Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



Cuisinart® Digital AirFryer Toaster Oven	TOA-65

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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, 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 or has been dropped or damaged in any way or has been dropped in water. Return the AirFryer Toaster Oven to the store or retailer where purchased for examination or 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 AirFryer Toaster Oven on or near a hot gas or electric burner or in a heated oven.
11. Do not use this AirFryer Toaster Oven for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the oven.
13. To avoid burns, use extreme caution when removing 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 AirFryer Toaster Oven.
15. Do not place any of the following materials in the AirFryer Toaster Oven: paper, cardboard, plastic and similar products.
16. Do not cover Crumb Tray or any part of the oven with metal foil. This will cause overheating of the oven.
17. Oversize foods, metal foil packages and utensils must not be inserted in the AirFryer Toaster Oven, as they may involve a risk of fire or electric shock.
18. A fire may occur if the 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.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.

20. Do not attempt to dislodge food when the AirFryer Toaster Oven is plugged into electrical outlet.
21. **Warning:** To avoid possibility of fire, NEVER leave 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, dial 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 two positions.

6. **Rack Positions**
   A. Position 1 is the bottom position and this is recommended when cooking larger foods (e.g., 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.

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

7. **Easy-Clean Interior**
   The sides of the oven's interior are coated with non-stick.

8. **Pull-Out Crumb Tray**
   The Crumb Tray comes already positioned in your oven. The tray slides out from the lower front of the oven to clean.

9. **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.

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

11. **Quick Reference Guide**
    Built-in guide with recommendations and tips on how to use the unit. Before first use, slide in place.



GETTING TO KNOW YOUR CONTROL PANEL



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

2. **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.

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

4. **AirFry Button**
   Can be used to select manual AirFry function or AirFry presets.

5. **Dual Cook**
   Use to program two-stage cooking operation.

6. **Start/Stop Button with Indicator Light**
   Use to start and stop cooking. Indicator will illuminate when cooking.

7. **Selector Dial**
   Rotate Selector Dial to scroll through options on the LCD screen. Press center of dial to confirm selections.

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

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 from any objects on the countertop. Do not use on 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. Insert Quick Reference Guide on the bottom left side of the unit.





5. 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.
2. Press and hold the Selector Dial for 3 seconds.
3. The clock hour will flash; turn the knob to set hour, then press Selector Dial to confirm.
4. The clock minutes will flash; turn the knob to set minutes, then press Selector Dial to confirm.

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

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. Use Selector Dial to set preferred tone level: 0 (off/tones deactivated), 1 (low), or 2 (high).
4. Once your selection is displayed, press Selector 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 in the chart on page 7.

2. Use the Selector Dial to scroll through functions.
3. When desired function is flashing, press Selector 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 cooking.

   b. To change settings:
      1. Turn Selector Dial to choose desired temperature (or shade)
      c. Press Selector Dial to confirm; time (or slices) will flash
      d. Turn Selector Dial to choose desired time (or slices)
      e. Press Selector Dial to confirm
      f. If desired, press Defrost button or Fan Speed button
      g. 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”; 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.

TO CHANGE TIME, TEMPERATURE, OR FUNCTION DURING COOKING CYCLE

To change time: During the cooking cycle, use the Selector 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 Selector Dial until the current temperature flashes. Turn the Selector 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 Selector Dial and press it to select another function. Press Start/Stop again to continue cooking cycle.

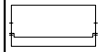
OVEN RACK AND PAN POSITION DIAGRAMS

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 RACK/PAN/BASKET POSITIONS						
	Position 2			Position 1		
Function						
Toast			X			
Bagel			X			
Bake		X	X		X	X
Broil	X	X	X	X	X	X
Pizza					X (fresh)	X (frozen; inverted rack)
Roast		X	X		X	X
Dehydrate	X					
Proof			X		X	X
Low		X	X		X	X
AirFry	X			X		
Reheat	X	X	X	X	X	X
Warm	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 meals 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 meals that can be both delicious and healthier than traditional frying.

- **Default: 400°F; 10 minutes.**
- Many foods that can be fried can 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 spray 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 evenly cooked results and color.
- Use higher temperatures for foods that cook quickly, like bacon and chips, and lower temperatures for foods that take longer to cook, like breaded chicken.
- Foods will cook more evenly if they are cut into the same-size pieces.
- Please note that many foods release water when 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 upper position (Position 2) for best results.

AIRFRYER CHART

Food	Recommended Amount	Temperature	Time
Bacon	12 ounces, about 10 to 12 slices	400ºF	8 to 10 minutes
Chicken Wings	2 pounds, about 20 wings (max 3 pounds)	400ºF	20 to 25 minutes
Frozen Appetizers (e.g., mozzarella sticks, popcorn shrimp, etc.)	1½ pounds, about 20 frozen mozzarella sticks	400ºF	5 to 7 minutes
Frozen Chicken Nuggets	1 pound, about 34 frozen chicken nuggets	400ºF	10 minutes
Frozen Fish Sticks	12 ounces, about 20 frozen fish sticks	400ºF	8 minutes
Frozen Fries	1 to 2 pounds	450ºF	15 to 25 minutes
Frozen Steak Fries	1 to 2 pounds	450ºF	15 to 25 minutes
Hand-Cut Fries	1 to 2 pounds, (2 to 4 medium potatoes), cut into ¼-inch thick pieces, about 4 inches	400ºF	15 to 20 minutes
Hand-Cut Steak Fries	1 to 2 pounds (2 to 4 medium-large potatoes), cut into eighths lengthwise	400ºF	15 to 20 minutes
Shrimp	1 pound, about 16 extra-large shrimp	375ºF	8 to 10 minutes
Tortilla Chips	6, 5-inch tortillas cut into fourths	400ºF	5 to 6 minutes, toss halfway through
Vegetables	1 pound, about 4 cups	400ºF	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 Selector Dial to scroll through preset functions. When desired preset is flashing, press Selector 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 un-cooked frozen chicken wings.
Nuggets.....	Default is for frozen pre-cooked nuggets. Fresh setting is for uncooked nuggets.
Snacks	Default is for frozen pre-cooked 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 6 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 (up to 1 minute) by turning the Selector 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 invert rack in Position 2 as this may result in burning.

BAGEL

Bagel shade can be set from 1 to 7 using 1 to 6 slices. This function provides full heat on the top and half heat on the bottom to toast both sides of bagel halves; both fresh and frozen bagels can be used.

- **Default: Shade 4; 3 to 4 slices; no Defrost**
- For best results, put your bagels on the rack with the cut sides facing up
- If bagels are too light, time can be added (up to 1 minute) by turning the Selector 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 our Cuisinart Test Kitchen

BROIL

Broil is fixed 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 – 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 inverted 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 on 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 greatly vary 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**
- Allow dough to complete at least one rise at room temperature
- Shape dough and place on the Baking/Drip Pan or separate baking dish such as a loaf pan and then put directly in the oven in Position 1
- Dough is ready when doubled in size. Start checking around 20 minutes
- 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	100ºF–115ºF	Low	3 to 6 hours until stems are brittle and leaves crumble easily
Herbs/Spices	Garlic	Peel cloves; halve lengthwise	100ºF–115ºF	High	6 to 12 hours
Herbs/Spices	Ginger Root	Peel; grate or slice thinly	100ºF–115ºF	Low	2 to 6 hours
Fruit	Apples	Peel and core; slice thinly	135ºF	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	135ºF	High	6 to 12 hours
Fruit	Cranberries, Blueberries	Dip in boiling water to burst skins	135ºF	High	10 to 18 hours
Fruit	Cherries	Wash; pit	135ºF	High	12 to 24 hours
Fruit	Citrus	Wash; thinly slice	135ºF	Low	2 to 12 hours
Fruit	Grapes	Wash; leave whole	135ºF	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	130ºF–145ºF	High	6 to 12 hours
Vegetables	Beets	Steam until tender; peel and thinly slice	130ºF–145ºF	High	3 to 10 hours
Vegetables	Leafy Greens (Kale, Spinach)	Wash; dry thoroughly; remove stems, tear leaves into small pieces if necessary	130ºF–145ºF	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	160ºF	High	4 to 15 hours
Fish	Lean fish	Cut into uniform strips; marinate if desired	130ºF–140ºF	High	Until firm and dry

LOW

Low can be used at 100°F – 300F° for up to 8 hours. Use this function to cook at low temperatures — perfect for braising, slow cooking and more.

- **Default: 200°F; 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

LOW CHART

CATEGORY	FOOD	AMOUNT	TEMP	TIME
Meat	Ribs, Short Ribs, Shanks	2½ pounds maximum	300°F	2 to 4 hours
Meat	Roasts	2½ pounds maximum	350°F	1 to 2 hours
Poultry	Whole Chicken, Chicken Thighs	3- to 4-pound roaster chicken; 2½ pounds maximum for pieces	300°F	4 to 4½ hours for whole chicken, 1½ to 2 hours for thighs
Poultry	Duck Legs	2½ pounds maximum	225°F	2 to 3 hours
Fish/ Seafood	Whole Fish, descaled and gutted; fillets, skinned if desired	2-pound whole fish, 2½ pounds maximum fillet	200°F to 300°F	30 minutes for fillets; 1 to 2 hours for whole fish
Vegetables	Slow-roasted tomatoes, root vegetables, etc.	2½ pounds	250°F	1 to 2 hours

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.

- **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

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 like in Low cooking

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

1. Press the Dual Cook button.
2. The oven will display available functions for the first cooking cycle. Turn the Selector Dial to desired function and press Selector Dial to set.
3. Set temperature for this function, then press Selector Dial. Time will now flash. Set time, then press Selector 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 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 in the first function, you may 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.

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 toaster 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 rag. 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 use 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 use 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 Selector 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, brush or add some oil on the food.
		Make sure food is spread evenly in one 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?	If you put too much food in the basket, try with smaller batches of food and single layers, rather than stacking food on top of each other.
		The temperature might be too low. Use the Selector 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 it produces steam. This will not affect the unit or the end result. It may fog up the viewing window on the sides or corners.
		When preparing foods with a high moisture content, the water evaporates out of the food and causes condensation. This will not affect the unit or the end result. It may fog up the viewing window on the sides or corners
		The pan, basket, or bottom of oven may contain grease residue from previous use. Make sure to clean the pan properly 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 THREE-YEAR WARRANTY (U.S. AND CANADA ONLY)

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® 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® 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, **www.cuisinart.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 of 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 of such nonconforming products under warranty.

BEFORE RETURNING YOUR CUISINART PRODUCT

If your Cuisinart® Digital AirFryer Toaster Oven should prove to be defective within the warranty period, we will repair or, if we think necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 7475 North Glen Harbor Blvd., Glendale, AZ 85307. To facilitate the speed and accuracy of your return, enclose $10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for shipping instructions.) Please be sure to include your return address, phone number, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order made payable to Cuisinart.

NOTE: For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® Digital AirFryer Toaster Oven has been manufactured to the strictest specifications and has been designed for use only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by 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. This warranty gives you specific legal rights, and 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.

RECIPES

These mouthwatering recipes are just a sampling of what this appliance can do.

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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. Plus, we offer many interchangeable dipping sauces that can be enjoyed with more than just the recipes they accompany.

Spring Egg Cups

Sophisticated and sure to impress your brunch guests.

Makes 6 individual servings

Nonstick cooking spray
6 slices prosciutto
5 large eggs
¼ cup half-and-half
¼ teaspoon kosher salt
Freshly ground black pepper as desired
¼ cup goat cheese, crumbled
2 teaspoons finely chopped fresh dill
2 to 3 asparagus spears, sliced lengthwise into thin ribbons using a peeler or mandoline

1. Lightly coat a 6-cup muffin pan with nonstick cooking spray. Press one slice of prosciutto into each muffin cup to entirely line bottom and sides, leaving some overhang. Mend any cracks.
2. In a bowl, whisk together the eggs, half-and-half, salt and pepper. Stir in crumbled goat cheese. Divide asparagus ribbons evenly among the muffin cups.
3. Fill each muffin cup with asparagus ribbons. Fill each cup two-thirds of the way with the egg mixture.
4. Place the muffin pan into the Cuisinart® AirFryer on the Baking/Drip Pan in rack Position 2. Select AirFry, and set the temperature to 325°F for 8 to 10 minutes, cooking until egg cups are set and no longer runny. Run a knife along the edge of each cup to loosen from pan. Serve warm.

Nutritional information per serving (1 muffin cup):
Calories 116 (62% from fat) • carb. 1.5g • pro. 9.5g • fat 8.1g • sat. fat 3.3g chol. 171.7mg • sod. 432mg • calc. 32mg • fiber 0.2g

Spanish Tortilla

A traditional tapas recipe, these can be enjoyed with some marinated olives, a green salad and crusty bread.

Makes 6 servings

Nonstick cooking spray
½ small onion, thinly sliced
1 small potato, cut into 12 thin slices
¾ teaspoon kosher salt, divided
¼ teaspoon freshly ground black pepper
5 large eggs
Chopped fresh parsley to garnish (optional)

1. Spray a 6-cup muffin pan generously with nonstick cooking spray.
2. Divide the onion slices evenly among the muffin cups. Place 2 slices of potato in each cup and sprinkle with ½ teaspoon of the salt. Put into the Cuisinart® AirFryer on the oven rack in Position 2. Select AirFry and set the temperature to 400°F for 10 minutes.
3. While the onions and potatoes are cooking, beat the eggs and add the remaining salt and pepper. Once the potatoes and onions are ready, evenly add the eggs to the muffin cups. Place the muffin pan back into the oven, select AirFry, and set the temperature to 325°F for 8 minutes.
4. Remove from cups and serve immediately. Garnish with chopped parsley if desired.

Nutritional information per serving:
Calories 84 (43% from fat) • carb. 6g • pro. 6g • fat 4g • sat. fat 1g chol. 155mg • sod. 331mg • calc. 29mg • fiber 1g

Crispy Chickpeas

Quickly transform a plain can of chickpeas into a crispy snack.

1 can (15.5 ounces) chickpeas, drained and blotted dry, about 1½ cups
Olive oil, for spraying
¼ teaspoon kosher salt
¼ teaspoon ground cumin
Pinch freshly ground black pepper

1. Place the AirFryer Basket into the Baking/Drip Pan. Put the chickpeas into basket and spray liberally with oil. Sprinkle with the salt, cumin and pepper.
2. Put the assembled basket into rack Position 2 and select AirFry. Set the temperature to 350°F for 15 minutes, cooking until chickpeas are fragrant and lightly browned.
3. Serve immediately.

Nutritional information per serving (¼ cup):
Calories 75 (13% from fat) • carb. 14g • pro. 3g • fat 1g • sat. fat 0g • chol. 0mg sod. 275mg • calc. 20mg • fiber 3g

Root Veggie Chips with Rosemary & Sea Salt

Worth the effort – better than store bought!

Makes 4 to 6 servings

1½ pounds of root vegetables (beets, turnips, potatoes, yams)
Olive oil, for brushing
2 teaspoons fresh rosemary, finely chopped
2 teaspoons flaked sea salt

1. Place the AirFryer Basket onto the Baking/Drip Pan. Reserve.
2. Using a mandoline, cut vegetables into ¼-inch slices. Pat dry with paper towels. Arrange as many slices as possible in a single layer in the AirFryer Basket, avoiding any overlap. Brush both sides of the slices with olive oil and sprinkle with rosemary and salt.
3. Put the basket on the tray in rack Position 2. Select AirFry and set temperature to 250°F, cooking until crisp: beets 30 to 35 minutes, parsnips 20 to 25 minutes, potatoes and yams 15 to 20 minutes. Flip halfway for best results*.
4. Serve immediately.

*AirFrying chips low and slow gives them an irresistible baked crunch; however, if time is short, turn temperature up to 400°F for about 10 minutes.

Nutritional information per serving (based on 6 servings):
Calories 103 (19% from fat) • carb. 19.3g • pro. 2g • fat 2.3g • sat. fat 0.3g chol. 0mg • sod. 804.7mg • calc. 33mg • fiber 1.7g

Blooming Onion

Who knew this popular restaurant appetizer was so easy to make? Serve it with the Chipotle Mayonnaise or the Herbed Yogurt Dip both on page 29.

Makes 1 blooming onion, about 2 to 3 servings

½ cup unbleached, all-purpose flour
1 large egg, lightly beaten
2 tablespoons buttermilk
½ cup panko breadcrumbs
½ teaspoon garlic powder
¼ teaspoon kosher salt
Pinch freshly ground black pepper
Pinch cayenne
1 large sweet onion, peeled
Olive oil, for spraying
Nonstick cooking spray

1. Place the AirFryer Basket onto the Baking/Drip Pan. Reserve.
2. Put the flour into a bowl large enough to dip the onion. Put the egg and buttermilk into another similar-sized bowl, and the breadcrumbs and seasonings in a third, similar-sized bowl. Reserve.

3. Trim the top of the onion to create a flat surface. Leave the root end intact. Turn the onion over, so the root end faces up, and rest it on its flat surface.

4. Without piercing the root, cut the onion into 4 wedges. Also without piercing the root, cut each wedge in half; repeat until wedges are about ¼-inch thick.

5. Turn the cut onion over and carefully, without breaking the pieces off the root, separate the layers; the separated onion will resemble a flower with petals.

6. Dredge the onion in the flour, and gently shake off the excess before dipping into the egg mixture, and then finally coating each layer evenly with the panko mixture. Evenly spray the coated onion with a generous amount of olive oil.

7. Generously coat the AirFryer Basket with nonstick cooking spray. Put the prepared onion into the basket in rack Position 2.

8. Select AirFry and set temperature to 400°F for 10 minutes. Onion is done when it is crispy and golden brown in color.

Nutritional information per serving (based on 3 servings):
Calories 165 (18% from fat) • carb. 28g • pro. 6g • fat 3g • sat. fat 1g chol. 72mg • sod. 234mg • calc. 31mg • fiber 2g

Fried Pickles

Serve these as an appetizer with the Chipotle Mayonnaise on page 29.

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 5 ounces), cut into ¼-inch disks
Olive oil, for spraying

1. Place the AirFryer Basket onto the Baking/Drip Pan.

2. 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.

3. Generously coat the AirFryer Basket with nonstick cooking spray. Reserve.

4. Blot the cut pickles on a paper towel. Dredge each pickle disk in the flour and shake off the excess before dipping into egg, and then finally coating evenly with the cornmeal/cayenne mixture. Place pickles in one layer in basket. Spray both sides liberally with olive oil.

5. Put the assembled basket into rack Position 2. Select AirFry and set temperature to 400°F for 10 minutes. Cook until browned and crispy. Let cool slightly. Serve with the Chipotle Mayo on page 29, if desired.

Nutritional information per serving (based on 4 servings):
Calories 139 (18% from fat) • carb. 24g • pro. 4g • fat 3g • sat. fat 1g chol. 54mg • sod. 719mg • calc. 5mg • fiber 3g

Kale Chips

Kale chips make a light snack on their own, but they can also be crumbled and used as a salad topper.

Makes 4 servings

4 stems curly kale, tough stems removed
Olive oil, for spraying
¼ teaspoon kosher salt

1. Place the AirFryer Basket onto the Baking/Drip Pan. Tear the large kale leaves into smaller pieces and place into the basket. Spray liberally with oil and then sprinkle with salt. Put the assembled basket into rack Position 1.

2. Select Dehydrate and set temperature to 135°F with Low fan, start checking at 3 hours. Dehydrate until kale is bright and crispy. **NOTE:** Kale can take anywhere from 3 to 6 hours.

Nutritional information per serving:
Calories 39 (27% from fat) • carb. 7g • pro. 2g • fat 1g • sat. fat 0g chol. 0mg • sod. 171mg • calc. 58mg • fiber 1g

Ultimate Nachos

The key to these nachos is to layer some of the cheese between two layers of chips. That way everyone gets a bit of cheese with every bite!

Makes 8 to 10 servings

8 **cups tortilla chips (this is an estimate – you need enough to cover the bottom of the Baking/Drip Pan, but can have more or less, depending on how many mouths you need to feed), divided**
2½ **cups shredded Cheddar and/or Monterey Jack, divided**
¾ **cup refried beans (about ½ of a 15.5-ounce can)**
2 **small to medium tomatoes, seeded and chopped**
1 **jalapeño, halved, seeded and thinly sliced**
4 **scallions, thinly sliced (white and green parts)**
1 **can (4.5 ounces) chopped green chilies**
1 **cup sliced black olives (These can be purchased pre-sliced in a 2.25-ounce can. Be sure to drain them first.)**
Salsa, guacamole and sour cream for serving
Lime wedges, for serving

1. Evenly distribute half of the chips in the prepared Baking/Drip Pan. Cover with about ½ cup of the cheese, then the remaining chips. Top with the remaining ingredients, as evenly as possible, finishing with the remaining cheese.
2. Preheat the oven with the rack in Position 2. Select Dual Cook. First set to Bake at 350°F for 5 minutes, and then Broil for 5 minutes.
3. Once preheated, put the nachos into oven. Keep an eye on the nachos while they are cooking – some cheeses melt and brown more quickly than others.
4. Serve immediately with salsa, sour cream, guacamole and lime wedges.

Nutritional information per serving (based on 10 servings):
Calories 246 (54% from fat) • carb. 18g • pro. 10g • fat 15g • sat. fat 7g chol. 30g • sod. 431mg • calc. 253mg • fiber 2g

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!

Crab Cakes

Makes about 18 crab cakes

16 **ounces lump crab meat**
1 **teaspoon extra virgin olive oil**
1 **medium red bell pepper, finely chopped**
1 **jalapeño pepper, seeded and finely chopped**
3 **green onions, sliced**
1 **garlic clove, finely chopped**
¼ **teaspoon kosher salt**
2 **large eggs, lightly beaten**
1 **cup panko breadcrumbs, plus extra for dredging**
½ **cup mayonnaise**
1 **teaspoon Worcestershire sauce**
1 **teaspoon Dijon mustard**
1½ **teaspoons crab seasoning**
Hot sauce (optional)
Oil for spraying

1. Look through crabmeat to make sure there are no shells and reserve in refrigerator.
2. Put a large skillet over medium heat and add the olive oil. Once the pan is hot and the olive oil shimmers across the pan, add the peppers, onions and garlic. Sweat for at least 5 minutes, until the vegetables soften slightly; stir in the salt.
3. Remove the vegetables from the heat and allow them to cool for a few minutes. Once cool, add the vegetables to the crabmeat. Add the eggs, panko, mayonnaise, Worcestershire, Dijon, and crab seasoning, and dash or two of hot sauce, if desired.

4. Very carefully mix all ingredients together. The best way to mix the crab mixture is with clean hands, however, you can mix it with a spoon. It is important to mix carefully to keep the crabmeat intact.
5. Form the mixture into ¼-cup cakes with your hands and place them on a clean plate, separating the layers of patties with wax paper. Cover with plastic and refrigerate for 1 hour before cooking
6. Once ready, dredge the crab cakes in remaining panko crumbs. Place the AirFryer Basket onto the Baking/Drip Pan. Put the cakes into the basket and spray liberally with olive oil.
7. Put the assembled basket in rack Position 2 and set temperature to 400°F for 10 minutes.
8. Serve immediately. Lemon wedges make a nice accompaniment.

Nutritional information per crab cake:

Calories 220 (41% from fat) • carb. 17g • pro. 15g • fat 10g • sat. fat 2g chol. 90mg • sod. 500mg • calc. 106mg • fiber 1g

Buffalo Chicken Wings

For a healthier option than deep-frying, AirFry chicken wings. The Cuisinart® AirFryer makes them extra crispy with no oil and little preparation.

Makes about 20 wings

Nonstick cooking spray
2 pounds chicken wings*
¾ teaspoon kosher salt
¼ cup hot sauce
1 tablespoon coconut oil

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

1. Place the AirFry Basket into the Baking/Drip Pan.
2. Generously coat the AirFryer Basket with nonstick cooking spray. Reserve.
3. Put the chicken wings into the basket. Sprinkle with salt.
4. Put the assembled basket into rack Position 2. Select AirFry – Wings with temperature set to 400°F for 25 minutes. Cook until golden and crispy.
5. While the wings are cooking, prepare the sauce. Put the hot sauce and coconut oil into a large bowl. Combine.
6. When chicken wings are done, toss immediately in sauce.

NOTE: Visit Cuisinart.com for more sauce recipes to serve with chicken wings.

Nutritional information per wing (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 (based on 20 servings): Calories 6 (100% from fat) • carb. 0g • pro. 0g • fat 1g • sat. fat 1g • chol. 0mg sod. 28mg • calc. 0mg • fiber 0g

Five-Spice Seasoning for Chicken Wings with Dipping Sauce

DO NOT skip the sauce with these crispy spiced wings.
Any leftover sauce can be drizzled over a cup of steamed rice.

Enough seasoning for 20 wings. Makes about ⅔ cup sauce

1 teaspoon kosher salt
1 teaspoon five-spice powder
Dipping Sauce:
¼ cup fish sauce
¼ cup granulated sugar
1 garlic clove, finely chopped
½ Thai chile, thinly sliced (or ½ jalapeño, seeded and thinly sliced)
1 tablespoon fresh lime juice
1 tablespoon chopped cilantro
1 tablespoon chopped mint
1 tablespoon shredded carrots
2 tablespoons thinly sliced green onions

1. Sprinkle the salt and five-spice powder over the chicken wings. Cook as instructed in preceding recipe.

2. While wings are cooking, prepare the dipping sauce. Put the fish sauce, sugar, garlic and chile in a small saucepan set over medium-low heat. Cook until sugar has dissolved. Remove to cool to room temperature. Once cool, add the remaining ingredients and stir to combine. Transfer to a serving bowl and serve alongside the hot wings.

Nutritional information per serving (1 teaspoon sauce):

Calories 39 (78% from fat) • carb. 2g • pro. 0g • fat 3g • sat. fat 0g • chol. 0mg sod. 68mg • calc. 4mg • fiber 0g

Mini Shepherd's Pies

This miniature take on a classic is almost too cute to eat.
A perfect way to use up those leftover mashed potatoes.

Makes 6 individual servings

1 refrigerated, packaged pie crust
½ pound lean ground beef, or lamb
1 carrot, diced
1 celery stalk, diced
½ small onion, diced
1 garlic clove, finely chopped
2 to 3 sprigs fresh thyme
1 bay leaf
1 tablespoon unbleached, all-purpose flour
1 cup beef stock
2 to 3 dashes Worcestershire sauce
1 teaspoon tomato paste
½ cup frozen peas, thawed
Kosher salt and white pepper to taste
1½ cups prepared mashed potatoes
Chopped parsley for garnish

1. Unroll the refrigerated pie crust, and using a 4-inch round, cut out 6 circles of dough. Working quickly, press the circles of dough into the bottoms and sides of a 6-cup muffin pan. Line each cup with foil and fill two-thirds full with pie weights or dried beans. Select Bake with temperature set to 350°F for 10 minutes. Place muffin pan in rack Position 1 once oven is preheated. Bake until golden. Allow to cool while preparing the filling.

2. In a medium nonstick skillet, cook ground beef over medium-high heat, stirring frequently until cooked through, about 5 minutes. Add the carrot, celery, onion, garlic, thyme sprigs and bay leaf to the beef, and continue to cook over medium heat until the vegetables are sweated and tender, about 8 to 10 minutes.

3. Sprinkle the flour over the ground beef mixture and cook, stirring constantly for 1 to 2 minutes. Add stock, Worcestershire and tomato paste and continue to cook over low heat, stirring occasionally until the mixture is bubbly and thick, another 5 to 8 minutes. Remove thyme sprigs and bay leaf. Stir in frozen peas and cook for 1 to 2 minutes longer. Season to taste with salt and white pepper.

4. Divide the mixture among the 6 cooled crusts. Top each pie with ¼ cup of mashed potatoes. Return the muffin pan to rack Position 2, select AirFry and set temperature to 400°F for 5 to 8 minutes, cooking until bubbly and potatoes are nicely browned.

5. Remove mini shepherd's pies from the muffin pan. Garnish with chopped parsley. Serve warm.

Nutritional information per serving:

Calories 246 (43% from fat) • carb. 24.6g • pro. 10.7g • fat 12g • sat. fat 5.4g chol. 35.8mg • sod. 346.1mg • calc. 16.2mg • fiber 1.7g

Oven-Roasted Ribs

Makes 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 dried 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 together in a small bowl.
2. Rub spices all over the ribs and refrigerate for at least 2 hours, but preferably overnight.
3. When ready to cook, arrange ribs on the Baking/Drip Pan and put into rack Position 1.
4. Select Low and set temperature to 200°F for 2½ hours. When cooking is complete, 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

Braised Lamb Shanks

Simple flavors plus a slow cooking method make these lamb shanks irresistible.

Makes about 4 servings

4 lamb shanks
1½ teaspoons kosher salt
½ teaspoon freshly ground black pepper
4 garlic cloves, crushed
2 tablespoons olive oil
4 to 6 sprigs fresh rosemary
3 cups beef broth, divided
2 tablespoons balsamic vinegar

1. Rub the lamb shanks with the salt and pepper and place on the Baking/Drip Pan. Take the smashed garlic and rub well over the lamb. Coat the seasoned shanks with the olive oil and place the rosemary around and underneath the lamb.
2. Put the prepared pan with the lamb into rack Position 1. Select Dual Cook. First, set to Roast at 425°F for 20 minutes, and then to Low at 250°F for 2 hours.
3. Turn the lamb once while roasting. Add 2 cups of the broth and vinegar when oven switches to Low. Add remaining broth with 1 hour of cooking time remaining.
4. Lamb is done when it easily pulls away from the bone.

Nutritional information per serving (based on 4 servings):
Calories 447 (73% from fat) • carb. 6g • pro. 24g • fat 26g • sat. fat 11g chol. 121mg • sod. 578mg • calc. 38mg • fiber 2g

Chicken Nuggets

Kids of all ages will love this homemade version of the frozen standby.

Makes about 4 servings

¾ cup unbleached, all-purpose flour
2 large eggs, lightly beaten
1½ cups panko breadcrumbs
¾ teaspoon kosher salt, divided
¾ teaspoon freshly ground black pepper, divided
1 pound thinly sliced chicken breast or boneless thighs, pounded even and cut into 1½-inch pieces
Olive oil, for spraying
Nonstick cooking spray

1. Put the flour, eggs and panko into individual containers large enough for dipping the chicken. Add a pinch each of the salt and pepper to the panko; stir to combine.
2. Sprinkle the chicken evenly on both sides with the remaining salt and pepper. Dredge each chicken piece in the flour and shake off the excess before dipping into egg, and then finally coating evenly with the panko breadcrumbs. Spray both sides liberally with olive oil.
3. Place the AirFryer Basket onto the Baking/Drip Pan. Generously coat the basket with nonstick cooking spray. Put the prepared nuggets into the basket and put into rack Position 2.
4. Select AirFry – Nuggets (not frozen) with temperature set to 400°F for 15 minutes, flipping halfway through, cooking until chicken is evenly browned on both sides.
5. Serve immediately.

Nutritional information per serving (based on 4 servings):
Calories 191 (22% from fat) • carb. 32g • pro. 20g • fat 5g • sat. fat 1g chol. 0mg • sod. 434mg • calc. 1mg • 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 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. Pat the chicken dry and put onto the Baking/Drip Pan. Sprinkle with salt, pepper and the juice of half the lemon. Put the other lemon half 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. Truss if desired.
2. Put the Baking/Drip Pan with the chicken into rack Position 1. Select Roast – with temperature set to 375°F for 60 minutes. Begin checking at 50 minutes. Chicken is ready when the internal temperature of the thigh reaches 165°F to 170°F.
3. Allow chicken to rest for 10 minutes; carve and serve.

Nutritional information per serving (based on 6 servings):
Calories 707 (56% from fat) • carb. 4g • pro. 73g • fat 43g • sat. fat 12g chol. 230mg • sod. 578mg • calc. 61mg • fiber 1g

Harissa and Preserved Lemon-Glazed Salmon

North African flavors uniquely shine in this glaze, which is sure to kick up your salmon routine.

Makes 4 servings

1 large, center-cut salmon fillet, about 1½ pounds
2 teaspoons olive oil

Kosher salt, for seasoning
¼ cup honey
2 to 3 teaspoons harissa (depending on heat preference)
2 teaspoons preserved lemon, finely chopped
Freshly chopped herbs (parsley, cilantro, dill) and lemon wedges for serving

1. If refrigerated, allow salmon to come to room temperature (at least 20 minutes). Rinse salmon, pat dry, and rub all over with olive oil. Season both sides with salt. Place skin-side down on the Baking/Drip Pan.
2. In a small bowl, whisk together honey, harissa (to taste) and preserved lemon. Pour glaze over salmon, and using a pastry brush or spoon, spread evenly over flesh.
3. Put the pan into rack Position 1. Select Low and set temperature to 200°F and time to 45 minutes, checking for doneness at 30 minutes; cooking time varies depending on thickness of fillet. Salmon is done when opaque and flakes easily with a fork.
4. Transfer to a platter. Spoon any leftover glaze from pan over fish. Garnish with freshly chopped herbs and lemon wedges. Serve immediately.

Nutritional information per serving (based on 4 servings):
Calories 486 (43% from fat) • carb. 17.8g • pro. 48.1g • fat 22.3g • sat. fat 4.3g chol. 140mg • sod. 137mg • calc. 41.3mg • fiber 0g

Fish Tacos

Get a taste of Baja and the beach with these fish tacos – guilt free!

Makes 6 tacos

12 ounces cod, cut into ½-inch, 1-ounce strips
1 teaspoon kosher salt, divided
½ lime
½ cup unbleached, all-purpose flour
1 large egg, lightly beaten
1 cup panko bread crumbs
Nonstick cooking spray
Olive oil, for spraying
6 corn tortillas
Shredded cabbage
Cilantro, roughly chopped
Avocado
Crema or sour cream
Lime wedges

1. Season cod with ½ teaspoon of the salt and squeeze of lime.
2. Set up 3 containers for dredging – one with flour, one with egg and the third with the panko and remaining ½ teaspoon of salt. Dip the cod first into the flour, shaking off any excess. Next dip in the egg and then finally, coat well with the panko.
3. Place the AirFryer Basket onto the Baking/Drip Pan. Coat the AirFryer Basket well with nonstick cooking spray. Spray both sides of cod with olive oil and place into the fry basket. Select AirFry with the temperature set to 400°F and cook for 9 minutes; flip fish pieces and cook for an additional 3 to 5 minutes, or until evenly crispy.
4. Reserve cooked fish and then heat tortillas for about 2 to 3 minutes at 300°F, until soft and pliable. Serve tacos, each with 2 pieces of fish. Garnish as desired with shredded cabbage, cilantro, avocado, crema and fresh lime.

Nutritional information per taco:
Calories 249 (6% from fat) • carb. 21g • pro. 13g • fat 1g • sat. fat 0g chol. 24mg • sod. 447mg • calc. 55mg • fiber 2g

Falafel

AirFrying lightens this Middle Eastern dish without compromising on crunch or flavor!

Remember to soak the chickpeas the night before.

Makes 12 falafel

1 garlic clove
1 small shallot, cut into 1-inch pieces
½ cup dried chickpeas, soaked overnight, rinsed and drained
¾ teaspoon kosher salt

⅛ teaspoon freshly ground black pepper
¾ teaspoon ground cumin
¼ teaspoon ground coriander
⅛ teaspoon chili powder
⅓ cup packed fresh Italian parsley – stems and leaves
1 tablespoon unbleached, all-purpose flour
¼ teaspoon baking soda
1 tablespoon water
Nonstick cooking spray
Olive oil for spraying
Pita for serving
Chopped tomatoes, cucumbers, and lettuce for serving
Tahini (optional)

1. Insert the chopping blade into the work bowl of a food processor. Add the garlic and shallot and pulse to chop, about 5 times. Add the chickpeas, salt, pepper, spices, parsley and flour. Pulse 6 to 8 times to coarsely grind the chickpeas. Scrape down and pulse a few more times. Remove and reserve ⅓ cup of the mixture in mixing bowl.
2. Dissolve the baking soda in the tablespoon of water. Turn the processor on, pour through feed tube with unit running to incorporate. Combine with the reserved ⅓-cup mixture in the mixing bowl and stir together to combine.
3. Using a tablespoon measure, scoop chickpea mixture and shape into 12 balls. Place the balls on a tray or plate lined with wax paper and chill in the refrigerator for 30 minutes.
4. Place the AirFryer Basket onto the Baking/Drip Pan and spray liberally with nonstick cooking spray. Once chilled, transfer the falafel to the assembled basket in a single layer. Spray evenly with oil.
5. Place the assembled tray into rack Position 2. Set to AirFry at 350ºF for 10 minutes, cooking until evenly browned.
6. Serve falafel with sliced pita and veggies. Drizzle with tahini if desired.

Nutritional information per falafel:

Calories 62 (44% from fat) • carb. 7g • pro. 2g • fat 3g • sat. fat 0g • chol. 0mg sod. 138mg • calc. 9mg • fiber 1g

Open-Faced Croque Monsieurs

A French café favorite.

Makes 2 servings

For the béchamel:
1 tablespoon unsalted butter
1 tablespoon unbleached, all-purpose flour
½ cup milk, preferably whole
For the sandwiches:
2 slices of good quality country-style or sourdough bread
4 teaspoons Dijon mustard
4 slices smoked deli ham
4 slices Swiss or Gruyere cheese
Nonstick cooking spray

1. To make the béchamel, heat the butter in a small saucepan over low heat. Whisk in the flour, stirring constantly for about 30 seconds until the mixture smells nutty and is just golden. Pour in milk in a slow stream, continuing to whisk until smooth and slightly thickened, about 3 to 5 minutes. Remove from heat and reserve, whisking occasionally to prevent lumps.
2. Assemble the sandwiches. Lightly coat AirFryer Basket with nonstick cooking spray and place onto Baking/Drip Pan. Place the bread slices into the basket. Spread the top of each slice with 2 teaspoons of mustard and layer with 2 slices of ham. Spoon béchamel over the ham and top with 2 slices of cheese.
3. Put the prepared basket on pan into rack Position 2. Select Broil for 20 minutes, checking at 15 minutes. Sandwiches are done when the cheese is melted and golden brown.
4. Serve immediately.

Nutritional information per sandwich:

Calories 435 (57% from fat) • carb. 12.3g • pro. 22.3g • fat 20.5g • sat. fat 10.6g chol. 81.1mg • sod. 861.9mg • calc. 268.9mg • fiber 0g

Pizza Margherita

Simple and delicious—and quicker than takeout!

Makes 1 pizza, 6 slices

Nonstick cooking spray
16 ounces pizza dough, room temperature
¾ cup pizza sauce
2 tablespoons grated Parmesan
3 ounces fresh mozzarella, thinly sliced
1 tablespoon extra virgin olive oil
¼ cup tightly packed basil leaves, thinly sliced

1. Generously coat the Baking/Drip Pan with nonstick cooking spray. Put the pizza dough on the pan. Stretch the dough to cover the entire pan. Add sauce to the center of the dough. Leaving a 1-inch border for the crust, spread sauce into a thin, even layer. Sprinkle with the Parmesan and top with the mozzarella. Brush the border with olive oil.

2. Preheat the oven by selecting Pizza with temperature set to 450°F for 8 to 10 minutes. Once preheated, put Baking/Drip Pan into rack Position 1. It is recommended to turn the tray halfway through baking time for best results.

   NOTE: Baking pizza on a baking/pizza stone gives you the crispiest crust, similar to pizza prepared in a brick oven. Go to Cuisinart.com for details.

Nutritional information per slice:

Calories 217 (29% from fat) • carb. 32g • pro. 15g • fat 8g • sat. fat 2g • chol. 7mg sod. 402mg • calc. 46mg • fiber 5g

SIDES AND BREADS

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

Sweet & Salty Bacon Fried Rice

You'll rethink ordering after trying this simple Asian takeout go-to. Candied bacon makes it irresistible!

Makes 4 servings

1 cup cauliflower, broken into ½-inch florets
½ cup thinly sliced green onions, plus more to serve
2 teaspoons finely chopped garlic
1 tablespoon grated fresh ginger
2 tablespoons canola oil, divided
½ cup frozen peas, thawed
2 cups cooked rice
2 large eggs
2 tablespoons soy sauce, reduced sodium
1 tablespoon rice wine vinegar
1 teaspoon toasted sesame oil
1 teaspoon granulated sugar
4 slices Candied Bacon, crumbled (recipe follows)
Your favorite Asian hot sauce and lime wedges to serve

1. Combine the cauliflower, green onions, garlic and ginger with 1 tablespoon of canola oil and spread onto Baking/Drip Pan. Put into rack Position 2 and select AirFry with temperature set to 400°F for 5 minutes. Remove the pan and mix in the peas; return for another 2 to 3 minutes. Transfer mixture to a serving bowl.

2. Add rice to the pan and mix with the remaining tablespoon of oil. Create a well in the center of the pan. Crack the eggs into the well and scramble with a fork. Put the pan in rack Position 2 and select AirFry with temperature set to 400°F for 5 minutes, until the eggs are set and the rice is just starting to get crispy. Break the egg up into pieces with a fork and add to the serving bowl along with the rice.

3. Combine soy sauce, rice vinegar, sesame oil and sugar and pour over rice mixture. Add candied bacon and toss thoroughly. Serve immediately with green onions, lime wedges and your favorite Asian hot sauce.

Nutritional information per serving:

Calories 306 (42% from fat) • carb. 32g • pro. 11g • fat 14.3g • sat. fat 2.4g chol. 102.5mg • sod. 6.5mg • calc. 33.8mg • fiber 2.1g

Candied Bacon

Seriously addictive – try eating just one slice.

Makes 12 servings

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

1. Place the AirFryer Basket onto the Baking/Drip Pan. Lightly coat with cooking spray. Reserve.
2. In a large bowl, mix together the sugar and cayenne pepper. Add the bacon slices and toss to coat.
3. Arrange the bacon slices in a single layer in the AirFry Basket. Put the prepared basket in rack Position 1.
4. Select AirFry with temperature set to 400°F for 8 to 10 minutes until crispy. Let cool, then serve.

Nutritional information per slice:

Calories 43 (75% from fat) • carb. 0.7g • pro. 2g • fat 3.5g • sat. fat 1.3g chol. 7.5mg • sod. 150mg • calc. 0mg • fiber 0g

"Fried" Brussels Sprouts

The tasty, sweet and spicy sauce makes these Brussels sprouts a favorite side dish.

Makes 4 servings

Nonstick cooking spray
1 pound Brussels sprouts
¾ teaspoon kosher salt
Olive oil for spraying
2 tablespoons honey
2 teaspoons sriracha sauce
1 teaspoon fresh lime juice

1. Place the AirFryer Basket onto the Baking/Drip Pan and lightly coat with cooking spray.
2. Trim the bottom of each Brussels sprout and then cut in half lengthwise. Arrange the halved sprouts in the basket and then sprinkle with salt and lightly coat with olive oil.
3. Place the prepared basket into rack Position 2. Select Dual Cook. First, set to AirFry at 300°F for 20 minutes, and then AirFry again at 350°F for 10 minutes. Sprouts should be soft yet crispy.
4. While sprouts are cooking, stir together the honey, sriracha and lime juice in a medium-size mixing bowl. Once the Brussels sprouts are ready, toss in the sauce and serve immediately.

Nutritional information per serving:

Calories 89 (13% from fat) • carb. 19g • pro. 4g • fat 2g • sat. fat 0g chol. 0mg • sod. 443mg • calc. 48mg • fiber 4g

French Fries

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

Makes 2 to 3 servings

1 pound (about 3 medium) russet potatoes
Olive oil, for spraying

1 teaspoon kosher or seasoned salt

1. Cut potatoes into ¼-inch thick pieces, about 4 inches long. Pat dry completely.
2. Place the AirFryer Basket onto the Baking/Drip Pan. Put the dried potatoes into the pan. Spray with oil. Sprinkle with salt and toss. Spread into a single layer.
3. Put the assembled basket into rack Position 2. Select AirFry–Fries with the temperature set to 400°F for 15 minutes, cooking until desired crispiness is achieved.
4. When French fries are done, transfer to a serving bowl. Taste and adjust seasoning as desired. Serve immediately.

Nutritional information per serving (based on 3 servings):
Calories 138 (10% from fat) • carb. 27g • pro. 4g • fat 2g • sat. fat 0g chol. 0mg • sod. 389mg • calc. 0mg • fiber 2g

Veggie Fries with Herbed Yogurt Dip

The vegetables in this recipe can be substituted with any of your favorites.

Makes 4 to 6 servings

Herbed Yogurt Dip (makes ½ cup)

1 garlic clove
1 tablespoon fresh mint leaves
7 ounces plain, nonfat Greek yogurt
1 teaspoon fresh lemon juice
⅛ teaspoon kosher salt

Veggie Fries:

½ cup unbleached, all-purpose flour
2 large eggs, beaten well
1 cup panko breadcrumbs
1 tablespoon grated Pecorino Romano cheese
½ teaspoon dried oregano
½ teaspoon dried parsley
⅛ teaspoon kosher salt
½ medium zucchini (about 4 ounces), cut into ¼-inch thick pieces, about 3 inches long
6 string beans (about 2 ounces), trimmed
½ avocado, pitted and cut into 8 pieces
Olive oil, for spraying
Lemon, for serving, optional

1. Prepare the Herbed Yogurt Dip: Put garlic and mint into the work bowl of a Cuisinart® chopper/mini food processor fitted with the chopping blade. Pulse until roughly chopped. Scrape down sides; add yogurt, lemon juice and salt. Process on High until completely puréed and homogenous. Transfer to a serving bowl, cover, and refrigerate until ready to use.
2. Make the veggie fries: Place the AirFryer Basket onto the Baking/Drip Pan. Reserve. Put the flour, eggs and panko into individual containers large enough for dipping the veggies. Add the cheese, spices and salt to the panko and stir to combine.
3. Dredge each of the vegetables in the flour, and shake off the excess before dipping into the egg, and then finally coating evenly with the panko mixture. Once coated, transfer to the assembled basket in a single layer. Spray liberally and evenly with oil.
4. Place the assembled tray into rack Position 2. Select AirFry with the temperature set to 400°F for 8 minutes.
5. When veggies sticks are done, transfer to a serving plate. Taste and adjust seasoning with more salt or a squeeze of lemon, if desired. Serve immediately with the reserved herbed dip.

Nutritional information per serving (based on 6 servings):
Calories 269 (41% from fat) • carb. 17g • pro. 15g • fat 10g • sat. fat 2g chol. 90mg • sod. 500mg • calc. 106mg • fiber 1g

Sweet Potato Fries with Chipotle Mayo

More nutritious alternative to regular French fries.

Makes 2 to 3 servings

Chipotle Mayonnaise:

½ cup mayonnaise

1 **chipotle chile in adobo, finely chopped**
¼ **teaspoon fresh lemon juice**

Sweet Potato Fries:
1 **pound sweet potatoes (about 2 medium), cut into ¼-inch thick pieces, about 4 inches long**
½ **teaspoon kosher salt**
Olive oil, for spraying

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 homogenous. Transfer to a serving bowl, cover, and refrigerate until ready to serve.
2. Make Sweet Potato Fries: Place the AirFryer Basket onto the Baking/Drip Pan. Put the cut sweet potatoes into the basket. Spray with oil. Sprinkle with salt and toss. Spread into a single layer.
3. Put the assembled basket into the oven in rack Position 2. Select AirFry with temperature set to 400°F for 15 minutes, cooking until golden brown and crispy.
4. When sweet potatoes are ready, transfer to a serving bowl. Serve immediately with reserved Chipotle Mayonnaise on the side.

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

Pimiento Mac ‘n Cheese Cups

Bring Southern flare to a childhood favorite. These cups are full of comfort.

Makes 6 individual servings

½ **whole milk**
4 **ounces cream cheese**
1 **cup grated sharp Cheddar cheese**
⅛ **teaspoon cayenne pepper**
1 to 2 **dashes hot sauce**
4 **ounces elbows, cooked per package instructions**
2 **ounces drained, diced pimiento peppers (about ¼ cup)**
2 **tablespoons mayonnaise**
Salt and pepper to taste
¼ **cup crushed saltine crackers, divided**
Butter for greasing

1. In small saucepan, combine milk and cream cheese over medium-low heat, stirring with a wooden spoon until smooth. Add Cheddar cheese, and continue to cook, stirring constantly, until thick and creamy. Remove cheese mixture from heat and stir in cayenne and hot sauce.
2. Add elbows, pimiento peppers and mayonnaise to cheese mixture and stir until combined. Season to taste with salt and pepper.
3. Thoroughly grease a 6-cup muffin pan with butter and dust the inside of each cup with half of the crushed crackers. Divide the mac ‘n cheese evenly among the cups and sprinkle with the reserved crushed crackers.
4. Preheat oven by selecting Bake with High Speed fan, and temperature set to 350°F for 10 minutes. Once preheated, place muffin pan on the oven rack in Position 1. Bake until bubbly and tops are golden brown. Allow to cool slightly, about 5 to 10 minutes. Run a knife along the edge of each cup to loosen from pan. Serve warm.

Nutritional information per cup:

Calories 264 (58% from fat) • carb. 18.1g • pro. 9.2g • fat 16.9g • sat. fat 9g chol. 47mg • sod. 284.8mg • calc. 169.7mg • fiber 1g

Buttery Dinner Rolls

After your first bite, you will never go back to store-bought rolls again.

Makes 12 rolls

⅓ **cup whole milk, plus 1 tablespoon for brushing**
6 **tablespoons unsalted butter, plus 1 tablespoon for brushing**
3 **tablespoons granulated sugar**

1¾ teaspoons active dry yeast
3 tablespoons warm water (105°F to 110°F)
3 cups bread flour
¾ teaspoon kosher salt
1 egg, lightly beaten

1. In a small saucepan, combine the milk, butter and sugar. Warm over low heat until the butter is melted. Remove from heat and set aside until cooled to room temperature.
2. Dissolve the yeast in the warm water in a large measuring cup. Let stand 5 minutes, or until mixture is foamy. Put the flour and salt in the work bowl of a Cuisinart® Food Processor fitted with the dough, or metal chopping blade and process for 10 seconds. Add the melted butter mixture and egg to the yeast/water mixture. With the machine running, slowly add the liquids through the feed tube and process until a dough ball forms. Continue processing for 45 seconds to knead the dough. Shape the dough into a smooth ball, put it in a clean mixing bowl and cover with plastic wrap. Let rise in a warm place until the dough has doubled in size, about 60 minutes.
3. Lightly butter a 9-inch round baking pan. Punch down the dough and divide into 12 equal pieces (about 1½ to 1¾ ounces each). Roll into smooth rounds and arrange in the prepared pan.
4. Put the pan onto the rack in Position 1. Select Proof with temperature set to 90°F for 45 minutes. Rolls should be about doubled in size.
5. Remove pan and preheat oven by selecting Bake with High Speed fan at 350°F for 15 to 20 minutes. While the oven is heating, melt the remaining tablespoon of butter and combine with the remaining tablespoon of milk in a small bowl. Gently brush the tops of the rolls with butter/milk mixture. Once the oven beeps to signal that it is preheated, put the pan into the oven in Position 1 and bake rolls for 15 minutes, or until golden brown and an internal temperature of 190°F is reached.
6. Remove rolls from the pan and cool slightly before serving.

Nutritional information per roll:

Calories 183 (35% from fat) • carb. 26g • pro. 4g • fat 7g • sat. fat 5g • chol. 34mg sod. 153mg • calc. 13mg • fiber 1g

Rustic Italian Bread

This airy and crusty loaf proves that making artisanal-style bread at home has never been easier.

Makes 1 large round loaf (about 12 servings)

1¾ teaspoons active dry yeast
¾ teaspoon granulated sugar
1 cup warm water (105° to 110°F)
3 cups bread flour
⅓ cup wheat bran
1½ teaspoons kosher salt
1½ tablespoons olive oil
Egg wash (1 large egg and 1 tablespoon cold water whisked together)

1. In a measuring cup, dissolve the yeast and sugar in the warm water. Let stand 5 minutes, or until mixture is foamy.
2. Put the flour, wheat bran and salt in the work bowl of a food processor fitted with the dough or metal chopping blade and process for 10 seconds. Add the oil. With the machine running, slowly add the liquid through the feed tube and process until a dough ball forms. Continue processing 1 minute to knead the dough. Shape the dough into a ball and put in a large bowl that has been lightly floured. Cover the bowl tightly with plastic wrap and let the dough rise for 1 hour, until doubled in size.
3. Punch down the dough, reshape into a ball and cover the bowl again with a clean piece of plastic wrap. Let rise 1 hour.
4. Gently punch down the dough and shape into a tight, large round.
5. Line the Baking/Drip Pan with parchment paper. Put the dough round on the prepared pan and place into the Cuisinart® AirFryer Oven in Position 1. Select Proof with temperature set to 90°F for 30 minutes.
6. Remove dough and preheat oven by selecting Bake with High Speed fan at 375°F for 30 minutes. Once the oven beeps to signal that it is preheated, cut an X into the top center of the loaf with a serrated knife, brush with the egg wash and put into rack Position 1.

7. Bread should be nicely browned and have an internal temperature between 200˚F and 207˚F. Remove bread from the oven and cool completely on a wire rack before slicing.

Nutritional information per serving (based on 1 serving):

Calories 127 (15% from fat) • carb. 23g • pro. 4g • fat 2g • sat. fat 0g • chol. 16g sod. 292mg • calc. 3mg • fiber 1g

SWEET TREATS

Pineapple Leather Rolls-Ups

A healthy, sweet treat for everyone's packed lunch.

Makes 5 Pineapple Leather Roll-Ups

3 cups cubed, fresh pineapple
1 teaspoon, fresh 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/Drip Pan with parchment paper, 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. Put the pan in Position 2. Select Dehydrate and set the temperature to 135°F for 12 hours, checking for dryness at 6 hours. The fruit leather is done when it's no longer sticky to touch and starts to pull off parchment easily.
4. When 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. Store at room temperature in an airtight container up to a week.

Nutritional information per roll-up:

Calories 49 (2% from fat) • carb. 13g • pro. 0.5g • fat 0.1g • sat. fat 0g • chol. 0g sod. 1mg • calc. 12.4mg • fiber 1.4g

Blueberry Crumble Bars

When you cannot decide between a cookie or a crumble, this dessert satisfies both cravings.

Makes 12 servings

Nonstick cooking spray

Crust:
8 tablespoons (1 stick) unsalted butter, softened and room temperature
¼ cup packed light brown sugar
2 tablespoons granulated sugar
1¼ cups unbleached, all-purpose flour
¼ teaspoon kosher salt
Pinch ground cinnamon

Filling:
¼ cup granulated sugar
¼ cup packed light brown sugar
2 tablespoons tapioca starch
¼ teaspoon kosher salt
Pinch ground cinnamon
Pinch ground ginger
¼ teaspoon pure vanilla extract
4 cups fresh blueberries

Topping:
¾ cup unbleached, all-purpose flour
½ cup rolled oats (not quick cooking)
½ cup packed light brown sugar
¼ teaspoon ground cinnamon
¼ teaspoon kosher salt
6 tablespoons unsalted butter, cold and cubed

1. Lightly coat a 9-inch square baking pan with nonstick cooking spray and line with parchment paper; reserve.
2. Put the butter and sugars into the work bowl of a Cuisinart® food processor fitted with the chopping blade. Process until creamy, stopping to scrape down the sides of the bowl as needed. Add the remaining crust ingredients and pulse until combined.
3. Transfer the crust mixture into the prepared pan and press down firmly to pack into the bottom of the pan. Chill in refrigerator until firm.
4. While the crust is chilling, prepare the filling. Put the sugars, starch, salt, and spices in a small mixing bowl; whisk to combine. Add the vanilla and blueberries and stir until blueberries are well coated. Using a large fork, or a potato masher, mash the blueberries until about half have burst open; reserve.
5. Put all of the topping ingredients, except for the butter, in a medium mixing bowl. Whisk to combine. Add the butter and, using your fingers, combine until large crumbs form. (Alternatively, this topping can be made using a Cuisinart® Food Processor fitted with the chopping blade. Put all dry ingredients in the work bowl fitted with the chopping blade. Pulse to combine. Add the butter and pulse until large clumps have formed.)
6. Once the crust has sufficiently chilled, preheat the Cuisinart® AirFryer Oven by selecting Bake with the temperature set to 350°F for 8 minutes with the rack in Position 1. When the oven is preheated, bake until crust is firm and golden at the edges. Remove and spread filling on top of the baked crust and return to the oven for an additional 15 minutes, or until bubbling at the edges. Cover evenly with the crumb topping and return to the oven for a final 15 minutes. The bars are done when the topping is evenly browned.
7. Remove from the AirFryer and allow to cool completely prior to cutting and serving.

Nutritional information per bar:

Calories 282 (41% from fat) • carb. 39g • pro. 3g • fat 13g • sat. fat 8g • chol. 35g sod. 143mg • calc. 4mg • fiber 2g

S'mores

No campfire needed with these s'mores.

Makes 4 servings

8 graham cracker sheets, each broken into two crackers
8 squares milk chocolate (about 2 ounces)
8 standard marshmallows

1. Place the AirFryer Basket onto the Baking/Drip Pan. Put 4 graham cracker sheets in the basket. Place a chocolate square in the center of each graham cracker and top each with two marshmallows.
2. Put the prepared basket in rack Position 2. Select AirFry with the temperature set to 350°F for 5 minutes. AirFry until the marshmallows are lightly toasted (start checking at 4 minutes).
3. Carefully remove from the AirFryer Oven and transfer to a plate. Top with the plain graham cracker sheets.

Nutritional information per serving:

Calories 479 (25% from fat) • carb. 87g • pro. 7g • fat 14g • sat. fat 6g • chol. 0g sod. 317mg • calc. 54mg • fiber 2g

Cinnamon Apples

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

Makes 4 servings

2 medium apples
½ teaspoon ground cinnamon

1. Peel and core apples. Cut into thin wedges, about 16 total for each apple. Toss apples well with cinnamon to thoroughly coat.
2. Place the AirFryer Basket onto the Baking/Drip Pan. Place the apple slices evenly on the AirFryer Basket and place in rack Position 2. Select AirFry with temperature set to 350°F for 15 minutes. Cook apples until slightly softened and fragrant.

Nutritional information per serving:

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

Dessert Wontons Two Ways

Get everyone involved in creating their own wonton at your next party. Sure to make a sweet memory.

Makes 24 wontons

Chocolate-Peanut Butter-Banana:

¼ cup heavy cream
4 ounces good quality semisweet chocolate, finely chopped
¼ cup heavy cream
½ cup creamy natural peanut butter
24 ½-inch thick slices of banana, about 2 ripe bananas

Strawberry-Nutella® Filling:

1 cup sliced strawberries
2 teaspoons, granulated sugar
1 cup Nutella®, or alternative chocolate-hazelnut spread

Wontons:

1 large egg
1 tablespoon water
24 wonton wrappers, square
Nonstick cooking spray
Powdered sugar for dusting

1. For the chocolate-peanut butter-banana filling, start out by heating heavy cream over medium-low heat until steaming. Remove from heat, add chocolate and let stand for about 3 minutes. Using a heatproof spatula or whisk, stir until smooth and shiny. Allow to cool slightly.
2. Meanwhile, in a small bowl, mix the egg with 1 tablespoon of water. Lay out wonton wrappers, starting with 12 (keeping the remaining 12 covered with a damp towel). Working quickly, put one slice of banana into the center of each wrapper, topped with 1 teaspoon of peanut butter and 1 teaspoon of chocolate ganache. Use your finger to paint the edges of each wrapper with the egg wash. Shape each wonton by pinching the opposing corners of each square together. Repeat with remaining 12 wrappers.
3. If using the Strawberry-Nutella® filling, mix cut strawberries with 2 teaspoons of sugar and allow to macerate for 5 to 10 minutes. Fill the center of each wonton with 2 teaspoons of Nutella® and top with 2 strawberry slices. Follow the same egg wash and shaping procedure.
4. Place the AirFryer Basket onto the Baking/Drip Pan. Arrange wontons in the AirFryer Basket. Spray with oil. Slide basket into rack Position 2. Select AirFry with temperature set to 350°F for 8 minutes, cooking until golden brown. Remove wontons from basket. Serve warm, dusted with powdered sugar.

Strawberry-Nutella® nutritional information per wonton:

Calories 57 (34% from fat) • carb. 8.4g • pro. 1.1g • fat 2.2g • sat. fat 2g chol. 2.2mg • sod. 48.8mg • calc. 10.4mg • fiber 0.4g

Chocolate-Peanut Butter-Banana nutritional information per wonton:

Calories 91 (47% from fat) • carb. 10.6g • pro. 2.5g • fat 5.1g • sat. fat 2g chol. 4.6mg • sod. 51.3mg • calc. 6.3mg • fiber 0.7g

Cinnamon Sugar Doughnut Bites

Not that they will likely hang around, but these doughnuts are best eaten just after cooking.

Makes 16 doughnuts

¾ teaspoon active dry yeast
½ teaspoon plus 1½ teaspoons granulated sugar, divided
1 tablespoon warm whole milk (105°F to 110°F)
¾ cup bread flour, plus more for mixing (up to ¼ cup)
2 pinches kosher salt
2 pinches ground cinnamon
Pinch ground nutmeg
1 large egg, lightly beaten
2 tablespoons buttermilk
½ teaspoon pure vanilla extract
1 tablespoon unsalted butter, room temperature and cubed

Nonstick cooking spray
Melted butter for finishing (approximately 2 tablespoons)
Cinnamon sugar for finishing (if preparing at home, combine ¼ cup granulated sugar with 1 tablespoon ground cinnamon)

1. In a small bowl, dissolve the yeast and ½ teaspoon sugar in the warm milk. Let stand 5 to 10 minutes, or until mixture is foamy.
2. Put ¾ cup of the flour, the remaining sugar, salt, cinnamon and nutmeg into a large mixing bowl. Whisk to combine. Once yeast has proofed, add it to the flour/sugar. Using a wooden spoon, stir to combine.
3. Whisk the egg, buttermilk and vanilla extract together and then slowly mix into the flour mixture. Lightly dust a clean work surface with flour and transfer dough to the surface, dusting dough lightly with flour. Using your hands to knead, add additional flour as necessary, 1 teaspoon at a time, to keep dough from sticking to your hands. Add the butter, 1 piece at a time, until all pieces have been mixed into the dough. Again, continue adding flour, 1 teaspoon at a time, to keep dough from sticking to your hands. The dough should be tender and smooth, and when pulled should not break apart.
4. Form dough into a ball and put in a clean mixing bowl, cover with plastic wrap and allow to rest for 1 hour. After 1 hour, gently turn dough over and press dough down (do not punch). Cover and allow to rest for another hour.
5. Place the AirFryer Basket into the Baking/Drip Pan. Lightly coat with nonstick cooking spray. On a lightly floured surface, divide the dough into 16 pieces. Working with one piece at a time (keeping the others covered loosely with plastic wrap), form into a small ball and roll between hands to ensure that it is smooth. Once rolled, cover loosely with plastic wrap. Repeat with the remaining pieces of dough.
6. Once 8 doughnuts have been formed, transfer them to the AirFryer Basket and put into the oven in rack Position 2. Select AirFry with the temperature set to 350°F for 5 minutes, until doughnuts just get a bit of color at the edges. Repeat with remaining doughnuts.
7. While doughnuts are baking, melt additional butter in a small saucepan set over low heat. Put cinnamon sugar in a shallow bowl. Reserve.
8. Remove doughnuts from oven and immediately brush with butter on all sides and then gently toss in cinnamon sugar. Serve immediately.

Nutritional information per doughnut:
Calories 66 (43% from fat) • carb. 8g • pro. 1g • fat 3g • sat. fat 2g • chol. 20mg sod. 25mg • calc. 7mg • fiber 0g

Banana Crunch Muffins

These muffins are a delicious way to use those overripe bananas.

Makes 6 muffins

Nonstick cooking spray

Crumb topping:
¼ cup unbleached, all-purpose flour
3 tablespoons light brown sugar
2 tablespoons unsalted butter, cold and cubed
½ teaspoon ground cinnamon
¼ cup pecans, toasted and chopped
Pinch kosher salt

Muffin batter:
1 cup unbleached, all-purpose flour
1½ teaspoons baking powder
¼ teaspoon kosher salt
¼ teaspoon ground cinnamon
1 small, ripe banana, mashed
¼ cup packed light brown sugar
¼ cup whole milk
¼ cup coconut oil (softened or melted and cooled to room temperature)
1 large egg, slightly beaten
¼ cup pecans, toasted and chopped

1. Lightly coat a standard 6-cup muffin pan with nonstick cooking spray.
2. Prepare the crumb topping: In a small bowl, mix all 6 ingredients together with a fork; reserve.
3. Make the muffin batter: Stir together the flour, baking powder, salt and cinnamon in a small bowl. In a separate medium bowl, mix the banana,

brown sugar, milk, oil and egg together using a hand mixer on medium speed until well blended. Add the dry ingredients and nuts and mix on low until just combined.

4. Spoon evenly into prepared muffin cups and top with the reserved crumb topping.

5. Adjust the rack to Position 1 and preheat by selecting Bake at 325°F for 15 minutes. Once the oven is preheated, put muffins in. Start checking the muffins at 12 minutes so that the crumb top does not get too dark. Muffins are done when evenly golden and a cake tester comes out clean when pierced.

Nutritional information per muffin:

Calories 311 (48% from fat) • carb. 37g • pro. 4g • fat 17g • sat. fat 11g • chol. 42mg sod. 211mg • calc. 39mg • fiber 1g

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