

Cuisinart®

14-in-1 Space-Saving Digital Air Fryer Oven TOA-105



Instruction
& Recipe Booklet

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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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, or 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 air fryer 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 air fryer oven to the store or retailer where purchased for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Cuisinart may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
10. Do not place the air fryer oven on or near a hot gas or electric burner or in a heated oven.
11. Do not use this air fryer 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 air fryer 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 air fryer oven.
15. Do not place any of the following materials in the air fryer oven: paper, cardboard, plastic, and similar products.
16. Do not cover the 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 air fryer oven, as they may involve a risk of fire or electric shock.
18. A fire may occur if the air fryer 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.

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20. Do not attempt to dislodge food when the air fryer oven is plugged into electrical outlet.
 21. **Warning:** To avoid possibility of fire, NEVER leave the air fryer oven unattended during use.
 22. Use recommended temperature settings for all cooking/baking, roasting, and air frying.
 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® 14-in-1 SpaceSaver Digital Air Fryer 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

Touchscreen and dial control panel with LED display (see details on page 5).

2. Interior Light

Interior light to easily view food while cooking.

3. Viewing Window

Large viewing window to check progress.

4. Oven Rack

Can be used in two positions.

5. Rack Positions

A. Upper position – This is the top position and is used for the 9" x 13" baking pan. The pan slides directly into the side rails.

B. Middle Position - Recommended for air frying and toasting.

C. Lower position – Recommended when cooking sheet-pan meals and baked goods on the baking pan, and baking pizza.

NOTE: Refer to page 6 for suggested rack positions with different functions.

6. Air Fryer Basket

Use the basket when using the Air Fry or Broil functions to optimize your cooking results. The air fryer basket must always be set inside the baking/drip pan.

7. Baking/Drip Tray

A baking/drip pan is included for your convenience. Use alone when baking or roasting. Use baking/drip pan with air fryer basket when air frying or broiling

8. 9"x13" 2-in-1 Pan

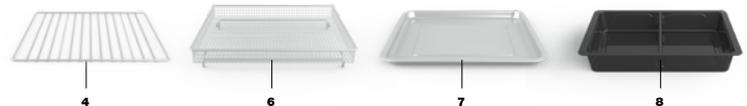
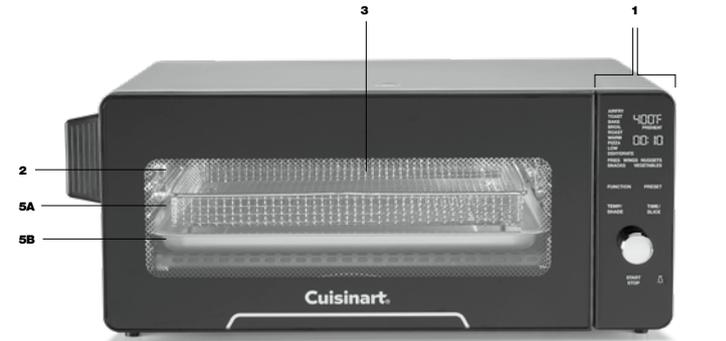
Standard 3-quart capacity. Use it for baked goods, casseroles, enchiladas, and more! The divider can be used to prepare two different foods at one time.

9. Interior Crumb Tray (not shown)

The crumb tray is placed on the bottom of the oven cavity and slides in and out for easy cleaning.

10. Upright Storage Feature

This oven has specially designed feet on the bottom and back of the unit for upright storage. Once the unit is cooled and unplugged, it can be lifted upright and stored in this position on the counter to save counter space when not in use.



GETTING TO KNOW YOUR CONTROL PANEL

1. Digital Display

Displays cooking functions, time, temperature, toast shade, number of slices, preheat, and ready indicators.

2. Function Button

Press to enter the function-setting mode and choose one of the functions by rotating the dial. 9 functions include: Air Fry, Toast, Bake, Broil, Roast, Warm, Pizza, Low, and Dehydrate.

3. Preset Button

Press to enter the preset-setting mode and choose one of the air fry presets by rotating the dial. 5 air fry presets include: Fries, Wings, Nuggets, Snacks, and Vegetables.

4. Selector Dial

Rotate to scroll through functions or air fry presets, adjust cooking time, adjust cooking temperature, change toast shade, and change number of bread slices.

5. Temp/Shade Button

Press to enter the temperature and shade-setting mode.

6. Time/Slice Button

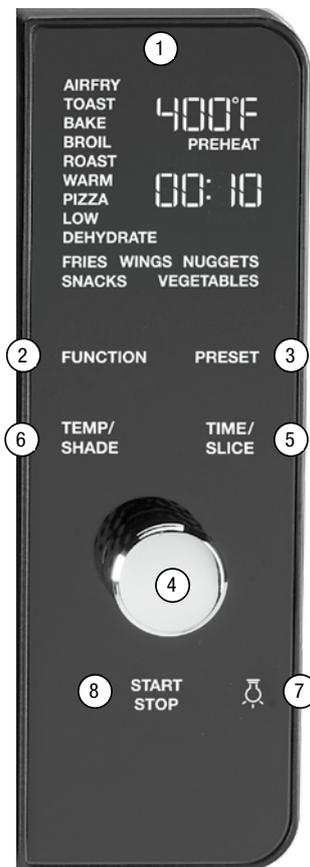
Press to enter the time and slice-setting mode.

7. Light Button

Press to turn on the oven's internal light. **NOTE:** The light will turn off automatically after 20 seconds. To turn it off before, press the button again.

8. Start/Stop Button

Starts and stops cooking process. Press Stop button to turn off unit when done cooking.



BEFORE FIRST USE

- Place your air fryer oven on a flat, level surface.
 - 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.**
- Slide in the crumb tray under the bottom heaters and make sure that there is nothing in the oven.
 - Plug power cord into the wall outlet.

OPERATION

- Place the appropriate rack, pan, and/or basket in the position recommended in the chart at right.
- Press the FUNCTION or PRESET button to wake the unit.
- Press FUNCTION or PRESET to scroll through cooking functions or air fry presets using the selector dial. Once your selection is flashing, move onto the next step.
- Press TEMP/SHADE to adjust the temperature (or toast shade for TOAST function) and adjust using the selector dial. The temperature will display on the LED screen.
- Press TIME/SLICE to adjust cooking time (or number of slices for TOAST function) and adjust using the selector dial. The time will display on the LED screen.
- Press START/STOP to begin cooking.

NOTE:

- To adjust the time, temperature, toast shade or number of slices once cooking has begun, simply press TEMP/SHADE or TIME/SLICE and use the selector

dial to adjust. The new adjustment will flash for 3 seconds and activate automatically.

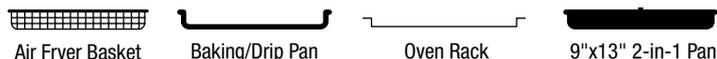
- To change the function or preset after cooking has begun, hold START/STOP to cancel cycle, then choose another function or preset.

PREHEAT (BAKE AND PIZZA FUNCTION ONLY):

The oven will automatically preheat when the Bake or Pizza function is selected. While the oven is preheating, the PREHEAT indicator will appear on the screen. Once preheat is complete, a beep will sound and the indicators READY will appear on the screen. If cooking time is set, the timer will begin counting down.

OVEN RACK AND PAN POSITION DIAGRAMS

Please refer to the chart below for suggested oven rack, baking/drip pan, and air fryer basket positions.



SUGGESTED BASKET/PAN/RACK POSITIONS							
	Upper Position	Middle Position			Lower Position		
Function							
Toast				X			
Bagel				X			
Bake	X		X	X		X	X
Broil	X	X	X	X	X		X
Pizza						X (fresh)	X (frozen)
Roast	X		X	X		X	X
Low	X		X	X		X	X
Air Fry		X			X		
Reheat	X	X	X	X	X	X	X
Warm	X	X	X	X	X	X	X
Dehydrate		X					

TIPS AND HINTS

AIR FRY

TIP: For best results, use the provided air fryer basket fitted into the baking/drip pan.

Air Fry can be used at 200°F to 450°F for up to 1 hour. This function is used to air fry 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 fried foods.

- **Default: 400°F; 10 minutes.**
- Many foods that can be fried can be air fried without using excess amounts of oil. Air fried foods will taste lighter and be less greasy than deep-fried foods.
- Air frying 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 air frying. Olive oil is preferred for a richer flavor. Vegetable, canola, and grapeseed oils are recommended for milder flavors.
- An assortment of coatings can be used on air fried 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 air frying 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.

AIR FRYING CHART

The chart below lists recommended amounts, cooking times, and temperatures for various types of food that can be air fried in the Cuisinart® 14-in-1 SpaceSaver Digital Air Fryer 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 air frying results, use the oven light to periodically check on food.

NOTE: When air frying, always use the air fryer basket with the baking/drip pan. For all foods below, we suggest using the middle position for best results.

Food	Recommended Amount	Temperature	Time
Bacon	12 ounces, 10 to 12 slices	400°F	8 to 10 minutes
Chicken Wings	2 pounds, about 20 wings (max 3 pounds)	400°F	20 to 25 minutes
Frozen Appetizers (e.g., mozzarella sticks, popcorn shrimp, etc.)	1½ pounds, about 20 frozen mozzarella sticks	400°F	5 to 7 minutes
Frozen Chicken Nuggets	1 pound, about 34 frozen chicken nuggets	400°F	10 minutes
Frozen Fish Sticks	12 ounces, about 20 frozen fish sticks	400°F	8 minutes
Frozen Fries	1 to 2 pounds	450°F	15 to 25 minutes
Frozen Steak Fries	1 to 2 pounds	450°F	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	400°F	15 to 20 minutes
Hand-Cut Steak Fries	1 to 2 pounds (2 to 4 medium-large potatoes), cut into eighths lengthwise	400°F	15 to 20 minutes
Shrimp	1 pound, about 16 extra-large shrimp	375°F	8 to 10 minutes
Tortilla Chips	Six 5-inch tortillas cut into fourths	400°F	5 to 6 minutes, toss halfway through
Vegetables	1 pound, about 4 cups	400°F	Thin slices: 10 minutes; larger cut: 15 to 20 minutes

NOTE: Air frying 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 AIR FRYER PRESETS

In addition to having programmable time and temperature for air frying, the Cuisinart® 14-in-1 SpaceSaver Digital Air Fryer Oven has convenient, easy-to-use presets for your fried favorites—french fries, chicken wings, snacks, and vegetables.

- **Default: 400°F; 10 minutes**

To use air fryer presets, press the PRESET button and scroll through and select desired air fry preset.

NOTE: Most presets can be used with frozen or fresh foods.

TOAST

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

- **Default: Shade 4; 3 to 4 slices**

- For best results and more evenly toasted foods:

- 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
- Nine pieces should be evenly spaced—three in front, three in the middle, three in the back

- To add time before the end of the toasting cycle, press TIME/SLICE and use the selector dial to add more time

- Shade Guide: Light (1, 2), medium (3, 4, 5), dark (6,7)

WARNING: Always use the lower position for toasting. Do not invert rack in lower position as this may result in burning.

BAKE

Bake can be used at 200°F to 450°F for up to 2 hours. Baking is recommended for a variety of foods you would normally prepare in a conventional oven. Since this is a small convection oven, cooking times may vary from those in recipes designed for a standard home oven. Because the air fryer oven circulates hot air efficiently, it often cooks food faster than traditional ovens. We recommend checking your food frequently when getting used to the appliance to prevent overcooking.

- **Default: 350°F; 30 minutes**

- **Important:** All of our included recipes were specially developed for the Cuisinart® 14-in-1 SpaceSaver Digital Air Fryer 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**

- Never use glass oven dishes to broil

- For best results, use the provided air fryer basket fitted into the baking/drip pan to broil

- Be sure to keep an eye on food — items can brown quickly when broiling

ROAST

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

- **Default: 375°F; 45 minutes**

- Roasting time is significantly reduced, compared to a large home oven, 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

WARM

Warm can be used at 150°F to 300°F for up to 2 hours. Use this function to keep food warm once cooked.

- **Default: 150°F; 30 minutes**

PIZZA

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

- **Default: 400°F; 10 minutes**
- For best results, place frozen pizza directly on rack, and fresh pizza on the baking/drip pan. Bake in lower position
- Pizza can also be cooked on the pizza stone available for purchase at www.cuisinart.com
- Pizza recipe ideas can also be found on the Cuisinart website

LOW

Low can be used at 80°F to 300°F for up to 12 hours. Perfect for dishes that require low temperatures and/or long cooking times.

- **Default: 200°F; 2 hours**
- For slow-cooked dishes with crispy exteriors and soft interiors, place ingredients directly on the baking/drip pan, or in the 9" x 13" 2-in-1 pan.

DEHYDRATE

Dehydrate can be used at 100°F to 200°F for up to 72 hours.

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

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 on interior of oven.
- Cleaning the accessories:
 - All accessories should be hand-washed in hot, sudsy water, using a nylon scouring pad or nylon brush, and thoroughly rinsed. Only the 2-in-1 pan is dishwasher safe (top rack).
- After cooking greasy foods and once your oven has cooled, always clean the top of the 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 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.

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.

DEHYDRATING CHART

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

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 hold START/STOP to return to the main menu.
	Can I change the time or temperature when the unit is already cooking?	Yes. Simply press TEMP/SHADE or TIME/Slice and use the control dial to make adjustments during the cooking cycle.
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 air fryer 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 control dial to increase temperature.
	Why do condensation and steam come out of my unit?	When preparing foods with a high water content, water may drip into the pan and produce steam. This will not affect the unit or the end results. 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	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.

Limited Warranty

Subject to the exclusions and limitations contained herein, Conair LLC dba Cuisinart (“Cuisinart”) warrants that the Cuisinart® 14-in-1 SpaceSaver Digital Air Fryer Oven (“Product”) will be free from material defects in materials and workmanship under normal home use conditions for a period of THREE (3) years beginning on the date the Product was purchased in its original, sealed packaging, unless otherwise specified in this Limited Warranty. This Limited Warranty is only for U.S. consumers (defined herein as purchasers at retail for personal, family, or household use) who originally purchase the Product from Cuisinart or an authorized Cuisinart® reseller (if you are unsure whether a retailer or other point of sale is an authorized or unauthorized Cuisinart reseller, contact Cuisinart).

This Limited Warranty does NOT cover:

- Normal wear and tear;
- Any Product purchased by commercial purchasers or for commercial or nonhousehold uses;
- Accessories, parts, or software added to the Product after the system is shipped from Cuisinart;
- Any costs associated with the replacement or repair of the Product, including labor, installation, or other costs incurred by you without prior Cuisinart approval;
- Damage to the Product, defective conditions, or nonconformities due to: (1) external causes, including shipping, accidents, problems with electrical power (Product designed only for use with 120-volt outlets), abnormal conditions (such as mechanical or environmental); (2) usage not in accordance with Product instructions; (3) misuse, neglect, unauthorized alteration, unauthorized repair; and (4) acts of God or other events beyond Cuisinart’s control;
- Damage caused by you or any nonauthorized third party, even though necessary repairs and maintenance might be performed by any company;
- Damage caused by accessories or replacement parts not specifically authorized by Cuisinart may void this Limited Warranty; and
- Any Product where the original Product identification markings (trademark or serial number) have been removed, altered, or obliterated from

It is recommended that you visit our website, <https://cuisinart.com/register-your-product.html>, 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 Limited Warranty will be the date of manufacture.

Hassle-free warranty

If the Product that is the subject of this Limited Warranty fails during the warranty period for reasons covered by this Limited Warranty, Cuisinart will, at its option, repair the Product, replace the Product with another identical or reasonably equivalent product, or if Cuisinart is unable to repair or replace the Product, refund the purchase price, less the amount directly attributable to the consumer’s prior usage of the Product. To obtain a return shipping label, email us at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry/>, or call our Consumer Service Center toll-free at **1-800-726-0190** to speak with a representative.

Upon receipt of the Product, Cuisinart will inspect the Product and, if required under this Limited Warranty, attempt to repair, replace, or refund the Product within thirty (30) days. However, there may be delays beyond Cuisinart’s control, in which case that time period may be extended as reasonably necessary.

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 the product is still under warranty.

California residents only

The THREE (3) year Limited Warranty period begins on the date the Product was delivered, which may be different than the date the Product was purchased. California residents also have the option of obtaining the benefits of this Limited Warranty by bringing the Product to (A) the store where it was purchased or (B) 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 with another identical or reasonably equivalent product, or refund the purchase price less the amount directly attributable to the consumer’s prior usage of the Product. California residents may also, according to their

preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement with another identical or reasonably equivalent product by calling our Consumer Service Center toll-free at **1-800-726-0190**. Cuisinart will be responsible for the cost of such repair, replacement, and/or shipping and handling for such nonconforming products under warranty.

THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE OR BY JURISDICTION. IN THE EVENT THIS LIMITED WARRANTY IS BREACHED, YOU MAY HAVE CLAIMS FOR REPLACEMENT, DAMAGES, OR OTHER PENALTIES.

LIMITATIONS OF LIABILITY/ADDITIONAL LIMITATIONS AND EXCLUSIONS

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This Limited Warranty is issued by:

Conair LLC
1 Cummings Point Road
Stamford, CT 06902
1-800-726-0190

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Breakfast Egg Muffins

These egg muffins can easily be made the night before to make a quick breakfast on the go for the next morning.

Makes 12 servings

Nonstick cooking spray
6 slices ham, each halved
½ cup shredded Cheddar, divided
1 cup cooked chopped broccoli florets
10 large eggs
½ cup half-and-half
¼ teaspoon kosher salt
¼ teaspoon freshly ground black pepper

1. Lightly coat a regular 12 cup muffin pan with the nonstick cooking spray. Press ½ slice of ham into each muffin cup. Using half of the shredded Cheddar, sprinkle a pinch or so in each muffin cup. Divide the broccoli evenly among the muffin cups; reserve.
2. In a bowl, whisk together the eggs, half-and-half, salt, and pepper. Evenly divide the egg mixture among the muffin cups and then top each cup with the remaining cheese.
3. Put the muffin pan into the lower rack position of the Air Fryer. Select Air Fry and set the temperature to 350°F and the time to 18 minutes. Cook until the custard is set and the tops are golden.
4. Transfer pan to cooling rack. Run a knife or offset spatula around each egg muffin to remove from pan. Serve immediately, or at room temperature.

Gluten-Free Banana Muffins

A sweet and hearty muffin for lunch box snacks or after school treats.

Makes 12 muffins

- Nonstick cooking spray**
- 2 cups gluten-free all-purpose flour**
- ½ cup whole rolled oats (not quick cooking)**
- ⅓ cup granulated sugar**
- ⅓ cup packed light brown sugar**
- 1½ teaspoons baking powder**
- ¼ teaspoon baking soda**
- ½ teaspoon kosher salt**
- ½ teaspoon xanthan gum (optional – only if flour blend does not have it in list of ingredients)**
- ½ teaspoon ground cinnamon**
- ½ cup vegetable oil**
- 2 large eggs, room temperature**
- ½ teaspoon pure vanilla extract**
- 1½ cups mashed, very ripe bananas (about 3 medium bananas)**

1. Lightly coat a regular 12-cup muffin pan with nonstick cooking spray; reserve.
2. Put the flour, oats, both sugars, baking powder and soda, salt, xanthan gum (if using), and cinnamon into a medium mixing bowl. Whisk well to combine; reserve.
3. In a separate large mixing bowl, mix the remaining ingredients until smooth. Add the dry ingredients and stir until fully combined.
4. Divide evenly among the prepared muffin cups.
5. Select Bake and set the temperature to 350°F and the time to 18 minutes. Once the oven has preheated, put the filled muffin pan in the lower rack position.
6. Bake until the muffins spring back to the touch.

Taco Dip

Get your favorite tortilla chips ready to dig into this indulgent party dip.

Makes 6 to 8 servings

- 8 ounces (1 standard package) cream cheese, cut into 8 pieces and room temperature**
- 1 can (16 ounces) refried beans**
- 1 cup shredded Cheddar or Monterey Jack cheese**
- ½ cup salsa**
- 1 cup grape tomatoes, sliced**
- ½ cup sliced black olives**
- 2 jalapeños, stem trimmed, thinly sliced (if wanting a milder dip, the jalapeños can be halved and seeded)**
- 4 scallions, trimmed and thinly sliced**
- ½ avocado, ripe but firm, pitted, peeled, and sliced**
- ½ lime, for serving**
- 2 tablespoons cilantro leaves, for serving**
- Tortilla chips, for serving**

1. Layer the ingredients into a 9-inch round cake dish, starting with the cream cheese, then following with the refried beans. Top with the shredded cheese and then transfer to the oven in the middle position.
2. Select Broil and set the temperature to 450°F and the time to 3 minutes. Cook until the cheese is fully melted.
3. When the dip base is ready, remove from the oven. Spoon the salsa over the cheese, and then top with the sliced items. Squeeze the lime over top, and then garnish with the cilantro. Serve hot with tortilla chips.

Smothered Sweet Potato Fries

Get ready to indulge in this nacho-like appetizer.

Makes about 6 servings

- 1 – 1½ pounds frozen sweet potato waffle fries**
- ¾ cup pulled pork**
- ¾ cup shredded pepper jack cheese**
- 2 scallions, thinly sliced, whites and greens separated**
- ¼ cup barbecue sauce**

1. Put the fries in the air fryer basket set in the baking/drip pan. Place in the air fryer in the middle position. Select Air Fry at 400°F for 15 minutes.
2. Once the fries have finished cooking, top with the pulled pork, cheese, and scallion whites. Return to the air fryer in the middle position. Select Air Fry and set the temperature to 400°F and the time to 4 minutes.
3. When the fries are done, top with barbecue sauce and sliced scallion greens. Serve immediately.

Spicy Salmon Sushi Bake

Sushi lovers, look no further for your next easy weeknight dinner! All the delicious flavors of spicy salmon sushi come together in this simple casserole. This sushi bake can be enjoyed on its own, but we recommend serving with nori sheets and sliced avocado to take it to a whole other level!

Makes 6 to 10 servings

- 3 pounds salmon fillet, skin off and pin bones removed**
- 1 teaspoon kosher salt**
- Nonstick cooking spray**
- 4 cups cooked sushi rice, warm**
- 1 teaspoon furikake**
- 4 ounces cream cheese, room temperature**
- ¼ cup Japanese mayonnaise, plus more for garnish**

- 2 tablespoons Sriracha**
- 2 teaspoons lightly seasoned rice wine vinegar**
- ¼ cup sweet chili sauce, plus more for garnish**
- 3 scallions, sliced, green and white parts divided**

1. Season the salmon with the salt. Place the air fryer basket onto the baking pan and generously coat with nonstick cooking spray.
2. Place the salmon in the basket. Place into the oven in the middle rack position. Select Air Fry, and set the temperature at 375°F and the time for 15 minutes. Cook until the salmon is cooked through. Remove from oven and reserve.
3. Press the cooked sushi rice into the 2-in-1 pan in an even layer. Sprinkle with the furikake and reserve.
4. In a large bowl, whisk together the cream cheese, mayonnaise, Sriracha, and rice wine vinegar until smooth. Crumble the cooked salmon and add to the sauce along with the scallion whites. Toss to combine. Spread the salmon mixture over the rice in an even layer.
5. Slide the pan in the lower position. Select Bake, and set the temperature to 450°F and the time to 8 minutes. Cook until the salmon starts to brown.
6. Remove the pan from oven. Drizzle with additional mayonnaise and sweet chili sauce. Garnish with the scallion greens. Serve immediately.

Baked Greek Orzo

A quick dinner that is great for a party or a midweek dinner.

Makes 12 to 14 servings

- 2 tablespoons extra-virgin olive oil, plus more for coating pan**
- 2 medium red peppers, chopped (about 2 cups)**
- ¾ teaspoon kosher salt, divided**
- ½ teaspoon freshly ground black pepper, divided**
- 4 garlic cloves, finely chopped**
- 1 pound orzo, cooked to package instructions**
- 1 cup ricotta**

- 1 cup baby spinach**
- ¼ cup chopped fresh parsley**
- 1 tablespoon grated lemon zest**
- 3 tablespoons fresh lemon juice**
- ¾ cup chopped kalamata olives**
- 2 cups crumbled feta**

1. Put the oil into a large skillet set over medium heat. Once hot, add the peppers with a pinch each of the salt and pepper. Sauté until softened, about 5 minutes. Add garlic and cook until softened and fragrant, another 3 to 5 minutes. Remove and reserve.
2. Lightly coat the 2-in-1 pan with additional olive oil. Add the orzo, ricotta, spinach, parsley, lemon zest and juice, olives, and the reserved peppers/garlic, along with the remaining salt and pepper. Stir well to combine. Top with the crumbled feta.
3. Select Bake and set the temperature to 350°F and the time to 15 minutes.
4. Once the oven has preheated, slide the pan into the lower position. Bake until the cheese is lightly browned on top and the orzo mixture is hot throughout.

Ranch Seasoned Wings

The perfect weeknight appetizer or addition to your game day lineup, these ranch seasoned wings are sure to be a hit!

Makes 4 to 6 servings

- 2 pounds chicken wings**
- 1½ teaspoons kosher salt, divided**
- ¼ cup dry buttermilk powder**
- 2 teaspoons dried parsley**
- ½ teaspoon dried dill weed**
- 1 teaspoon dried chives**
- 1¼ teaspoons garlic powder**
- 1¼ teaspoons onion powder**
- ½ teaspoon freshly ground black pepper**

1. Put the air fryer basket onto the baking pan and generously coat with nonstick cooking spray.
2. Put the chicken wings into the basket in a single layer and sprinkle with ½ teaspoon of the salt.
3. Place the prepared basket into the oven in the middle position. Select the Wing air fry preset and set the time to 25 minutes.
4. While the wings are cooking, prepare the ranch seasoning. In a small bowl, combine the dry buttermilk, parsley, dill, chives, garlic powder, onion powder, remaining teaspoon salt, and black pepper. Reserve.
5. When time expires, season the wings with 1 tablespoon of the ranch seasoning and serve.

*Ranch seasoning can be stored in an airtight container in a cool dry space for up to one month.

Air-Fried BBQ Ribs

Who knew how easy delicious ribs could be? Leave it to Cuisinart to get the job done.

Makes about 6 servings

- 1 rack baby back ribs, halved**
- ½ teaspoon kosher salt**
- ½ teaspoon paprika**
- ¼ cup prepared barbecue sauce, plus more for serving**
- 2 tablespoons apple cider vinegar**

1. Remove the thin layer of fat from the underside of the ribs.
2. Sprinkle all over with the salt and paprika. Wrap the ribs tightly in aluminum foil in one layer.
3. Place the rib packet in the air fryer basket set in the baking pan, meat side down. Select Roast and set the temperature to 275°F and the time to 60 minutes. Place into the oven in the lower position.
4. While the ribs are cooking, stir together the barbecue sauce and vinegar.

-
- When time expires, unwrap the ribs, and brush on both sides with the barbecue sauce mixture.

Savory Hand Pies

Store bought pie dough brings ease to these tasty hand pies. We love the combination of kale, squash, and goat cheese, but they can easily be swapped out for your favorite veggies and cheese!

Makes 6 hand pies

- 1** **tablespoon extra-virgin olive oil, plus more for spraying**
- ¼** **medium onion, finely chopped**
- 2** **stems curly kale, hard stems removed, and leaves and tender stems finely chopped**
- Kosher salt**
- Freshly ground black pepper**
- Pinch red pepper flakes**
- ¼** **cup crumbled goat cheese**
- 1** **cup cubed butternut squash**
- 1** **large egg**
- 1** **pound prepared pie dough (found in the freezer section, already rolled into rounds)**
- Nonstick cooking spray**

- Put the oil into a large skillet set over medium heat. Once the oil is hot, add the onion, kale, and a pinch each of salt and pepper. Sauté until the vegetables are softened. Remove from the heat and add the pepper flakes. Once cool, stir in the goat cheese. Reserve.
- Put the squash into the air fryer basket fitted in the baking pan. Spray with olive oil, and season with a large pinch of salt and pepper. Toss well. Put into the middle position. Select Air Fry and set the temperature to 400°F and the time to 3 minutes. Remove from the oven and allow to cool. Once cool, toss with the kale-goat cheese mixture.
- In a small bowl, beat the egg with 1 teaspoon of water to make an egg wash. Reserve.

- Cut six 6-inch rounds out of the prepared dough. Scoop 2 tablespoons of filling into the center of each round. Fold over the dough and crimp to seal. Brush with the egg wash.
- Lightly coat the air fryer basket with the nonstick cooking spray. Place the filled hand pies in the assembled basket. Using a paring knife, cut a small slit on the top of each hand pie to allow steam to vent out of the pies to make sure the crust comes out nice and crispy and so the pies retain their shape.
- Put into the middle position of the oven. Select Air Fry and set the temperature to 400°F and the time to 18 minutes. Cook until browned and crispy.
- Cool slightly before serving.

Sheet Pan Mini Meatloaves with Cheesy Potatoes and Green Beans

This scaled-down version of an old-school classic is sure to please any night of the week. One pan makes cleanup a breeze.

Makes 2 servings

- 1** **tablespoon extra virgin olive oil, divided**
- ¾** **pound Yukon Gold potatoes, peeled if desired, cut into ¾- to 1-inch chunks**
- 1¼** **teaspoons kosher salt, divided**
- ¼** **cup crushed butter crackers, such as Ritz brand**
- 2** **tablespoons whole or low-fat milk**
- 1** **large egg, lightly beaten**
- ¼** **cup grated onion**
- ¼** **cup grated green bell pepper**
- 2** **teaspoons tomato paste**
- 1** **teaspoon Worcestershire sauce**
- ½** **teaspoon Dijon mustard**
- ½** **teaspoon fresh thyme leaves**
- ¼** **teaspoon freshly ground black pepper**
- Pinch garlic powder**
- ¾** **ground beef chuck, preferably 15-20% fat**

- Ketchup for tops of meatloaves (about ¼ cup)**
- ½ **pound green beans, trimmed**
¼ **cup shredded Cheddar, optional**
1. Lightly coat the baking pan with ½ teaspoon olive oil. Add the potatoes and toss with 2 teaspoons olive oil and ¼ teaspoon salt. Spread into an even layer. Select Roast and set the temperature to 425°F and the time to 15 minutes.
 2. Meanwhile, prepare the meatloaf mixture. In a large mixing bowl, combine crushed crackers with milk and let stand until completely moist, 2 to 3 minutes. Add the egg, onion, bell pepper, tomato paste, Worcestershire, mustard, thyme, ¼ teaspoon salt, pepper, and garlic powder, and mix to combine. Add the ground chuck and gently combine using clean hands, careful not to overwork.
 3. Remove the pan from the oven and reduce temperature to 400°F. Flip potatoes and move to one side of the baking pan. Add the green beans and toss with remaining ½ teaspoon olive oil and ¼ teaspoon salt.
 4. Divide meatloaf mixture into 2 equal portions. Make a space on the baking sheet and shape each portion into a 4 x 2½ -inch oblong loaf. Spread the tops of loaves evenly with ketchup. Bake for 30 minutes, until meatloaves register 160°F, tossing the potatoes and beans halfway through. Sprinkle potatoes with Cheddar, if using, at remaining 5 minutes.
 5. Remove from oven and let meatloaves rest for 10 minutes before serving.

Sheet Pan Chicken Fajitas

Bring the fiesta home any night of the week with this simple yet super tasty family meal. A side of rice and beans plus fixings like guacamole and salsa make it complete.

Makes 4 servings

- 1 pound boneless chicken breast, 1 to 2 medium breasts, sliced lengthwise into ½-inch strips**
1 teaspoon ancho chile powder, divided
1 teaspoon kosher salt, divided
½ **teaspoon ground cumin**

- 2 garlic cloves, crushed**
1 jalapeño pepper, quartered, seeded, and thinly sliced, divided and thinly sliced, divided
4 cilantro sprigs
1 tablespoon plus 1 teaspoon olive oil, divided
1 small red onion, slice into thin wedges, root end intact
2 small bell peppers (about 6 ounces each), cut lengthwise into ¼-inch strips
½ **lime**
4 6-inch flour tortillas or corn tortillas
Salsa, guacamole, sour cream, for serving
Rice and beans, for serving
1. Put the sliced chicken into a large nonreactive, mixing bowl and toss with ¾ teaspoon each of the chile powder and salt, cumin, crushed garlic, ½ of the jalapeño pepper, and cilantro. Toss to evenly distribute all ingredients and coat the chicken well. Cover and rest in the refrigerator for 1 to 2 hours to maximize flavor.
 2. Toss remaining jalapeño in a separate bowl with the sliced onion and peppers, ¼ teaspoon each chile powder and salt, and 1 teaspoon olive oil.
 3. Once chicken has rested, coat the baking pan with 1 teaspoon of oil and then spread the vegetables in one layer on the pan. Place in the oven. Select Roast and set the temperature to 400°F and the time to 30 minutes. Once edges are browned, remove and reserve.
 4. Add the remaining 2 teaspoons of the oil to the pan and place the chicken in one single layer. Roast at 400°F for about 10 minutes to cook through. To finish, set to Broil at 450°F for an additional 5 minutes.
 5. While vegetables/chicken are roasting, wrap the tortillas in foil. Add to the oven with the chicken for last 3 minutes to warm.
 6. Squeeze the lime evenly over chicken and vegetables before serving.
 7. Serve by filling warm tortillas with chicken and roasted veggies, topped with desired fixings: salsa, guacamole and/or sour cream. Serve alongside rice and beans.

Honey Mustard Salmon with Potatoes, Asparagus, and Tomatoes

Add this simple and flavorful one pan meal to your weekly lineup.

Makes 4 servings

- 1** **tablespoon whole grain mustard**
- 1** **tablespoon honey**
- 1** **garlic clove, finely chopped**
- ½** **teaspoon fresh thyme leaves, chopped**
- 1** **tablespoon fresh lemon juice**
- ¼** **teaspoon smoked paprika**
- 1½** **teaspoons kosher salt, divided**
- ¾** **teaspoon freshly ground black pepper, divided**
- 4** **6-ounce portions boneless, skinless salmon**
- 1** **pound fingerling potatoes, halved**
- 1** **pound asparagus, trimmed**
- 2** **thyme sprigs**
- 2** **tablespoons extra-virgin olive oil**
- 2** **vines cherry tomatoes, vines cut in half**

1. In a medium bowl, combine the mustard, honey, garlic, thyme leaves, lemon juice, paprika, ½ teaspoon salt, and ¼ teaspoon black pepper; whisk to combine. Add the salmon and coat with the honey mustard. Cover and marinate in the refrigerator for 30 minutes.
2. While the salmon is marinating, add the potatoes, asparagus, and thyme sprigs to a large bowl. Drizzle with olive oil and season with the remaining teaspoon of salt and ½ teaspoon black pepper. Toss to combine.
3. Arrange the potatoes, asparagus, and thyme sprigs on the baking pan. Coat the tomatoes on the vine with any remaining oil in the bowl and place on baking pan. Put into the oven in the lower rack position. Select Roast and set the temperature to 375°F and time to 10 minutes.
4. When time expires, place the salmon on top of the potatoes and asparagus. Roast for an additional 12 minutes at 375°F.

5. Divide salmon, potatoes, asparagus, and tomatoes among 4 plates and serve immediately.

Chicken Parmesan Grinders

This classic and homey meal is perfect for a fun dinner. Be sure to have extra sauce on the side.

Makes 4 servings

- ½** **cup unbleached all-purpose flour**
- ¼** **teaspoon kosher salt**
- Pinch freshly ground black pepper**
- 1** **large egg, lightly beaten**
- ½** **cup Italian seasoned breadcrumbs**
- 4** **chicken breasts, pounded evenly**
- Olive oil, for coating chicken**
- 4** **grinder rolls, split**
- 1** **cup marinara sauce, divided**
- 1** **cup shredded mozzarella**
- 4** **teaspoons grated Parmesan**

1. Set three shallow dishes on a work surface. Put the flour, salt, and pepper in one dish. Put the egg in the second. Put the breadcrumbs in the third.
2. Dredge the chicken breast first in the flour, followed by the egg, and then the breadcrumbs.
3. Put the chicken in the air fryer basket set in the baking pan. Spray liberally with the olive oil on both sides. Select Air Fry and set temperature to 400°F and time to 15 minutes. Put the assembled pan in the middle position, turning the chicken halfway through cooking.
4. Once the chicken has cooked, remove from the air fryer. Spread 2 tablespoons of sauce in each roll and then top with one chicken cutlet, followed by ¼ cup shredded mozzarella.
5. Return the assembled grinders to the air fryer basket. Put the assembled basket to the oven, in the lower position. Select Broil at 450°F for 5 minutes.

-
- Remove and sprinkle the top of each grinder with an additional 2 tablespoons of sauce and sprinkle 1 teaspoon of the grated Parmesan on each. Serve immediately.

Greek Spatchcocked Chicken

Removing the backbone, better known as spatchcocking, allows for even cooking and maximum crispy skin! A sturdy pair of poultry shears makes the backbone easy to remove – the air fryer does the rest!

Makes about 4 servings

- 4 garlic cloves**
- 1 tablespoon fresh mint leaves**
- 1 tablespoon fresh oregano leaves**
- 1 tablespoon fresh parsley leaves**
- 1 teaspoon fresh rosemary leaves**
- 1 tablespoon kosher salt**
- ¼ cup fresh lemon juice**
- ½ cup olive oil**
- 1 4-pound chicken with backbone removed and any excess fat trimmed**
- 1½ pounds fingerling potatoes**

- Put the garlic and fresh herbs in a mini chopper. Process to finely chop. Add the lemon juice. With the chopper running, add the olive oil.
- Place the chicken in a stainless bowl or shallow container. Pour two-thirds of the marinade over the chicken, coating it thoroughly. Cover and place in the refrigerator for at least 2 hours and up to overnight. Reserve and cover the remaining marinade. Store at room temperature if using same day and in the refrigerator if holding overnight.
- About an hour before cooking, halve the potatoes and place in a stainless bowl. Toss with remaining marinade. Reserve at room temperature.
- When ready to cook, put the air fryer basket into the baking pan. Transfer the potatoes around the perimeter of the air fryer basket. Place the chicken in the center of the basket, breast side up. Position the legs so the greatest amount

of skin is exposed. Put the assembled basket into the lower position of the oven.

- Select Roast and set the temperature to 375°F and time to 55 minutes.
- When time expires, check the internal temperature of the chicken. The chicken is ready when the thickest part of the thigh registers 175°F.
- Remove from the basket and rest on a cutting board for about 5 minutes before carving and serving.

Dehydrated Orange Slices

This recipe can be used with any type of citrus. Perfect for a cocktail or dessert garnish!

Makes about 1 dozen slices

- 1 navel orange, very thinly sliced**
- 1 tablespoon confectioners' sugar**

- Lay the orange slices in a single layer on the air fryer basket set in the baking pan. Generously sift some of the sugar over each slice.
- Put the assembled basket into the middle position of the oven. Select Dehydrate and set temperature to 130°F and time to 6 hours. Begin checking the oranges at 4 hours; they are finished when they are dry and not sticky (thickness of orange slices will vary the dehydrating time).
- When the orange slices are done, let cool completely before removing. Store in an airtight container until ready to use.

Stone Fruit Crisp

There is little that is more satisfying than a warm fruit crisp. Stone fruit works well here with the spices in the oat topping.

Makes 15 servings

Filling:

- 3½** pounds fruit (mixture of stone fruits such as peaches, plums, apricots, and nectarines), pitted and cut into 1-inch pieces
- 1** cup granulated sugar
- ¼** teaspoon kosher salt
- ½** teaspoon pure vanilla extract
- ½** teaspoon fresh lemon juice
- 3** tablespoons arrowroot powder

Topping:

- 2** cups rolled oats
- 1** cup unbleached all-purpose flour
- 1** cup packed light brown sugar
- ½** teaspoon ground cinnamon
- ½** teaspoon ground ginger
- ½** teaspoon kosher salt
- 12** tablespoons (1½ sticks) unsalted butter, cubed and room temperature

1. Put the fruit, sugar, salt, vanilla, and lemon juice into a large mixing bowl; toss to fully combine. Add the arrowroot powder and stir to coat well. Transfer to the 2-in-1 pan; reserve.
2. Prepare the topping: Put oats, flour, sugar, cinnamon, ginger, and salt into a mixing bowl and combine. Add the butter and with a large fork, a pastry blender, or your fingers, work the butter into the dry ingredients. Once the butter is evenly distributed, sprinkle over the top of the filling.
3. Slide the pan into the lower position of the oven. Select Bake and set the temperature to 350°F and time to 30 minutes. The crisp is ready when the filling is bubbling and the top is browned.
4. Remove and allow to cool slightly before serving.

Yellow Cupcakes with Rich Chocolate Frosting

These cupcakes are never a boring combination.

Makes 12 cupcakes

Cupcakes:

- 1½** cups cake flour, not self-rising
- ½** teaspoon baking powder
- ¼** teaspoon baking soda
- ¼** teaspoon fine sea salt
- 2** large eggs, room temperature
- ¾** cup granulated sugar
- 1** teaspoon pure vanilla extract
- ½** cup vegetable oil
- ¾** cup buttermilk, room temperature

Frosting:

Makes ¾ cup

- 4** tablespoons (½ stick) unsalted butter, cubed and at room temperature
- ½** cup sifted confectioners' sugar
- ½** teaspoon pure vanilla extract
- Pinch** sea or kosher salt
- 4** ounces semisweet chocolate (¾ cup chips), melted,
- kept warm**
- 3** tablespoons sour cream or plain yogurt, room temperature

1. Prepare the cupcakes. Put the flour, baking powder and soda, and salt into a medium mixing bowl. Whisk well to combine; reserve.
2. Put the eggs and sugar into a large mixing bowl. Whisk well until the mixture has thickened and the color has lightened. Add the vanilla and then slowly whisk in the oil until homogenous.
3. Alternating between the dry ingredients and the buttermilk, slowly combine the two mixtures, starting with the one third of the flour, then half the buttermilk, and continuing in that manner until both mixtures are fully incorporated.

4. Line a 12-cup muffin/cupcake pan with cupcake liners and scoop the batter into the liners.
5. With the rack in the lower position, select Bake and set the temperature to 325°F and the time set to 20 minutes. Once preheated put the filled pan onto the rack and bake until the cupcakes are lightly golden and the tops spring back to the touch.
6. Remove and allow to cool.
7. While the cupcakes are cooling, prepare the frosting. Put the butter, sugar, vanilla, and salt into a medium mixing bowl. Using a hand mixer fitted with the beaters, mix well until light and fluffy. Add the chocolate and mix until fully incorporated and then add the sour cream/yogurt, mixing until homogenous.
8. Once the cupcakes are fully cooled, frost the top of each and serve.

Blondie and Brownie Duo

The 2-in-1 pan is aptly named, and being used well here with our Blondie and Brownie Duo. Satisfy all the sweet teeth in your house by using one pan and one oven to prepare two different delicious treats.

Makes 15 servings

Nonstick cooking spray

Blondies:

- 1 ½ cups unbleached all-purpose flour**
- 1 teaspoons kosher salt**
- ¼ teaspoon ground cinnamon**
- 10 tablespoons (1 stick plus 2 tablespoons) unsalted butter, cut into 1-inch pieces and at room temperature**
- ⅓ cup granulated sugar**
- ⅔ cup packed light brown sugar**
- 2 large eggs, room temperature**
- 2 teaspoons pure vanilla extract**
- 1 cup bittersweet chocolate, chopped**
- ⅔ cup white chocolate chips**
- ⅔ cup walnut halves**

Brownies:

- 8 tablespoons (1 stick) unsalted butter**
- 2 ounces bittersweet chocolate, chopped**
- 2 ounces unsweetened chocolate, chopped**
- 2 tablespoons unsweetened cocoa powder**
- ⅓ cup unbleached all-purpose flour**
- 3 large eggs**
- 1 cup granulated sugar**
- 1 teaspoon pure vanilla extract**
- ½ teaspoon kosher salt**

1. Lightly coat the 2-in-1 pan, fitted with the divider, on both sides. Reserve.
2. First prepare the blondie batter. Combine the flour, salt, and cinnamon in a small bowl; reserve. Put the butter and the sugars into a large mixing bowl. Using a hand mixer fitted with the beaters, cream the butter and sugars until light and fluffy. At a low speed, add the eggs, one at a time, followed by the vanilla extract. Add the dry ingredients and mix on low until just combined, and then add the chips and nuts. Transfer the batter to one side of the prepared pan.
3. Prepare the brownie batter. Put the butter, and bittersweet and unsweetened chocolates into a double boiler set over medium heat. Once melted, remove from the heat and stir in the flour and the cocoa powder. Reserve. While the chocolate mixture is cooling, put the eggs, sugar, vanilla, and salt into a large mixing bowl (you can use the same ones from the blondie batter). Using a hand mixer fitted with the beaters, mix well until lightened and very smooth – the goal here is to incorporate a lot of air into this part of the mixture (it is what helps make that signature crackly and shiny top of the brownies). Add the chocolate mixture and stir well until there are no streaks. Transfer the brownie batter to the prepared pan next to the blondies.
4. Select Bake and set the temperature to 325°F and the time set to 25 minutes. Once preheated slide the filled pan into the lower position. The blondies/brownies are done when they pull away from the sides of the pan (they will be soft in the center).
5. Remove and allow to cool in the pan completely before removing and serving.

Notes

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