 10 hours
Fruit	Apricots, Bananas, Figs, Mangos, Melons, Nectarines, Pineapples, Pears, Plums	Wash; core, deseed or pit fruit; remove rinds from melons or some peels; thinly slice	135°F	High	6 to 12 hours
Fruit	Cranberries, Blueberries	Dip in boiling water to burst skins	135°F	High	10 to 18 hours
Fruit	Cherries	Wash; pit	135°F	High	12 to 24 hours
Fruit	Citrus	Wash; thinly slice	135°F	Low	2 to 12 hours
Fruit	Grapes	Wash; leave whole	135°F	High	10 to 36 hours
Vegetables	Beans (Green/Wax), Broccoli, Cauliflower, Corn*, Mushrooms, Peas*, Peppers, Potatoes*, Onion, Squash, Tomatoes	Wash, peel and deseed as necessary; *blanch; cut or slice into uniform pieces; remove corn from cob; peas can be left whole	130°F–145°F	High	6 to 12 hours
Vegetables	Beets	Steam until tender; peel and thinly slice	130°F–145°F	High	3 to 10 hours
Vegetables	Leafy Greens (Kale, Spinach)	Wash; dry thoroughly; remove stems, tear leaves into small pieces if necessary	130°F–145°F	Low	3 to 6 hours
Meat	Pork/Beef	Remove fat and gristle; cut into uniform strips; marinate if desired; pat off excess oil during drying	160°F	High	4 to 15 hours
Fish	Lean fish	Cut into uniform strips; marinate if desired	130°F–140°F	High	Until firm and dry

SLOW COOK

Slow Cook can be used in either the High or Low setting. Slow cook setting is recommended for foods that require longer cooking times at lower temperatures.

- **Default: Lo – 6 hours**
Hi – 2 hours
- For slow-cooked dishes with crispy exteriors and soft interiors, place ingredients directly on the Baking/Drip Pan
- For results that are most similar to recipes cooked in a slow cooker, place ingredients into a covered, ovenproof dish with liquid coming up one-third of the way

SLOW COOK CHART

CATEGORY	FOOD	AMOUNT	TEMP/TIME
Beef/Lamb/Veal	Roasts	2 to 4 pounds	Lo – 8 to 10 hours Hi – 6 to 8 hours
Beef/Lamb/Veal	Ribs, short ribs, shank	2 to 4 pounds	Lo – 6 to 8 hours Hi – 3 to 4 hours
Beef/Lamb/Veal	Stews	3 pounds	Lo – 6 hours Hi – 4 to 5 hours
Poultry	Whole Chicken	4 pounds	Lo – 6 to 8 hours Hi – 4 to 5 hours
Poultry	Chicken Thighs	4 pounds	Lo – 6 to 8 hours Hi – 4 to 5 hours
Pork	Roast	4 pounds	Lo – 8 to 10 hours Hi – 6 to 8 hours

LOW

Low can be used at 100°F – 300°F for up to 8 hours. Perfect for dishes that require low temperatures and/or long cooking times.

- **Default: 200°F; 2 hours**
- For slow-cooked dishes with crispy exteriors and soft interiors, place ingredients directly on the Baking/Drip Pan

REHEAT

Reheat can be used at 200°F – 450°F for up to 2 hours. Use this function to reheat leftovers.

- **Default: 250°F; 20 minutes**

WARM

Warm can be used at 150°F – 300°F for up to 2 hours. Use this function to keep food warm once cooked. Warm can be accessed from the function menu or using the Keep Warm button

- **Default: 150°F; 30 minutes**
- One great way to use the Dual Cook feature described below is to add Warm at the end of a cooking function so your dish is held at the proper serving temperature

NOTE: This function can also be selected using the Keep Warm button

DUAL COOK

Dual Cook is a special feature that enables you to combine two cooking functions or two temperatures and run them consecutively. This is ideal for those recipes that require multiple cooking steps. Some examples are:

- Starting a casserole or a dish like nachos, bake to heat through and then switch to broil for a melted and browned top
- Beginning a dish on a higher heat to achieve a crispy crust and then reducing temperature for tender results when using Slow Cook or Low.

The functions that you may program using Dual Cook are Bake, Broil, Roast, Pizza, Low, Warm, AirFry and Slow Cook.

1. Press the Dual Cook button.

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2. The oven will display available functions for the first cooking cycle. Turn the Function Dial to desired function and press Function Dial to set.
 3. Set temperature for this function, then press Time/Temp Dial. Time will now flash. Set time, then press Time/Temp Dial.
 4. LCD screen will then show functions that can be selected for the second stage. Repeat steps 2 and 3 to program second function, temperature and time.
Start/Stop will flash, indicating you are able to initiate cooking cycle.
 5. Press Start/Stop to start cooking on the first function.
 6. When the first cycle is finished, the oven will beep and automatically switch to the second cooking function.
 7. When time reaches 0:00 and the second function cycle is completed, the oven will beep and heating elements will turn off.

NOTE: When the oven is running the first function, you will still be able to check your settings for the second function by pushing the Dual Cook button. The display will show the second function settings for a few seconds and then revert to display for the first function.

PREHEAT

Preheat can be used at 150F - 350F for up to 30 minutes. Easily activate this function using the dedicated button. Use this function to preheat your oven while preparing ingredients

- **Default: 350°F; 30 minutes**

CLEANING AND MAINTENANCE

- Always unplug the oven from the electrical outlet and allow it to cool completely before cleaning.
- Do not use abrasive cleaners, as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not directly onto the oven, before cleaning.
- To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Remove any residue from cleaners with a clean, damp cloth. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use steel wool pads, etc., on interior of oven.
- Cleaning the accessories:
 - Oven Rack and Crumb Tray should be hand-washed in hot, sudsy water, or with a nylon scouring pad or nylon brush, and thoroughly rinsed. These items are NOT dishwasher safe.
 - Baking/Drip Pan and AirFryer Basket are dishwasher safe or can be hand-washed in hot, sudsy water, or with a nylon scouring pad or nylon brush, and thoroughly rinsed.
- After cooking greasy foods and once your oven has cooled, always clean top of oven interior. If this is done on a regular basis, your oven will perform like new. Removing the grease will help to keep toasting consistent, cycle after cycle.
- To remove crumbs, slide out the front Crumb Tray and discard crumbs. Wipe clean and replace. To remove baked-on grease, soak the tray in hot, sudsy water or use nonabrasive cleaners. Never operate the oven without the Crumb Tray in place.
- Any other servicing should be performed by an authorized service representative.

TROUBLESHOOTING

Operation	Why won't my unit turn on?	Make sure your unit is plugged into a functional outlet.
		Make sure the oven door is closed.
		Call Consumer Service at 1-800-726-0190.
	Why does the fan remain on after cooking?	The fan remains on for cooling purposes.
Why does the light turn off?	The light only stays on for 20 seconds each time the light button is pressed to conserve energy. This is normal.	
Programming	Can I change my cooking function when the unit is already cooking?	You need to first interrupt the current cooking function by pressing Start/Stop. Then unit will go back to selection menu and desired cooking function can be chosen.
	Can I change the time or temperature when the unit is already cooking?	Yes. Simply turn the Time/Temp Dial during cooking to add time. To change the temperature, press the Selector Dial and, when the temperature is flashing, use the Dial to increase/decrease temperature.
Cooking	Why is my food not crispy or fried evenly?	Some foods may require more oil than others. If not crispy enough, spray or brush some oil on the food.
		Make sure food is spread evenly in a single layer in the AirFryer Basket with no overlap. If food still overlaps, toss or flip food halfway through cooking cycle.
		Put the food in for additional cooking time. Make sure to check periodically until food reaches desired brownness. Do not leave oven unattended.
	Why is my food undercooked?	There may be too much food in the basket. Cook smaller batches of food in a single layer, avoiding overlapping.
		The temperature might be too low. Use the Time/Temp Dial to increase temperature.
	Why does condensation and steam come out of my unit?	When preparing greasy foods, oil may leak into the pan and produce steam. The viewing window may fog up on the sides or in the corners, but cooking results will not be affected.
When preparing foods with a high moisture content, the water evaporates from the food and causes condensation. The viewing window may fog up on the sides or in the corners, but cooking results will not be affected		
The pan, basket, or bottom of oven may contain grease residue from previous use. Make sure to clean thoroughly after each use.		
Cleaning	Are the parts dishwasher safe?	The Baking/Drip Pan and the AirFryer Basket are dishwasher safe.
		Do not put the Crumb Tray or the wire rack in the dishwasher. Instead, hand-wash with warm, sudsy water.
	How do I clean tough-to-remove food residue from my accessories?	To remove baked-on grease, soak the accessories in hot, sudsy water or use a nonabrasive cleanser.

WARRANTY

Limited 3-Year Warranty

This warranty is available to U.S. consumers only. You are a consumer if you own a Cuisinart® Large Digital AirFryer Toaster Oven that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® Large Digital AirFryer Toaster Oven will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, <https://cuisinart.registria.com>, for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at **1-800-726-0190**. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Large Digital AirFryer Toaster Oven should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, complete the product inquiry form at www.cuisinart.com/customer-care/product-assistance/product-inquiry/. Or call our toll-free Consumer Service Center at **1-800-726-0190** to speak with a representative.

Your Cuisinart® Large Digital AirFryer Toaster Oven has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at **1-800-726-0190** to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

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APPETIZERS AND SMALL BITES

Traditionally deep-fried favorites are transformed into lighter, healthier versions in the Cuisinart® AirFryer Toaster Oven, which requires only a few spritzes of oil to AirFry.

Veggie Egg Rolls

Just like takeout, but without the grease!

Makes 14 egg rolls

- 1** **tablespoon vegetable oil**
- ½** **pound green cabbage, thinly sliced (about 2 heaping cups)**
- 1** **carrot, about 3½ ounces, shredded (about 1 cup)**
- 1** **small celery stalk (about 2 to 2½ ounces), chopped (about ⅓ cup)**
- 1** **medium jalapeño, seeded and cut into julienne**
- 3** **ounces white or baby Bella mushrooms, cut in half and sliced (about 1 heaping cup)**
- 2** **green onions, thinly sliced (about ⅓ cup)**
- 1** **garlic clove, finely chopped, about 1 teaspoon**
- 1** **piece fresh ginger, about 1 to 1½ inches or ½ ounce, finely chopped (about 2 teaspoons)**
- ¼** **teaspoon kosher salt**
- 1** **tablespoon soy sauce (low sodium)**
- 1** **tablespoon toasted sesame oil**
- 14** **egg roll wrappers**
- Nonstick cooking spray**
- Vegetable oil for brushing or spraying**

“Duck” Sauce

Makes 1 cup

- 1** **cup apricot jam**
- 1** **teaspoon rice vinegar**
- 1** **teaspoon soy sauce (low sodium)**

1. Put oil into a sauté pan and place over medium heat. Once the oil is hot and shimmers across the pan, add the cabbage, carrot, celery, jalapeño, mushrooms, green onions, garlic and ginger to the pan.
2. Sauté, while stirring occasionally, until veggies are fragrant and softened, about 5 to 7 minutes.
3. Remove from heat and stir in the salt, soy sauce and sesame oil.
4. Place the AirFryer Basket on the Baking Pan and coat liberally with nonstick cooking spray.
5. Working with one egg roll wrapper at a time, with a small dish of water by your workspace, add about 3 tablespoons of filling in the center of the wrapper. Fold the bottom corner up and then fold in each corner from the sides before rolling up from the bottom folded side. Seal the wrapper with a bit of water and place in the prepared basket. Repeat with remaining.
6. When all egg rolls are wrapped and placed in the AirFryer Basket, spray or brush liberally on each side with vegetable oil.
7. Place in the oven in rack position 2. Select AirFry at 350°F for 16 minutes. With 8 minutes left, turn the egg rolls to evenly cook both sides.
8. While egg rolls are cooking, prepare the duck sauce. Put the apricot jam, rice vinegar and soy sauce together in a small saucepan. Place over medium heat until mixture bubbles. Stir together so that the ingredients are combined and the jam is completely liquid. Remove from heat.
9. Serve eggrolls with the duck sauce for dipping.

Nutritional information per serving (1 egg roll):

*Calories 111 (5% from fat) • carb. 19g • pro. 4g • fat 2g • sat. fat 0g
chol. 14mg • sod. 281mg • calc. 70mg • fiber 2g*

Nutritional information per serving (1 tablespoon duck sauce):

*Calories 51 (0% from fat) • carb. 13g • pro. 0g • fat 0g • sat. fat 0g
chol. 0mg • sod. 16mg • calc. 0mg • fiber 0g*

Prosciutto-Wrapped Asparagus

A simple, yet elegant hors d'oeuvre.

Makes 10 individual pieces

- 5 ounces thinly sliced prosciutto**
- 1 pound asparagus, trimmed of hard ends**
- 1½ ounces Fontina cheese, shredded**
- Olive oil for brushing**
- Nonstick cooking spray**

1. Place the AirFryer Basket onto the Baking Pan and coat with nonstick spray. Reserve.
2. Lay a slice of prosciutto horizontally down on a work surface, place approximately 2 asparagus spears at one end of the slice. Place about 1 teaspoon of cheese in the center of the asparagus and wrap tightly with the prosciutto. For presentation, fold the prosciutto in half lengthwise so that it does not cover the entire asparagus spear. Continue with remaining asparagus, Fontina and prosciutto.
3. Brush the bundles with olive oil and place evenly in prepared basket.
4. Place in the oven in rack position 2. Select AirFry at 400°F for 10 minutes.
5. Serve immediately.

Nutritional information per piece:

*Calories 41 (4% from fat) • carb. 2g • pro. 4g • fat 3g • sat. fat 1g
chol. 9mg • sod. 156mg • calc. 50mg • fiber 1g*

Empanadas

The AirFryer bakes up crispy, restaurant-quality empanadas with much less oil! We provide 2 options as fillings, but feel free to get creative and use your favorite.

Makes 14 empanadas

Dough:

- 2 cups unbleached, all-purpose flour**
 - 1½ teaspoons baking powder**
 - ½ teaspoon granulated sugar**
 - ½ teaspoon kosher salt**
 - 4 tablespoons (½ stick) unsalted butter, cut into cubes**
 - 2 large egg yolks**
 - ½ cup whole milk**
 - 2 cups Latin Shredded Chicken (see page 25)**
- Or**
- 1 recipe Sweet Potato and Black Bean Filling, recipe follows**
 - Nonstick cooking spray**

1. Place the flour, baking powder, sugar and salt into the work bowl of a food processor fitted with the large, metal chopping blade. Process to sift ingredients, about 10 seconds.
2. Add the butter and pulse together until mixture resembles a coarse meal.
3. Stir the egg yolks and milk together and add gradually through the feed tube, while pulsing until mixture comes together as a soft dough ball.
4. Wrap dough ball in plastic wrap and allow to rest in the refrigerator until ready to use. Dough can rest in the refrigerator for up to 2 days.
5. When ready to prepare, roll the dough thin, about ⅛ inch thick, into a large rectangle, about 18 x 16 inches. Using a 4½-inch round mold or small plate, cut the dough into circles. Gather scraps, roll out and cut circles until all dough is used.

6. Top each round with 2 tablespoons filling. Fold the circle in half to enclose the filling, leaving some space between the filling and the edge of the dough. Press edges to seal and crimp with a fork.
7. Place the AirFryer Basket onto the Baking Pan and coat with nonstick spray. Place the empanadas into the prepared basket. Brush liberally with oil.
8. Place into oven in rack position 2. Select AirFry at 400°F for 15 minutes.
9. Empanadas are ready when evenly golden brown. Serve immediately with desired sauce

Nutritional information per chicken empanada:

Calories 141 (30% from fat) • carb. 15g • pro. 8g • fat 5g • sat. fat 3g • chol. 34mg sod. 170mg • calc. 425mg • fiber 1g

Nutritional information per sweet potato empanada:

Calories 152 (34% from fat) • carb. 23g • pro. 8g • fat 5g • sat. fat 2g • chol. 9mg sod. 247mg • calc. 40mg • fiber 3g

Sweet Potato and Black Bean Filling

Makes about 2 cups

- 1 **tablespoon olive oil, divided**
- 1 **small sweet potato or yam, peeled and cut into ½-inch dice**
- ½ **red bell pepper, cut into ½-inch dice**
- ½ **corn ear**
- 1 **teaspoon kosher salt, divided**
- 1 **jalapeño pepper, seeded and quartered lengthwise**
- 1 **small onion, cut into slices**
- 2 **garlic cloves**
- 1 **can (15.5 ounces) black beans, drained**
- 1 **teaspoon paprika**
- ½ **teaspoon ground cumin**
- ¼ **teaspoon ground cinnamon**
- 1 **teaspoon fresh lime juice**

1. Toss one-half of the olive oil with the cubed sweet potato and the red bell pepper and place on the Baking Pan with the corn and ½ teaspoon salt.
2. Place in the oven in rack position 2. Select Roast at 400°F for 10 minutes. When time expires, add the jalapeño and onion to the Baking Pan and continue to Roast for an additional 5 to 7 minutes. All vegetables should be soft and lightly browned.
3. Roughly chop the onion, jalapeño and garlic and toss with the red pepper and sweet potatoes in a mixing bowl. Cut the kernels off the cob and add to the mixing bowl. Stir together with the black beans and remaining salt, spices and lime juice.

Nutritional information per 2 tablespoon serving:

Calories 22 (10% from fat) • carb. 4g • pro. 1g • fat 1g • sat. fat 0g chol. 0mg • sod. 79mg • calc. 50mg • fiber 1g

Ham and Manchego Croquettes

These savory bites make a nice tapas-style starter for a crowd.

Makes about 27 croquettes

- 2 **pounds russet potatoes, peeled and cut into 2-inch pieces, reserved in cold water**
- 4 **tablespoons (½ stick) unsalted butter, cut into cubes**
- 1 **teaspoon kosher salt, divided**
- ½ **teaspoon freshly ground black pepper**
- 2 **large eggs, separated**
- 4 **ounces smoked ham steak, finely diced**
- 4 **ounces Manchego cheese, finely shredded**
- ½ **cup unbleached, all-purpose flour**
- 1 **cup plain breadcrumbs**
- Nonstick cooking spray**
- Olive oil for brushing or spraying**

1. Place potatoes into a large pot and add cold water to fully cover. Cook over medium-high heat until tender. Drain potatoes, place back in pot and place on the stove over low heat for a few minutes to dry

out the potatoes. Remove from heat and mash well.

2. Once cooled slightly, stir in the butter, ½ teaspoon each salt and pepper, egg yolks, finely diced ham and finely shredded Manchego. Stir until well blended. Chill for a minimum of 2 hours, but preferably overnight. Whisk the egg whites together and reserve.
3. Once well chilled, place the AirFryer Basket onto the Baking Pan and coat with nonstick spray. Place the flour onto a plate, egg whites into a container to dip, and the breadcrumbs onto a separate tray.
4. Scoop each croquette into a heaping, rounded tablespoon so that each is approximately 2 tablespoons. Form each into a tall, evenly rounded disc, about 1 to 1¼ inches wide. Toss each into the flour, dust off any excess before dipping into the egg whites, and then rolling in the breadcrumbs to coat. Repeat with the remaining croquettes.
5. Place croquettes evenly into prepared AirFryer Basket. Brush or spray liberally with olive oil.
6. Place into oven in rack position 2. Select AirFry and set to 375°F for 15 minutes. Rotate the tray halfway through baking time for the most even results. Croquettes should be evenly browned.
7. Serve immediately.

Nutritional information per croquette:

*Calories 110 (36% from fat) • carb. 15g • pro. 4g • fat 4g • sat. fat 2g
chol. 25mg • sod. 144mg • calc. 150mg • fiber 1g*

Lamb Meatballs

A nice alternative to traditional meatballs. Serve these for dinner with chopped salad, roasted veggies and pita.

Makes 15 meatballs

- 1½ **pounds ground lamb**
- 1 **garlic clove, finely chopped**
- ¼ **cup chopped parsley leaves**
- ¼ **cup chopped mint leaves**

- 1 **teaspoon kosher salt**
- ½ **teaspoon ground cumin**
- ¼ **teaspoon black pepper**
- 1 **ounce feta, well crumbled**
- Nonstick cooking spray**

1. Combine the ground lamb with the chopped garlic, fresh herbs, salt, spices and feta. Mix together until just combined.
2. Form into 15 equal balls.
3. Place the AirFryer Basket onto the Baking Pan and coat well with nonstick spray. Add the meatballs to the prepared basket.
4. Place into oven in rack position 2. Select AirFry at 400°F for 15 minutes.
5. Allow to rest for a few minutes before serving.

Nutritional information per meatball:

*Calories 133 (83% from fat) • carb. 0g • pro. 8g • fat 11g • sat. fat 5g
chol. 34mg • sod. 127mg • calc. 50mg • fiber 0g*

Buffalo Cauliflower

A healthy and simple snack to satisfy that savory and crunchy craving.

Makes about 6 servings

- Nonstick cooking spray**
- 1 **medium head cauliflower, about 1¾ pounds or approximately 8 cups of florets**
- 1 **tablespoon olive oil**
- ½ **teaspoon kosher salt**
- 1 **tablespoon plus 1 teaspoon unsalted butter**
- 1 **tablespoon plus 1 teaspoon vinegar-based red hot sauce**

1. Place the AirFryer Basket onto the Baking Pan and coat well with nonstick spray.
2. Cut cauliflower into small, individual florets. Toss with the olive oil and salt and place into basket in a single layer.

- Place into the oven. Set the temperature to 325°F on AirFry for 25 minutes.
- While cauliflower is cooking, melt the butter and mix together well with the hot sauce.
- Cauliflower is done when cooked through and browned and crispy on the outside. Toss to taste with the hot sauce/butter mixture.
- Serve immediately.

Nutritional information per serving (based on 6 servings):

*Calories 62 (73% from fat) • carb. 3g • pro. 1g • fat 5g • sat. fat 2g
chol. 8mg • sod. 309mg • calc. 15mg • fiber 1g*

Buffalo Chicken Wings

For a healthier option than deep-frying, AirFry chicken wings!

Makes about 6 servings

Nonstick cooking spray
2½ pounds chicken wings*
¾ teaspoon kosher salt

Buffalo Sauce

¼ cup vinegar-based hot sauce
1 tablespoon unsalted, melted butter

*Many wings come already separated into flats and drumettes, but if only full wings are available, be sure to remove the tips and separate at the joint.

- Place the AirFryer Basket onto the Baking Pan and generously coat with nonstick cooking spray. Reserve.
- Put the chicken wings into the basket in a single layer. Sprinkle with salt.
- Place the prepared basket into the oven in rack position 2. Select AirFry at 400°F for 25 minutes.

- While the wings are cooking, prepare the sauce. Put the hot sauce and melted butter into a large bowl. Combine.
- When chicken wings are browned and crisp, toss immediately in sauce.

Nutritional information per flat or drumette (plain):

*Calories 94 (39% from fat) • carb. 0g • pro. 14g • fat 4g • sat. fat 1g • chol. 39mg
sod. 127mg • calc. 7mg • fiber 0g*

Nutritional information per serving of Buffalo Sauce:

*Calories 6 (100% from fat) • carb. 0g • pro. 0g • fat 1g • sat. fat 1g
chol. 0mg • sod. 28mg • calc. 0mg • fiber 0g*

Fried Pickles

These pickles are a delicious snack on their own or a great way to round out a Southern feast.

Makes 3 to 4 servings

½ cup unbleached, all-purpose flour
1 large egg, beaten well
½ cup finely ground cornmeal
½ teaspoon kosher salt
¼ teaspoon cayenne pepper, divided
Nonstick cooking spray
2 kosher dill pickles (about 6 ounces), cut into ¼-inch discs
Olive oil, for spraying or brushing

- Put the flour, egg and cornmeal into individual containers large enough for dipping the pickles. Add the salt and cayenne to the cornmeal; stir to combine.
- Place the AirFryer Basket onto the Baking Pan and coat with nonstick spray. Reserve.
- Blot the pickle slices on a paper towel. Dredge each slice in the flour and shake off any excess before dipping into egg, and then finally coating evenly with the seasoned cornmeal. Spray or brush both

sides of each pickle slice liberally with olive oil. Place pickle slices into AirFryer Basket in a single layer.

- Place the prepared basket into the oven in rack position 2. Select AirFry at 400°F for 10 minutes.
- Pickles should be evenly browned and crispy. Serve with the Chipotle Mayo on page 31, if desired.

Nutritional information per serving (based on 4 servings):

*Calories 109 (22% from fat) • carb. 17g • pro. 4g • fat 3g • sat. fat 1g
chol. 72mg • sod. 955mg • calc. 7mg • fiber 2g*

Candied Bacon

Sweet, salty and bacon – some of our favorite things come together in this crowd-pleasing twist on bacon. We especially think it brings our Bacon-Wrapped Scallops to the next level!

Makes 10 servings

- 2** **tablespoons light brown sugar**
- ¼** **teaspoon cayenne pepper**
- 10** **slices thick-cut bacon**
- Nonstick cooking spray**

- In a large bowl, mix together the brown sugar and cayenne pepper. Add the bacon slices and toss to coat.
- Place the AirFryer Basket onto the Baking Pan and coat with nonstick spray. Arrange the bacon slices in a single layer in the basket.
- Place the prepared basket into the oven in rack position 2. Select AirFry at 400°F for 10 minutes until crispy.
- Let cool before serving.

Nutritional information per slice:

*Calories 78 (77% from fat) • carb. 2g • pro. 4g • fat 6g • sat. fat 2g
chol. 15mg • sod. 260mg • calc. 0mg • fiber 0g*

Candied Bacon-Wrapped Scallops

This party starter packs a flavor punch!

Makes 12 scallops

- 2** **tablespoons light brown sugar**
- ¼** **teaspoon cayenne pepper**
- 12** **slices thick-cut bacon, cut in half**
- 12** **sea scallops, tough muscle removed**
- 1** **teaspoon soy sauce**
- Nonstick cooking spray**

- In a large bowl, mix together the brown sugar and cayenne pepper. Add the bacon slices and toss to coat.
- Place the AirFryer Basket onto the Baking Pan, and coat with nonstick spray. Arrange the bacon slices in a single layer in the basket.
- Place the prepared basket into the oven in rack position 2. Select Airfry at 400°F for 8 minutes to partially cook.
- While bacon is par-cooking, toss the scallops with the soy sauce.
- Remove from oven and wrap a bacon slice evenly around each scallop, so that the crispier side is touching the scallop. Secure the bacon with a toothpick. Place back into the basket, seam side down. Return to oven and select AirFry at 400°F for 8 minutes to finish bacon and cook the scallops.
- Serve immediately.

Nutritional information per scallop:

*Calories 103 (58% from fat) • carb. 3g • pro. 9g • fat 6g • sat. fat 2g
chol. 20mg • sod. 327mg • calc. 7mg • fiber 0g*

MAIN COURSES

The Cuisinart® AirFryer Toaster Oven, not only AirFries, but it also bakes and broils—with convection if you'd like—to put a full meal on your table in record time!

AirFried Chicken

Traditional fried chicken, now AirFried! For an authentic feast, try adding any one or all of our favorites—Fried Pickles, Buttermilk Biscuits, Oven-Roasted Ribs and Old-Fashioned Mac and Cheese.

Makes 4 to 6 servings

- 2 cups buttermilk**
- 1 tablespoon hot sauce**
- 1 tablespoon Dijon mustard**
- 1½ teaspoons kosher salt, divided**
- 1½ teaspoons freshly ground pepper, divided**
- 1 chicken, cut into 8 pieces**
- 2 cups unbleached all-purpose flour**
- 1½ teaspoons baking powder**
- 1 teaspoon sweet paprika**
- Nonstick cooking spray**
- Vegetable oil for spraying or brushing**

1. In a medium nonreactive bowl, stir together the buttermilk, hot sauce, Dijon, 1 teaspoon salt, and 1 teaspoon freshly ground pepper. Add the chicken pieces and coat well with buttermilk mixture.
2. Refrigerate overnight.
3. Mix together the flour, baking powder, paprika and remaining salt and pepper.
4. When ready to AirFry, remove each piece of chicken from the marinade. Coat each piece well with the flour mixture. Allow the chicken to rest about 15 minutes before cooking.

5. Once rested, spray the chicken pieces liberally on all sides with vegetable oil.
6. Place the AirFryer Basket onto the Baking Pan and coat liberally with nonstick spray. Place the sprayed chicken parts, evenly spaced and in one layer, onto the prepared basket.
7. Place into oven in rack position 2. Select Dual Cook. First set to AirFry at 350°F for 20 minutes, then set to AirFry at 300°F for 20 minutes.
8. Chicken should golden and crispy with an internal temperature of 165°F.
9. Serve immediately.

Nutritional information per serving (based on 6 servings):

*Calories 297 (71% from fat) • carb. 19g • pro. 4g • fat 21g • sat. fat 3g
chol. 7mg • sod. 312mg • calc. 312mg • fiber 1g*

Classic Roast Chicken

Simple spices go a long way in this roast chicken recipe.

Makes 4 to 6 servings

- 1 4-pound chicken**
- 1 teaspoon kosher salt**
- ½ teaspoon freshly ground black pepper**
- 1 small lemon, halved**
- 1 teaspoon extra virgin olive oil**
- 2 teaspoons herbes de Provence or other dried herbs like rosemary and thyme**
- 3 garlic cloves, smashed**

1. Put the chicken onto the Baking Pan. Pat dry. Sprinkle with salt and pepper. Squeeze the lemon over the chicken and place into the chicken's cavity. Drizzle chicken with olive oil. Rub with herbs and garlic cloves. Put the garlic cloves into the chicken's cavity with the lemon.

- Place the pan into the oven in rack position 1. Select Dual Cook. Set first to Convection Bake at 400°F for 30 minutes. Then set to Convection Bake at 350°F for 30 minutes. The chicken is ready when golden and crispy, and the internal temperature reaches 165°F.
- Allow chicken rest for 10 minutes; carve and serve.

Nutritional Information per serving (based on 6 servings):

*Calories 298 (56% from fat) • carb. 3g • pro. 59g • fat 8g • sat. fat 2g
chol. 133mg • sod. 546mg • calc. 61mg • fiber 0g*

Chicken Pot Pie

Comfort food at its best.

Makes about 10 servings

Nonstick cooking spray

- 1 recipe Classic Roast Chicken**
- 4 tablespoons (½ stick) unsalted butter**
- 1 medium onion, finely chopped**
- 2 medium carrots, cut into ¼ -inch coins**
- 4 tablespoons unbleached, all-purpose flour**
- 4 cups chicken broth, low sodium**
- 1 large Yukon Gold potato, cut into ½ -inch cubes, about 2 cups**
- 1 large sweet potato, cut into ½ -inch cubes, about 2 cups**
- ½ teaspoon kosher salt**
- ¼ teaspoon freshly ground pepper**
- ½ cup frozen peas**
- ½ cup frozen pearl onions**
- ½ sheet frozen puff pastry**
- Egg wash (1 large egg beaten with 1 tablespoon water)**

- Coat a 13 x 9-inch baking pan with nonstick cooking spray. Reserve.
- Remove all meat from the roasted chicken, discard skin and bones. Chop or shred into bite-size pieces. Reserve.

- Put the butter into a 6-quart pot and place over medium heat. When the butter is melted, add the onion and carrot, cook until soft and fragrant, about 8 to 10 minutes.
- Add the flour to the pot and stir well, cook for an additional couple of minutes. Slowly add the chicken broth while whisking mixture together to incorporate.
- Allow mixture to come to a boil. Once boiling, reduce heat to maintain a steady simmer.
- Add the Yukon Gold potatoes and simmer for about 8 to 10 minutes; add the sweet potatoes and simmer for an additional 8 to 10 minutes, until all vegetables are tender.
- Stir in the shredded chicken, peas and pearl onions. Pour the entire mixture into the prepared 13 x 9-inch pan. Allow to simmer together to completely heat through. Taste and adjust seasoning according to preference.
- Roll out the puff pastry so it's thin and equal in size to the baking pan – cut to fit if necessary. Place pastry on top of pan and brush with egg wash.
- Place rack in position 1. Select Bake at 400°F for 20 minutes. When oven is ready, place the prepared pan in the oven. Puff pastry should be golden brown and puffed when ready.
- Let rest for about 5 minutes before cutting to serve.

Nutritional Information per serving (based on 10 servings):

*Calories 449 (45% from fat) • carb. 34g • pro. 27g • fat 22g • sat. fat 10g
chol. 101mg • sod. 918mg • calc. 58mg • fiber 2g*

Latin Shredded Chicken

Simple dish to enjoy as a taco filling, rice bowl protein or salad topper!

Makes about 6 servings, about 3 cups

- 1½ pounds boneless, skinless chicken thighs**
- 1 teaspoon ancho chili powder**
- 1 teaspoon ground cumin**
- 1 teaspoon kosher salt**
- 1 small onion, cut into eight wedges**
- 3 garlic cloves, crushed**
- 1 jalapeño pepper, quartered lengthwise**
- 1 small handful cilantro sprigs**
- 1 cup water**

1. Season the chicken with the ancho chili powder, cumin and salt and toss with the onion, garlic, jalapeño and cilantro; place on the Baking Pan with the water.
2. Place into the oven in rack position 2. Select Slow Cook on High for 5 hours.
3. Turn chicken occasionally while cooking. Add additional water to the pan if it seems dry.
4. Chicken is ready when tender and pulls apart easily. When ready, shred or chop all ingredients together.

Nutritional Information per serving (based on ½ cup serving):

*Calories 183 (30% from fat) • carb. 2g • pro. 30g • fat 6g • sat. fat 1g
chol. 127mg • sod. 3158mg • calc. 35mg • fiber 0g*

Carnitas

Using the Dual Cook feature allows for fork-tender meat with a crispy exterior. Enjoy the carnitas either in a taco or shredded over a rice bowl.

Make 10 servings

- 2 pounds pork shoulder or butt, cut into 2-inch chunks**
- 5 garlic cloves, crushed**
- 2 teaspoons chili powder**
- ½ teaspoon dried oregano**
- ¼ teaspoon ground cumin**
- 1 bay leaf**
- 1 cinnamon stick, broken in half**
- 1½ teaspoons kosher salt**
- Nonstick cooking spray**

1. Place the pork and crushed garlic together in a nonreactive bowl and coat evenly with the chili powder, oregano and cumin. Stir in the bay leaf and broken cinnamon stick and cover with plastic wrap. Refrigerate overnight.
2. When ready to cook, spray the Baking Pan with nonstick cooking spray. Toss the seasoned pork evenly with the salt and spread on the Baking Pan.
3. Place into the oven in rack position 1. Select Dual Cook. First set to Roast at 400°F for 20 minutes, and then set to Slow Cook on Low for 4 hours.
4. Once oven switches to Slow Cook, add ½ cup water to the Baking Pan. Toss occasionally while cooking.
5. When time expires, shred together.

Note: Traditionally carnitas get crisped before serving. If desired, place shredded carnitas onto the Baking Pan and place in oven in rack position 2. Select AirFry at 400°F for 5 minutes before serving.

Nutritional information per serving (based on 10 servings):

*Calories 182 (60% from fat) • carb. 2g • pro. 16g • fat 11g • sat. fat 4g
chol. 56mg • sod. 164mg • calc. 7mg • fiber 0g*

Oven-Roasted Ribs

Serve these no-fuss ribs with plenty of barbecue sauce on the side!

Makes about 6 servings

Dry rub:

- 2** **tablespoons packed light brown sugar**
- 3** **tablespoons chili powder**
- 1** **teaspoon kosher salt**
- ½** **teaspoon smoked paprika**
- ½** **teaspoon freshly ground black pepper**
- ½** **teaspoon oregano**
- ½** **teaspoon garlic powder**
- ¼** **teaspoon cayenne pepper**
- 2** **pounds St. Louis-style ribs (baby back ribs can be substituted)**

1. Stir dry rub ingredients seasonings together in a small bowl.
2. Rub spice mixture all over the ribs and refrigerate for at least 2 hours, but preferably overnight.
3. When ready to cook, arrange ribs on the Baking Pan in one layer.
4. Place prepared pan into the oven in rack position 1. Select Slow Cook on Low for 6 hours.
5. Ribs are ready when the meat is fork tender. Cut into individual ribs and serve with barbecue sauce if desired.

Nutritional information per serving (based on 6 servings):

*Calories 447 (73% from fat) • carb. 6g • pro. 24g • fat 26g • sat. fat 11g
chol. 121mg • sod. 578mg • calc. 38mg • fiber 2g*

Weeknight Porchetta

Traditionally, porchetta is a labor of love, made with a special cut of pork loin with skin still intact, that takes hours to prepare. Here we make a version with similar flavors that can be enjoyed any night of the week.

Makes 4 servings

- 1** **small garlic clove**
- 5** **sage leaves**
- 1** **small rosemary sprig, leaves only**
- 1** **small thyme sprig, leaves only**
- ¾** **teaspoon fennel seeds, toasted and ground**
- ½** **teaspoon crushed red pepper flakes**
- 1** **pound pork tenderloin**
- 1** **teaspoon kosher salt**
- 6** **bacon slices**
- Nonstick cooking spray**

1. Chop the garlic and the sage, rosemary and thyme. Combine together with the ground, toasted fennel seed and crushed red pepper.
2. Season the pork tenderloin with the teaspoon of salt. Then coat with the garlic/herb mixture.
3. Cut the bacon slices in half and wrap each over the length of the pork tenderloin, to completely cover.
4. If time allows, let stand at room temperature for an hour.
5. Place the AirFryer Basket onto the Baking Pan and coat with nonstick spray.
6. Place the prepared pork onto the prepared basket. Place into the oven in rack position 1. Select Dual Cook. Select Roast at 375°F for 18 minutes and then AirFry at 400°F for 5 minutes.
7. When time expires, internal temperature should register 145°F in the thickest part of the tenderloin. Allow to rest 5 minutes before slicing and serving.

Nutritional information per serving (based on 4 servings):
Calories 184 (43% from fat) • carb. 2g • pro. 27g • fat 8g • sat. fat 3g
chol. 72mg • sod. 581mg • calc. 7mg • fiber 0g

Fish and Chips

Battered fish sticks are a favorite for all ages. Now they are possible without the guilt! Serve with lemon wedges and tartar sauce.

Makes 3 to 4 servings

- Nonstick cooking spray**
- ½ cup unbleached, all-purpose flour**
- ½ cup cornstarch**
- 1 teaspoon Old Bay® seasoning**
- ½ teaspoon kosher salt, divided**
- ½ teaspoon baking powder**
- 6 ounces dark beer or ale or sparkling water**
- ¾ pound cod, cut into 6 to 8 fillets**
- 1 teaspoon fresh lemon juice**
- Freshly ground black pepper**
- 2 teaspoons vegetable or olive oil**
- 1 recipe French fries, page 31**
- Malt vinegar for serving**

1. Thoroughly coat AirFryer Basket with nonstick cooking spray and fit the basket into the Baking Pan.
2. Stir the flour, cornstarch, Old Bay®, ¼ teaspoon salt and baking powder together in a medium-size mixing bowl. Whisk in the beer. Batter should be somewhat thick (comparable to a pancake batter). Add additional flour should the mixture seem too thin.
3. Season the cod on all sides with the remaining salt, pepper and lemon juice.
4. Dip each fillet into prepared batter. Place on the prepared AirFryer Basket and put into freezer for about 30 minutes to firm.

5. While fish is firming in the freezer, prepare the fries.
6. Once the fish sticks are firm, coat evenly with the oil.
7. Place in oven. Set the temperature to 400°F and AirFry for about 12 to 15 minutes, until golden and crispy. Warm fries and serve immediately with malt vinegar.

Nutritional information per serving of fish:
Calories 147 (19% from fat) • carb. 12g • pro. 16g • fat 3g • sat. fat 0g
chol. 37mg • sod. 402mg • calc. 25mg • fiber 0g

Nutritional information per serving of fries:
Calories 138 (10% from fat) • carb. 27g • pro. 4g • fat 2g • sat. fat 0g • chol. 0mg
sod. 389mg • calc. 0mg • fiber 2g

Simply Braised Lamb Shanks

The Slow Cook feature of the Cuisinart® AirFryer Toaster Oven allows one-pan cooking. This satisfying dish pairs well with creamy polenta for a complete winter's meal.

Makes about 6 servings

- 6 lamb shanks**
- 1 tablespoon olive oil**
- 2 teaspoons kosher salt**
- ½ teaspoon freshly ground pepper**
- 6 garlic cloves, crushed**
- 6 fresh rosemary sprigs**
- 3 cups beef broth, low sodium, divided**
- 2 tablespoons balsamic vinegar**

1. Rub the lamb shanks well with oil, salt, pepper, garlic and rosemary; place together on the Baking Pan.
2. Place the pan into the oven in rack position 1. Select Dual Cook. Set first to Roast at 400°F for 20 minutes and then set to Slow Cook on High for 3 hours.

- When oven switches from Roast to Slow Cook, add 1½ cups of beef broth with the vinegar. Turn shanks occasionally while cooking. With about 1½ hours remaining, add the remaining broth to the pan.
- Lamb is ready when the meat is fork tender and easily pulls away from the bone.

Nutritional information per serving (based on 6 servings):

*Calories 447 (73% from fat) • carb. 6g • pro. 24g • fat 26g • sat. fat 11g
chol. 121mg • sod. 578mg • calc. 38mg • fiber 2g*

Mediterranean Pesto Pizza

This pizza packs a flavor punch and bakes in only 10 minutes!

Makes 1 pizza, about 10 servings

- Nonstick cooking spray**
- 1 pound pizza dough**
- 1 tablespoon extra virgin olive oil**
- 3 tablespoons ricotta cheese**
- 2 tablespoons prepared pesto**
- 6 ounces cherry tomatoes, quartered**
- ¼ teaspoon kosher salt**
- ¼ teaspoon freshly ground pepper**
- ¼ cup pitted green olives, chopped**
- 4 jarred artichoke hearts, quartered**
- 1 cup shredded mozzarella cheese**
- 2 tablespoons Parmesan**
- 5 fresh basil leaves**

- Spray the Baking Pan liberally with nonstick cooking spray. Stretch the pizza dough to fit the pan and brush with the olive oil.
- Spoon both the ricotta and the pesto onto the middle of the dough and spread out evenly with the back of a spoon, leaving an inch for the crust. Sprinkle the tomatoes with the salt and pepper and toss with the olives and artichoke hearts. Scatter the tomato mixture evenly in the center of the crust. Top with the mozzarella and Parmesan.

- Select Pizza. Set to Fresh Pizza, 450°F for 10 minutes. When the oven is ready place the prepared pan into the oven in rack position 1.
- When ready, slide pizza out onto a cutting board. Slice and serve immediately.

Nutritional information per serving (based on 10 servings):

*Calories 174 (29% from fat) • carb. 22g • pro. 9g • fat 5g • sat. fat 1g • chol. 6mg
sod. 224mg • calc. 382mg • fiber 1g*

Chiles Rellenos

Now you can make this restaurant treat at home. Serve with refried beans, warm flour tortillas and ranchero sauce for a true vegetarian feast!

Makes 10 chiles

- Nonstick cooking spray**
- 10 fresh Anaheim or poblano peppers, washed and dried well**
- 6 ounces Monterey Jack, shredded**
- 6 ounces sharp Cheddar, shredded**
- 8 ounces cream cheese, room temperature**
- ½ cup unbleached, all-purpose flour**
- 2 large eggs, beaten**
- 5 cups tortilla chips, chopped**
- Vegetable oil for spraying or brushing**

- Coat the Baking Pan well with nonstick cooking spray. Place prepared peppers onto the pan.
- Place in oven in rack position 2. Select Roast at 450°F for 30 minutes. Halfway through cooking time, turn the peppers to evenly brown. When time expires, place roasted peppers into a mixing bowl and immediately cover with plastic wrap. Allow to steam to loosen the skin for about 30 minutes.
- While peppers are roasting and cooling, mix the cheeses together so the three are completely mixed. Divide equally into 10 portions; roll and form into cylinders, approximately the size of the peppers.

4. Once peppers have rested, carefully remove the skins and all seeds while keeping the pepper mostly intact. Put a cheese cylinder into the pepper. Using your hands, form the cheese to fit the length of the pepper; carefully cover the cheese with the pepper so that the end result resembles the chile pepper. Repeat with the remaining. If desired, secure the pepper with a toothpick to completely cover the cheese. Refrigerate the stuffed peppers for at least 4 hours up to overnight to completely chill.
5. When ready to AirFry, place the AirFryer Basket onto the Baking Pan and coat with nonstick spray. Place the flour, 2 beaten eggs and crushed tortilla chips individually into 3 shallow dishes. Dip each stuffed pepper into the flour to completely coat and shake off any excess before dipping into the egg, and then finally coating in the crushed tortilla chips. Place each pepper onto the prepared basket in one layer. Liberally brush or spray evenly with oil.
6. Place basket into the oven in rack position 2. Select AirFry at 400°F for 10 minutes.
7. Serve immediately with prepared Ranchero Sauce (see below).

Nutritional information per relleno:

*Calories 327 (71% from fat) • carb. 17g • pro. 14g • fat 23g • sat. fat 12g
chol. 93mg • sod. 318mg • calc. 470mg • fiber 3g*

Ranchero Sauce

This all-purpose Tex-Mex sauce is perfect for our Chiles Rellenos, but also pairs well with enchiladas and huevos rancheros!

Makes about 4 cups

- 1** **teaspoon vegetable oil**
- 1** **small onion, finely chopped**
- 1** **jalapeño, seeds removed and finely chopped**
- 3** **garlic cloves, finely chopped**
- 1** **teaspoon kosher salt**
- 1** **teaspoon chili powder (we prefer ancho chili powder)**
- ¼** **teaspoon ground cumin**
- 2** **cans (14.5 ounces each) diced tomatoes***

1. Put the oil into a saucepan over medium heat. Once the oil is hot and shimmers across the pan add the chopped onion, jalapeño, garlic and spices and stir together to lightly sauté, about 5 to 7 minutes.
2. Add the diced tomatoes and bring the mixture to a boil. Once boiling, reduce the heat to maintain a steady simmer for at least 30 minutes; flavors continue to develop the longer the sauce simmers.
3. Blend sauce together with either a hand blender or regular blender before serving.

*If fire-roasted diced tomatoes are available, substitute for maximum flavor!

Nutritional information per serving (based on ¼ cup serving):

*Calories 23 (12% from fat) • carb. 1g • pro. 1g • fat 2g • sat. fat 0g
chol. 0mg • sod. 75mg • calc. 10mg • fiber 0g*

Vegetarian Chili

A veggie chili so hearty, you will never miss the meat.

Makes about 8 cups

Nonstick cooking spray

- 1** **tablespoon olive oil**
- 1** **small onion, finely chopped**
- 2** **garlic cloves, finely chopped**
- 1** **medium bell pepper, cut into small dice**
- 1** **teaspoon kosher salt, divided**
- ¼** **teaspoon freshly ground black pepper**
- 2** **teaspoons chili powder**
- ¼** **teaspoon ground cumin**
- ¼** **teaspoon ground coriander**
- 1** **can (28 ounces) tomato purée**
- 3** **cans (15 ounces each) beans, drained (any variety or combination will work – kidney, Great Northern, chickpeas and black beans are some examples)**
- 2** **tablespoons tomato paste**

1 chipotle pepper in adobo, finely chopped
Shredded Cheddar, chopped cilantro, chopped green onion
and tortilla chips for serving

1. Coat a 2½-quart baking dish (preferably cast iron) with nonstick cooking spray. Reserve.
2. Put the olive oil in a skillet and place over medium heat. Once the oil is hot and shimmers across the pan, add the onion, garlic and bell pepper with a pinch of salt, pepper and remaining spices. Cook until soft and fragrant, about 5 to 7 minutes.
3. Add to the prepared baking dish with the tomato purée, beans, tomato paste, chipotle and remaining salt. Stir all ingredients together to fully combine.
4. Cover and place in the oven in rack position 1. Select Slow Cook on High for 4 hours.
5. When time expires, remove and adjust seasoning according to preference.
6. Serve with shredded Cheddar, chopped cilantro, green onion and tortilla chips.

Nutritional information per serving (1 cup):

Calories 181 (10% from fat) • carb. 31g • pro. 10g • fat 2g • sat. fat 0g
chol. 0mg • sod. 819mg • calc. 50mg • fiber 8g

Shakshuka

(Eggs Poached in Spicy Tomato Sauce)

Shakshuka makes an impressive yet tasty main dish for your next brunch.

Serves 6

- Nonstick cooking spray**
- 2 tablespoons extra virgin olive oil, plus more for drizzling**
- 1 small onion, finely chopped**
- 1 red bell pepper, chopped**
- 1 jalapeño, deseeded and finely chopped**
- 2 garlic cloves, finely chopped**
- 1 (28 ounces) can diced plum tomatoes**
- ½ teaspoon kosher salt**
- ¼ teaspoon freshly ground black pepper**
- ½ teaspoon ground cumin**
- ½ teaspoon sweet paprika**
- ½ teaspoon sumac**
- 6 large eggs, at room temperature**
- ½ cup crumbled feta cheese**
- Torn fresh herbs (cilantro, mint, parsley) for garnish**
- Crusty bread or warm pita for serving**

1. Lightly coat a shallow, rectangular baking dish with nonstick cooking spray. Reserve.
2. Put the olive oil into a sauté pan over medium heat. Once the oil is hot and shimmers across the pan, add the chopped onion, pepper, jalapeño and garlic. Sauté until soft and fragrant, about 5 to 8 minutes. Add the tomatoes and spices.
3. Allow ingredients to simmer for about 15 minutes. Pour tomato mixture into prepared baking dish.
4. Make sure baking rack is in position 1. Make six evenly spaced indents in the sauce using the back of a small spoon. Keeping the

yolks intact, crack the eggs individually into each indent in the sauce, being sure the yolks sit in the indents.

5. Select Bake at 350°F for 15 minutes.
6. When the oven is ready, put the baking dish into the oven. Bake, rotating the dish halfway through cooking time for even baking, until the whites of the eggs are just set, but the yolks are still runny. Let the baked eggs sit for 1 to 2 minutes before serving.
7. To serve: sprinkle ½ cup crumbled feta and torn fresh herbs over the top of the baking dish.
8. Serve immediately with crusty bread or warm pita.

Nutritional information per serving (based on 6 servings):

*Calories 188 (59% from fat) • carb. 10g • pro. 10g • fat 12g • sat. fat 4g
chol. 197mg • sod. 418mg • calc. 119mg • fiber 2g*

SIDES AND BREADS

Perfect accompaniments to main courses cooked quickly with minimal ingredients and barely any cleanup.

French Fries

These crispy fries can be served with any of your favorite seasonings or sauces.

Makes 3 to 4 servings

Nonstick cooking spray

1½ pounds (about 4 medium) russet potatoes

1¼ teaspoons kosher or seasoned salt

Olive oil, for spraying or brushing

1. Cut potatoes into ¼-inch thick pieces, about 4 inches long. Pat dry completely.

2. Place the AirFryer Basket onto the Baking Pan and coat with nonstick spray.
3. Put the dried potatoes into the basket. Spray or brush liberally with oil. Sprinkle with salt and toss. Spread into a single layer.
4. Place the assembled basket into the oven in rack position 2. Select AirFry at 400°F for 15 minutes, cooking until desired crispiness.
5. When finished, transfer to a serving bowl. Taste and adjust seasoning as desired. Serve immediately

Nutritional information per serving (based on 4 servings):

*Calories 138 (10% from fat) • carb. 27g • pro. 4g • fat 2g • sat. fat 0g
chol. 0mg • sod. 389mg • calc. 0mg • fiber 2g*

Sweet Potato Fries with Chipotle Mayonnaise

A fun and more nutrient-dense alternative to regular potato fries.

Makes 3 to 4 servings

½ cup mayonnaise

1 chipotle chile in adobo, finely chopped

¼ teaspoon fresh lemon juice

Nonstick cooking spray

1½ pounds sweet potatoes (about 2 medium/medium large), cut into ¼-inch thick pieces, about 4 inches long

¾ teaspoon kosher salt

Olive oil, for spraying or brushing

1. Prepare Chipotle Mayonnaise: Put mayonnaise, chipotle and lemon juice in the work bowl of a mini food processor. Process on High until completely puréed and homogeneous. Transfer to a small serving bowl, cover, and refrigerate until ready to serve.
2. Make Sweet Potato Fries: Place the AirFryer Basket onto the Baking Pan and coat with nonstick cooking spray. Put the cut sweet potatoes into the basket. Spray or brush liberally with oil. Sprinkle with salt and toss. Spread into a single layer.

- Place assembled basket into the oven in rack position 2. Select AirFry at 400°F for 15 minutes. Cook until golden brown and crispy.
- When finished, transfer to a serving bowl. Serve immediately with reserved Chipotle Mayonnaise for dipping.

*Nutritional information per serving of Chipotle Mayonnaise
(based on 1 tablespoon):*

*Calories 101 (99% from fat) • carb. 0g • pro. 0g • fat 11g • sat. fat 2g
chol. 10mg • sod. 93mg • calc. 0mg • fiber 0g*

*Nutritional information per serving of Sweet Potato Fries
(based on 3 servings):*

*Calories 149 (11% from fat) • carb. 31g • pro. 3g • fat 2g • sat. fat 0g
chol. 0mg • sod. 434mg • calc. 57mg • fiber 5g*

BBQ Baked Beans

The perfect side dish to complement the hot dog bar.

Makes 6 cups

- 10** **bacon slices, cut into small dice**
- 1** **medium onion, finely chopped**
- 2** **garlic cloves, finely chopped**
- 3** **cans (15.5 ounces each) navy beans**
- 6** **ounces ketchup**
- 2** **ounces molasses**
- 2** **tablespoons tomato paste**
- ½** **cup brown sugar, packed**
- ½** **teaspoon dry mustard**
- 1¼** **teaspoons kosher salt**
- ¼** **teaspoon freshly ground black pepper**
- Nonstick cooking spray**

- Put bacon into a sauté pan and place over medium heat. Cook bacon until completely cooked through and slightly crispy. Remove and reserve, leaving the fat. Add the chopped onion and garlic and continue cooking over medium heat until soft and fragrant, about 5 to 7 minutes.

- Coat a 2-quart baking dish with nonstick cooking spray and add the cooked onion and garlic with the beans, ketchup, molasses, tomato paste, brown sugar, mustard, salt and pepper. Stir ingredients together well and then cover to cook.
- Place baking dish into the oven in rack position 1. Select Slow Cook on High for 4 hours.
- When ready, stir beans together and serve.

Nutritional information per serving (based on ½ cup servings):

*Calories 278 (29% from fat) • carb. 40g • pro. 15g • fat 8g • sat. fat 2g
chol. 17mg sod. 1000mg • calc. 85mg • fiber 10g*

Old-Fashioned Mac and Cheese

Need we say more?

Makes about 15 servings

- Nonstick cooking spray**
- 12** **tablespoons (1½ sticks) unsalted butter, divided**
- 4** **slices white bread, cut into small cubes**
- 6** **tablespoons unbleached, all-purpose flour**
- 6** **cups whole milk**
- 4** **ounces Cheddar cheese, shredded**
- 4** **ounces Mozzarella cheese, shredded**
- 4** **ounces Monterey Jack cheese, shredded**
- ¾** **teaspoon kosher salt**
- Dash hot sauce**
- 1** **pound elbow macaroni, cooked according to package instructions**

- Spray a 13 x 9-inch pan with nonstick cooking spray. Reserve.
- Place 4 tablespoons of the butter with the white bread cubes on the baking pan and place into the oven in rack position 2. Select Bake at 300°F for 15 minutes. Once the butter melts, stir the bread cubes in

the melted butter and toss while baking until cubes become golden croutons. Remove and reserve.

- Put the remaining butter into a 6 quart pot over medium heat. Once melted, stir in the flour with a whisk until smooth. Continue to cook while occasionally stirring, for about 2 minutes.
- Continue whisking and slowly pour the milk into the butter/flour mixture. Turn heat up slightly and stir mixture occasionally. Bring mixture to a boil and then reduce to a simmer. Keep stirring until the mixture becomes very thick. Once thick, stir in the shredded cheese to the mixture. Once all cheese has been added, stir sauce well until homogeneous. Stir in salt, hot sauce, cooked macaroni and approximately ½ of the croutons. Scatter the remaining croutons evenly on the top.
- Cover with foil and place into the oven in rack position 1. Select Bake at 350°F for 35 minutes. Once time expires, remove the foil and Select Broil at 450°F for 5 minutes to lightly brown the top.
- Serve immediately.

Nutritional information per serving (based on 15 servings):

*Calories 204 (54% from fat) • carb. 15g • pro. 8g • fat 12g • sat. fat 7g
chol. 38mg • sod. 159mg • Calc. 204mg • fiber 1g*

Twice-Baked Potatoes

These potatoes are a worthy side dish for a special meal or load them up with veggies, like steamed broccoli for a vegetarian entrée!

Makes about 12 servings (depending on size of potatoes)

- 5 pounds russet potatoes, scrubbed well and dried**
- 1 tablespoon olive oil**
- ¾ teaspoon kosher salt**
- 4 tablespoons unsalted butter, room temperature**
- 8 ounces crème fraiche, room temperature**
- 4 ounces shredded Cheddar cheese**
- Chopped chives or green onions for serving**

- Prick potatoes all over with the tines of a fork, rub each potato with olive oil.
- Place in the oven, directly on baking rack in position 2. Select Convection Bake at 400°F for 50 minutes. When time expires carefully test the hot potatoes by lightly squeezing to confirm doneness. Add additional time if necessary.
- Once potatoes are done, remove from oven. While still warm, place the potatoes on a flat surface. Carefully cut the potato lengthwise, removing about ¼ top off of each. Scoop the flesh into the bowl of a stand mixer or a large mixing bowl. Be not to puncture the skins of the potato bottoms when scooping. Repeat with remaining and reserve the hollowed bottoms.
- Once potatoes are all scooped, whip the flesh with the whisk attachment of a stand mixer, beaters of a hand mixer or simply mash with a potato masher. Once completely mashed, start mixing in the salt, then butter and then finally the crème fraiche. Scoop potato mixture into the reserved potato bottoms. Potatoes at this point can be wrapped and chilled if making ahead.
- To serve: place stuffed potatoes onto the baking pan. Sprinkle evenly with the Cheddar cheese. Place prepared pan into the oven in rack position 2. Select Bake at 350°F for 25 minutes. If desired, Broil the potatoes at 450°F for 5 minutes to brown the cheese.

- Sprinkle with chopped chives or green onions and serve.

Nutritional information per potato:

*Calories 256 (43% from fat) • carb. 34g • pro. 7g • fat 11g • sat. fat 6g
chol. 19mg • sod. 138mg • calc. 588mg • fiber 3g*

Buttermilk Biscuits

The quintessential all-purpose biscuit that works just as well on the side with a plate of AirFried Chicken (page 23) as it does as a foundation for Strawberry Shortcakes (page 37).

Makes 12 biscuits

	Nonstick cooking spray
2¼	cups unbleached, all-purpose flour
¾	cup cake flour
1	tablespoon cream of tartar
2	teaspoons baking soda
¼	teaspoon granulated sugar
1	teaspoon kosher salt
¼	teaspoon freshly ground black pepper (omit if making for a sweet recipe)
9	tablespoons unsalted butter, cold and cubed
1	cup buttermilk
2	tablespoons unsalted butter, melted

1. Coat the Baking Pan lightly with nonstick cooking spray.
2. Put both flours, cream of tartar, baking soda, sugar, salt and pepper, if using, into the work bowl of a food processor fitted with the metal chopping blade. Process to sift ingredients for about 10 seconds. Add the cold butter and pulse until butter resembles the size of peas.
3. With the machine running, add the buttermilk, and process until JUST incorporated. The dough will be quite sticky. Remove the dough from the work bowl and place onto a well-floured surface. Knead lightly by hand and form into a log.
4. Cut the log into 12 equal pieces. Form each piece into a round; place it onto the prepared Baking Pan.
5. Select Bake at 450°F for 10 minutes. Once the oven is preheated, place the biscuits into the oven in rack position 2.
6. Biscuits should be evenly golden brown when ready. Remove from oven and brush with melted butter immediately.

Nutritional information per biscuit:

*Calories 260 (73% from fat) • carb. 17g • pro. 2g • fat 19g • sat. fat 8g
chol. 31mg sod. 304mg • calc. 23mg • fiber 1g*

Buttery Dinner Rolls

Our absolute favorite dinner roll.

Makes 12 rolls

6	tablespoons whole milk
6	tablespoons unsalted butter, plus more for pan
3	tablespoons granulated sugar
1¾	teaspoons active dry yeast
3	tablespoons warm water (105°F to 110°F)
3	cups bread flour (unbleached, all-purpose flour may be substituted)
¾	teaspoon kosher salt
1	large egg, lightly beaten
	Egg wash (1 large egg whisked with 1 tablespoon water)

1. Put the milk, butter and sugar into a small saucepan over low heat. Warm until the butter is melted. Remove from heat and reserve.
2. In a 2-cup measuring cup, dissolve the yeast into the warm water. Let stand until foamy, about 5 minutes.
3. Put the flour and salt into the work bowl of a food processor fitted with the dough blade. Process for 10 seconds to sift ingredients.
4. With the machine running, add the cooled milk mixture, plus the egg, slowly through the small feed tube. Process until a dough ball forms. Continue processing to knead the dough, about 45 seconds.
5. Shape the dough into a smooth ball and transfer to a large mixing bowl; cover with plastic wrap. Place in the oven in rack position 1. Select Proof at 90°F for 45 minutes. Dough should be doubled in size once time expires.
6. While dough is rising, lightly butter a 9-inch round baking pan.

7. Once dough has risen, divide into 12 equal pieces, about 2 ounces each.
8. Roll into smooth rounds and arrange in prepared round pan. Cover with plastic wrap and return to oven in rack position 1. Select Proof again at 90°F for 45 minutes.
9. Once ready to bake, remove pan from oven and brush the rolls evenly with egg wash. Select Convection Bake at 375°F for 15 minutes. Once the oven is preheated, place prepared pan in the oven. Rolls should be evenly browned on top and sound hollow when tapped.
10. Remove rolls from pan and leave to cool on a rack for about 10 minutes before serving.

Nutritional information per roll:

*Calories 195 (36% from fat) • carb. 28g • pro. 5g • fat 7g • sat. fat 4g
chol. 45mg • sod. 203mg • calc. 20mg • fiber 1g*

Sweet Potato Rolls

Serve these with plenty of butter at any fall holiday gathering!

Makes 9 rolls

- Nonstick cooking spray**
- 1 small (about 6 ounces) sweet potato or yam**
- ½ teaspoon olive oil**
- ¼ cup whole warm milk (105°F to 110°F)**
- ½ teaspoon granulated sugar**
- 1½ teaspoons active dry yeast**
- 1 tablespoon unsalted butter, room temperature**
- 1 large egg, room temperature**
- 2 cups unbleached, all-purpose flour, plus more as needed**
- 1½ teaspoons kosher salt**
- Egg wash (1 egg and 1 tablespoon water whisked together)**
- Pepitas (hulled pumpkin seeds) for sprinkling**
- Ground nutmeg, for sprinkling**

1. Coat a 9-inch round baking pan evenly with nonstick cooking spray. Reserve.
2. Pierce the sweet potato all over using the tines of a fork. Rub with the olive oil. Place directly on the rack in position 2. Select Roast at 400°F for 40 minutes.
3. The sweet potato should be completely soft. Remove and allow to cool. Once cool to the touch, remove flesh, discarding the peel, and measure to be sure that you have about ½ cup (less is fine, but you do not want to have any more or the dough will be too sticky. Save any extra for another use).
4. Once the sweet potato has baked and is cooling, combine the warm milk with the sugar and yeast in a liquid measuring cup. Stir to dissolve and allow to stand until foamy.
5. Put the ½ cup sweet potato, butter and egg into the work bowl of a food processor fitted with the metal chopping blade. Process until smooth, stopping to scrape down as needed. Next add the flour and salt; pulse to combine until mixture is evenly shaggy. Then, while pulsing once again, slowly add the milk/sugar mixture through the feed tube. Once all has been added, process for 30 seconds. If dough seems too sticky, sprinkle an additional tablespoon of flour on the top of the dough, and then put another tablespoon of flour on a clean work surface and knead the dough on it a couple of times by hand.
6. Transfer to a clean mixing bowl and cover with plastic wrap. Place in the oven in rack position 1. Select Proof at 90°F for 45 minutes
7. Place dough on a lightly floured surface and gently fold over to “punch” down. Divide into 9 equal pieces, about 2 ounces each. Using floured hands, roll into smooth rounds and transfer to the prepared round baking pan and cover with plastic wrap. Return to the oven and select Proof once more at 90°F for 45 minutes.
8. Remove from oven and lightly brush the rolls with the egg wash and sprinkle with a few pepitas and a pinch of nutmeg. Select Convection Bake at 375°F for 25 minutes.
9. Once oven is preheated, add prepared rolls to the oven to bake.

10. When ready, remove rolls from oven and serve immediately.

Nutritional information per roll:

*Calories 134 (15% from fat) • carb. 13g • pro. 4g • fat 2g • sat. fat 1g
chol. 25g • sod. 402mg • calc. 17mg • fiber 1g*

Focaccia Romana

We kept this recipe classic with basic ingredients. Feel free to jazz it up with toppings like chopped olives, roasted garlic or grated Parmesan cheese.

Makes 18 servings

- 2½** **teaspoons active dry yeast**
- ⅓** **teaspoon granulated sugar**
- 4** **cups unbleached, all-purpose flour, plus extra for rolling**
- 3** **teaspoons kosher salt, divided**
- 1** **cup cold water**
- 4** **tablespoons extra virgin olive oil, divided**
- Nonstick cooking spray**
- 2** **tablespoons fresh rosemary, roughly chopped**

1. Stir the yeast and sugar together into the warm water. Let sit until foamy.
2. Put the flour and 1 teaspoon of salt in the work bowl of a food processor fitted with the dough blade or metal chopping blade. Process for 10 seconds to sift ingredients.
3. Add the cold water and 2 tablespoons of oil to the yeast mixture. With the machine running, slowly pour the liquid through the feed tube and continue processing until a dough ball forms. Let the machine run for an additional minute to knead.
4. Place the dough ball into a large mixing bowl, cover with plastic wrap and place in the oven on the rack in position 1. Select Proof and set to 80°F for 45 minutes. Dough should be doubled in size when time expires.

5. While dough is proofing, spray the Baking Pan liberally with nonstick cooking spray
6. Remove from oven and punch down the dough and turn out onto a floured surface. Roll out into a rectangle to fit the prepared Baking Pan, stretching the dough to meet the edges of the pan.
7. Using your fingers, make indentations in the dough over the entire surface. Brush with the remaining olive oil and sprinkle with remaining salt and the chopped rosemary. Cover with plastic wrap.
8. Replace the rack in the oven with the prepared Baking Pan. Select Proof again and set to 80°F for 30 minutes.
9. When time expires, remove plastic wrap and select Convection Bake and set to 400°F for 20 minutes. Focaccia should be golden and crisp. Let cool slightly before cutting and serving.

Nutritional information per serving (based on 18 servings):

*Calories 125 (24% from fat) • carb. 20g • pro. 4g • fat 3g • sat. fat 0g
chol. 0mg • sod. 187mg • calc. 12mg • fiber 1g*

SWEET TREATS

Fall Fruit Cobbler

All you need is a dollop of whipped cream to finish off this autumn treat.

Makes about 16 servings

Nonstick cooking spray

Filling:

- 2** **pounds pears, peeled and cut into 1-inch dice, about 6 cups of fruit**
- 2** **pounds apples, peeled and cut into 1-inch dice, about 6 cups of fruit**
- 2** **pounds Italian plums, cut into 8 even pieces**
- 1** **cup granulated sugar**
- 1** **cup unbleached, all-purpose flour**

-
- 2** **teaspoons ground cinnamon**
 - ½** **teaspoon orange zest**
 - Topping:**
 - 2¼** **cups unbleached, all-purpose flour**
 - ½** **cup granulated sugar**
 - 1** **teaspoon baking powder**
 - ½** **teaspoon baking soda**
 - ½** **teaspoon kosher salt**
 - ½** **teaspoon ground cinnamon**
 - ½** **teaspoon orange zest**
 - ½** **cup unsalted butter, cold and cut into small cubes**
 - ½** **cup buttermilk**
 - ½** **teaspoon pure vanilla extract**

1. Coat a 13 x 9-inch pan well with nonstick cooking spray.
2. Prepare the filling by combining the cut fruit in a large mixing bowl with the sugar, flour, cinnamon and zest. Mix together well and pour into prepared pan.
3. Place the oven rack in position 1. Select Bake at 350°F for 35 minutes.
4. Once preheated, place pan with filling into the oven.
5. While the fruit is baking, prepare the topping. Place the flour, sugar, baking powder, baking soda, salt, cinnamon and orange zest in the bowl of a food processor fitted with the metal chopping blade. Process dry ingredients together for about 10 seconds to sift.
6. Add the cold, cubed butter to the dry ingredients and pulse together until mixture resembles a coarse meal.
7. Combine the buttermilk and vanilla extract. Add the buttermilk mixture by pulsing until ingredients are just combined.
8. Once the fruit has cooked, remove the pan from the oven. Scoop the topping onto the fruit so that it is evenly spaced, leaving space in between each scoop as the topping will expand quite a bit when baked. It is not necessary for the fruit to be completely covered.
9. Select Bake again and set to 325°F for 45 minutes.

10. Cobbler is ready when the top is an even, deep golden and completely baked through.
11. Serve warm with fresh whipped cream or ice cream.

Nutritional Information per serving:

*Calories 246 (19% from fat) • carb. 50g • pro. 2g • fat 5g • sat. fat 3g
chol. 13mg • sod. 227mg • calc. 30mg • fiber 3g*

Strawberry Shortcakes

Capture early summer when strawberries are in season
with this classic dessert.

Makes 12 individual shortcakes

- 1** **recipe Buttermilk Biscuits (see page 34)**
- 1½** **pounds strawberries, cut into quarters (for larger strawberries, cut into 8 pieces)**
- 3** **tablespoons granulated sugar**
- Pinch salt**
- 1½** **cups heavy cream**
- ¼** **cup plus 2 tablespoons confectioners' sugar, sifted**
- 1** **teaspoon pure vanilla extract**

1. Slice biscuits in half lengthwise.
2. Toss the strawberries with the granulated sugar and tiny pinch of salt. Let sit in order for the strawberries to slightly macerate, about 10 minutes.
3. Right before serving, prepare whipped cream by whisking the heavy cream in a large mixing bowl with a hand mixer. Start on a low speed and gradually increase. Once cream slightly thickens, add the sugar and vanilla extract Continue to whisk on high speed until cream reaches firm peaks, about 2 to 2½ minutes.
4. To assemble shortcakes, top each biscuit bottom with a spoonful of berries and then top each with ¼ cup of whipped cream. Place each remaining biscuit on top and dust with additional confectioners' sugar to serve.

Nutritional Information per serving based on 12 shortcakes:
Calories 300 (39% from fat) • carb. 41g • pro. 5g • fat 13g • sat. fat 7g
chol. 135mg • sod. 130mg • calc. 56mg • fiber 1g

Dried Mango

Adjust the dehydration time according to preference. Shorter times yield sweet, soft and pliable results. Longer times result in a fruit-leather texture with intense fruit flavor.

Makes 4 servings

1 whole mango, peeled, with each half and remaining fruit thinly sliced

1. Place the AirFryer Basket onto the Baking Pan. Place the mango slices evenly in one layer onto the prepared basket.
2. Place into the oven in rack position 2. Select Dehydrate at 135°F for 6 to 8 hours.
3. Store at room temperature in an airtight container for up to a week.

Nutritional Information per serving (based on 4 servings):
Calories 51 (0% from fat) • carb. 13g • pro. 1g • fat 0g • sat. fat 0g
chol. 0mg • sod. 1mg • calc. 37mg • fiber 1g

Pineapple Leather Rolls-Ups

Fun, homemade treat for kids of all ages!

Makes 5 Roll-Ups

- 3 cups cubed pineapple**
1 teaspoon lemon juice
1 to 2 tablespoons honey, to taste (optional)
Nonstick cooking spray

1. Combine pineapple, lemon juice and honey (if using) into a blender or food processor and blend/process until smooth.
2. Line the Baking Pan with parchment, leaving some overhang around the sides, and spray with nonstick cooking spray. Pour the pineapple mixture onto the parchment and, using a rubber or offset spatula, spread evenly over the entire surface area of the pan.
3. Place the prepared pan into the oven in rack position 2. Select Dehydrate at 135°F for 12 hours, checking for dryness at 6 hours. The fruit leather is done when no longer sticky to touch and starts to pull off parchment easily.
4. Once cool to touch, place wax paper over top and turn over on flat surface. Carefully pull off parchment. Using sharp scissors, trim the wax paper, and cut the leather into five 2-inch wide strips. Roll up each strip and seal with fun tape or baking twine.
5. Store at room temperature in an airtight container for up to a week.

Nutritional Information per roll-up:
Calories 49 (2% from fat) • carb. 13g • pro. 1g • fat 0 • sat. fat 0g
chol. 0mg • sod. 1mg • calc. 12mg • fiber 1g

Churros (Spanish “Fried” Dough)

AirFrying lends an airy crunchiness to this traditionally fried treat.

Makes about 12 churros, 6 servings

- $\frac{2}{3}$ **cup water**
- 5 tablespoons unsalted butter, cold, divided**
- $\frac{1}{2}$ **teaspoon vanilla**
- $\frac{1}{4}$ **cup sugar, plus 1 tablespoon**
Pinch of kosher salt
- $\frac{1}{2}$ **cup unbleached, all-purpose flour**
- 1 large egg, at room temperature**
- Powdered sugar for dusting, optional**
- 1 tablespoon cinnamon**
- Nonstick cooking spray**

1. Place the AirFryer Basket onto the Baking Pan and coat with nonstick spray. Reserve.
2. In a medium saucepan over medium-high heat, combine the water, three tablespoons butter, vanilla extract, 1 tablespoon sugar, and salt. Stir occasionally until the butter has melted, the sugar has dissolved, and the mixture has come to a boil. Remove from heat and stir in the flour with a wooden spoon. When all the flour has been incorporated, the mixture should have a paste-like consistency. Allow to cool for 5 minutes.
3. When the flour mixture has cooled, use a hand mixer to beat in the egg on low speed. The mixture may separate initially, but will come together again after 2 to 3 minutes of mixing. When smooth, transfer the dough to a piping bag fitted with a large open star tip. Alternatively, you can fill a large plastic food storage bag and snip off a bottom corner.
4. Pipe 4- to 5-inch long churros directly in the prepared basket. Use a knife to cut the dough from the tip. The basket should fit about 12 churros in a single layer, but churros can be piped and baked in two batches if necessary. Dust the churros with powdered sugar, this will promote a golden brown and crisp exterior.

5. Place into the oven in rack position 2. Set to AirFry at 400°F. Bake for 8 minutes. Churros are done when golden brown all over.
6. While churros are baking, melt the remaining 2 tablespoons of the cold butter. Reserve. Combine $\frac{1}{4}$ cup of the sugar and the cinnamon in a shallow bowl. Reserve.
7. Remove from oven and carefully release the churros from the basket, brush all over with melted butter, and dredge in cinnamon sugar mixture.
8. Serve immediately.

Nutritional information per serving (about 2 churros):

*Calories 168 (55% from fat) • carb. 17g • pro. 2g • fat 10g • sat. fat 6g
• chol. 56mg • sod. 35mg • calc. 59mg • fiber 1g*

Cinnamon Apples

Either for a snack or a guilt-free dessert, these apples are delicious anytime.

Makes 4 servings

- 2 medium apples**
- $\frac{1}{2}$ **teaspoon ground cinnamon**
- Nonstick cooking spray**

1. Place the AirFryer Basket onto the Baking Pan and coat with nonstick spray. Reserve.
2. Peel and core apples. Cut into thin wedges, about 16 total for each apple. Toss apples well with cinnamon to thoroughly coat.
3. Place evenly onto the prepared basket and place into oven in rack position 2. Set to AirFry at 350°F. Cook for 15 minutes. Apples are ready when slightly softened and fragrant.

Nutritional Information per serving (based on 4 servings):

*Calories 39 (2% from fat) • carb. 10g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
sod. 0mg • calc. 6mg • fiber 1g*

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