

New Style Wall Ovens



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For more recipes, please visit our website at www.dacor.com.



BAKING



PURE CONVECTION™

This mode uses the rear heating element and convection fan only. It is best for light colored and delicate baked goods. Lower the oven temperature by 25 degrees. For baking time, use the lowest stated time in the recipe, adding more time as needed. If multiple-rack baking with 3 or more racks, increase time by an average of 5-15 minutes.

Best for:

- Cakes
- Tarts
- Puff Pastry
- Cookies
- Free Form Yeast Breads
- Scones
- Muffins
- Yeast Rolls
- Multiple Rack
- Angel Food Cake



CONVECTION BAKE

This mode uses bottom heat and the convection fan. Items baked in a deep ceramic dish or earthenware clay pots are best in this mode. These are foods in a deep pan that require browning on the top and bottom. Lower oven temperature by 25 degrees. Since these items require a longer cook time, time savings are on average about 25%. Set timer 15 minutes before the lowest stated time, adding more time as needed.

Best for:

- Fruit Crisps
- Custard Pies
- Double-Crusted Fruit Pies
- Lasagnas
- Quiches
- Yeast Bread in a Loaf Pan
- Popovers
- Pizzas



SURROUND CONVECTION BAKE

This mode uses top heat, bottom heat and the convection fan. It is best for thin items that are often baked in a shallow pan and require dark browning on the top and bottom. They usually have a very short cook time. This mode will provide the quickest cook time and the darkest overall browning for baked goods. Lower oven temperature by 25 degrees. Since these items cook for a very short period of time, there are no time adjustments.

Best for:

- Bagels
- Biscuits
- Soft Pretzels



SURROUND BAKE

This mode uses top and bottom heat. Egg-leavened items turn out best in this mode because they still get a nice rise without over-browning or curdling. Thick-battered quick breads, such as banana bread, are good on this mode because they cook through while providing the correct amount of browning. No temperature or time adjustments are necessary in this mode.

Best for:

- Fruit Cobblers
- Quick Breads
- Soufflés
- Cheesecakes and Cheesecakes baked in a water bath



BAKE

This mode uses bottom heat only and is the stand-by, non-convection mode. All baked items will turn out nicely in this mode. Follow original times and temperatures.

ROASTING

PURE CONVECTION™



This mode uses the rear heating element and the convection fan.
Best for:

- Whole Roasted Duck
- Lamb Shoulder
- Short Leg of Lamb
- Multiple Rack Meats

PURE CONVECTION™ SEAR



Uses rear heating element and the convection fan on high. Cooks 75° higher than set temperature for the first 15 minutes.
Best for:

- Game Hens
- Chickens
- Stuffed and Unstuffed Turkeys
- Turkey Breasts
- Pork Tenderloin
- Pork Loins

CONVECTION ROAST



Uses the lower heating element, rear element and the convection fan.
Best for:

- Beef Rib Roasts
- Boned and Rolled Pork Loins
- Oven-Braised Meat and Poultry that are covered

SURROUND CONVECTION ROAST



Uses lower element, upper element and the convection fan. This mode provides the quickest sear and is best for individually-portion cut items that need require quick browning.
Best for:

- Meatloaf
- Fish Fillets
- Individual Porks Chops
- Chicken Breasts



SURROUND ROAST

Uses lower and upper elements. Braised items can be covered if necessary.
Best for:

- Half and Whole Cooked Hams
- Rack of Veal and Rack of Lamb

BROILING



BROIL

Uses upper-inner element. Best for smaller amounts of broiling, i.e. 2-4 hamburger patties.



MAX BROIL

Uses upper elements. Best for larger quantities of food to be broiled.



CONVECTION BROIL

Uses upper elements and the convection fan. Best for items that do not need to be flipped such as, thinner cuts of meat, fish and garlic bread.

ADDITIONAL MODES



PROOF

Uses lower-outer element, set to 100°. Allows dough to rise more quickly in a draft-free, warm environment.



DEHYDRATE

Uses rear element and convection fan on high. Temperatures for fruits (125°), vegetables (110°) and meats (150°).



DEFROST

Uses rear heating element and convection fan. Set temperature to 110°. To speed the defrosting process, place food on an aluminum surface such as a Dacor griddle to speed the process. Best for partially frozen, large items and smaller, individually cut meats. This mode can also be used for defrosting breads.



1. In all ovens, oven rack positions count up from the bottom and rack 1 is the bottom; rack 6 is the top. Adjust rack positions before you preheat the oven.
2. Oven temperatures range from 100° to 555°, and can be set in 5-degree increments.
3. Always let the oven preheat fully before adding food. For delicate baked items or multiple rack-baked items, it is best to allow for a longer preheat to help stabilize the oven temperatures.
4. Read recipes carefully and have ingredients and equipment ready to go before starting.
5. Set oven to preheat while preparing the food. Some baked items that are high in butter, such as cookies, need to be refrigerated (instead of room temperature) for best results.
6. Keep in mind that although the Dacor Guide suggests the recommended cook time for food, but the time should be adjusted according to personal tastes.
7. The Dacor Guide suggests the best timing for the recipe, but always use the timer. Please read the Dacor Guide instructions carefully, as it may suggest cooking at a higher temperature for a short period of time and then manually lowering the temperature. For instance, Single-Crusted Custard Pie and Popovers will require a higher temperature initially, then a lower temperature to finish the cooking process.
8. If using a recipe that requires a “cold oven start,” use the Delay Timed Feature. Using the Delay Timed feature will bypass using multiple elements for preheat. For further instructions, see Delay Timed information in the Use and Care Manual.
9. When converting original single-rack recipes to convection recipes, always reduce the oven temperature by 25 degrees. When using the Dacor Guide, the conversion has been made for you. Keep in mind that hot air is circulating around the food in addition to its normal radiant heat. Foods will brown a lot faster than in conventional ovens, therefore the temperature would need to be reduced.
10. In most cases, baking time will also decrease when using single rack convection. The larger and denser a food is, the more time savings you will see.
11. When baking more than one rack of food at a time, however, there is colder mass going into the oven at once. Since the oven will take longer to recover temperature, there will be an increase in baking times for multiple rack cooking.
12. Develop a habit of looking through the oven door window instead of opening the door to check food. This will prevent heat from escaping. In more delicate foods or in multiracked food cooking, this could make a huge difference in the evenness of the baked goods. When the oven is completely full and every rack position is used, it has more mass. When heat is lost by opening the door, the element will come on to compensate for the loss. It will then take longer for the temperature to come back up to continue cooking the food.
13. Be familiar with your oven timers. These will help you keep an eye on your foods.
14. For best results, measure ingredients carefully and follow tested recipes. This is especially important for baked goods, which can be more temperamental than other foods.



15. When a recipe calls for creaming butter and sugar, the butter should be at room temperature and should be creamy, not liquid or hard. Proper creaming will yield the best results for cookies and cakes. A proper creaming will be pale in color and appear light and fluffy.
16. Bakeware should not touch the side walls of the ovens or should not come in contact with each other. This will result in hot spots on the food.
17. To check an air-leavened cake's doneness (angel food, chiffon, sponge, etc) press the center gently with your finger in the center or in a fold on the top of the cake. If it feels sticky or does not spring back, it needs more time.
18. A dense cake (banana bread, pound cake, etc) can be checked by inserting a toothpick or skewer in or near the center. Any uncooked batter on the toothpick or skewer indicates that a longer cook time is necessary.
19. Measure liquids using a liquid measuring pitcher (oil, water, milk), and measure dry ingredients using a measuring cup (flour, sugar, etc).
20. When using the Dacor Guide, recipe ingredients can be adjusted to your tastes. Method, equipment used, and rack positions should be followed closely for best results. On these wall ovens, you may also save your personal settings in the Saved Guide. For more information, see the Saved Guide section in the Use and Care Manual.

RECOMMENDED BAKEWARE

- If purchasing bakeware, there are two special pans required for convection cooking: low rimmed, light colored aluminum cookie sheets and a roasting pan with a "V-shaped" rack that fits inside. Please refer to your Use and Care Manual for part numbers on each of these.
- Almost any bakeware will work in this oven-just be sure that if it is a covered dish or a thicker, denser pan, use Convection Bake, Surround Convection Bake, Bake or Surround Bake.
- Use pan size and type recommended by the recipes.
- Shiny, reflective pans are best for cakes, quick breads, muffins, cookies, and pies. This will prevent the crust from browning too fast, as a darker finish may cause it to do so.
- Medium-gauge aluminum baking sheets with low sides are best in the convection modes so that the air is able to circulate fully around the food.
- Bake most frozen foods in their original foil containers, and place on a cookie sheet. Follow the package recommendations for baking.
- When using glass bakeware, only lower the temperature by 25 degrees (Most glass cookware manufacturers also recommend lowering the temperature 25 degrees when using their products. It only needs to be lowered once).
- BEST FOR PURE CONVECTION MODE: use light colored aluminum cookie sheets and cake pans, tart pans, metal bakeware, muffin tins, any flexible silicone bakeware, shallow ceramic and glass dishes and tart pans
- BEST FOR CONVECTION BAKE or SURROUND BAKE use any cast iron cookware, deep baking pans such as ceramic casserole dishes.
- BEST FOR BAKE or SURROUND BAKE MODE: use any covered items, such as a roast in an oven roasting bag, a covered roasting pan, or a large terra cotta covered roasting pan.
- BEST FOR SURROUND CONVECTION BAKE MODE: use shallow baking pan or cookie sheet
- NOT RECOMMENDED: dark colored pans produce darker baked goods. Also, any dented or warped pans will affect the evenness of the baked items.



PAN PLACEMENT TIPS

- When using Standard Bake, Convection Bake, Surround Bake, or Surround Convection Bake modes, allow 2 inches of space around all sides of the pan to allow the heat to rise.
- When baking on multiple racks, divide the oven racks evenly amongst the rack guides. This will ensure better circulation of heated air and better baking results.
- When baking four items on two rack positions, be sure to stagger the pans on each rack, avoiding the other pan and the oven side walls.
- On Pure Convection™, the pans can run either widthwise or lengthwise. On all other modes, a 2-inch air gap is should be left around all sides of the pan, then either position for the pan can be used.
- When using the Convection modes, remember to keep the pans forward and away from the convection filter. This positioning ensures proper airflow throughout the oven chamber.
- Aluminum foil can be used on the oven racks to catch overspill and can also be used to cover foods during the baking process in any mode. DO NOT, however, line the bottom of the oven with aluminum foil. Remove foil along with the oven racks during self-cleaning.

Multi-Rack Baking Tips

1. Always use the Pure Convection™ mode unless otherwise stated. Center the pans on the rack for best baking results.
2. Allow oven to preheat an additional 20-30 minutes after the preheat tone when multirack-baking delicate items, such as cookies and cakes. This will help the temperatures to stabilize while reducing the chance for heat loss when opening the oven door.
3. Load the oven as quickly as is safely possible. This will prevent heat loss due to the open door. Check foods using the oven lights and the window.
4. Remove each pan as soon as food is done. All pans do not need to be removed from the oven at the same time.
5. When baking on two racks, use positions 2 and 4; 1 and 3 or 1 and 4. Use rack positions 1,3, and 5 when baking on three racks.
6. Adapt a single-rack recipe to multiple-rack baking by increasing baking time. More time is necessary because the additional cold mass in the oven causes longer temperature recovery time.
7. Always follow the “Bakeware Selection” tips in this guide.
8. When baking cookies, the should be refrigerated before baking to get the best results. Otherwise, the butter melts too quickly, resulting in flat, chewy cookies.
9. When mixing cookie dough, the butter and egg need to be at room temperature in order to achieve proper creaming with the sugar. Otherwise, you will not get a proper rise out of the cookie. After mixing the dough, scoop into 1” balls, then refrigerate the dough to get the best results.
10. Cake ingredients should be at room temperature for even rise and browning.
11. Do not allow any of the pans’ sides to touch the oven walls or each other. This will result in hot spots on the food.
12. Low or no-rimmed cookie sheets are the best to use when multirack-baking. A light colored aluminum pan works well.

TIPS FOR BAKING A MULTIPLE RACK MEAL

1. Always use Pure Convection™ when baking an entire meal at a time.
2. Adjust oven racks to accommodate the multiple dishes before preheating the oven.
3. Make sure that the convection filter in the back of the oven is clean. Follow instructions in the Use and Care Manual for cleaning. The filter will help prevent flavors from transferring from one dish to the other.
4. When selecting a temperature, choose the most delicate item and use that temperature from the original recipes, you would still lower the temperature by 25°. For instance, if you are baking a roast, a loaf of bread, and roasted vegetables, choose the bread temperature. The vegetables and roast can withstand a lower or higher temperature and still achieve good results.
5. Place protein or meat items on the lowest rack position. This is to ensure that no juices drip into the other dishes.
6. Use the minute timers to indicate when to put the next dish in the oven. For instance, place the roast in the oven and set timer 1 for 1 hour. At 1 hour, place the roasted vegetables in the oven and set the timer again for 30 minutes. At 30 minutes, place the bread in the oven. The entire dinner will come out of the oven at the end of this timer.



1. Convert conventional roast recipes to Convection recipes by reducing the temperature 25° and the cooking time by 10-15%. If using the Dacor Guide, the temperature has been adjusted for you.
2. It is recommended to use the meat probe provided with the oven to achieve both the proper cooking internal temperature and the optimal cooking time.
3. Always roast meats fat-side up, on a roasting rack, in a shallow pan. Use a pan that fits the size of the food being prepared. A roasting pan with a V-shaped rack is recommended. No basting is required when the fat-side is up. It is not necessary to add water to the pan. Water causes a steam effect. "Roasting" is a dry-heat process.
4. The Pure Convection™ Sear mode does not require a preheat. Place the food in a cold oven, then select the desired temperature. After the preheat cycle, this mode will raise the temperature 75° above the set temperature for the first 15 minutes after preheat to sear the roasted item. It will then automatically drop down to the set temperature for the remainder of the cooking time.
5. Place poultry breast-side up in a shallow pan, on a rack, that fits the size of the food being cooked. Use the broiler pan accompanying the oven. Brush poultry with melted butter or oil before roasting. This will help seal in juices and aid in the browning process of meats.
6. Tall-sided pans are not recommended when roasting in convection. They interfere with the oven's heated air circulation over the food. A rim of 2-3" is fine if the roast is raised up on a "V-shaped rack." This will catch any juices and still allow air circulation around the roast. If using a deeper pan, use the Convection Roast or Surround Roast mode.
7. Always use a meat thermometer to determine doneness if the meat probe provided with the oven is not used. The Dacor Guide covers some times and temperatures, but does not account for any temperature adjustments, changes in pan, and other unforeseen changes. It is best to rely on actual temperature when roasting meats. Refer to The Proper Internal Temperature for Various Meats in this book for the best set points.
8. When using a meat thermometer, insert the stem part of the thermometer halfway into the center of the roast's thickest portion. For poultry, insert stem (between the body and leg) into the thickest part of the inner thigh. Avoid touching bone, fat or gristle with the probe's tip (it will give you inaccurate readings). After taking an initial temperature reading, insert the probe a 1/2" further. Take another reading. If the temperature registers below the first reading, continue cooking until desired temperature is reached.
9. It is okay to remove meats from the oven when the temperature reads 5-10° F below the desired temperature. The meat continues to cook after being removed. This is called "carryover" cooking and can be utilized for 10-15 minutes in order to make carving easier and to help meats retain their juices.
10. There is no need to foil tent or cover roasted meats in the Pure Convection™ mode. If this is your preferred method of roasting, however, use Surround Roast rather than Pure Convection™ because the convection air will never reach the food and will not aid in roasting or searing.
11. Roasting times vary according to the size, shape and quality of meats and poultry. Less tender cuts of meat are best prepared in Surround Roast and may require moist cooking techniques. Please follow your favorite cookbook's recipes for these types of dishes.
12. Lining the roasting pan with foil makes for easy clean up.



The following are a few tips that might come in handy during the holidays. As a good rule of thumb, plan on serving 1 pound of turkey per person. This will allow some extras for the big eaters and leftovers for the following day.

WHAT'S THE LARGEST-SIZED BIRD THAT WILL FIT IN MY OVEN?

OVEN CELL SIZE	TURKEY SIZE-IN POUNDS
27" oven cell	27
30" oven cell	30+

PLANNING YOUR MEAL: A FEW POINTS TO REMEMBER

- Allow between 1 to 5 days for turkeys to defrost, depending on the size.
- 1 pound of turkey per person should be plenty.
- Follow recipe suggestions below.
- Time each side dish and the turkey to ensure proper preparation, cook time, rest time, and carve time for each item. Plan out which item will be cooked first and which could be kept warm after cooking.
- The Dacor oven has two timers that are extremely handy for large meals. Set them as a reminder for placing the second and third dishes in the oven or on the cooktop.

PROPER THAWING OF A TURKEY

Freezing turkeys may prevent bacteria from growing, but it does not kill bacteria. Therefore, it is important to keep turkeys out of the **Temperature Danger Zone- 40°F – 140°F**. Never attempt to defrost a turkey by placing it on the counter. This can cause foodborne illness.



THERE ARE TWO WAYS TO SAFELY DEFROST A TURKEY

1. **Under Refrigeration.** This requires adequate refrigerator space and advanced planning and is the **preferred method** for defrosting a turkey. The turkey should be placed on the *lowest possible shelf* to prevent any juices from spilling into other foods. A high-rimmed pan (2-3") is required to catch any juices. Defrost times will depend on the size of the bird. On average, it will take a day or two for the bird to be completely defrosted. Plan on defrosting and cooking within a two-day time period.
2. **Using a Large Sink and Running Water.** The turkey may be defrosted by placing it in a sink full of cold running water or in a sink of water that will be changed every half hour. Ample room is needed for loose particles and overflow. Special care must be taken in cleaning and sanitizing every tool used in preparation of the turkey. Hot water and a bleach-based cleanser should be used to sanitize the sink and utensils before starting and after turkey is removed.
3. **Using Pure Convection™.** You may use Pure Convection™ at 150° to defrost a partially frozen turkey for same-day cooking. Place turkey on an oven cooking rack. It will take approximately 8-11 minutes per pound to defrost the turkey. This is not recommended with frozen solid turkeys as it will remain in the **Temperature Danger Zone** for too long.

ROASTING UNSTUFFED TURKEYS

1. Place turkey on a roasting rack in a roasting pan. Use a roasting pan that allows for at least $\frac{3}{4}$ of the turkey to be exposed above the sides of the pan. This allows the convection air to flow freely around the bird, giving it a nice, brown sear. It also helps to lock in the juices inside of the turkey, creating a moist, tasteful product.
2. The best rack position for the turkey is either rack position 1 or 2. If roasting only one turkey, place the turkey with the rack facing side to side. If roasting 2 turkeys in one oven cell, two 10 x 13" pans with racks will fit front to back in a 30" or 36" wall oven.
3. The time it will take to cook will be approximately 10-12 minutes per pound for an unstuffed bird. Begin checking the internal temperatures with an instant-read thermometer about 20 minutes before the expected time of completion. Internal temperatures should read 170° in the breast, 180° in the thigh.

ROASTING STUFFED TURKEYS

1. Follow the same roasting instructions as above.
2. Always take internal temperatures with an instant-read thermometer of both the turkey and the stuffing to ensure safe serving.



OTHER HELPFUL ROASTING HINTS

1. Spray roasting rack and roasting pan with nonstick cooking spray. This will make cleaning up easier.
2. Rinse with cold water and pat dry the turkey with paper towels.
3. An olive oil or butter rub helps seal in the juices and aids in browning the turkey.
3. It is best to use fresh herbs in the olive oil rub, since dried herbs may brown too quickly.
4. For added flavor, make an incision at the bottom of the breast to create a “pocket” between the skin and the breast. Insert the olive oil or butter rub underneath the skin.
5. Chopped onions, carrots, celery, and whole herb sprigs may be inserted into the cavity of the bird. This helps retain moisture while adding flavor to the turkey. These vegetables can be used to flavor homemade gravy after the turkey has reached a safe internal temperature.
6. Never discard turkey drippings. It adds flavor to stuffing, makes a great stock for soups and stews, and makes the best gravies and sauces to serve along with the turkey. If you must discard it, let it cool and scrape into the trash. Do not throw it down the sink, as it may clog drains.
7. If there are not enough drippings in the bottom of the pan to make your favorite gravy, keep in mind that they are still inside the turkey. You may need to compensate with additional stock or broth.
8. **No basting** is necessary when using the Pure Convection™ Sear mode. If you are using a special sauce or marinade, however, you may want to baste the turkey a couple of times during the cooking process. Do this during the last hour of cooking.
9. It is better to prepare stuffing on the side, instead of stuffing the turkey. Stuffing adds insulation, making it harder for the stuffing to reach a safe internal temperature of 165°, while the turkey may register a much higher temperature, therefore producing a drier product. It also lengthens the cooking process. Since minimum internal temperatures cannot always be reached, we recommend cooking a separate casserole dish of stuffing.
10. It is acceptable to cover wings and legs that seem to be browning too quickly with foil. Keep in mind that Convection will brown a turkey quickly, which will help it to remain moist.
11. If you are completely covering a turkey in a roasting pan or using an oven roasting bag, convection is not necessary. **Surround Roast** is the best mode for this type of roasting, simply because the convection air is not able to reach the turkey.
12. Instead of doing one really large bird, try 2 medium-sized birds in one oven cell! In Dacor’s oven, you can place two 15 pound turkeys side-by-side on roasting racks. Think of it: four breasts, four legs- it’s enough for 30 people! Another reason to try this is because the smaller the bird, the more tender it will be. And the time will remain the same for one bird- 8-11 minutes per pound! Your two birds at 15 pounds each will cook in about 2 hours!
13. **Time Delay Cooking-** We do not recommend using the time delay function on your oven to cook your turkey. It is hard to keep protein foods out of the Temperature Danger Zone- from 40° – 140°. In using time delay, you are allowing a raw turkey to sit in the oven for an extended period of time, which allows bacteria to grow and a prospective foodborne illness to occur.
14. **Most Important Tip of All:** Be sure to clean and sanitize every utensil used in preparation of the turkey. This includes cutting boards, knives, kitchen sinks, and, most importantly, your hands.



Broiling is a quick and flavorful way to prepare many foods. In broiling, the heat source radiates from above in the oven cell to cook foods with a dry and intense heat. This high heat keeps the juices inside the meat while browning the outside. Foods that can be broiled should be tender, should have some fat content to preserve moisture and flavor, and should be an individual portion size. Broiling in the oven is completed with the oven door completely shut. Keep in mind that it is normal and necessary for some smoke to be present to give the food a smoky, barbecued flavor. The broil temperatures and rack positions may be adjusted.

FOODS THAT CAN BE BROILED

- Meats, such as beef, chicken, veal, lamb, and pork
- Sausages (Be sure to puncture the skin to prevent bursting)
- Bacon (Broiled flat or rolled)
- Seafood (Both fish fillets and shellfish)
- Vegetables that are tender and have a high moisture content, such as onions, zucchini, squash, and peppers
- Garlic breads, toasts, etc.

Thin items should be cooked at high heat and as quickly as possible.

Medium thick items should be started on high heat to sear the food, then finished in a cooler part of the broiler/ oven cell by dropping the rack position down or by lowering the temperature of the broiler.

Thick items should also be started on high heat to sear the food, then finished in the oven at a lower temperature.

Times and temperatures for broiling may vary due to desired doneness of the food. Foods will often have to be turned half way through the broiling cycle.

TIPS FOR SUCCESSFUL BROILING

1. Dacor's wall ovens offer a revolutionary glass electric broiler with ribbon elements. This broiler gives you a wonderful broil surface area, a great sear, and moist products.
2. Bring foods to room temperature for about 15-20 minutes before broiling. Chilled foods will reduce the temperature under the broiler. The product will not brown/ sear as well.
3. To keep meat from curling, slit fatty edges.
4. Trim the outer layer of fat from steaks and chops.
5. Cuts of meat that are too thin (smaller than 1/4") may dry up too quickly, while foods that are too thick (2" or larger) may only sear from the outside and remain raw in the center. Please refer to the above section that addresses thin/ thick items.
6. For best results, thicker cuts of meat should be placed about 4-6 inches away from the broiler.
7. A 2-part broiler pan (provided with the unit) should always be used. This allows for fats to drip down into the pan below, reducing smoking and spattering. Using a sheet pan instead of the broiler pan may cause fats to be redirected into the heat, causing flare-ups.
8. Aluminum foil may be used on the bottom portion of the 2-part broiler pan only. If foil is used on the top slotted piece (grill), fats are not allowed to drain properly, resulting in flare-ups, smoking, and spattering.
9. Do not add water to the bottom piece of the broiler pan. This will cause a "steaming" instead of broiling.
10. It is best to use tongs to turn the food item half way through the cooking process since piercing the meat with a fork allows juices to escape.
11. Meats can be brushed with oil or butter to maintain moisture and aid in the searing process.
12. To prevent sticking, lightly grease the broiler grill. Excess grease will result in heavy smoking.
13. Marinating meats, poultry and seafood is an excellent way to retain flavor in broiled foods. Remove food from marinade. Pat dry before broiling.
14. Be sure to center the broiler pan underneath the broiler for maximum coverage. Center the pan lengthwise, then push it all the way to the back.

Dacor Guide Settings

Item	Mode	Temperature	Time – Min	Help Guide
BAKERY				
BROWNIES	Pure Convection	325	20-25	Use an 8 x 8 x 2 or 9 x 13 x 2" baking pan; Use rack position 2. For two pans, use rack positions 2 and 4. For three racks, use rack positions 1,3, and 5.
LAYER CAKE 9 X 13	Pure Convection	325	30-35	Use 9 x 13" pan. Use rack position 2. For two pans, use rack positions 2 and 4. For three racks, use rack positions 1,3, and 5.
BUNDT CAKE	Convection Bake	325	35-45	Use an 8" bundt pan. Use rack position 2. For two sheets, use rack position 1 and 4. Rotate half way through baking.
CHEESECAKE	Surround Bake	325	45-60	Use 8-10" springform pan. Use rack position 2. 8" pan= 1 hr. 10" pan= 45 min.
CHEESECAKE IN A WATER BATH	Surround Bake	325	45-60	Use 8-10" springform pan. Place in oven rimmed pan. Place in oven. Fill outer pan with warm water. Use rack position 2.
COFFEE CAKE	Pure Convection	325	45-55	Use 9" round cake pan. Use rack position 2. For two pans, use rack positions 1 and 4. Increase time to 10-15 min.
CUPCAKE	Pure Convection	325	20-25	Use 12-cup muffin tin. Use rack position 2. For two pans, use rack positions 2 and 4. For three racks, use rack positions 1,3, and 5.
POUND CAKE	Pure Convection	325	50-60	Use 9 x 5" loaf pan. Use rack position 2. For two pans, use rack positions 1 and 4.
ANGEL FOOD CAKE	Pure Convection	350	25-35	Use 10" tube pan. Use rack position 2.
LAYER CAKE 8-INCH ROUND	Pure Convection	325	25-30	Use 8" round cake pan. Use rack position 2. For two pans, use rack positions 2 and 4. For three pans, use rack positions 1,3, and 5.
PASTRIES				
TART	Pure Convection	325	10-15	Use 10" tart pan. Use rack position 2. For two pans, use rack positions 2 and 4.
COBBLER	Surround Bake	400	25-30	Use 8 x 8 x 2" pan. Use rack position 2.
FRUIT CRISP	Convection Bake	375	30-35	Use 8 x 8 x 2" pan. Use rack position 2. For two pans, use rack positions 2 and 4. Rotate pans half way through baking.

Dacor Guide Settings

Item	Mode	Temperature	Time – Min	Hel p Guide
ECLAIR/CREAM PUFF	Pure Convection	325	25-30	Use cookie sheet. Use rack position 2. For two sheets, use rack positions 2 and 4. For three sheets, use rack positions 1,3, and 5. Increase time 10-15 min.
PUFF PASTRY	Pure Convection	350	12-15	Use cookie sheet. Use rack position 2. For two sheets, use rack positions 2 and 4. For three sheets, use rack positions 1,3, and 5. Increase time 10-15 min.
TURNOVER	Pure Convection	375	20-25	Use cookie sheet. Use rack position 2. For two sheets, use rack positions 2 and 4. For three sheets, use rack positions 1,3, and 5. Increase time 10-15 min.
DOUBLE-CRUSTED FRUIT PIE	Convection Bake	375	45-55	Use 9" pie dish. For one or two pies, use rack position 2.
SINGLE CRUSTED CUSTARD PIE	Convection Bake	425 for 10 min/ 350 for 25-30	35-40 Total	Use 9" pie dish. For one or two pies, use rack position 2.
COOKIES				
RFRG COOKIES 1-2 RACKS	Pure Convection	350	15-18	Use cookie sheet. For one sheet, use rack positions 2. For sheet two, use rack position 4.
RFRG COOKIES 3 RACKS	Pure Convection	350	15-18	Use cookie sheet. Use rack positions 1,3, and 5.
RFRG COOKIES 4 RACKS	Pure Convection	325	18-20	Use cookie sheet. Use rack positions 1,3,5 and 6.
RFRG COOKIES 5-6 RACKS	Pure Convection	325	20-25	Use cookie sheet. For five sheets, use rack positions 1 through 5. For six sheets, use rack positions 1 through 6.
FROZ COOKIES 1-2 RACKS	Pure Convection	350	15-18	Use cookie sheet. For one sheet, use rack position 2. For sheet two, use rack position 4.
FROZ COOKIES 3 RACKS	Pure Convection	350	18-20	Use cookie sheet. Use rack positions 1,3, and 5.
FROZ COOKIES 4 RACKS	Pure Convection	325	22-25	Use cookie sheet. Use rack positions 1,3,5 and 6.
FROZ COOKIES 5-6 RACKS	Pure Convection	325	25-30	Use cookie sheet. For five sheets, use rack positions 1 through 5. For six sheets, use rack positions 1 through 6.

Dacor Guide Settings

Item	Mode	Temperature	Time – Min	Hel p Guide
BREADS 1				
BAGELS	Surround Convection Bake	425	18-20	Use cookie sheet. For one sheet, use rack position 2. For two sheets, use rack positions 2 and 4.
CINNAMON ROLLS	Pure Convection	325	20-25	Use cookie sheet. For one sheet, use rack position 2. For two sheets, use rack positions 2 and 4. For three sheets, use rack positions 1,3, and 5. For multiple racks, add 5-10 minutes.
CROISSANTS	Pure Convection	350	10-15	Use cookie sheet. For one sheet, use rack position 2. For two sheets, use rack positions 2 and 4. For three sheets, use rack positions 1,3, and 5. For multiple racks, add 5-10 minutes.
SWEET YEAST BREADS, STOLLEN	Pure Convection	350	25-30	Use cookie sheet. For one sheet, use rack position 2. For two sheets, use rack positions 2 and 4. For three sheets, use rack positions 1,3, and 5. For multiple racks, add 5-10 minutes.
YEAST BREADS, FREE-FORM	Pure Convection	350	30-35	Use cookie sheet. For one sheet, use rack position 2. For two sheets, use rack positions 2 and 4. For three sheets, use rack positions 1,3, and 5. For multiple racks, add 5-10 minutes.
YEAST ROLLS	Pure Convection	350	20-25	Use cookie sheet. For one sheet, use rack position 2. For two sheets, use rack positions 2 and 4. For three sheets, use rack positions 1,3, and 5. For multiple racks, add 5-10 minutes.
YEAST BREADS IN LOAF PAN	Pure Convection	325	25-30	Use 9x5 loaf pan. Use rack position 2.
BREADS 2				
BISCUITS	Surround Convection Bake	400	10-12	Use cookie sheet. Use rack position 2.
CORNBREAD	Convection Bake	375	25-30	Use 8 x 8 baking pan. For one pan, use rack position 2. For two pans, use rack position 2 and 4. Switch pans half way through baking.
MUFFINS	Pure Convection	375	15-20	Use 12-cup muffin tin. For one pan, use rack position 2. For two pans, use rack positions 1 and 4.
POPOVERS	Convection Bake	400/350	10/10-15 (20-25 Total)	Use popover pan. Use rack position 2.
QUICK BREADS	Surround Bake	325	50-55	Use 9 x 5" loaf pan. Use rack position 2.
SCONES	Pure Convection	350	25-30	Use cookie sheet. Use rack position 2. For two sheets, use rack positions 1 and 4.

Dacor Guide Settings

Item	Mode	Temperature	Time - Min	Help Guide
SOUFFLES				
LARGE SOUFFLES	Surround Bake	350	40-45	Use 2 ½ quart ceramic souffle dish. Use rack position 2.
SMALL SOUFFLES	Surround Bake	350	14-16	Use (6) 6 oz. ceramic dishes. Use rack position 2.
QUICHE, 9-IN PIE DISH	Surround Convection Bake	325	40-45	Use 9-in. glass, metal, or ceramic pie dish. Use rack position 2.
MEAT-BEEF/VEAL				
BEEF TRI-TIP ROAST 2-5 LBS.	Surround Convection Roast	350	40-50	Place on v-shaped rack in roasting pan. Insert meat probe into thickest part of meat.
MEATLOAF	Surround Convection Roast	325	1 hour	Use 9 x 5" loaf pan. Insert meat probe into center of meatloaf.
STANDING RIB ROAST 1-7 LBS.	Convection Roast	325	2 Hours	Place on v-shaped rack in roasting pan. Insert meat probe into thickest part of meat.
STANDING RIB ROAST 7-13 LBS.	Convection Roast	325	3 Hours	Place on v-shaped rack in roasting pan. Insert meat probe into thickest part of meat.
BEEF RUMP ROAST 2-6 LBS.	Convection Roast	350	1 Hour	Sear, then place in pan with liquid and cover. Insert meat probe in the center of meat.
WHOLE BEEF FILLET 3-6 LBS.	Pure Convection Sear	375	1 hour	Place on v-shaped rack in roasting pan. Insert meat probe into thickest part of meat.
RACK OF VEAL 4-6 LBS.	Surround Roast	375	1 Hr 30 Min	Place on flat rack. Insert meat probe in center of meat.
VEAL LOIN 2-4 LBS.	Surround Convection Roast	350	1 Hr 20 Min	Place on v-shaped rack in roasting pan. Insert meat probe into thickest part of meat.
VEAL SHOULDER 2-5 LBS.	Pure Convection Sear	350	2 Hrs 20 min	Place on v-shaped rack in roasting pan. Insert meat probe into thickest part of meat.

Dacor Guide Settings

Item	Mode	Temperature	Time – Min	Hel p Guide
MEAT- PORK				
PORK TENDERLOIN, .5-2 LBS.	Pure Convection Sear	375	30 min	Place on flat rack. Insert meat probe in center of meat. Assure probe tip is in center of meat.
PORK LOIN 2-8 LBS.	Pure Convection Sear	375	1 Hour	Place on v-shaped rack in roasting pan. Insert meat probe into thickest part of meat.
RACK OF PORK 1-3 LBS.	Convection Roast	375	1 Hr 10 min	Place on flat rack. Insert meat probe in center of meat. Assure probe tip is in center of meat.
HAM, COOKED, 7-10 LBS.	Surround Roast	325	3 Hr 30 min	Place on v-shaped rack in roasting pan. Insert meat probe into thickest part of meat. Avoid touching bone with probe. If browning too much, cover with foil.
HAM, COOKED, 15-20 LBS.	Surround Roast	325	4 Hr 30 min	Place on v-shaped rack in roasting pan. Insert meat probe into thickest part of meat. Avoid touching bone with probe. If browning too much, cover with foil.
FRESH HAM, 18-20 LBS.	Pure Convection Sear	325	4 Hr 30 min	Place on v-shaped rack in roasting pan. Insert meat probe into thickest part of meat. Avoid touching bone with probe. If browning too much, cover with foil.
MEAT- LAMB				
LEG OF LAMB	Pure Convection	350	2 Hours	Place on v-shaped rack in roasting pan. Insert meat probe into thickest part of meat. Avoid touching bone with probe.
LAMB LEG, BONE-IN, 4-7 LBS.	Convection Roast	350	2 Hours	Place on v-shaped rack in roasting pan. Insert meat probe into thickest part of meat.
BONED LAMB, ROLLED, 3-6 LBS.	Convection Roast	350	2 Hours	Place on v-shaped rack in roasting pan. Insert meat probe into thickest part of meat.
RACK OF LAMB, 1-3 LBS.	Surround Roast	425	45 min	Place on flat rack in roasting pan.
LAMB SHOULDER, 2-6 LBS.	Pure Convection	350	2 Hours	Place on v-shaped rack in roasting pan. Insert meat probe into thickest part of meat.

Dacor Guide Settings

Item	Mode	Temperature	Time – Min	Hel p Guide
POULTRY				
ROASTING CHICKEN	Pure Convection Sear	350	1 Hr 30 min	Place on v-shaped rack in roasting pan. Insert meat probe into thigh.
FRYER CHICKEN	Pure Convection Sear	350	1 Hour	Place on v-shaped rack in roasting pan. Insert meat probe into thigh.
CORNISH GAME HEN	Pure Convection Sear	350	45 min	Place on flat rack in roasting pan.
DUCK	Pure Convection	400	1 Hour	Place on v-shaped rack in roasting pan. Insert meat probe into thigh. Prick skin with fork. Scoop out fat to prevent smoking. Cover with foil if necessary.
GOOSE	Pure Convection Sear	350	2 Hours	Place on v-shaped rack in roasting pan. Insert meat probe into thigh. Prick skin with fork. Scoop out fat to prevent smoking. Cover with foil if necessary.
TURKEY, STUFFED 8-15 LBS.	Pure Convection Sear	350	2 Hrs 45 min	Place on v-shaped rack in roasting pan. Insert meat probe into thigh.
TURKEY, STUFFED, 16-25 LBS.	Pure Convection Sear	350	4 Hours	Place on v-shaped rack in roasting pan. Insert meat probe into thigh.
TURKEY, UNSTUFFED 8-15 LBS.	Pure Convection Sear	350	2 Hours	Place on v-shaped rack in roasting pan. Insert meat probe into thigh.
TURKEY, UNSTUFFED 16-25 LBS.	Pure Convection Sear	350	3 Hrs 30 min	Place on v-shaped rack in roasting pan. Insert meat probe into thigh.
TURKEY BREAST, BONE-IN	Pure Convection Sear	350	2 Hours	Place on v-shaped rack in roasting pan. Insert meat probe into thickest portion of breast.
FISH				
COD FILLET	Pure Convection Sear	375	20	Use rimmed cookie sheet. Use rack position 2. Cook until opaque.
TROUT FILLET	Surround Convection Roast	400	15	Use rimmed cookie sheet. Use rack position 2. Cook until opaque.
RED SNAPPER FILLET	Surround Convection Roast	400	15	Use rimmed cookie sheet. Use rack position 2. Cook until opaque.

Dacor Guide Settings

Item	Mode	Temperature	Time – Min	Help Guide
SALMON FILLET OR STEAK	Surround Convection Roast	375	15	Use rimmed cookie sheet. Use rack position 2. Cook until opaque.
SCALLOPS	Surround Convection Roast	400	15-20	Use rimmed cookie sheet. Use rack position 2. Cook until opaque.
SEABASS	Surround Convection Roast	400	20	Use rimmed cookie sheet. Use rack position 2. Cook until opaque.
SHRIMP, RAW, 15-20 COUNT	Surround Convection Roast	400	20	Use rimmed cookie sheet. Use rack position 2. Cook until opaque.
SWORDFISH FILLET	Surround Convection Roast	375	20-25	Use rimmed cookie sheet. Use rack position 2. Cook until opaque.
FISH STICKS, FROZEN	Surround Bake	375	20-25	Use rimmed cookie sheet. Use rack position 2.
FISH FILLETS, FROZEN	Surround Bake	425	15-20	Use rimmed cookie sheet. Use rack position 2.
POTATOES				
CRISP BAKED POTATOES	Pure Convection	400	45	Prick skin with fork. Place directly on oven rack. For one rack, use rack position 2. For two racks, use rack positions 2 and 4. For three racks, use rack positions 1, 3, and 5.
SOFT BAKED POTATOES	Pure Convection	400	45	Prick skin with fork. Wrap in foil, place directly on oven rack. For one rack, use rack position 2. For two racks, use rack positions 2 and 4. For three racks, use rack positions 1, 3, and 5.
FRENCH FRIES-CRISP	Pure Convection	425	25	Place on cookie sheet. For one sheet, use rack position 2. For two sheets, use rack positions 2 and 4. For three sheets, use rack positions 1, 3, and 5.
FRENCH FRIES-SOFT	Surround Convection Bake	375	20	Place on cookie sheet. For one sheet, use rack position 2. For two sheets, use rack positions 2 and 4. For three sheets, use rack positions 1, 3, and 5.
AU GRATIN POTATOES	Surround Bake	375	20	Place in casserole dish. Use rack position 2.
TWICE BAKED POTATOES	Convection Bake	375	10-15	Place on cookie sheet. For one sheet, use rack position 2. For two sheets use rack positions 1 and 4. Switch half way through baking.
ROASTED POTATOES	Surround Convection Bake	375	30-35	Place in casserole dish. Use rack position 2.

Dacor Guide Settings

Item	Mode	Temperature	Time – Min	Hel p Guide
PIZZA				
FRESH PIZZA-SOFT CRUST	Convection Bake	375	15-20	Place on cookie sheet or stone. For one sheet, use rack position 2. For two sheets, use rack position 1 and 4. If using stone, place stone in oven during preheat. After preheat tone sounds, place pizza on stone.
FRESH PIZZA-CRISP CRUST	Convection Bake	425	20-25	Place on cookie sheet or stone. For one sheet, use rack position 2. For two sheets, use rack position 1 and 4. If using stone, place stone in oven during preheat. After preheat tone sounds, place pizza on stone.
FROZEN PIZZA-SOFT CRUST	Convection Bake	400	25-30	Place on cookie sheet or stone. For one sheet, use rack position 2. For two sheets, use rack position 1 and 4. If using stone, place stone in oven during preheat. After preheat tone sounds, place pizza on stone.
FROZEN PIZZA-CRISP CRUST	Convection Bake	425	25-30	Place on cookie sheet or stone. For one sheet, use rack position 2. For two sheets, use rack position 1 and 4. If using stone, place stone in oven during preheat. After preheat tone sounds, place pizza on stone.
SELF-RISING CRUST PIZZA-SOFT CRUST	Surround Convection Bake	400	30-35	Place on cookie sheet. For one sheet, use rack position 2. For two sheets, use rack positions 1 and 4. Crust rise occurs during initial heatup.
SELF-RISING CRUST PIZZA-CRISP CRUST	Convection Bake	375	30-35	Place on cookie sheet. For one sheet, use rack position 2. For two sheets, use rack positions 1 and 4. Crust rise occurs during initial heatup.
FRESH LASAGNA-9 X 13 X 2	Convection Bake	400	1 hour	Use rack position 2. Place in 9 x 13 x 2" baking dish. For two dishes, use rack positions 1 and 4.
FROZEN LASAGNA-9 X 13 X 2	Convection Bake	325	1 hour	Cover with foil. Use rack position 2. For two dishes, use rack positions 1 and 4. Remove foil and bake for 10 minutes more to brown cheese on top.

New Wall Oven Roasted Vegetable and Fruit Chart

Food	Preparation	Mode / Temp (°F)	Cooking Time
VEGETABLES			
ARTICHOKES	Slice in half, oil lightly and place cut-side down on cookie sheet	Conv Roast 350	45 min
ASPARAGUS	Break off woody end; place on rimmed cookie sheet	Conv Roast 400	10 min
BEETS	Slice off root, drizzle with olive oil, salt & pepper wrap in foil.	Conv Roast 350	60 min
BELL PEPPERS	Cut in half, remove all seeds, flatten in pan	Conv Roast 350	35 min
BRUSSELS SPROUTS	Toss in olive oil, season with salt and pepper to taste	Conv Roast 350	35 min
BUTTERNUT SQUASH	Slice in half, oil lightly and place cut-side down on cookie sheet	Conv Roast 350	45 min
CAULIFLOWER	Break off into florets; place on rimmed cookie sheet	Conv Roast 400	23 min
CORN ON THE COB	Drizzle with melted butter, season with salt and pepper to taste	Conv Roast 350	25 min
EGGPLANT	Slice into 1/4-1/2-inch slice lengthwise; rub with olive oil	Conv Roast 400	18 min
FENNEL BULBS	Slice in half, oil lightly and place cut-side down on cookie sheet	Conv Roast 400	20 min
FRESH BABY CARROTS	Peel carrots and cut into 1-inch pieces	Conv Roast 350	45 min
GARLIC, WHOLE BULB	Slice the top off the garlic. Drizzle with olive oil and season with salt and pepper	Conv Roast 350	35 min
GARLIC, CLOVES	Peel cloves, drizzle with olive oil and wrap in foil	Conv Roast 350	30 min
GREEN BEANS	Toss in olive oil, season with salt and pepper to taste	Conv Roast 350	20 min
LEEKs	Slice in half, oil lightly and place cut-side down on cookie sheet	Conv Roast 400	15 min

New Wall Oven Roasted Vegetable and Fruit Chart

Food	Preparation	Mode / Temp (°F)	Cooking Time
MUSHROOMS	Slice into 1/4 slices, drizzle with olive oil	Conv roast 350	17 min
NEW POTATOES	Cut potatoes into cubes, toss in olive oil, season with salt and pepper to taste	Conv Roast 350	35 min
ONIONS	Peel onion; cut "X" on top and bottom; drizzle with oil	Conv Roast 350	45 min
PARSNIPS	Peel parsnips, drizzle with olive oil, salt and pepper to taste	Conv Roast 350	45 min
POTATOES, BAKING	Cut slit in potato, drizzle with olive oil, season with salt and pepper to taste. Wrap in foil.	Conv Roast 350	60 min
SHALLOTS	Peel bulbs, toss with olive oil and season with salt and pepper	Conv Roast 350	30 min
TOMATOES	Slice into 1/4-inch slices and place flat on rimmed cookie sheet	Surr Conv Roast 350	25 min
TURNIPS	Slice off root, drizzle with oil, season with salt and pepper, wrap in foil.	Conv Roast 350	60 min
YELLOW SQUASH	Slice lengthwise into 1/4 inch slices, place on a greased pan, salt and pepper to taste.	Pure Conv Roast 350	45 min
ZUCCHINI	Slice lengthwise into 1/4 inch slices, place on a greased pan, salt and pepper to taste.	Pure Conv Roast 350	45 min
FRUITS			
APPLES	Slice in half and core; place cut-side down on cookie sheet	Conv Roast 350	24 min
BANANAS	Soak banana in rum for 30 min. cover in brown sugar place on a butter coated sheet pan	Conv Roast 350	12 min
FIGS	Trim stems, half figs, place face down on greased sheet pan	Conv Roast 350	12-15 min
PEARS	Peel but leave whole with stem attached	Conv Roast 375	20 min
PLANTAINS	Slice length wise into 1/4" slices, coat with flour, egg, and flour again, sprinkle with a sugar and cinnamon mixture, remember to flip half way through roasting	Conv Roast 350	25 min

Brownies

Default Mode and Temperature: Pure Convection™/325°

Recommended Time: 20-25 minutes

Tips: Use an 8 x 8 x 2" or 9 x 13 x 2" baking pan; Use rack position 2. For two pans, use rack positions 2 and 4. For three pans, use rack positions 1, 3, and 5.

Path to reach this function: DACOR GUIDE-BAKERY-CAKES-#1 Brownies

Types of brownies: You can use either boxed mixes or homemade brownies for this Dacor Guide function.

Brownies – Basic Recipe

1¼ cups granulated sugar

¾ cup unsalted butter

½ cup cocoa powder

2 eggs

1 teaspoon vanilla

1½ cups all purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

1 cup whole milk

4 ounces semi-sweet chocolate, chopped

1 cup chopped walnuts

Adjust oven rack to position 2. In Dacor Guide, select **Brownies**. Press start. Allow oven to preheat. Lightly grease 8 x 8 x 2" or 9 x 13 x 2" baking pan. In an electric mixer with the paddle attachment, cream together sugar, butter and cocoa powder. Add eggs one at a time. Add vanilla. In a small bowl, combine flour, baking powder and baking soda. Add to mixer, then drizzle in milk. Stir in chocolate pieces and nuts. Pour mixture into prepared pan. Place in oven and set timer for 20-25 minutes. Bake until a toothpick inserted in the center comes out clean. Slice into squares.

Makes about 16 squares.

Variations:

- Rocky Road Brownies: *After baking*, sprinkle ½ cup miniature marshmallows and ½ cup semisweet chocolate chips on top of batter. Bake for an additional 3 minutes, or until marshmallows are browned at the edges and chocolate is melted.
- ½ cup any chopped nuts, such as almonds, pecans, or walnuts.
- 2 Tablespoons of jam, such as apricot, raspberry, or strawberry can be stirred into the batter before baking.
- Liqueurs can be added: 2 Tablespoons raspberry or orange liqueur.

After Baking: Cool completely on wire rack before slicing or frosting. To slice, dip knife in water and slice, wipe knife clean with damp towel and dip again in water before slicing again. Cut into 2-inch squares.



Bundt Cake

Default Mode and Temperature: Convection Bake/325°

Suggested Time: 35-45 minutes

Tips: Use an 8" bundt pan. Use rack position 2. For two sheets, use rack positions 1 and 4. Rotate half way through baking.

Path to reach this function: DACOR GUIDE-BAKERY-CAKES-#2 Bundt Cakes

Types of Bundt cakes: Either homemade or boxed mixes can be used for this Dacor Guide function. Traditionally, bundt pans are metal and have ornate details on them.

Sour Cream Bundt Cake

BATTER:

2 cups all purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup (1 stick) unsalted butter
1 cup granulated sugar
3 large eggs
1 cup sour cream
1 1/2 teaspoon vanilla extract

STREUSEL CENTER:

1/4 cup sugar
1/4 cup all-purpose flour
1/4 teaspoon ground cinnamon
Dash of salt
2 Tablespoons unsalted butter
1/2 cup chopped walnuts

GLAZE:

1 cup powdered sugar
1/2 teaspoon vanilla extract
1 to 2 Tablespoons milk

Adjust oven racks to position 2. In Dacor Guide, select **Bundt Cake**. Allow oven to preheat. Spray 9-inch bundt pan with nonstick cooking spray. Dust with flour and tap out the excess.

In a medium bowl, combine flour, baking powder, baking soda, and salt. Whisk gently to blend. In a large mixer with paddle attachment, beat the butter until smooth. Add sugar and cream mixture. Add eggs one at a time. Add vanilla extract. Add half of the flour mixture, then the sour cream, then the remaining flour mixture.

To make streusel, combine sugar, flour, cinnamon, salt, and chopped walnuts in a small bowl. Cut in butter until a coarse meal forms. Spread half of the batter in the prepared bundt pan. Sprinkle streusel on top of batter, then spread remaining batter on top.

Place in oven and set timer for 35-45 minutes. Bake until cake is golden and a toothpick inserted in the center comes out clean. Allow to cool before adding the glaze: In a small bowl, combine confectioner's sugar, vanilla extract and milk. Stir until smooth. Drizzle on top of cooled cake and let stand until set. Slice into 1 1/2" pieces.

Makes 12 slices.

After Baking: Cool completely on a wire rack before glazing. Slice into 1-inch pieces.



Cheesecake

Default Mode and Temperature: Surround Bake/325°

Suggested Time: 45-60 minutes

Tips: Use 8-10" springform pan. Use rack position 2. 8" pan= 1 hr. 10" pan= 45 minutes.

Path to reach this function: DACOR GUIDE-BAKERY-CAKES-#3 Cheesecake

Mascarpone Cheesecake

FOR CRUST:

70 vanilla wafers (8 1/2 oz), finely ground
in a food processor (2 1/3 cups)
1 1/4 sticks unsalted butter, melted
and cooled

FOR FILLING:

20 oz cream cheese
(2 1/2 eight ounce packages), softened
8 oz mascarpone cheese
at room temperature
3/4 cup sugar
3 large eggs
1 teaspoon vanilla
1 teaspoon fresh lemon juice
1/4 teaspoon salt

FOR TOPPING:

1 cup sour cream
1/4 cup sugar
1 teaspoon vanilla
1 teaspoon fresh lemon juice
1/8 teaspoon salt

Make crust: Adjust oven rack to position 2. In Dacor Guide, select **Cheesecake**. Press start. Allow oven to preheat. Butter bottom and side of a 8-inch or 10-inch springform pan.

Stir together cookie crumbs and butter in a bowl. Reserve 1/4 cup crumb mixture for sprinkling over cheesecake, then pat remainder onto bottom and 1-1/2 inches up side of springform pan (about 1/4-1/2 inch thick). Put pan on a cookie sheet and bake until golden, about 10 minutes. Cool completely on a rack. Leave oven on.

Make filling while crust bakes: Beat cream cheese, mascarpone, and sugar into a large bowl with an electric mixer at the high speed until fluffy, about 3-5 minutes. Add eggs 1 at a time, beating well after each addition. Add vanilla, lemon juice, and salt and mix at low speed until combined. Pour into cooled crust and bake until cake is set and puffed around edge but still trembles slightly when pan is shaken gently (about 45-60 minutes). Cool slightly in springform pan on rack, about 20 minutes. (Cheesecake will continue to set as it cools). Leave oven on.

Make topping: Stir together sour cream, sugar, vanilla, lemon juice, and salt in a small bowl and spoon over cheesecake, spreading gently and evenly, leaving a 1/4-inch border around edge.

Bake cheesecake until topping is set, about 10 minutes. Run a thin knife around edge to help prevent cracking. Sprinkle top with reserved crumbs and cool completely in pan on rack, then chill, loosely covered, at least 8 hours.

Serves 8-10.



Cheesecake in a Water Bath

Default Mode and Temperature: Surround Bake/325°

Suggested Time: 45-60 minutes

Tips: Use 8-10" springform pan. Place in rimmed pan. Place in oven. Fill outer pan with water. Use rack position 2.

Path to reach this function: DACOR GUIDE-BAKERY-CAKES-#4 Cheesecake in Water Bath

Creamy Nutella Cheesecake

CRUST:

1 1/2 cups chocolate cookie crumbs

2 Tablespoons sugar

1/2 cup (1 stick) melted butter

FILLING:

(3) 8 ounce packages cream cheese, softened

1 cup granulated sugar

1/4 cup flour

1 teaspoon vanilla

2 egg yolks

1 whole egg

1/2 cup milk

1 jar Nutella chocolate hazelnut spread

Adjust oven rack to position 2. In Dacor Guide, select **Cheesecake in Water Bath**. Allow oven to preheat. In a small mixing bowl, combine crust ingredients. Pat into the bottom of springform pan and bake for 10 minutes. In the bowl of a mixer, beat cream cheese, sugar, flour, and vanilla until just combined. Add egg yolks and egg, then beat on low until just combined. Add milk and Nutella and mix completely. Pour filling into springform pan. Place on a deep cookie sheet with a rim and then place in oven. Create a water bath by adding water to the outer cookie sheet- just enough to fill the pan half way up the side of the springform pan. This will help buffer the heat from the bottom of the oven- allow the cheesecake to set, but not to brown or curdle. Set timer for 45-60 minutes, or until center appears set when shaken lightly. Remove from water bath and cool on a wire rack. Remove cake from pan, cool, and store in the refrigerator.

Makes about 12 slices.



Coffee Cake

Cooking Guide Default Mode and Temperature: Pure Convection™/325°F

Suggested Time: 45-55 minutes

Tips: Use a 9" round cake pan. For two pans, use rack positions 1 and 4. Increase time 10-15 minutes.

Path to reach this function: DACOR GUIDE-BAKERY-CAKES-# 5 Coffee Cakes

This Dacor Guide function works best for either boxed or homemade coffee cakes. If using a boxed mix, adjust time according to the box.

Coffee Cake with Orange Glaze

2 1/2 cups all purpose flour

1 1/2 cups packed brown sugar

1/2 teaspoon salt

2/3-cup cold unsalted butter, cut into cubes

2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

1/2 cup walnuts, optional

2 eggs, beaten

1 1/3 cups buttermilk

ORANGE GLAZE

1/2 cup powdered sugar

2 Tablespoons orange juice

2 Tablespoons heavy cream

Adjust oven rack to position 2. In Dacor Guide, select **Coffee Cake**. Allow oven to preheat. Grease the bottom and sides of 9" round metal cake pan. In a large mixing bowl, combine flour, brown sugar, salt, baking powder, baking soda, cinnamon, and nutmeg. Using a fork or a pastry cutter, cut in butter cubes until mixture resembles coarse crumbs. In a medium-sized mixing bowl, combine eggs and buttermilk. Add egg mixture all at once to dry mixture. Stir in nuts. Stir until just moistened – the batter will be lumpy. Pour batter into prepared pan. Place in oven and set timer for 45-55 minutes. Bake until cake is set and toothpick inserted in the center comes out clean. Cool on a baking rack and invert cake to serve.

Makes 12 slices.

After Baking: For orange glaze, sift powdered sugar into a small mixing bowl. Add orange juice and cream and stir until combined. Pour over cooled coffee cake and slice into 1-inch pieces.



Cupcakes

Default Mode and Temperature: Pure Convection™/325°

Suggested Time: 20-25 minutes

Tips: Use 12-cup muffin tin. Use rack position 2. For two pans, use rack positions 2 and 4. For three pans, use rack positions 1, 3, and 5.

Path to reach this function: DACOR GUIDE-BAKERY-CAKES-#6 Cupcakes

German Chocolate Cupcakes with Coconut Pecan Chocolate Frosting

CUPCAKES

1½ cups all purpose flour

¾ teaspoon baking soda

¼ teaspoon salt

4 ounces German sweet baking chocolate

¾ cup shortening

1 cup granulated sugar

3 eggs

1 Tablespoon vanilla

¾ cup milk

COCONUT PECAN CHOCOLATE FROSTING

1 egg

(1) 5 ounce can evaporated milk

⅔ cup granulated sugar

¼ cup butter

1 ⅓ cups flaked sweetened coconut, toasted*

½ cup toasted pecans*

4 ounces bittersweet chocolate, melted

FOR CUPCAKES

Adjust oven rack to position 2. In Dacor Guide, select **Cupcakes**. Allow oven to preheat. Line 2 muffin tins (12 muffin cups each) with paper liners or spray with nonstick spray. In a large mixing bowl, combine flour, baking soda, and salt. Set aside.

Melt chocolate in a small saucepan or in the microwave. Stir until melted.

Beat shortening with an electric mixer on high for 30 seconds. Add sugar. Beat until fluffy. Add eggs and vanilla. Beat on low speed until combined. Beat at medium speed for 1 minute. Stir in chocolate mixture. Add dry mixture and milk alternately to beaten mixture. Beat on low speed after each addition until combined. Fill cups halfway with batter. Place in oven and set timer for 20-25 minutes. Bake until toothpick comes out clean.

After Baking:

COCONUT PECAN FROSTING

In medium saucepan, combine egg and evaporated milk. Add sugar and butter. Cook and stir over medium heat about 12 minutes or until thickened and bubbly. Remove from heat. In a separate saucepan, melt bittersweet chocolate. Stir in flaked coconut, chopped pecans and bittersweet chocolate. Cover and cool completely. Cool and spread frosting on top of each cupcake.

* For toasted coconut, spread thin layer of coconut on a sheet pan with a rim. Bake at 350° for 10 minutes. When opening the oven door, beware of steam coming from the oven. Coconut flakes are high in fat and this steam can irritate your eyes. Stir the coconut and continue to cook until desired brown color. The pecans can be toasted in this same manner.

Makes 2 dozen cupcakes.



Pound Cake

Default Mode and Temperature: Pure Convection™/325°

Suggested Time: 50-60 minutes

Tips: Use 9x5" loaf pan. Use rack position 2. For two pans, use rack positions 1 and 4.

Path to reach this function: DACOR GUIDE-BAKERY-CAKES-#7 Pound Cake

This Dacor Guide function works for either homemade or boxed-mix pound cakes.

Cream Cheese Pound Cake with cherry sauce

Nonstick cooking spray

1/2 pound butter (2 sticks), softened

1/2 cup vegetable shortening

(1) 8 ounce package cream cheese, softened

3 cups granulated sugar

Dash of salt

6 large eggs

3 cups cake flour

2 Tablespoons vanilla extract

Cherry sauce (recipe follows)

Adjust oven rack to position 2. In Dacor Guide, select **Pound Cake**. Allow oven to preheat. Spray (2) 9 x 5 inch loaf pans with nonstick cooking spray. In a large mixing bowl or an electric mixer, combine butter, vegetable shortening, cream cheese, sugar and salt. Mix together until well creamed. Add eggs 1 at a time mixing after each addition. Add flour 1 cup at a time. Add vanilla and combine. Divide batter into loaf pans. Place in oven and set timer for 50-60 minutes. Bake until golden brown. Serve with Cherry sauce, if desired.

Makes 2- 9x5 loaves.

CHERRY SAUCE

1/2 cup granulated sugar

2 Tablespoons cornstarch

1/2 cup water

2 cups frozen pitted tart cherries

1 Tablespoon cherry liqueur or orange juice

In a medium saucepan, stir together sugar and cornstarch; stir in water. Add cherries. Cook and stir over medium heat till thickened and bubbly. Cook and stir for 2 minutes more. Remove saucepan from heat.

Stir in liqueur or juice. Serve warm.

Makes 2 cups sauce.



Angel Food Cake

Default Mode and Temperature: Pure Convection™/350°

Suggested Time: 25-35 minutes

Tips: Use 10" tube pan. Use rack position 2.

Path to reach this function: DACOR GUIDE-BAKERY-CAKES-#8 Angel Food Cake

This Dacor Guide function works well for both boxed and homemade angel food cake mixes.

Basic Angel Food Cake

1½ cups egg whites (10-12 large eggs), at room temperature

1½ cups sifted powdered sugar

1 cup cake flour

1½ teaspoons cream of tartar

1 cup granulated sugar

1 teaspoon almond extract

Adjust oven rack to position 2. In Dacor Guide, select **Angel Food Cake**. Allow oven to preheat. Sift powdered sugar and cake flour together. Add cream of tartar to whites. Beat with electric mixer until soft peaks form. Gradually add granulated sugar, beating until stiff peaks form. Add almond extract. Fold dry mixture into whites ¼ at a time. Stir with a whisk to incorporate fully. Pour into *ungreased* 10" tube pan. Using a rubber spatula, cut through batter to get rid of air pockets. Place in oven and set timer for 25-35 minutes. Bake until risen and browned. Top should spring back and should not be sticky in the folds.

After Baking: Immediately invert on rack, leave in pan. Cool thoroughly. Loosen sides and remove cake. Let cool and slice to serve.

Makes 1-10 inch cake (about 12 slices).

Variations:

Chocolate Angel Food Cake: Substitute ¼ cup of cocoa for ¼ cup cake flour.

A Tablespoon of any of the following: poppyseeds, citrus zest, liquers, etc.

Serving Suggestion: Top each serving with a dollop of whipped cream and sliced fresh fruit.



Layer Cakes 8-inch Rounds

Cooking Guide Default Mode and Temperature: Pure Convection™/325°F

Suggested Time: 25-30 minutes

Tips: Use (2) 8-inch round metal baking pans. Use rack positions 2. For two pans, use rack positions 2 and 4. For three pans, use rack positions 1, 3, and 5.

Path to reach this function: DACOR GUIDE-BAKERY-CAKES-#9 Layer Cakes 8-Inch Rounds

Types of cakes: Boxed mixes and homemade cakes can be used for this Dacor Guide function. 8-inch round metal pans, preferably shiny aluminum, should be used. There is a separate button in the Dacor Guide for Layer cakes in a 9 x 13 x 2" baking pan.

Layer cakes tend to be the most temperamental baking items. For best results, follow mixing methods precisely. Make sure ingredients, such as eggs and butter, are at room temperature before mixing. For more solutions, please see Common Baking Problems and Solutions in this book. This Dacor Guide function will work for homemade or boxed mixes.

Layer Cakes (2) 8" round-Basic Yellow Cake Recipe

1 cup cake flour

1/2 teaspoon salt

6 eggs, whites and yolks separated

1/2 cup plus 1/2 cup sugar, divided

1 Tablespoon vanilla extract

Adjust oven racks to position 2. In Dacor Guide, select Layer Cakes, 8-inch round. Press start. Allow oven to preheat. Lightly spray the bottom of (2) 8" round cake pans. Trace and cut two circles of parchment paper to fit in cake pans. Place in cake pan, spray again and dust lightly with flour. Sift cake flour into a bowl. Add salt. Set aside. In a mixer, whip egg whites. Once soft peaks form, slowly 1/2 cup sugar. Whip egg whites to stiff peaks. Transfer the meringue to a clean bowl and set aside. Place the yolks into clean mixer bowl. Using a whisk attachment, beat the yolks on high. Slowly add remaining 1/2 cup sugar. Beat on high until ribbon stage forms—the yolks will become thick and pale yellow. Fold whites into yolks by hand using a rubber spatula. Add flour and salt all at once and fold with a whisk. Stir in vanilla. Divide batter evenly into both cake pans. Place in oven and set timer for 25-30 minutes. Bake until risen and light golden brown.

After Baking: Invert onto lightly sugared surface. This ensures that the cake will not stick to surface and fall apart. Cool completely before frosting. Frost as desired.

Serves 12.



Layer Cakes 9 x 13 x 2" pan

Cooking Guide Default Mode and Temperature: Pure Convection™/325°F

Suggested Time: 30-35 minutes

Tips: Use 9 x 13 x 2" baking pan. Use rack positions 2. For two pans, use rack positions 2 and 4. For three pans, use rack positions 1, 3, and 5.

Path to reach this function: DACOR GUIDE-BAKERY-CAKES-#0 Layer Cakes 9 x 13 x 2" pan

Types of cakes: Boxed mixes and homemade cakes can be used for this Dacor Guide function. Glass or metal 9 x 13 x 2" pans can be used. There is a separate button in the Dacor Guide for 8" round layer cakes.

Layer Cakes Pumpkin Spice Sheet Cake with Cream Cheese Frosting

2½ cup all purpose flour

2½ teaspoons baking powder

½ teaspoon salt

1 teaspoon ground cinnamon

¼ teaspoon ground nutmeg

¼ teaspoon ground cloves

⅔ cup butter, softened

1¾ cups sugar

1½ teaspoons vanilla

2 eggs

½ cup canned pumpkin

1 cup milk

Adjust oven rack to position 2. In Dacor Guide, select Layer Cakes- 9 x 13 x 2" pan. Press start. Allow oven to preheat. Grease and lightly flour 9 x 13 x 2" baking pan. Set aside. In a medium-sized bowl, combine flour, baking powder, salt, cinnamon, nutmeg and cloves. Whisk gently to blend. Set aside.

In a large mixing bowl, cream together butter and sugar. Add vanilla and beat until well combined. Add eggs one at a time. Add in pumpkin. Alternate adding dry mixture and milk, beating on low speed until well combined. Pour into prepared pan. Place in oven and set timer for 30-35 minutes. Bake until a toothpick inserted comes out clean.

After Baking: Cool on a wire rack for 10 minutes. Remove cake from pan and allow to completely cool on racks. Frost if desired. Cake may be frozen once cooled for up to 2 months. Wrap well in plastic wrap to avoid freezer burn.

CREAM CHEESE FROSTING

(2) 8 ounce packages cream cheese, room temperature

6 Tablespoons (¾ stick) unsalted butter, room temperature

1 teaspoon vanilla extract

1¼ cups powdered sugar

Beat cream cheese, butter and vanilla in large bowl until light and fluffy. Gradually beat in powdered sugar. Cover and refrigerate until firm enough to spread, about 15 minutes.



Tarts

Default Mode and Temperature: Pure Convection™/325°

Recommended Time: 10-15 minutes

Tips: Use 10" tart pan; Use rack position 2. For two pans, use rack positions 2 and 4.

Path to reach this function: DACOR GUIDE-BAKERY-PASTRIES-#1 Tarts

Chocolate Raspberry Truffle Tart

CRUST

1²/₃ cup all purpose flour
1/3 cup cocoa powder
3/4 cup granulated sugar
1 teaspoon vanilla extract
1/2 teaspoon salt
1 cup, (2 sticks) unsalted butter

1ST LAYER FILLING

3 cups frozen raspberries
1/2 cup granulated sugar

2ND LAYER OF FILLING

1/4 cup (1/2 stick) unsalted butter
1 pound bittersweet chocolate,
cut in pieces
1/2 cup granulated sugar
4 large eggs
1 teaspoon vanilla extract

1 cup whipped cream or 1 quart vanilla bean ice cream

Adjust oven rack to position 2. In Dacor Guide, select Tarts. Allow oven to preheat. To prepare the crust, butter a 10-inch tart pan with the removable bottom and set aside.

In food processor, combine flour, cocoa powder, sugar, vanilla, and salt. With the machine running, drop in the butter 1 Tablespoon at a time through the feeder tube. Process until the dough forms a ball. Remove the dough and press into the prepared pan. Once the oven has preheated, place the tart crust in the oven and bake for 10 minutes, or until the dough is set. Remove from the oven and let cool.

To prepare the first layer of filling, combine thawed raspberries and sugar in a sauté pan. Cook over medium low heat until a chunky fruit syrup forms. Allow to cool and set aside.

To prepare second layer of filling, place the butter and chocolate pieces in a double boiler over low heat. Simmer until melted, stirring occasionally. Remove the bowl from the heat and stir in the sugar and eggs. Mix well. Add the vanilla; mix well.

To assemble, spread raspberries over cooled crust. Pour chocolate mixture on top. Place on cookie sheet. Place in oven and set timer for 20 minutes. Bake until the middle is set.

Whip the cream to soft peaks and serve a dollop on top or serve with a scoop of vanilla bean ice cream.

Serves 12.



Cobbler

Default Mode and Temperature: Surround Bake/400°

Suggested Time: 25-30 minutes

Tips: Use an 8 x 8 x 2" baking pan; Use rack position 2.

Path to each this unction: DACOR GUIDE-BAKERY-PASTRIES-#2 Cobbler

Types of Cobbler: This function can be used for homemade or boxed cobblers.

Cherry Cobbler

1 cup all purpose flour

2 Tablespoons sugar

1/2 teaspoon baking powder

1 teaspoon ground cinnamon

1/2 teaspoon nutmeg

1/2 teaspoon cloves

1/2 cup hazelnuts, toasted and chopped

1/4 cup unsalted butter

6 cups fresh or frozen pitted red cherries

1 cup sugar

2 Tablespoons cornstarch

1/4 cup water

1 egg

1/4 cup milk

1 quart vanilla bean ice cream

Adjust oven rack to position 2. In Dacor Guide, select **Cobbler**. Allow oven to preheat. For topping, combine flour, 2 Tablespoons sugar, baking powder, cinnamon, nutmeg, cloves, and hazelnuts in a medium bowl. Cut in butter until mixture resembles coarse crumbs.

In a saucepan, combine cherries, sugar, cornstarch and water. Cook and stir until thick and bubbly. Keep filling hot.

Add egg and milk to flour mixture, stirring just to moisten. Transfer filling to an 8 x 8 x 2" baking dish. Use a spoon to drop topping in small mounds onto filling using a spoon.

Place in oven and set timer for 25-30 minutes. Bake cobbler until a wooden toothpick inserted into the topping comes out clean.

After Baking: Scoop cobbler into individual serving bowls. Serve warm with a scoop of vanilla bean ice cream on top.

Makes 6 servings.

Variations: Prepare as above, except substitute 6 cups of these for the cherries:

- Sliced apples or pears
- Fresh or frozen berries, such as blackberry, raspberry, boysenberry, or blueberry
- Pit and slice peaches, apricots, nectarines or mangoes



Fruit Crisp

Default Mode and Temperature: Convection Bake/375°

Suggested Time: 30-35 minutes

Tips: Use an 8 x 8 x 2" baking pan; Use rack position 2. For two pans, use rack positions 2 and 4. Rotate pans half way through baking.

Path to reach this function: DACOR GUIDE-BAKERY-PASTRIES-#3 Fruit Crisp

Types of Fruit Crisps: This function can be used for homemade or boxed fruit crisps.

Blueberry Crisp

5 cups fresh or frozen blueberries, rinsed

1/4 cup granulated sugar

1/2 cup rolled oats

1/2 cup brown sugar

1/4 cup all purpose flour

1/2 teaspoon ground cinnamon

1/4 teaspoon ground cloves

1/4 teaspoon ground nutmeg

1/4 cup butter

1 quart vanilla bean ice cream

Adjust oven rack to position 2. In Dacor Guide, select **Fruit Crisp**. Allow oven to preheat. For filling, thaw fruit if frozen. Place in 8 x 8 x 2" baking dish. Stir in sugar. In a small bowl, combine rolled oats, brown sugar, flour, cinnamon, cloves, and nutmeg. Cut in butter until mixture resembles coarse crumbs. Sprinkle over filling.

Place in oven and set timer for 30-35 minutes. Bake until fruit is tender and topping is browned.

After Baking: Scoop warm fruit crisp into individual serving bowls and top with a scoop of vanilla ice cream on top.

Makes 6 servings.

Variations: Any of the following can be substituted for the blueberries:

5 cups sliced, peeled cooking apples, pears, peaches, apricots, or mangoes OR 5 cups fresh berries (or any combination of these to equal 5 cups total)



Eclairs/Cream Puffs

Default Mode and Temperature: Pure Convection™/325°

Suggested Time: 25-30 minutes

Tips: Use cookie sheet; Use rack position 2. For two sheets, use rack positions 2 and 4. For three sheets, use rack positions 1, 3, and 5. Increase time 10-15 minutes.

Path to reach this function: DACOR GUIDE-BAKERY-PASTRIES-#4 Éclair/ Cream Puffs

Cream Puffs with Chocolate Pastry Cream

FOR CREAM PUFFS

1 cup water

1/2 cup unsalted butter, cut into cubes

1/4 cup granulated sugar

1/2 teaspoon vanilla extract

1 cup all purpose flour

4 large eggs

1 egg white, lightly beaten

CHOCOLATE PASTRY CREAM

1 cup granulated sugar

2 Tablespoons all purpose flour

Pinch of salt

2 cups whole milk

2 ounces chopped semisweet chocolate

6 egg yolks

1/4 cup whipping cream

6 ounces semisweet chocolate, chopped

1 Tablespoon unsalted butter

Adjust oven rack to position 2. In Dacor Guide, select **Eclairs/ Cream Puffs**. Allow oven to preheat. For the cream puffs, combine water and butter in a medium saucepan. Bring to a boil. Add sugar and vanilla until dissolved. Add flour all at once, stirring vigorously over medium heat until mixture leaves sides of pan and forms a smooth ball. Remove mixture from heat and cool slightly. Add eggs, one at a time, beating well after each addition. Beat until batter is smooth. Let cool slightly. Spoon batter into pastry bag. Line a baking sheet with parchment paper. Pipe 2-inch rounds, leaving plenty of space between them. Brush with egg white. Bake until puffed and golden brown. Let cool before filling.

For the chocolate pastry cream, combine sugar, flour, salt, and milk in saucepan, stirring constantly until candy thermometer reaches 170°. Remove from heat and set aside. Put egg yolks in double boiler and beat until thick and lemony. While whisking continuously, drizzle in chocolate. When fully incorporated, add flour, salt and milk mixture. Cook until thickened. Let cool. In the bowl of a mixer, whip cream until it reaches full volume. Fold whipped cream into chocolate mixture with a whisk. Refrigerate for about 30 minutes.

After Baking: To fill cream puffs, either cut the top off of the cream puff and spoon in chocolate pastry cream, or place the pastry cream in a piping bag fitted with a large star-shaped tip. Insert the tip into the bottom of the cream puff and pipe in filling.

Melt together chocolate and unsalted butter. Dip the top of the cream puff in the chocolate and let cool. Cream puffs can be refrigerated for 2-3 days, or frozen for up to a month.

Makes about 8 cream puffs.



Puff Pastry

Default Mode and Temperature: Pure Convection Bake/350°F

Suggested Time: 12-15 minutes

Tips: Use cookie sheet. Use rack position 2. For two sheets, use rack positions 2 and 4. For three sheets, use rack positions 1, 3, and 5. Increase time 10-15 minutes.

Path to reach this function: DACOR GUIDE-BAKERY-PASTRIES-#5 Puff Pastry

Type of puff pastry: Puff pastry comes frozen in sheets and preformed "cups" at your local grocery stores. You can also make your own puff pastry. The cooking guide function will work for either of these.

Puff Pastry Basic Recipe

2½ cups all purpose flour

1 cup butter

1 teaspoon salt

1 cup cold water

½ cup flour

2 cups butter, softened

Place bread flour and butter in a large electric mixing bowl with a paddle attachment. Mix at low speed until well blended. Dissolve the salt in cold water. Add to flour/ butter mixture and mix at low speed until a soft dough forms. Remove dough, wrap in plastic wrap, and place in the refrigerator for 20 minutes. Dust a cutting board with flour. Roll dough into a 12 x 8" rectangle, about ½" thick. Spread 2 cups of softened butter onto rolled-out dough. Take the two ends of the dough and fold to the center, then fold up again into a long, skinny, closed "book". Wrap in plastic and refrigerate for 20 minutes. Roll out the dough again, then fold into a book in the same fashion. Cover and refrigerate again for 20 minutes. Follow this process for a third time. You are creating layers of butter into the dough and this will give the puff pastry maximum rise. After the third roll, remove the puff pastry. Roll to ¼" thick, and slice into two pieces. Follow recipe below for baking instructions.

Puff pastry can be shaped and baked in many forms. It can be topped with sweet or savory items. The following is a recipe for pissaladiere- a French tart pastry topped with caramelized onions, anchovies, and black olives.

PISSALADIERE

Use (2) puff pastry sheets from above recipe or

17.3 ounce box of puff pastry sheets, thawed

1 Tablespoon chopped fresh rosemary

1 Tablespoon chopped fresh Italian parsley

1 Tablespoon chopped fresh basil

1 egg, lightly beaten

¼ cup olive oil

2 white onions, thinly sliced

1 (12 ounce) jar Kalamata olives, drained and rough chopped

1 Tablespoon anchovies, mashed

½ cup heavy whipping cream

Salt and black pepper, to taste

Adjust oven rack to position 2. In Dacor Guide, select **Puff Pastry**. Allow oven to preheat. Place one sheet of puff pastry on a cutting board. Brush with egg, then sprinkle with rosemary, Italian parsley, and basil. Top with second sheet of puff pastry to make a sandwich. Place puff pastry in a 10" fluted tart pan or 12 x 18" cookie sheet, pressing down to fit it into the pan. If using a tart pan, roll pin over the top of the tart pan, cutting off the excess dough, and use the extra dough to patch any areas. Prick the bottom of the tart with a fork several times. Bake for 15 minutes, or until risen and golden brown. Meanwhile, in a large sauté pan, heat oil over medium heat. Add onions- it will seem like a lot of onions, but they will melt down as they caramelize. Cook over medium for about 15 minutes, or until soft and caramel in color. Add chopped olives, anchovies and cream. Let the cream reduce by half. Salt and pepper to taste. Add onion/ olive/ cream mixture on top of puff pastry, then bake for an additional 10 minutes. Let cool slightly. Remove the outer rim of the tart pan, and cut with a pizza cutter in to 2" wedges.

Makes about 12 slices.



Turnovers

Default Mode and Temperature: Pure Convection™/375°

Suggested Time: 20-25 minutes

Tips: Use cookie sheet. Use rack position 2. For two sheets, use rack positions 2 and 4. For three sheets, use rack positions 1, 3, and 5. Increase time 10-15 minutes.

Path to reach this function: DACOR GUIDE-BAKERY-PASTRIES-#6 Turnovers

Types of turnovers: Either homemade or frozen turnovers can be used for this Dacor Guide function. If using homemade, make sure the dough is chilled right before baking. You will get a better puff.

Caramel Apple Turnovers

1 box (17.3 ounces) frozen puff pastry, dough, thawed

3 tart apples, such as Granny Smith, cored peeled and diced into small cubes

1/4 cup sugar

2 Tablespoons unsalted butter

1 Tablespoon ground cinnamon

1/4 teaspoon salt

1 egg and 1 Tablespoon water combined and lightly beaten

Adjust oven rack to position 2. In Dacor Guide, select **Turnover**. Allow oven to preheat. In a medium-sized sauté pan, melt butter. Add apples, sugar, cinnamon and salt. Sauté mixture until apples are softened and caramel sauce forms. Allow this mixture to cool. Meanwhile, roll one puff pastry sheet to 1/8" thickness. Cut into 4" squares. Repeat with other puff pastry sheet. Add about 2 tablespoons of apples to the center of each square. Fold over puff pastry to form a triangle. Crimp edges with a fork to seal. In a small bowl, combine egg with 1-tablespoon water. Brush turnover with egg wash. Place on a rimmed cookie sheet lined with parchment paper and sprayed with non-stick spray. Place in oven and set timer for 20-25 minutes, or until puffed and golden brown.

After Baking: Let cool slightly as filling will be hot. Serve warm.

Makes 8 turnovers.

Variations: Substitute 3 apples for 3 cups of any berries (blueberries, raspberries, boysenberries, etc.) and omit cinnamon. 3 cups of Peaches, apricots, or mangoes can also be substituted for 3 apples.

You may also sprinkle the top of the turnover with raw or refined sugar after brushing on the egg wash.



Double-Crusted Fruit Pie

Default Mode and Temperature: Convection Bake/375°

Suggested Time: 45-55 minutes

Tips: Use 9" pie dish. For one or two pies, use rack position 2.

Path to reach this function: DACOR GUIDE-BAKERY-PASTRIES-#7 Double-Crusted Fruit Pies

Double-Crust Cranberry Apple Pie

PASTRY

3 1/2 cups all purpose flour

2 teaspoons salt

1 Tablespoon sugar

1 cup unsalted butter, cut into cubes

6 ounces ice cold water with a dash of cider

vinegar (this prevents the gluten from developing in the flour)

FILLING

6-7 tart Granny Smith apples

1 tangerine or orange

3 Tablespoons unsalted butter

3 cups fresh cranberries

1 1/4 cup sugar

1 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

1/2 teaspoon ground cloves

1 Tablespoon sugar

FOR PIE DOUGH

Combine flour, salt and sugar in a large mixing bowl. Using a pastry cutter or a fork, cut in cubes of butter until small pieces form (about the size of a pea). Drizzle in cold water and continue to mix until dough just comes together. Wrap in plastic and refrigerate for 30 minutes. Roll out on a floured surface to form (2) 10" circles. Place one of the circles in the bottom of a pie dish. Set the other one aside.

FOR FILLING

Peel, core and slice apples in 1/2" slices. Using a zester, peel the skin from the tangerine. Fine chop the zest, then juice the tangerine. Set aside. In a large sauté pan, melt butter over medium heat. Lightly sauté the apples. Pick through the cranberries to make sure all stems and soft cranberries have been discarded. Add cranberries to sauté pan and cook until they begin to pop. Add tangerine zest and juice, sugar, cinnamon, nutmeg, and cloves.

Adjust oven rack to position 2. In Dacor Guide, select **Double Crusted Fruit Pies**. Let mixture cool slightly, then pour into prepared pie dish. Add top crust. Seal the edges together, then cut a few slits into the top crust to vent. Sprinkle remaining sugar on top of the pie. Place pie on a cookie sheet and place in oven. Set timer for 45-55 minutes. Bake until golden brown on the top.

After Baking: Let pie cool before slicing. Slice into wedges.

Makes about 8 slices.



Single-Crusted Custard Pie

Default Mode and Temperature: Convection Bake/425° for 10 min, 350° for 25-30 min

Suggested Time: 35-40 Minutes Total

Tips: Use 9" pie dish. For one or two pies, use rack position 2.

Path to Reach this Function: DACOR GUIDE-BAKERY- PASTRIES- #8 Single-Crusted Custard Pies

Types of Single-Crusted Custard Pie: Frozen purchased and homemade pies work well on this function.

Creamy Pumpkin Pie

PIE DOUGH

1 cup all purpose flour

1/2 cup unsalted butter, cut into cubes

1/4 cup ice cold water

FILLING

1 (16 ounce) can pumpkin

1 (14 ounce) can sweetened
condensed milk

2 eggs, beaten

2 teaspoons pumpkin pie spice or

1 teaspoon cinnamon, 1/2 teaspoon
ginger, 1/2 teaspoon nutmeg

1/2 teaspoon salt

TOPPING

1 1/2 cups sour cream

2 Tablespoons sugar

1 teaspoon vanilla

2 cups pecan halves, to decorate

For the pie crust, combine flour and salt in a mixing bowl. Cut in cubes of butter to form small pieces, about the size of a pea. Drizzle in water. Add just enough until the dough forms a ball. Wrap in plastic and refrigerate for 30 minutes. Roll dough out on a floured surface to fit a 9" round pie dish.

Adjust oven rack to position 2. In Dacor Guide, select **Single-Crusted Custard Pies**. Allow oven to preheat. In a large bowl, whisk together pumpkin pie filling ingredients until well blended. Pour filling in pie crust. Place in oven and set timer for 10 minutes. Bake, then reduce temperature to 350°. Reset timer for 25-30 minutes. Remove pie from oven and add sour cream topping on top of the pumpkin pie filling:

For the sour cream topping, combine sour cream, sugar, and vanilla. Spread on top of pie. Decorate top with pecan halves. Bake for an additional 10 minutes at 350°.

After Baking: Let pie cool and slice into wedges.

Serves 8.



Refrigerated Cookies, 1-2 racks

Default Mode and Temperature: Pure Convection™/350°

Suggested Time: 15-18 minutes

Tips: Use cookie sheet. For one sheet, use rack position 2. For sheet two, use rack position 4.

Path to reach this function: DACOR GUIDE-BAKERY-COOKIES-#1 Rfrg Cookies, 1-2 Racks

This Dacor Guide function is best used for homemade cookie dough, purchased “Slice and Bake” cookie dough, or purchased “Break and Bake” cookie dough. If the dough is homemade, it is best to refrigerate it for a minimum of 20-30 minutes before baking. This will allow for more consistent results.

Lemon Almond Sugar Cookies

1 stick unsalted butter (1/2 cup)

1 cup granulated sugar

2 cups all purpose flour, sifted

1/4 teaspoon salt

1/2 teaspoon baking powder

1 Tablespoon lemon zest

1 large egg, lightly beaten

1 Tablespoon almond extract

Juice of 1 lemon

1 cup toasted almonds, finely chopped into a meal (optional)

Adjust oven rack to position 2. In Dacor Guide, Select **Rfrg Cookies, 1-2 Racks**. Allow oven to preheat. Cream together butter and sugar until fluffy. In a small bowl, combine flour, salt, baking powder, and lemon zest. Add to butter mixture and beat well. Add egg, almond extract, and lemon juice. Beat again until well mixed. Stir in almonds. Place dough in the center of plastic wrap. Roll into a log that is about 3-4 inches in diameter. Wrap and chill dough for at least 30 minutes. Slice dough into 1/4-inch thick slices and place on a greased or parchment-lined cookie sheet. Place in oven and set timer for 15-18 minutes. Bake until lightly golden brown.

After Baking: Remove to wire rack to cool.

Makes about 2 dozen.



Biscotti

Default Mode and Temperature: Pure Convection™/350°

Suggested Time: 15-18 min

Tips: Use cookie sheet. For one sheet, use rack position 2. For sheet two, use rack position 4.

Path to reach this function: DACOR GUIDE-BAKERY-COOKIES-#1 Rfrg Cookies 1-2 Racks

Almond and Hazelnut Biscotti

4 cups all purpose flour

2 Tablespoons baking powder

1 teaspoon ground cinnamon

½ cup hazelnuts, chopped and toasted

⅓ cup almonds, chopped and toasted

5 large eggs, lightly beaten

½ cup unsalted butter, melted

2 granulated cups sugar

1 teaspoon chopped lemon zest

1 teaspoon chopped orange zest

8 ounces semi sweet chocolate

Combine flour, baking powder and cinnamon in a small bowl. Set aside. In a large mixing bowl, combine eggs, melted butter, sugar, lemon zest and orange zest. Add in dry ingredients and toasted nuts to form a thick dough. Turn out onto a greased cookie sheet. Shape into 4 logs that are about 8 x 4 x 3". Place in oven and set timer for 10 minutes. Bake until almost set and browned. Slice pieces out of each log that are 1 x 4 x 3". Lay sideways on a cookie sheet and bake again for 10 minutes. Flip to the other side and bake for 10 minutes.

After Baking: Cool completely. In a shallow sauce pan, melt chocolate on a simmer plate over low heat. Dip ½ of biscotti in chocolate and refrigerate to set.

Makes about 2 dozen biscotti.



Macaroons

Refrigerated Cookies, 1-2 racks

Default Mode and Temperature: Pure Convection™/350°

Suggested Time: 15-18 minutes

Tips: Use cookie sheet. For one sheet, use rack position 2. For sheet two, use rack position 4.

Path to reach this function: DACOR GUIDE-BAKERY-COOKIES-#1 Rfrg Cookies, 1-2 Racks

Chocolate Dipped Macaroons

5 1/3 cups sweetened flaked coconut

2/3 cup granulated sugar

6 Tablespoons all purpose flour

1/4 teaspoon salt

4 egg whites

1 Tablespoon almond extract

8 ounces semisweet chocolate, melted

Adjust oven rack to position 2. In Dacor Guide, select **RFRG Cookies, 1-2 racks**. Allow oven to preheat. In a large mixing bowl, combine coconut, sugar, flour, and salt. Whisk in egg whites and almond extract. Drop by spoonfuls on a parchment lined cookie sheet. Place in oven and set timer for 15-18 minutes. Bake until the edges are golden brown.

After Baking: Remove from cookie sheet and let cool on a wire rack.

In a small saute pan, melt chocolate over low heat. Dip the bottom of the macaroons into melted chocolate. Dip just enough in the chocolate so you can see chocolate around the edge. Gently scrape the bottom against lip of pot to get off excess chocolate. Place on parchment paper. When all the macaroons are dipped, place cookie sheet in the refrigerator to set chocolate. Chill for 1 hour.

Makes approximately 3 dozen cookies.



Refrigerated Cookies, 3 racks

Default Mode and Temperature: Pure Convection™/350°

Suggested Time: 15-18 minutes

Tips: Use cookie sheet. Use rack positions 1, 3 and 5.

Path to reach this function: DACOR GUIDE-BAKERY-COOKIES-#2 Rfrg Cookies, 3 Racks

This Dacor Guide function is best used for homemade cookie dough, purchased “Slice and Bake” cookie dough, or purchased “Break and Bake” cookie dough. If the dough is homemade, it is best to refrigerate it for a minimum of 20-30 minutes before baking. This will allow for more consistent results.

Sally's Oatmeal Raisin Cookies

2 cups vegetable shortening

1½ cups packed brown sugar

1½ cups granulated sugar

2½ cups flour

2 teaspoons baking soda

1 teaspoon salt

1 teaspoon ground cinnamon

1 teaspoon ground allspice

6 cups rolled oats

1 cup raisins

1 teaspoon vanilla extract

4 large eggs

1 cup chopped walnuts

Adjust oven racks to positions 1, 3, and 5. In Dacor Guide, select **RFRG Cookies, 3 racks**. Allow oven to preheat. In a mixer, cream together vegetable shortening, brown sugar and granulated sugar. Add vanilla extract and eggs and beat on low speed. In a small bowl sift together flour, baking soda, salt, cinnamon and allspice. Gradually add to the mixer. Mix until combined. Stir in rolled oats, raisins and walnuts. Refrigerate mixing bowl of dough for about 30 minutes. Drop by rounded tablespoonfuls on 3 lightly greased or parchment-lined cookie sheets. Place in oven and set timer for 15-18 minutes. Bake until light golden in color.

After Baking: Allow to cool on the sheet for about 2 minutes, then transfer to a wire rack.

Makes about 2 dozen.



Refrigerated Cookies, 4 racks

Default Mode and Temperature: Pure Convection™/325°

Suggested Time: 22-25 minutes

Tips: Use cookie sheet. Use rack positions 1, 3 and 5 and 6.

Path to reach this function: DACOR GUIDE-BAKERY-COOKIES-#3 Rfrg Cookies, 4 Racks

This Dacor Guide function is best used for either homemade or preformed frozen cookie dough.

Classic Chocolate Chip Cookies

4½ cups all purpose flour

2 teaspoons baking soda

2 teaspoons salt

2 cups vegetable shortening or unsalted butter

1½ cups packed brown sugar

1½ cups granulated sugar

2 teaspoons vanilla extract

4 large eggs

4 cups semi sweet chocolate chips

2 cups chopped nuts (optional)

Combine flour, baking soda and salt in a large bowl. Using a large stand-up mixer with the paddle attachment, cream together vegetable shortening, sugar, and brown sugar until creamy. Add eggs one at a time. Add vanilla extract. Gradually beat in flour mixture. Stir in chocolate chips and nuts. Drop by rounded tablespoon onto baking sheet. Refrigerate for a minimum of 30 minutes. To bake, adjust oven racks to position 1, 3, 5, and 6. In Dacor Guide, select **RFRG Cookies, 4 racks**. Allow oven to preheat. Transfer cookies to ungreased or parchment-lined baking sheet. Place in oven and set timer for 22-25 minutes. Bake until golden brown.

After Baking: Cool on baking sheets for a couple of minutes, then transfer cookies to wire rack.

Makes about 10 dozen.



Frozen Cookie Dough, 1-2 Racks

Default Mode and Temperature: Pure Convection™/350°

Suggested Time: 15-18 minutes

Tips: Use cookie sheet. For one sheet, use rack position 2. For sheet two, use rack position 4.

Path to reach this function: DACOR GUIDE-BAKERY-COOKIES-#5 Frzn Cookies 1-2 Racks

This Dacor Guide function is best used for homemade cookie dough, purchased “Slice and Bake” cookie dough, or purchased “Break and Bake” cookie dough. If the dough is homemade, it is best to refrigerate it for a minimum of 20-30 minutes before baking. This will allow for more consistent results.

Best-Ever Peanut Butter Chocolate Chip Cookies

1/4 cup all purpose flour

3/4 teaspoon baking soda

1/4 teaspoon salt

1/2 cup unsalted butter, softened

1/2 cup chunky peanut butter

1/2 cup granulated sugar

1/2 cup brown sugar

1 large egg

1/2 teaspoon vanilla extract

1 1/2 cups semi sweet chocolate chips

1/2 cup granulated sugar

In a large mixing bowl, sift together flour, baking soda, and salt. In a mixing bowl, beat butter for 30 seconds. Add peanut butter, 1/2 cup sugar, and brown sugar. Add egg and vanilla extract. Add flour mixture to wet mixture and blend thoroughly. Stir in chocolate chips. Shape dough into 1-inch balls. Roll in sugar. Place on ungreased cookie sheet and criss-cross on the top by pressing with tines of a fork. Freeze for a minimum of 30 minutes, up to 1 month. To bake, adjust oven rack to position 2. If using 2 racks, place racks in positions 2 and 4. In Dacor Guide, select **FRZN Cookies, 1-2 racks**. Allow oven to preheat. Transfer to cookie sheet and place in oven. Set timer for 15-18 minutes. Bake until cooked through and browned.

After Baking: Cool on a wire rack before serving.

Makes about 2 dozen



Frozen Cookies, 3 racks

Default Mode and Temperature: Pure Convection™/350°

Suggested Time: 18-20 minutes

Tips: Use cookie sheet. Use rack positions 1, 3, and 5.

Path to reach this function: DACOR GUIDE-BAKERY-COOKIES-#6 Frzn Cookies, 3 Racks

This Dacor Guide function is best used for either homemade or preformed frozen cookie dough.

Sally's Grandmother's Ginger Snap Cookies

1½ cups vegetable shortening or unsalted butter

2 cups granulated sugar

2 large eggs

½ cup molasses

4 cups all purpose flour

2 teaspoons baking soda

2 teaspoons ground cinnamon

2 teaspoons ground cloves

2 teaspoons ground ginger

In a mixer, cream together vegetable shortening and sugar. Add in eggs one at a time. Add in molasses. In a small bowl, combine flour, baking soda, cinnamon, cloves, and ginger. Slowly add the flour mixture to the wet mixture. Scrape the sides of the mixture to blend thoroughly. Shape into 1 inch balls. Freeze for a minimum 30 minutes, up to 1 month. To bake, adjust oven rack to positions 1, 3 and 5. In Dacor Guide, select **FRZN Cookies, 3 racks**. Allow oven to preheat. Spray cookie sheets with nonstick cooking spray. Place on prepared cookie sheets about 2 inches apart. Place in oven and set timer for 15-18 minutes. Bake until golden brown.

After Baking: Allow to cool slightly, then remove to a wire baking rack.

Makes 3 dozen.



Frozen Cookies, 4 racks

Default Mode and Temperature: Pure Convection™/325°

Suggested Time: 22-25 min

Tips: Use cookie sheet. Use rack positions 1, 3, 5, and 6.

Path to reach this function: DACOR GUIDE-BAKERY-COOKIES-#7 Frzn Cookies, 4 Racks

This Dacor Guide function is best used for either homemade or preformed frozen cookie dough.

Death by Chocolate Cookies

1 1/3 cups vegetable shortening or butter

3 cups packed light brown sugar

2 Tablespoons water

2 teaspoons vanilla

4 large eggs

3 cups all purpose flour

2/3 cup unsweetened baking cocoa

1/2 teaspoon baking soda

1 teaspoon salt

4 cups semi sweet chocolate chips

In a mixer using the paddle attachment, beat together first 3 ingredients. Beat until light and fluffy. Add vanilla and eggs to mixer. Combine flour, cocoa, baking soda, and salt in a small bowl. Slowly add dry mixture into creamed mixture. Mix on low speed. Stir in chocolate chips. Drop by rounded tablespoonfuls, 2 inches apart, on ungreased cookie sheet. Freeze cookie dough for 30 minutes up to 1 month. To bake, adjust oven racks to positions 1, 3, 5, and 6. Select **FRZN Cookies, 4 racks in Dacor Guide**. Bake until set. Do not overbake. Cookies will look soft and moist.

After Baking: Cool for 2 minutes before moving them off of cookie sheet. Move onto a baking rack to cool.

Makes 4 dozen cookies.



Frozen Cookies, 5-6 racks

Default Mode and Temperature: Pure Convection™/325°

Suggested Time: 25-30 min

Tips: Use cookie sheet. For five sheets, use rack positions 1 through 5. For six sheets, use rack positions 1-6.

Path to reach this function: DACOR GUIDE-BAKERY-COOKIES-#8 Frzn Cookies, 5-6 Racks

This Dacor Guide function is best used for either homemade or preformed frozen cookie dough.

Mexican Wedding Cookies

TOTAL INGREDIENTS

4½ cups unsalted butter

4½ cups powdered sugar

4½ cups chopped walnuts

4½ Tablespoons vanilla extract

9 cups all purpose flour

TO MIX PER BATCH (3 TIMES)

1½ cups unsalted butter (2 sticks)

1½ cups powdered sugar

1½ cups chopped walnuts

1½ Tablespoons vanilla extract

3 cups all purpose flour

2 cups powdered sugar, for dusting after baking

Since this is such a large amount of cookies, the dough will need to be made in 3 batches. Place 1½ cups butter, 1½ cups powdered sugar, 1½ cups walnuts, 1½ Tablespoons vanilla extract, and 3 cups flour in food processor and pulse until it forms a thick dough. Take out and transfer to a bowl. Clean out food processor bowl and blade. Repeat process two more times. Roll dough into 1½" balls. Freeze cookie dough for approximately 30 minutes, or up to 1 month. To Bake, adjust oven rack to positions 1-5 or 1-6. Select **FRZN Cookies, 5-6 Racks in Dacor Guide**. Allow oven to preheat. Place a piece of parchment onto cookie sheet or spray with nonstick spray. Transfer preformed cookie dough on a cookie sheet. Place in oven and set timer for 25-30 minutes. Bake in the oven until brown on the bottom. They will not change much color on the top.

After Baking: Allow cookies to cool completely. Place 2 cups powdered sugar in a small bowl. Roll cookies in powdered sugar.

Makes 6 dozen.



Bagels

Default Mode and Temperature: Surround Convection Bake/425°F

Suggested Time: 18-20 minutes

Tips: Use cookie sheet. Use rack position 2. For two sheets, use rack positions 2 and 4.

Path to reach this function: DACOR GUIDE-BAKERY-BREADS 1-#1 Bagels

Types of Bagels: The Dacor guide is for uncooked, homemade bagels.

Bagels – Basic Recipe

2 cups warm water

1 Tablespoon active dry yeast

6-7 cups bread flour

2 ounces plus 1 cup malt syrup (this can be found at health food stores)

1 Tablespoon salt

2 Tablespoons vegetable oil

2 Tablespoons of any of the following toppings: poppy seeds, dried onions, sesame seeds, etc.

In a large mixer, combine warm water and yeast. Allow to bubble for 5 minutes. Add in flour, malt syrup, salt and oil. Knead the dough for 8-10 minutes using a dough hook. Allow dough to Proof in the oven for 1 hour or until doubled in size.

Tear off a small section of dough. Shape into a 4" flat circle. Poke your finger through the center of the circle and “spin” the circle on a lightly floured surface to make the traditional doughnut shaped bagel. Place bagels on a cookie sheet about 1 inch apart from each other.

Allow bagels to proof for an additional 30 minutes.

Bring 1 gallon of water with 1 cup malt syrup to a boil. Drop bagels in malt solution and boil for 1 minute. Remove and place on cookie sheet, again about 1 inch apart. Sprinkle with sesame seeds, dried onions, poppy seeds, or coarse salt.

Adjust oven rack to position 2. In Dacor Guide, select **Bagels**. Allow oven to preheat. Place in oven on rack position 2 and bake for 10 minutes, then flip bagels over and bake for an additional 10 minutes.

After Baking: Remove bagels from pan and cool on a wire rack. Store completely cooled bagels in an airtight plastic bag for 2-3 days. Bagels can also be frozen in the same way for up to 1 month.

Makes 1 dozen bagels.



Cinnamon Rolls

Default Mode and Temperature: Pure Convection™/325° F

Suggested Time: 20-25 minutes

Tips: Use cookie sheet. Use rack position 2. For two sheets, use rack positions 2 and 4. For three sheets, use rack positions 1,3, and 5. For multiple racks, add 5-10 minutes

Path to reach this function: DACOR GUIDE-BAKERY-BREADS 1-#2 Cinnamon Rolls

Types of Cinnamon Rolls: This function will work for frozen uncooked, refrigerated, and homemade cinnamon rolls.

Carolyn's Cinnamon Rolls with Creamy Licious Frosting

CINNAMON ROLLS

1½ cups milk, scalded

1 cup melted margarine

1 package dry active yeast dissolved in

½ cup warm water plus 2 teaspoons sugar

¼ cup granulated sugar

2 teaspoons salt

2 large eggs

5 cups all purpose flour

FILLING

1 cup butter, softened

1 cup packed brown sugar

1 Tablespoon ground cinnamon

1 cup nuts or raisins (optional)

CREAMY LICIOUS FROSTING

½ cup unsalted butter

(1) 8 ounce package cream cheese

dash of salt

2 teaspoons vanilla

3 cups powdered sugar

⅔ (5 ounce) can evaporated milk,
more if needed

Adjust oven rack to position 2. Preheat oven on Proof mode at 100°. In a large mixing bowl, combine scalded milk, melted margarine, yeast mixture, sugar, salt and eggs. Add flour 1 cup at a time until dough forms. Knead dough for about 10 minutes. Cover in plastic wrap and place in oven Proof mode for about 1 hour, or until doubled in size. In Dacor Guide, select **Cinnamon Rolls**. Allow oven to preheat. Remove dough to flat surface and roll to ¼" thick. Spread with softened butter, then sprinkle with brown sugar and cinnamon. Add nuts and/or raisins. Roll dough into jellyroll. Slice into 1-inch cinnamon rolls. Place on lightly greased cookie sheet and smash lightly with hand. Place in oven and set timer for 20-25 minutes. Bake until golden brown and puffed.

After Baking: Remove from cookie sheet and cool on wire rack. For frosting, combine all ingredients in a large mixing bowl. Using an offset spatula, spread a generous amount of frosting on top.

Makes about 3 dozen rolls.



Croissants

Cooking Guide Default Mode and Temperature: Pure Convection™/350°.

Suggested Time: 10-15 minutes

Tips: Use cookie sheet. For one sheet, use rack position 2. For two sheets, use rack positions 2 and 4. For three sheets, use rack positions 1, 3, and 5. For multiple racks, add 5-10 minutes.

Path to reach this function: DACOR GUIDE-BAKERY-BREADS 1-#3 Croissants

Types of croissants: Use either canned refrigerated crescent rolls or homemade croissants for this cooking guide function. Depending on the size of the homemade croissants, more time may need to be added.

Croissants – Basic Recipe

4 cups milk

1 Tablespoon dry active yeast

1 Tablespoon granulated sugar

6-7 cups bread flour

1 Tablespoon salt

6 Tablespoons unsalted butter, soft

2 cups unsalted butter, softened

Egg wash: 1 egg, beaten

In a small saucepan, scald milk. Allow to cool to lukewarm and dissolve yeast. Add sugar. Allow to bubble for 5 minutes. Add bread flour, salt, and 6 Tablespoons butter. Stir until dough comes together and forms a smooth mixture (do not knead). Roll dough out on a floured surface into a large rectangle that is about 1/2 inch thick. Spread 2 cup softened butter onto dough, covering up to the end. Fold the dough widthwise into thirds (into a book). Cover with plastic wrap and refrigerate for 30 minutes. Repeat “book” process three times by rolling out into large rectangle, then folding into thirds and refrigerating dough.

Adjust oven rack to position 2. Press PROOF on wall oven. After the last “booking,” roll the dough into a large rectangle and brush with egg wash. Proof in oven for about 1 hour. Remove dough and cancel proof setting. Select **Croissants** in Dacor Guide. Allow oven to preheat. Slice the dough into half lengthwise. Using a pizza cutter, cut dough into large triangles by cutting from one corner diagonally up, then diagonally down. Continue this zig-zag cutting pattern across the entire rectangle. To roll the individual croissants, roll from the wide end to the point. Stretch the dough slightly as you roll. Bend the roll into a crescent shape and tuck the point underneath the roll. Place on a baking sheet. Brush with egg wash. Place in oven and set timer for 10-15 minutes. Bake until golden brown in color.

After Baking: Remove croissants from pan and cool on a wire rack. Croissants can be frozen in an airtight bag for up to 1 month.

Variations: Chocolate Croissants: Sprinkle 1 1/2 Tablespoons bittersweet chocolate chips on triangles before rolling them. Bake as instructed above.



Sweet Breads, Stollen

Cooking Guide Default Mode and Temperature: Pure Convection™/350°.

Suggested Time: 25-30 minutes

Tips: Use cookie sheet. For one sheet, use rack position 2. For two sheets, use rack positions 2 and 4. For three sheets, use rack positions 1, 3, and 5. For multiple racks, add 5-10 minutes.

Path to reach this function: DACOR GUIDE-BAKERY-BREADS 1-# 4 Sweet Breads, Stollen

Types of Sweet Breads: This function is intended for homemade yeasted sweet breads

Old-Fashioned Stollen with Almonds

SPONGE

1 1/3 cups plus 1 Tablespoon lukewarm milk

1 1/2 teaspoon granulated sugar

1 package active dry yeast

2 2/3 cups all purpose flour

DOUGH

3 1/2-4 cups all purpose flour

1 1/3 cups dried cranberries

1/3 cup chopped dried candied ginger

1/3 cup chopped dried apricots

1 cup unsalted butter, room temperature

1 cup granulated sugar

2 large eggs

1 Tablespoon ground cardamom

1 teaspoon vanilla extract

1/2 teaspoon salt

Egg wash: 1 egg plus 1 teaspoon water, beaten

1 cup sliced almonds

Preheat oven on Proof mode at 100°. Lightly oil a large mixing bowl. Add dough, turning to coat. Cover bowl with plastic wrap and place in oven on proof mode until doubled in volume, about 1 hour.

Grease cookie sheet. Punch down dough. Divide dough in half. Pat each half into a 10 x 16" oval. Fold in half lengthwise; pat gently. Place on prepared cookie sheet. Cover and let rise in oven on proof mode for about 30 minutes.

Adjust oven rack to position 2. In Dacor Guide, select **Sweet Breads/ Stollen**. Allow oven to preheat. Brush each loaf with egg wash and sprinkle sliced almonds on top. Place in oven and set timer for 25-30 minutes. Bake loaves until they are golden and sound hollow when tapped on the bottom, about 1 hour.

After Baking: Transfer to rack and cool slightly. Slice into 1/2-inch pieces and serve warm.

Makes 2 loaves.



Yeast Breads, Free-Form

Cooking Guide Default Mode and Temperature: Pure Convection/350°F

Suggested Time: 30-35 minutes

Tips: Use cookie sheet. For one sheet, use rack position 2. For two sheets, use rack positions 2 and 4. For three sheets, use rack positions 1, 3, and 5. For multiple racks, add 5-10 minutes.

Path to reach this function: DACOR GUIDE-BAKERY-BREADS 1-#5 Yeast Breads Free Form

This Dacor Guide function is best used for homemade, refrigerated- canned, or frozen uncooked loaves that will be placed on a cookie sheet to bake rather than a loaf pan.

French Baguettes

2 packages active dry yeast

2 cups warm water (105-115°)

1 teaspoon granulated sugar

5½-6 cups all purpose flour

1½ teaspoon salt

Cornmeal, as needed

Egg wash: 1 egg white plus 1 teaspoon water, beaten

Combine yeast and warm water in the bowl of an electric mixer with dough hook attachment. Add sugar and stir. Allow mixture to become foamy, about 5 minutes. Add flour mix for 7-8 minutes, or until soft dough forms. Add salt. Place in large greased mixing bowl and cover with plastic wrap. Set oven on proof at 100°. Let rise in oven, covered, for 1 hour or doubled in size. Turn out and divide dough in half. Let rest 10 minutes. Line baking sheet with cornmeal.

Roll each dough half into 12-inch by 12-inch rectangle then roll up long ways, pinching to prevent air pockets. Seal edges. Put seam side down on baking sheet. Make 3 diagonal slashes across the top of the baguette. In a small bowl, combine egg white and water. Lightly brush on bread. Let rise for 30-45 minutes in oven on proof setting again until nearly double in size. Remove dough from oven. In Dacor Guide, select **Yeast Dough, Free-form**. Allow oven to preheat. When preheat is over, place bread in oven. Set timer for 15 minutes. Brush again with egg white mixture. Continue baking 15 to 20 minutes or until bread sounds hollow when tapped on the bottom.

After Baking: Remove bread from pan and cool on wire rack. Slice and serve warm or freeze for up to 1 month.

Makes 2 baguettes.



Yeast Rolls

Cooking Guide Default Mode and Temperature: Pure Convection/350°F

Suggested Time: 20-25 minutes

Tips: Use cookie sheet. For one sheet, use rack position 2. For two sheets, use rack positions 2 and 4. For three sheets, use rack positions 1, 3, and 5. For multiple racks, add 5-10 minutes.

Path to reach this function: DACOR GUIDE-BAKERY-BREADS 1-#6 Yeast Rolls

Types of Yeast rolls: This function can be used for frozen yeast rolls that have been thawed and proofed or homemade yeast rolls.

Mrs. Gleason's Homemade Yeast Rolls

2 packages active dry yeast

2 cups lukewarm water (between 95-105°)

1/2 cup granulated sugar

6 1/2-7 cups all purpose flour

1 1/2 teaspoons salt

1 large egg, room temperature

1/4 cup plus 2 Tablespoons unsalted butter, softened

Preheat oven on Proof mode at 100°. Combine dry yeast and lukewarm water in a large mixing bowl. Let sit for 10 minutes or until it becomes foamy and yeast and sugar dissolve. Add 2 cups of flour and salt. Add 1/4 cup butter and egg. Beat in remaining flour until smooth. Knead for 10 minutes on a floured surface. Put dough into a greased bowl and cover with a damp cloth. Place in oven and allow to rise for 1 hour before baking. Remove dough, but leave oven on in Proof mode. Shape into 2-3 inch balls for rolls. Place on two greased cookie sheets, spacing them about 1" apart from each other. Brush rolls with 2 tablespoons melted butter. Place in oven again for 30 minutes before baking. Remove dough and press CANCEL/SECURE. Select **Yeast Rolls** from Dacor Guide. Allow oven to preheat. Place in oven and set timer for 20-25 minutes. Bake until golden brown.

After Baking: Remove rolls from cookie sheet and cool on wire rack. Serve warm.

Makes about 2 dozen rolls.



Yeast Bread in Loaf Pan

Cooking Guide Default Mode and Temperature: Pure Convection™ /325°F

Suggested Time: 25-30 minutes

Tips: Use 9 x 5 loaf pans. Use rack position 2.

Path to reach this function: DACOR GUIDE-BAKERY-BREADS 1-#7 Yeast Bread in Loaf pan

Types of Yeast Dough: This function can be used for frozen loaves that have been thawed and proofed *or* homemade yeast loaves.

Honey Wheat Bread

2¼ cups warm water (105-115°)

½ cup honey

3 Tablespoons packed brown sugar

2 packages active dry yeast

1 cup instant nonfat dry milk

2 Tablespoons unsalted butter, melted and cooled

1 large egg, lightly beaten

1 teaspoon salt

2 cups bread flour

5 to 6 cups whole wheat flour

Adjust oven rack to position 2. Preheat oven to Proof mode at 100°. In a large mixer with dough hook attachment, combine warm water, honey, brown sugar and yeast. Mix lightly and let sit until bubbly, about 5 minutes. Stir in nonfat dry milk, butter, and egg. Turn mixer on low to mix. Add bread flour and salt. Scrape down the sides of the bowl with a rubber spatula. Add enough wheat flour to make a soft dough. Knead in the mixer for 7-8 minutes, or turn dough out onto a floured surface and knead by hand for 10 minutes. The dough should be smooth and elastic. Place in greased bowl, lightly oil the top of the dough and cover. Let rise in oven's proof mode for at least 1 hour or until doubled in size. Press CANCEL/SECURE. In Dacor Guide, select **Yeast Bread in Loaf Pan**. Allow oven to preheat. Punch down dough and place on a floured surface. Divide dough in half. Roll half of the dough with a rolling pin into an 8 x 13 x 1" rectangle. Roll dough from the 8" side lengthwise, as if making a jellyroll, until a loaf forms. Press to release air bubbles and pinch edges to seal. Repeat with other half of dough. Place loaves seam side down in two greased 9 x 5" loaf pans. Place in oven and set timer for 25-30 minutes. Bake until loaves rise and brown, and bread sounds hollow when tapped on the bottom.

After Baking: Remove from loaf pan and cool on baking rack- this will prevent the bottom from becoming soggy. Let cool and slice.

Makes 2 loaves.



Biscuits

Cooking Guide Default Mode and Temperature: Surround Convection Bake/400°F

Suggested Time: 10-12 minutes

Tips: Use cookie sheet. Use rack position 2.

Path to reach this function: DACOR GUIDE-BAKERY-BREADS 2-#1 Biscuits

Types of biscuits: This function will work for boxed and packaged mixes, refrigerated and frozen uncooked biscuits, and homemade biscuits. If using refrigerated biscuits from a can, reduce temperature to 350° and increase baking time to 18-20 minutes.

Herbed Buttermilk Biscuits

2 cups all purpose flour

1 clove garlic, minced

*1/2 cup herbs of choice: chopped green onions, Italian parsley,
basil, thyme, oregano, rosemary, or cilantro*

1 Tablespoon baking powder

1 teaspoon salt

1 cup cold unsalted butter, diced

3/4 cup buttermilk

Adjust oven rack to position 2. In Dacor Guide, select **Biscuits**. Allow oven to preheat. Place flour, herbs of choice, baking powder, salt and butter in a large mixing bowl. Using your fingertips, mix just until the mixture resembles a coarse meal. Add the buttermilk and mix with a fork just until mixture comes together. Form the dough into a ball, place on a well-floured board, and roll out into 1/2-inch-thick circle. With a 3-inch round biscuit cutter, cut out the biscuits and place on a greased baking sheet. Place in oven and set timer for 10-12 minutes. Bake until golden brown. Serve warm.

Makes about 1 dozen biscuits.



Cornbread

Cooking Guide Default Mode and Temperature: Convection Bake/375°

Suggested Time: 25-30 minutes

Tips: Use 8 x 8" glass or metal baking pan. For one pan, use rack position 2. For two pans, use rack positions 2 and 4. Switch pans half way through baking.

Path to reach this function: DACOR GUIDE-BAKERY-BREADS 2-#2 Cornbread

Types of cornbread: Use either homemade cornbread recipes or boxed mix cornbread for this cooking guide function.

Cornbread – Basic Recipe

2/3 cup granulated sugar

1 teaspoon salt

1/3 cup unsalted butter, softened

1 teaspoon vanilla extract

2 large eggs

2 cups all purpose flour

1 Tablespoon baking powder

3/4 cup cornmeal

1 1/3 cups milk

Adjust oven rack to position 2. In Dacor Guide, press **Cornbread**. Allow oven to preheat. Lightly grease 8 x 8" baking pan. In a large bowl, combine sugar, salt, butter, vanilla extract, eggs, flour, baking powder and cornmeal. Gradually add in milk, stirring constantly. Pour into prepared pan. Place in oven and set timer for 25-30 minutes. Bake until golden brown on top and a toothpick inserted in the center comes out clean.

After Baking: Cool slightly, cut into squares and serve warm.

Makes about (9) 2" squares.

Variations:

- Add 1/2 cup any shredded or crumbled cheese. cheddar, blue, or feta are good ones to try.
- Add 2 Tablespoons to 1/4 cup any diced chiles or peppers, to taste.



Muffins

Default Mode and Temperature: Pure Convection™/375°

Suggested Time: 15-20 minutes

Tips: Use 12-cup muffin tin. For one pan, use rack position 2. For two pans, use rack positions 1 and 4.

Path to reach this function: DACOR GUIDE-BAKERY-BREADS 2-#3 Muffins

This Dacor Guide function will work for boxed muffin mixes and homemade mixes.

Lemon Blueberry Muffins

1 cup fresh or frozen blueberries

1½ cups plus 2 Tablespoons all purpose flour

2 teaspoons baking powder

½ cup granulated sugar

½ teaspoon salt

1 cup milk

1 large egg

⅓ cup butter, melted

1 teaspoon almond extract

zest of 1 lemon

Adjust oven rack to position 2. In Dacor Guide, select **Muffins**. Allow oven to preheat. Dredge blueberries in 2 Tablespoons flour – this will help prevent them from sinking to the bottom of the muffin. Set aside.

Combine remaining flour, baking powder, sugar and salt in a mixing bowl. In a separate bowl, beat together milk, egg, butter, almond extract, and lemon zest. Add to dry ingredients until moistened. Fold in blueberries.

Spoon batter into greased or paper-lined muffin tin. Place in oven and set timer for 15-20 minutes. Bake until risen and golden brown.

After Baking: Place muffin tin on a baking rack to cool. Let cool slightly and serve.

Makes 1 dozen.



Popovers

Cooking Guide Default Mode and Temperature: Convection Bake /400°/350°F

Suggested Time: Bake at 400° for 10 minutes, then reduce temp down to 350° for 10-15 min.

Tips: Use popover pan, rack position 2.

Path to reach this function: DACOR GUIDE-BAKERY-BREADS 2-#4 Popovers

This Dacor Guide function is best used for homemade popovers.

Light Cinnamon Popovers

4 egg whites, at room temperature

1 cup nonfat milk, at room temperature

1 cup all purpose flour

1 teaspoon ground cinnamon

2 Tablespoons unsalted butter, melted

Adjust oven rack to position 2. In Dacor Guide, select **Popovers**. Allow oven to preheat. Spray only the bottom of the popover pan with nonstick cooking spray. In a medium-sized mixing bowl, mix together egg whites, milk, flour, cinnamon, and melted butter. Do not over mix- it should be a light batter. Divide batter evenly into popover pan, filling it about $\frac{1}{2}$ to $\frac{2}{3}$ full. Place in oven. Set timer for 10 minutes. Reduce oven temperature to 350°. Reset timer for an additional 10-15 minutes. Serve immediately.

Makes 12 popovers.



Quick Breads

Default Mode and Temperature: Surround Bake/325°

Suggested Time: 50-55 minutes

Tips: Use 9 x 5" loaf pan. Use rack position 2.

Path to reach this function: DACOR GUIDE-BAKERY-BREADS 2-#5 Quick Breads

This Dacor Guide function will work for boxed quick bread mixes and homemade quick breads.

Banana Bread

2 Tablespoons ground cinnamon

1/4 cup granulated sugar

1 Tablespoon unsalted butter

3 ripe medium bananas

1/2 cup vegetable oil

1 cup granulated sugar

2 large eggs

3 Tablespoons milk

1 teaspoon vanilla

2 cups all purpose flour

1 teaspoon baking soda

1/2 teaspoon baking powder

1/2 teaspoon salt

1/2 cup chopped walnuts (optional)

Adjust oven rack to position 2. In Dacor Guide, select **Quick Breads**. Allow oven to preheat. In a small mixing bowl, combine cinnamon and sugar. Butter a 9 x 5" loaf pan, then sprinkle half of the cinnamon sugar mixture inside, shaking the pan to coat up the sides. Save the remaining half for the top of the loaf. In a large mixing bowl, add peeled bananas. Mash the bananas using a fork or a potato masher. Add vegetable oil and sugar, stirring with a whisk to mix. Add eggs one at a time. Add milk and vanilla. In a medium-sized mixing bowl, combine flour, baking soda, baking powder and salt. Add to banana mixture slowly and mix completely. Stir in nuts. Pour batter into prepared loaf pan. Sprinkle remaining cinnamon and sugar mixture on top of the batter. Place in oven and set timer for 50-55 minutes. Bake until golden brown or until a toothpick inserted in the middle comes out clean.

After Baking: Place loaf pan on a baking rack to cool. Slice into 1/2" slices and serve.

Makes one loaf (about 10-12 slices).



Scones

Default Mode and Temperature: Pure Convection™/350°

Suggested Time: 25-30 minutes

Tips: Use cookie sheet. Use rack position 2. For two sheets, use rack positions 1 and 4.

Path to reach this function: DACOR GUIDE-BAKERY-BREADS 2-#6 Scones

This Dacor Guide function is best for homemade scones.

Classic English Scones

1¾ cups all purpose flour

2 teaspoons baking powder

3 Tablespoons granulated sugar

4 Tablespoons (½ stick) unsalted butter, cold

1 large egg

½ teaspoon salt

¼ cup milk

Adjust oven rack to position 2. In Dacor Guide, select **Scones**. Allow oven to preheat. Mix flour and baking powder in bowl, add cold butter and rub with fingertips until mixture resembles small peas. Stir in sugar. Break egg into a small bowl and mix with fork; add milk. Pour egg and milk mixture into flour mixture a little at a time mixing lightly until the dough just comes together; you may not need all the liquid. Gather mixture and place on lightly floured surface, knead very gently just until it all holds shape. Flatten until approximately ½-1 inch thick and about 12 inches round. Transfer to a lightly greased cookie sheet. Lightly score the top of the scone into 8 wedges. Brush top with any left-over egg/milk mixture. Bake for 25-30 minutes or until pale golden in color. Serve immediately.

After Baking: Scones should be served warm. Cool slightly enough to handle, then continue to slice into wedges where the initial score marks were. Scones are traditionally served with strawberry jam and clotted cream, but can also be served with butter and various jams or jellies.

Makes about (8) 2" wedges.



Soufflé- Small Soufflé Dish

Cooking Guide Default Mode and Temperature: Surround Bake/350°

Suggested Time: 14-16 minutes

Tips: Use (6) 4-ounce ceramic dishes. Use rack position 2.

Path to reach this function: DACOR GUIDE-BAKERY-SOUFFLES-#1 Soufflés in Small Ceramic Dish

Types of Soufflés: This cooking guide function is best for homemade soufflés, either sweet or savory.

Individual Chocolate Soufflés

1 Tablespoon butter, softened

1/3 cup granulated sugar plus additional for sprinkling

5 oz chopped bittersweet chocolate (not unsweetened)

3 large egg yolks at room temperature

6 large egg whites

Special equipment: (6) 6 ounce glass or ceramic soufflé dish

Adjust oven rack to position 2. In Dacor Guide, select **Small Soufflés**. Allow oven to preheat. Generously butter soufflé dish and sprinkle with sugar, knocking out excess.

Melt chocolate in a metal bowl set over a saucepan of barely simmering water, stirring occasionally until smooth. Remove bowl from heat and stir in yolks (mixture will stiffen).

Beat whites with a pinch of salt in a large bowl with an electric mixer at medium speed until they just hold soft peaks. Add 1/3 cup sugar, a little at a time, continuing to beat at medium speed, then beat at high speed until whites just hold stiff peaks. Stir about 1 cup whites into chocolate mixture to lighten, then add mixture to remaining whites, folding gently but thoroughly.

Spoon evenly into soufflé dishes and run the end of your thumb around inside edge of soufflé dish (this will help soufflé rise evenly). Place in oven and set timer for 14-16 minutes. Bake until puffed and crusted on top but still jiggly in center. Serve immediately.

After Baking: Serve at once as soufflés begin to deflate. The soufflé should be puffed and browned lightly on top, while moist inside.

Serves 6.



Soufflé-Large Soufflé Dish

Cooking Guide Default Mode and Temperature: Surround Bake/350°

Suggested Time: 40-45 minutes

Tips: Use 2 ½ quart ceramic soufflé dish. Use rack position 2.

Path to reach this function: DACOR GUIDE-BAKERY-SOUFFLES-#2 Soufflés in Large Ceramic Dish

Types of Soufflés: This cooking guide function is best for homemade soufflés, either sweet or savory.

Spinach Soufflé with Shallots and Smoked Cheddar

2½ cups whole milk

5 Tablespoons butter

¼ cup all purpose flour

4 large eggs, separated

1 cup chopped shallots

1 (6 ounce) bag fresh spinach

2 cups shredded smoked cheddar

¾ teaspoon salt

½ teaspoon ground black pepper

½ teaspoon ground nutmeg

Adjust oven rack to position 2. Allow oven to preheat. In Dacor Guide, select **Soufflés in Large Dish**. Allow oven to preheat.

Butter then flour a large, 2½ quart ceramic soufflé baking dish. In a medium saucepan, scald milk. Remove from heat. In another medium saucepan, melt 5 Tablespoons butter. Add flour and stir for about 3 minutes. Gradually whisk in scalded milk. Increase heat to medium and continue to whisk until mixture is smooth. Remove sauce from heat. Whisk in yolks, one at a time. Cool slightly.

Melt 1 Tablespoon of butter in a large sauté pan over medium heat. Add shallots and sauté until tender. Transfer to a large bowl. Mix in flour base, fresh chopped spinach, and grated smoked cheddar. Season with salt, pepper, and nutmeg.

In a large electric mixer, beat egg whites until stiff peaks form. Fold whites into spinach mixture. Pour into prepared baking dish and set timer for 40-45 minutes or until puffed and set. Do not open the oven to check the soufflé until ¾ of the baking time has lapsed. Opening the oven door sooner may cause the soufflé to fall.

Serves 8.

Variations: Soufflés can be either sweet or savory. Any fresh fruit, chocolate, or spice can be added for a sweet soufflé; any sautéed and cooled vegetable, cheeses, or fresh herbs can be added for a savory soufflé.

After Baking: Serve immediately – a soufflé has the tendency to fall or deflate. Slice into wedges or spoon onto a plate. The soufflé should be puffed and browned lightly on top, while moist inside.



Quiche

Cooking Guide Default Mode and Temperature: Surround Convection Bake/325°

Suggested Time: 40-45 minutes

Tips: Use 9 inch glass, metal or ceramic pie dish. Use rack position 2.

Path to reach this function: DACOR GUIDE-BAKERY-#3 Quiche

Types of Quiche: This cooking guide function is meant for homemade or frozen uncooked quiches.

Roasted Red Bell Pepper Quiche

2 red bell peppers

1 Tablespoon olive oil

1/4 cup chopped onion

2 ounces white wine

3 large eggs, lightly beaten

1/2 cup cream

Salt and black pepper, to taste

1 frozen unbaked pie shell 8-9" round

Over burner or under the broiler, roast and char the outside of the red bell peppers. When the peppers are completely black, put in a bowl and cover with plastic wrap. Let steam for about 15 minutes. Meanwhile, heat olive oil over medium heat in a small sauté pan. Add onions and cook for a couple of minutes until soft. Reduce heat and add wine. Deglaze with wine until almost dry. Set aside to cool slightly.

Once the peppers are cool enough to touch, peel and seed them. Rough chop into large pieces. Place peppers into food processor with onion mixture. Puree until smooth. Add egg and cream mixture and mix until combined. Add salt and pepper to taste. Pour mixture into unbaked pie shell. Place in oven and set timer for 40-45 minutes. Bake until quiche is set and does not jiggle in the center.

After Baking: Let cool slightly and slice.

Makes one 9" pie (about 8 slices).



Beef Tri-Tip 2-5 lbs.

Default Mode and Temperatures: Surround Convection Roast/350°

Suggested Time: 40-50 minutes

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thickest part of meat.

Path to reach this function: DACOR GUIDE-MEAT-BEEF/VEAL/LAMB-#1 Beef Tri Tip

Molasses- Marinated Beef Tri-Tip

1/2 cup molasses

1 Tablespoon balsamic vinegar

1 teaspoon cracked black pepper

1 teaspoon crushed red pepper flakes

1 Tablespoon minced garlic

2 Tablespoons dark brown sugar

2-3 pound beef tri-tip, trimmed of fat

In a large plastic bag, combine first 6 ingredients. Add tri-tip and marinate tri-tip for a minimum of 1 hour to overnight.

Adjust oven rack to position 2. In Dacor Guide, select **Beef Tri-Tip**. Allow oven to preheat. Remove tri-tip from marinade and then place tri-tip on an oven roasting rack inside of a roasting pan. Place in oven and insert meat probe. Set internal temperature to 150°. Roast until golden brown and internal temperature reaches 150°

After Roasting: Let rest about 10 minutes before carving. Slice thinly against the grain.

Serves 4.



Meatloaf

Default Mode and Temperatures: Surround Convection Roast/325°

Suggested Time: 1 hour

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thickest part of meat.

Path to reach this function: DACOR GUIDE-MEAT-BEEF/VEAL-#2 Meatloaf

Old-Fashioned Meatloaf

MEATLOAF

1½ cups finely chopped onion

1 Tablespoon minced garlic

1 Tablespoon olive oil

1 teaspoon salt

½ teaspoon black pepper

⅛ teaspoon cayenne pepper

⅛ teaspoon ground cumin

⅛ teaspoon ground nutmeg

2 pounds lean ground beef

1 (15 ounce) can cream of mushroom soup

¼ cup ketchup

1 cup corn flakes, crushed

2 large eggs, lightly beaten

TOPPING

1 Tablespoon BBQ sauce

1 Tablespoon ketchup

1 Tablespoon honey

Adjust oven rack to position 2. In Dacor Guide, select **Meatloaf**. Allow oven to preheat. Cook onion and garlic in oil in a large saute pan over moderate heat, stirring, until onion is softened, about 4-5 minutes. Add salt, black pepper, cayenne pepper, ground cumin, and ground nutmeg. Remove from heat and let cool.

In a large mixing bowl, add ground beef. Add cream of mushroom soup and stir to mix with wooden spoon. Add ketchup, sauteed onion mixture, and crushed corn flakes. Stir in beaten eggs and mix well (mixture will be very moist.)

Form into a lightly oiled 9 x 5" loaf pan. In a small mixing bowl, combine sauce ingredients. Brush liberally on top of the meatloaf. Place in preheated oven, inserting meat probe into the center of the meatloaf. Set internal temperature for 160°F. Bake until golden brown and proper internal temperature is reached.

After Baking: Let meatloaf stand for at least 10 minutes before slicing or else it will break apart.

Makes 4 servings.



Standing Rib Roast 1-7 lbs.

Default Mode and Temperature: Convection Roast/325°

Suggested Time: 2 hours

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thickest part of meat.

Path to reach this function: DACOR GUIDE-MEAT-BEEF/VEAL-#3 Standing Rib Roast 1-7 lbs.

Prime Beef Rib with Cabernet Currant Marinated Vegetables

2 rib tied prime beef rib roast

(from small end; about 4 1/2 pound trimmed)

1 Tablespoon olive oil

Salt and pepper, to taste

FOR VEGETABLES

2 Tablespoons vegetable oil

16 pearl onions, peeled and trimmed but left whole

3 carrots, thinly sliced

3 celery ribs, thinly sliced

2 Portobella mushrooms, sliced

1 1/2 cups Cabernet Sauvignon

1 cup beef stock

2 Tablespoons red-currant jelly

3/4 teaspoon bottled horseradish

3 Tablespoons chopped flat-leaf parsley

Adjust oven rack to position 2. In Dacor Guide, select **Standing Rib Roast, 1-7 lbs.** Allow oven to preheat. Place roast on a v-shaped rack in a roasting pan. Rub roast with olive oil and salt and pepper generously. Roast until internal temperature in center of roast is about 140-145°.

PREPARE VEGETABLES WHILE BEEF IS ROASTING:

In a large sauté pan, cook onions in oil over moderately low heat, stirring occasionally, until softened and golden, about 8 minutes. With a slotted spoon transfer onions to a bowl and cook carrots and celery in remaining tablespoon oil over moderate heat, stirring, until carrots are crisp-tender. Add mushrooms and cook, stirring, until liquid mushrooms give off is evaporated. Reduce heat and add Cabernet. Reduce the wine by 1/2. Add beef stock and reduce again. Stir in red currant jelly and horseradish. Add onions back to the mixture and heat through. Garnish with parsley. Transfer vegetables to bowl and season with salt and pepper.

After Roasting: Discard string and with a sharp knife remove rib bones. Slice thinly against the grain.

Serves 2-3.



Standing Rib Roast 8-13 lbs.

Default Mode and Temperatures: Convection Roast/325°

Suggested Time: 3 hours

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thickest part of meat.

Path to reach this function: DACOR GUIDE-MEAT-BEEF/VEAL-#4 Standing Rib Roast 8-13

Rosemary and Garlic-Rubbed Prime Rib Roast

13 pounds prime rib roast, 7-8 rib roast, boned and retied

10 cloves garlic- 5 cloves minced, 5 cloves slivered

1/2 cup olive oil

1/4 cup chopped fresh rosemary, plus two whole sprigs

1 Tablespoon kosher salt

1 Tablespoon coarsely ground black pepper

Nonstick cooking spray

Adjust oven rack to position 2. In Dacor Guide, select **Standing Rib Roast 7-13 lbs.** Using a paring knife, make small incisions into the roast. Poke the slivered garlic into the incisions. Make a rub out of the chopped garlic, olive oil, and rosemary. Rub on the roast to coat. Salt and pepper to taste. Spray the roasting pan with nonstick cooking spray, and place two sprigs of fresh rosemary in the bottom of the pan. Place the roast on a rack tall enough so that most of the roast is above the sides of the roasting pan. The roast should be placed fat-side up. Cook until internal temperature reaches 135° for rare, 145° for medium rare, 160° for medium, or 170° for well done.

After Roasting: Remove from the oven and let rest for 15-20 minutes before carving. Cut and remove the string and lift the roast off the ribs to carve. Slice thinly against the grain.

Serves 8.



Beef Rump Roast

Default Mode and Temperatures: Convection Roast/350°

Suggested Time: 1 hour

Tips: Sear, then place in pan with liquid and cover. Insert meat probe into center of meat.

Path to reach this function: DACOR GUIDE-MEAT-BEEF/VEAL-# 5 Beef Rump Roast

Braised Beef Rump Roast

2 Tablespoons olive oil

3 pounds rump roast

Salt and pepper, to taste

1/2 cup flour

2 carrots, diced

2 celery ribs, diced

1 onion, diced

4 garlic cloves, minced

1 1/4 cups red wine

1 (14.5 ounce) can diced tomatoes, undrained

2 1/4 cups beef broth

1/2 pound mushrooms, sliced

In a large oven- proof pot, heat oil over medium heat. Season rump roast with salt and pepper. Dredge in flour. Add to large pot over medium heat. Sear on all sides, then remove to a plate. Return to medium heat and add diced carrots, diced celery ribs, and diced onion. Cook over low heat until tender. Add garlic. Reduce heat to low and deglaze the pan with red wine, scraping up the browned bits with a wooden spoon. Add undrained diced tomatoes and beef broth. Bring up to a simmer, then add rump roast back into stockpot. Insert meat probe into center.

Cover pot tightly and turn off cooktop burner. Adjust oven rack to position 2. In Dacor Guide, select **Beef Rump Roast**. Allow oven to preheat. Add covered stockpot to the oven and plug in meat probe. Set internal temperature to 155°. Cook until beef is tender.

After Braising: Remove the beef to a warm platter, cover, and keep warm in the oven. Strain the sauce into a medium saucepan. Add sliced mushrooms and boil until the sauce is reduced by one third and is thickened. Serve the sauce with the sliced roast.

Makes 8 servings.



Whole Beef Fillet

Default Mode and Temperatures: Pure Convection™ Sear/375°

Suggested Time: 1 hour

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thickest part of meat.

Path to reach this function: DACOR GUIDE-MEAT-BEEF #6 WHOLE BEEF FILLET

Herb-Crusted Whole Beef Fillet

2 Tablespoons chopped fresh parsley

2 Tablespoons chopped fresh rosemary

2 Tablespoons chopped fresh thyme

4 mashed garlic cloves

2 teaspoons fresh cracked black pepper

2 Tablespoons Dijon mustard

1/2 cup seasoned breadcrumbs

1/4 cup Worcestershire sauce

1 shallot, minced

1/4 cup olive oil

3 pound beef tenderloin, trimmed of fat and tied

Salt and pepper, to taste

In a medium-sized mixing bowl, combine parsley, rosemary, and thyme. Add garlic, cracked black pepper, Dijon mustard, breadcrumbs, Worcestershire sauce, shallot and oil. Stir to make a thick paste. Spread paste over tenderloin. Tuck thinner end of tenderloin underneath so that it will cook evenly. Place tenderloin on V-shaped rack inside of oven roasting pan. Adjust oven rack to position 2. Place in oven and select **Whole Beef Fillet** in Dacor Guide. Press start. Insert meat probe and enter 145° as internal temperature. Roast until deep golden brown and internal temperature reaches 145° in the thickest center piece.

After Roasting: Remove and let sit for 10-15 minutes before carving. Slice very thinly across the grain.

Serves 8.



Rack of Veal

Default Mode and Temperature: Surround Roast/375°

Suggested Time: 1 hour 30 minutes

Tips: Place on flat rack. Insert meat probe in center of meat.

Path to reach this function: DACOR GUIDE-MEAT-BEEF/VEAL-# 7 Rack of Veal

Roasted Rack of Veal on Vegetable Rack

1 veal rack, Frenched, 5 to 6 pounds

2 Tablespoons butter, melted

2 Tablespoons cracked black pepper

2 Tablespoons Chinese five spice powder

1½ Tablespoons salt

4 carrots, coarsely chopped

4 stalks celery, coarsely chopped

1 large white onion, coarsely chopped

7-8 peeled garlic cloves

3 sprigs chopped fresh rosemary

8 to 10 sprigs chopped fresh thyme

2 crushed bay leaves

2 cups dry white wine, divided

Adjust oven rack to position 2. In Dacor Guide, select **Rack of Veal**. Allow oven to preheat. Trim rack of veal and French the bones. Brush with melted butter and sprinkle with cracked black pepper, Chinese five spice, and salt. Set aside. Place the carrots, celery, onion, garlic, rosemary, thyme and bay leaves in the bottom of a roasting pan. Place the veal over the vegetables, bone side down. Pour 1 cup white wine in the bottom of the roasting pan. Place in oven and insert meat probe into veal. Set internal temperature to 165°. Roast until internal temperature reaches about 140°, then carefully pour the remaining 1 cup white wine into the bottom of the pan. Roast until the vegetables are caramelized, the rack is golden brown, and the internal temperature reaches 165°.

After Roasting: Let rest 10 to 15 minutes before carving. Serve with caramelized vegetables on the side.

Serves 4.



Veal Loin

Default Mode and Temperatures: Surround Convection Roast/350°

Suggested Time: 1 hour 20 minutes

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thickest part of meat.

Path to reach this function: DACOR GUIDE-MEAT-BEEF/VEAL-#8 Veal loin

Roasted Loin of Veal with Tarragon Mustard Gravy

2-to 2½ pound boned veal loin, trimmed and tied loosely

at 1 inch intervals with kitchen string

Salt and pepper, to taste

⅓ cup Dijon mustard

6 slices of bacon

15 cloves of garlic, separated into cloves and peeled,

12 shallots, peeled

½ cup dry white wine

1 Tablespoon finely chopped fresh or 1 teaspoon dried tarragon

¼ cup water

Season the veal and salt and pepper, spread the mustard over the top and sides, and cover the veal with the bacon. Place the veal on a V-shaped rack inside of a roasting pan. In the bottom of the pan, add the peeled garlic cloves and the peeled shallot. Add the wine. Adjust oven rack to position 2. In Dacor Guide, select **Veal Loin**. Allow oven to preheat. Place pan in oven and insert meat thermometer. Set internal temperature at 150°. Roast until loin is golden brown and it reaches the proper internal temperature. Transfer the veal to a cutting board and let it stand, covered loosely with foil, for 15 minutes. Transfer the garlic and the shallots with a slotted spoon to a bowl, toss them with 2 teaspoons of the chopped tarragon, and keep them warm, covered with foil.

While the veal is standing, remove the V-rack and skim the fat from the pan juices. Add the water, and deglaze the pan over high heat on a cooktop, scraping up the brown bits, until the mixture is reduced by half. Strain the mixture through a fine sieve into a bowl and season the gravy with salt and pepper.

After Roasting: Cut the veal into ½-inch-thick slices, arrange the slices on a platter, and scatter the garlic and the shallots around them. Drizzle some of the gravy on the veal and sprinkle it with the remaining 1 teaspoon chopped tarragon. Serve the remaining gravy separately.

Serves 6.



Veal Shoulder

Default Mode and Temperatures: Pure Convection™ Sear/350°

Suggested Time: 2 hours 20 minutes

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thickest part of meat.

Path to reach this function: DACOR GUIDE-MEAT-BEEF/VEAL-#9 Veal Shoulder

Veal Roasted with Shallot, Fennel, and Riesling

1 Tablespoon coarse kosher salt

1 Tablespoon chopped fresh thyme

1/2 teaspoon ground white pepper

2 Tablespoons olive oil, divided

(1) 3 1/4-pound boneless veal shoulder roast

1 onion, thinly sliced

7 1/2 cups thinly sliced fresh fennel (about 3 large bulbs)

1 bottle 500-ml Johannisberg Riesling

Mix salt, thyme, and white pepper in small bowl. Place veal shoulder on V-shaped rack in roasting pan. Rub 1 Tablespoon oil over roast. Rub salt mixture over roast. Adjust oven rack to position 2. Place roast in oven. In Dacor Guide, select **Veal Shoulder**. Press start, insert meat probe, then set internal temperature at 150°. Roast until golden brown and internal temperature is reached.

After Roasting: Add remaining 1 Tablespoon oil, shallots, and fennel to a medium-sized saucepan. Sauté until vegetables are golden brown, stirring frequently, about 12 minutes. Add Riesling; boil 3 minutes. Remove veal shoulder to a cutting board and cover loosely with foil. Remove V-shaped rack and skim the fat off the top of the juices in the bottom of the pan. Add water to the pan, and scrape with a wooden spoon to loosen the browned bits. Add to the saucepan. Allow to reduce by half. Season with salt and white pepper.

Slice veal against the grain. Transfer veal to platter. Spoon vegetables and sauce around roast.

Makes 6 to 8 servings.



Pork Tenderloin

Default Mode and Temperatures: Pure Convection™ Sear/375°

Suggested Time: 30 minutes

Tips: Place on flat rack. Insert meat probe in center of meat. Assure probe tip is in center of meat.

Path to reach this function: DACOR GUIDE-MEAT-PORK-#1 PORK TENDERLOIN, .5-2 LBS.

Curry Pork Tenderloin

2 pork tenderloins, about ¾ pound each

¼ cup vegetable oil

2 Tablespoons Madras curry powder

1 teaspoon ground black pepper

1 Tablespoon minced fresh gingerroot

1 Tablespoon minced garlic

Rub pork tenderloins lightly with vegetable oil. Make a rub out of curry powder, black pepper, ginger, and garlic. Rub tenderloins with spices. Place both on a flat roasting rack in a roasting pan. Cover and refrigerate for at least 1 hour. Adjust oven rack to position 2. In Dacor Guide, select **Pork Tenderloin**. Place pork in oven. Press start. Insert meat probe in thickest tenderloin and set internal temperature to 165°. Cook until golden brown and internal temperature reaches 165°.

After Roasting: Let sit for 5-10 minutes before carving. Slice against the grain at a slight angle into ½ inch medallions.

Serves 4.



Pork Loin

Default Mode and Temperatures: Pure Convection™ Sear/375°

Suggested Time: 1 hour

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thickest part of meat.

Path to reach this function: DACOR GUIDE-MEAT-PORK-#2 Pork Loin

Pork Roast with Balsamic Port Glaze

(2) 3-4 pound pork roasts

1/4 cup light brown sugar

3/4 cup balsamic vinegar

3/4 cup port wine

2 cloves minced garlic

In a small saucepan, combine $\frac{3}{4}$ cup balsamic vinegar, $\frac{3}{4}$ cup port, garlic cloves, and $\frac{1}{4}$ cup brown sugar. Bring to a boil then simmer until sauce has reduced by half. Let cool to room temperature before using. This can be done a day in advance. Refrigerate until use.

Place pork roasts on (2) V-shaped racks in roasting pans. Adjust oven rack to position 2. Place roast in oven. In Dacor Guide, select **Pork Loin**. Press start. Insert meat probe and set internal temperature to 160°. Brush Balsamic Port sauce over pork roasts about half way through the cooking process. Roast until golden brown and internal temperature reaches a minimum of 160°.

After Roasting: Let roasts rest for approximately 10 minutes. Slice against the grain.

Serves 12.



Rack of Pork

Default Mode and Temperature: Convection Roast/375°

Suggested Time: 1 hour, 10 minutes

Tips: Place on flat rack. Insert meat probe into center of meat. Assure probe tip is in center of meat.

Path to reach this function: DACOR GUIDE-MEAT-PORK-# 3 Rack of Pork

Oven-roasted Rack of Pork with Barbecue Sauce

3 Tablespoons honey

2 Tablespoons hoisin sauce

1/4 cup ketchup

1 Tablespoon soy sauce

1/8 teaspoon Chinese five-spice powder

2 Tablespoons sesame seeds

(1) Rack of Pork, chine bone removed, about 4-5 lbs.

In a small mixing bowl, combine honey, hoisin sauce, ketchup, soy sauce, Chinese five spice powder and sesame seeds. Set aside. Trim fat from pork, and place in a large container for marinating. Pour honey mixture over pork. Cover and marinate in refrigerator for a minimum of 1 hour, turning pork occasionally. Remove pork from marinade, reserving marinade. Adjust oven rack to position 2. In Dacor Guide, select **Rack of Pork**. Allow oven to preheat. Place pork on a flat rack. Pour marinade into a small saucepan and boil for about 15 minutes. Remove from heat and set aside. Place rack of pork in oven and insert meat probe. Set internal temperature to 165°. Once the temperature reaches about 140°, baste the rack with the boiled reserved marinade. Roast until rack of pork is golden brown and internal temperature reaches 165°.

After Roasting: Allow to rest 10-15 minutes. Slice into chops in between the bones.

Serves 4.



Fresh Ham

Default Mode and Temperatures: Pure Convection™ Sear/325°

Suggested Time: 4 hour, 30 minutes

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thickest part of meat. Avoid touching bone with probe. If browning too much, cover with foil.

Path to reach this fraction: DACOR GUIDE-PORK-#6 Fresh Ham

Molasses and Rum-Glazed Fresh Ham

FOR BRINING HAM

4 quarts water

1 cup sugar

1 cup table salt

30 whole cloves

4 whole nutmegs, cracked

1 (8 to 10 lb) bone-in shank-end fresh ham,

skinned and trimmed of all but a thin layer of fat

1/4 cup spice rub of choice

FOR GLAZE

1/4 cup dark rum

1/4 cup molasses (preferably mildly flavored)

1/2 stick (1/4 cup) unsalted butter

BRINING HAM

Bring all brining ingredients except ham to a boil in a deep 12- to 16-quart pot (such as a pasta pot), stirring occasionally until sugar and salt are dissolved. Remove from heat and allow to cool. Add ham. (Brine should cover ham; if not, make more brine.) Cool mixture 30 minutes, then chill, covered, turning ham once or twice, at least 1 day and up to 2.

Drain ham and pat dry with paper towels. Place ham on v-shaped rack in roasting pan, fatty side up. Adjust oven rack to position 1. Place ham in oven. In Dacor Guide, select **Fresh Ham**. Set temperature to 325°. Insert meat probe into thickest part of ham. Set internal temperature to 160°.

MAKE GLAZE WHILE HAM IS ROASTING:

Heat glaze ingredients over moderate heat, stirring, until butter is melted.

During the last 30 minutes of roasting, brush ham with glaze several times, letting excess fall into drip pan. If ham begins to brown too much, cover it with foil.

After Roasting: Transfer cooked ham to a platter and cover loosely with foil. Let ham stand 30 minutes to 1 hour before slicing thinly against the grain.

Makes 10 to 12 servings.



Leg of Lamb

Default Mode and Temperature: Pure Convection™/350°

Suggested Time: 2 hours

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thickest part of meat. Avoid touching bone with probe.

Path to reach this function: DACOR GUIDE-MEAT-LAMB-#1 Short Leg of Lamb

Merlot and Mint Marinated Short Leg of Lamb

1/2 cup Merlot

1/4 cup packed minced fresh mint

4 large minced garlic cloves

2 crumbled bay leaves

1/2 cup olive oil

5 pound leg of lamb, boned, butterflied

Fresh mint sprigs for garnish

In a medium-sized bowl, combine Merlot, mint, garlic cloves and 2 bay leaves. Slowly drizzle in olive oil while whisking. Place lamb in a large roasting pan. Pour marinade over lamb. Season with generous amount of pepper. Cover and refrigerate overnight.

Drain lamb and transfer to large roasting pan. Season both sides with salt and generous amount of pepper. Arrange fat side down on V-shaped rack in roasting pan. Adjust oven rack to position 1. In Dacor Guide, select **Leg of Lamb**. Allow oven to preheat. Insert meat probe and enter 145° as internal temperature. Avoid touching the bone with probe.

After Roasting: Let stand 10 minutes. Slice thinly against the grain. Arrange on platter. Garnish with mint sprigs and serve.

Serves 8.



Leg of Lamb, Bone-in, 4-7 pounds

Default Mode and Temperature: Convection Roast/350°

Suggested Time: 2 hours

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thickest part of meat.

Path to reach this function: DACOR GUIDE-MEAT-LAMB-#2 Lamb Leg, Bone-in, 4-7 pounds

Oven Roasted Garlic Leg of Lamb

6 pound Leg of lamb, butterflied

Kosher salt

Cracked black pepper

4 Tablespoons (1 stick) unsalted butter

4-5 cloves garlic

6 sprigs thyme

3 sprigs rosemary

1/2 cup brandy

1/2 cup pistachios, finely chopped

1 cup panko or other dried breadcrumbs

Adjust oven rack to position 2. In Dacor Guide, select **Lamb Leg, Bone-in 4-7 lbs**. Allow oven to preheat. Salt and pepper leg of lamb. In a small sauté pan over medium high heat, add 2 Tablespoons butter and sauté whole cloves of garlic. Adjust heat lower if necessary and cook for about 5 minutes, or until golden brown on all sides. Remove garlic to a cutting board. Mash garlic with a knife. Add back into sauté pan and add fresh chopped thyme and rosemary. Slowly add brandy and allow to reduce. Add the remaining 2 Tablespoons butter.

Sprinkle pistachios on a plate. Sprinkle breadcrumbs onto another one. Coat the leg of lamb with roasted garlic herb mixture on all sides. Dredge lamb in pistachios, then in breadcrumbs. Place lamb on roasting rack inside of roasting pan. Adjust oven rack to position 1. In Dacor Guide, select **Lamb Leg, Bone-In**. Allow oven to preheat. Place lamb leg in oven and insert meat probe. Set internal temperature to 155°. Cook until golden brown and internal temperature reaches 155°.

After Roasting: Let rest 10-15 minutes. Slice meat off of the bone and serve.

Serves 6.



Boned Lamb, Rolled

Default Mode and Temperature: Convection Roast/350°

Suggested Time: 2 hours

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thickest part of meat.

Path to reach this function: DACOR GUIDE-MEAT-LAMB-#3 Boned Lamb, Rolled

Boned Lamb Stuffed with Fresh Herbs

1/4 cup finely chopped fresh chives

1 Tablespoon chopped fresh Italian parsley

2 Tablespoons chopped fresh basil

2 teaspoons chopped fresh rosemary

1 teaspoon chopped lemon zest

3 1/2 pound boned shoulder of lamb

1/2 teaspoon salt

1 teaspoon cracked black pepper

1 Tablespoon olive oil

In a small mixing bowl, combine chives, Italian parsley, basil, rosemary, and lemon zest.

Lay the meat, skin-side down, on a cutting board and remove any fat. Cover with plastic wrap, and using a meat mallet, pound the lamb to a fairly even thickness, being careful not to tear it. Season the meat with salt and pepper. Spread the herb mixture over the surface. Roll the meat up and tie it securely with kitchen twine. Adjust oven rack to position 1. In Dacor Guide, select **Boned Lamb, Rolled**. Allow oven to preheat. Place lamb on a V-shaped rack inside a roasting pan. Brush the surface lightly with oil and season again with salt and pepper. Place in oven and insert meat probe into center of lamb. Set internal temperature for 155°. Roast until golden brown and lamb reaches 155°.

After Roasting: Allow to sit for 10-15 minutes before carving. Slice into 1/4-inch to 1/2-inch slices.



Rack of Lamb

Default Mode and Temperatures: Surround Roast/425°

Suggested Time: 45 minutes

Tips: Place on flat rack in roasting pan. Insert meat probe into thickest part of meat.

Path to reach this function: DACOR GUIDE-MEAT-LAMB # 4 Rack of Lamb

Walnut Crusted Rack of Lamb with Garlic Vegetable Sauce

2 Racks of Lamb (2-3 pounds total)

1 egg, slightly beaten

2 Tablespoons milk

1 cup finely ground walnuts

1 cup Italian seasoned breadcrumbs

1 teaspoon salt

2 Tablespoons chopped fresh parsley

2 Tablespoons olive oil

GARLIC VEGETABLE SAUCE:

1 cup lamb scraps

2 Tablespoons olive oil

1 carrot, small diced

1/2 onion, small diced

6 whole cloves garlic, peeled

1 tomato, small diced

1/2 cup white wine

3 cups lamb or beef stock

1 bay leaf

3 sprigs thyme

Salt and pepper, to taste

1 Tablespoon cornstarch, if needed

Adjust oven rack to position 2. In Dacor Guide, select **Rack of Lamb**. Allow oven to preheat. Clean the racks of lamb. Reserve the scraps for the sauce. In a shallow bowl, whisk together egg and milk. In another shallow bowl combine walnuts, breadcrumbs, and salt. Coat lamb with egg mixture. Dredge lamb in breadcrumb mixture. Pat mixture all over lamb to make a thick crust. Place rack of lamb in oven. Insert meat probe into thickest part of rack, avoiding bone. Set internal temperature for 145°. Cook until internal temperature reaches 145° and lamb rack is golden brown.

Meanwhile, roast the lamb scraps and bones in the oven until browned lightly. In a large sauté pan, brown the carrot and onion in olive oil. Add garlic and cook until fragrant. Add tomato. Reduce heat and add white wine. Scrape up the browned bits on the bottom of the pan with a wooden spoon. Let reduce by half. Add lamb scraps, lamb stock, bay leaf and thyme sprigs and simmer on low for 45-50 minutes. Pass through a strainer. Return to sauté pan. If sauce is not thick enough, combine cornstarch and about 2 Tablespoons of the sauce in a small bowl. Add to sauce until it thickens. Keep on simmer plate on low until service. Place lamb on a flat rack on a roasting pan and place in the oven. Cook until medium rare, or internal temperature reaches 145°.

After Roasting: Let lamb rest 5 minutes before slicing between the chops, then cut into chops (about 3-4 per person). Serve with garlic vegetable sauce.

Serves 6.



Lamb Shoulder

Default Mode and Temperature: Pure Convection™/350°

Suggested Time: 2 hours

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thickest part of meat.

Path to reach this function: DACOR GUIDE-MEAT-LAMB-#5 Lamb Shoulder

Roasted Lamb Shoulder with Mustard Glaze

(1) 3½ pound lamb shoulder, boned

Salt and cracked black pepper, to taste

⅓ cup Dijon mustard

2 Tablespoons soy sauce

1 large clove garlic, crushed and minced

1 teaspoon fresh thyme

1 teaspoon fresh gingerroot, minced

Lay the meat, skin-side down, on a cutting board and remove any fat. Cover with plastic wrap, and using a meat mallet, pound the lamb to a fairly even thickness, being careful not to tear it. Season the meat with salt and pepper. Adjust oven rack to position 1. In Dacor Guide, select **Boned Lamb, Rolled**. Allow oven to preheat. Place lamb on a V-shaped rack inside a roasting pan. Brush the surface lightly with oil and season again with salt and pepper. Place in oven and insert meat probe into center of lamb. Set internal temperature for 155°. While lamb is roasting, combine mustard, soy sauce, garlic, thyme and gingerroot in a small bowl. Once the lamb's internal temperature reaches 140°, brush the mustard glaze on the roast. Continue to roast until golden brown and lamb reaches 155°.

After Roasting: Allow to sit for 10-15 minutes before carving. Slice into ¼-inch to ½-inch slices.



Roasting Chicken

Default Mode and Temperature: Pure Convection™ Sear/350°

Suggested Time: 1 hour 30 minutes

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thigh.

Path to reach this function: DACOR GUIDE-POULTRY-#1 Roasting Chicken

Roasted Lemon Rosemary Chicken

1 pound roasting chicken (4 to 5 pounds)

1 cup chopped flat-leaf parsley

1/4-1/2 cup chopped fresh rosemary

1/4 cup olive oil

1 whole lemon

1 teaspoon minced garlic

Salt and pepper, to taste

Rinse chicken inside and out with cold water. Discard neck and giblets or reserve for another use. Pat chicken dry with paper towels. Clean and cut the lemon in quarter and place 2 of them inside the chicken cavity with several rosemary sprigs. Make a rub with parsley, rosemary, garlic, and garlic. Squeeze 2 lemon wedges into rub, discarding any seeds. Season the outside of the chicken with the rub, salt, and pepper. Place on rack in roasting pan. Adjust oven rack to position 2. In Dacor Guide, select **Roasting Chicken**. Place chicken into oven. Press start. Insert meat probe into thigh and set internal temperature at 180°. Roast until golden brown and internal temperature reaches 180° in the thigh.

Serves 4.



Fryer Chicken

Default Mode and Temperature: Pure Convection™ Sear/350°

Suggested Time: 1 hour

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thigh.

Path to reach this function: DACOR GUIDE-POULTRY #2 Fryer Chicken

Zesty Pineapple Orange Glazed Chicken

2½-3 pound fryer chicken

1 Tablespoon olive oil

Salt and pepper, to taste

GLAZE

1 (6 ounce) can pineapple juice

½ cup pure maple syrup

3 Tablespoons Dijon mustard

3 Tablespoons soy sauce

Zest of 1 orange

Juice of 1 orange

½ cup unsalted butter (1 stick), cut into small cubes

Make the glaze by combining pineapple juice, maple syrup, Dijon mustard, soy sauce, and orange zest and juice in a small saucepan. Bring to boil then drop to a simmer. Pour half of the glaze into a small bowl to glaze the chicken during to cooking process. Reduce the rest of the glaze left in the saucepan by half over medium low heat. Once it is reduced, drop butter in one piece at a time, swirling to incorporate fully before adding the next. Once all butter is in, season with salt and pepper.

Remove gizzards from chicken and set aside for another use. Rinse and pat dry with paper towel. Place the chicken on a roasting rack in a roasting pan and rub it with olive oil. Salt and pepper the chicken, including the cavity. Adjust oven rack to position 2. In Dacor Guide, select **Fryer Chicken**. Place in the oven and press start. Insert meat probe into the thigh and enter 180° as the internal temperature. Set timer for 30 minutes. Remove chicken from oven and brush about ⅓ of the pineapple orange mixture on the chicken. Place chicken back in the oven. Baste chicken with pineapple orange glaze two to three times total (about every 10-15 minutes) during the cooking process.

After Roasting: Let chicken rest for about 15 minutes before carving.

Serves 4.



Cornish Game Hens

Default Mode and Temperatures: Pure Convection™ Sear/350°

Suggested Time: 45 minutes

Tips: Place on flat rack in roasting pan. Insert meat probe into thickest part of meat.

Path to reach this function: DACOR GUIDE-POUTLRY-#3 Cornish Game Hen

Wild Rice-Stuffed Cornish Game Hens with Bing Cherry Sauce

STUFFING

1 cup wild rice
2 Tablespoons butter
1/4 cup minced celery
1/4 cup minced onion
1/8 cup minced carrot
1/4 cup minced red bell pepper
1/2 cup chicken broth
1 teaspoon dried thyme
1 teaspoon dried rosemary

GAME HENS

4 game hens, about 1/2-1 pound each
2 Tablespoons unsalted butter, melted
2 Tablespoons olive oil
1 Tablespoon salt
2 teaspoons ground black pepper

BING CHERRY SAUCE

1 can (15 ounce) pitted Bing (or dark) cherries in syrup
2 cups chicken stock
1/4 teaspoon salt
Dash of pepper
1/4 teaspoon ground allspice
1/2 teaspoon ground nutmeg
1 teaspoon arrowroot
2 Tablespoons Grand Marnier

Bring a pot of water to a boil. Cook wild rice in water until tender. The rice will almost split in two and one side will bend back when it is done. While the rice is cooking, melt butter in a sauté pan. Add celery, onion, carrot, and bell pepper. Sauté until the vegetables are soft. Drain rice and add to vegetables. Add the chicken stock and seasonings. Cook for 3 minutes. Season with salt and pepper. Turn off heat and let mixture cool completely.

Remove gizzard and inside package from game hens and set aside for another use. Rinse hens under cold water and pat dry with paper towels. Combine butter and olive oil and drizzle over hens. Season with salt and pepper. Place hens on a flat rack in a roasting pan. Stuff the hens with the rice. Adjust oven rack to position 2. In Dacor Guide, select **Cornish Game Hens**. Place hens in oven. Insert meat probe and set internal temperature to 165°. Roast until golden brown. When the juices run clear, take out and cool for 10 minutes.

For sauce; drain cherries and put liquid in a saucepan with chicken stock. Reduce by half. Add salt, pepper, allspice and nutmeg. Stir arrowroot with 1 teaspoon of the cherry sauce that has been cooled. Stir until smooth before adding to sauce. Simmer until thickened. Add Grand Marnier and bing cherries. Place a spoonful of rice in center of plate. Place half a game hen or a whole game hen on top of the rice. Spoon sauce over game hen and around the plate.

After Roasting: Scoop the rice out of the game hens and cut game hens in half. Drizzle hens and rice with cherry sauce.

Serves 6 to 8.



Duck

Default Mode and Temperature: Pure Convection™/400°

Suggested Time: 1 hour

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thigh. Prick skin with fork. Scoop out fat to prevent smoking. Cover with foil if necessary.

Path to reach this function: DACOR GUIDE-POULTRY-#4 Duck

Roast Five Spice Duck with Peach and Ginger Chutney

2 quarts water

¾ cup salt

1 cup brown sugar

¼ cup onion, chopped

1 orange, sliced ¼ inch thick

6 whole cloves

5 garlic cloves, crushed

2 Tablespoons soy sauce

3 Tablespoons five spice powder

3 cups cold water

2-3 pound fresh duck

½ cup honey

In a 10-12 quart stockpot, bring first nine ingredients to a boil. Turn down to a simmer and cook for 30 minutes. Add 3 cups cold water and cool down. Once liquid is cool, add duck. Cover and marinate in the refrigerator for a minimum 8 hours to overnight. Drain and truss the duck with butcher's twine. Place on roasting rack inside of roasting pan. Pat ducks dry with paper towels. Adjust oven rack to position 2. In Dacor Guide, select **Duck**. Allow oven to preheat. Place duck in oven and insert meat probe. Set internal temperature to 170°. Cook until golden brown, and an instant-read thermometer reaches 170° in the thigh. Occasionally remove fat from bottom of roasting pan with baster. During the last 10-15 minutes, baste the duck with honey. Let the duck rest for 10-15 minutes before carving.

PEACH AND GINGER CHUTNEY

½ cup apple, peeled and cored, cut into small dice

¼ cup onion, cut into small dice

1 Tablespoon ginger, minced

¼ cup brown sugar

½ cup apple cider vinegar

1 (8 ounce) bag dried cranberries

¼ teaspoon crushed red pepper flakes

1 (28 ounce) can peaches, drained and cut into medium dice

In a 2 quart saucepot, combine apple, onion, ginger, brown sugar, apple cider vinegar, dried cranberries and crushed red peppers. Bring to a boil; reduce heat. Hold on simmer plate on low, stirring occasionally. Stir in peaches before service to heat through. Serve sauce warm with poultry, pork, or ham. This sauce can hold on the simmer plate for a maximum of four hours.

Serves 4.



Goose

Default Mode and Temperature: Pure Convection™ Sear/350°

Suggested Time: 2 hours

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thigh. Prick skin with fork. Scoop out fat to prevent smoking. Cover with foil if necessary.

Path to reach this function: DACOR GUIDE-POULTRY-#5 Goose

Madeira Orange Goose with Roasted Shallots

1 12½ pound goose, neck reserved

FOR THE SHALLOTS:

1 Tablespoon butter, melted

18 shallots, peeled

1½ cups Madeira

¾ cup canned low-salt chicken broth

3 Tablespoons honey

FOR SAUCE:

1 Tablespoon butter

3 shallots, sliced

2 cups Madeira plus 2 Tablespoons

4 small oranges, quartered

4 cups canned low-salt chicken broth

1 cup fresh orange juice

1 Tablespoon cornstarch

2 Tablespoons (about) honey

TO MAKE THE GOOSE

Remove excess skin, fat and quills from goose. Carefully lower goose into large pot of boiling water. Boil 1 minute. Remove from water. Pat dry. Place on rack in large pan. Chill uncovered 2 days.

Adjust oven rack to position 2. In a large bowl, combine 1 Tablespoon melted butter, 18 shallots, 1½ cup Madeira, chicken broth, and honey. Toss to coat. Place in the bottom of a roasting pan fitted with a V-shaped rack. Pierce goose skin (not meat) all over with fork. Place halved shallots and remaining 3 oranges in cavity of goose. Tie legs together to hold shape. Season with salt and pepper. Place goose, breast side up, on rack in roasting pan. Place in oven. In Dacor Guide, select **Goose**. Cook for approximately 2 hours, or until skin is crispy brown and internal temperature reaches 180°. Scoop out fat from bottom roasting pan to prevent smoking about half way through the roasting process. Cover goose with foil if it is browning too much.

Transfer goose to platter.

FOR SAUCE

Melt 1 Tablespoon butter in heavy large saucepan over medium heat. Add goose neck; cook until brown, turning once, about 5 minutes. Add sliced shallots; sauté until tender, about 4 minutes. Add Madeira and orange quarters. Boil until reduced by 1/3, scraping up browned bits, about 3 minutes. Add broth and juice. Boil until reduced to 2 cups liquid, about 45 minutes. In a small bowl, combine remaining 2 Tablespoons Madeira with cornstarch. Add to boiling sauce to thicken. Strain sauce into saucepan. Keep warm until service.

Carve goose. Arrange slices on plates. Top with Madeira-glazed shallots and sauce and serve.

Serves 6.



Stuffed Turkey, 8-15 pounds

Default Mode and Temperature: Pure Convection™ Sear/350°

Suggested Time: 2 hours 45 minutes

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thigh.

Path to reach this function: DACOR GUIDE-POULTRY-#6 Turkey, Stuffed, 8-15 lbs.

Turkey Stuffed with Sausage and Hazel nut Stuffing

14-15 pound fresh turkey

Salt and pepper, to taste

BASTING SAUCE (TO USE AT END OF ROASTING)

1/2 cup (1 stick) unsalted butter, melted

1/4 cup maple syrup

SAUSAGE AND HAZELNUT STUFFING

1 cup hazelnuts, roasted and skinned

1 pound Italian sausage

1/2 cup (1 stick) unsalted butter

2 Granny Smith apples, peeled, seeded and diced

1 pound chopped onion

2 cups chopped celery

2 Tablespoons sage

1 teaspoon nutmeg

1 teaspoon allspice

8 cups stale bread, cut in 1/2 inch cubes

1 cup chopped Italian parsley

2 teaspoons coarse salt

2 teaspoons coarse black pepper

1 cup turkey or chicken stock

PREPARE STUFFING

Put hazelnuts in food processor and chop to medium coarseness. In a large skillet, brown pork sausage. Reserve cooked crumbled sausage in a large mixing bowl. In the same skillet, add butter. Sauté apples, onions, celery, and sage until translucent. Season with nutmeg and allspice. Add to sausage in large mixing bowl, mixing well. Add bread and Italian parsley. Add eggs. Finally, add stock to moisten. Season with salt and pepper. Let cool before stuffing the bird.

Clean out neck and gizzards package from the turkey. Rinse turkey inside and out with cold water and pat dry with paper towels. Place on V-shaped rack in roasting pan. Season turkey with salt and pepper. Stuff turkey's cavity with hazelnut and sausage stuffing. Adjust oven rack to position 1. In Dacor Guide, select **Turkey, Stuffed, 8-15 lbs.** Place turkey in oven and insert meat probe. Set internal temperature for 180° in the thigh. Set timer for 1 1/2 hours. At the end of this time, brush turkey with melted butter and maple syrup mixture. Continue to roast until golden brown and internal temperature reaches 180° in the thigh.

After Roasting: Let rest for 15-30 minutes, then slice thinly against the grain. Remove stuffing immediately to serving bowl.

Makes 10 to 12 servings.



Stuffed Turkey 16-28 lbs.

Default Mode and Temperature: Pure Convection™ Sear/350°

Suggested Time: 4 hours

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thigh.

Path to reach this function: DACOR GUIDE-POULTRY-#7 Turkey, Stuffed, 16-28 lbs.

Traditional Stuffed turkey with Creamy Gravy

STUFFING

10 cups (1 inch) cubes crusty country-style bread
(about 1 pound)

3 medium onions, cut into small dice

3 celery ribs, cut into small dice

1 Tablespoon chopped fresh thyme

1 Tablespoon chopped fresh sage

1 Tablespoon chopped fresh rosemary

1/4 cup (1/2 stick) unsalted butter

1 1/2 cups chicken broth

1/2 cup water

15-25 pound whole turkey

1/4 cup olive oil

GRAVY

Pan juices reserved from turkey

4 cups turkey or chicken stock

1/4 cup all purpose flour

Preheat oven to 325° on Pure Convection™. Toast bread in a large shallow baking pan in middle of oven until just dry, 15 to 20 minutes. In a medium sauté pan over medium heat, cook onions, celery, and herbs until celery is softened, about 5 minutes. In a large bowl, stir together bread, vegetables, broth, water, and salt and pepper to taste until stuffing is formed. Cool completely, uncovered.

Rinse turkey inside and out with cold water and pat dry with paper towels. Rub with olive oil inside and out. Season with salt and pepper inside and out. Loosely fill neck cavity and body with stuffing. Tie drumsticks together with kitchen string. Transfer remaining stuffing to a buttered 3-quart shallow baking dish and chill, covered. Place turkey on a v-shaped rack in a roasting pan. Insert meat probe into stuffing in the cavity. Set internal temperature at 165°. Roast turkey for 3 1/2 to 4 hours or until golden brown and an instant read thermometer reads 165°. Transfer turkey to a platter. Discard string from drumsticks. Transfer stuffing to a serving dish and keep warm, covered. Let turkey sit about 30 minutes before carving. Slice thinly against the grain.

Increase oven temperature to 375°. Bake stuffing in baking dish while turkey stands, about 25 minutes. For moist stuffing, bake covered. For stuffing with a slightly crisp top, uncover after 10 minutes.

GRAVY

Skim fat from pan juices, reserving 1/4 cup. Place roasting pan on cooktop and add 1 cup stock. Deglaze pan over medium high heat, scraping up browned bits. Pour into a large sauce pan and add remaining 3 cups stock. Bring to a simmer. In a separate large sauce pan, whisk together reserved fat and flour. Cook over medium heat. Using a ladle, add simmered stock to flour mixture in a stream, whisking constantly to prevent lumps. Add in additional juices from the pan until thickened. Season with salt and pepper.

Serve gravy with sliced turkey and stuffing.

Serves 12 to 15.



Turkey, Unstuffed 8-15 lb.

Default Mode and Temperatures: Pure Convection™ Sear/350°

Suggested Time: 2 hours

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thigh.

Path to reach this function: DACOR GUIDE-POUTLRY-#8 Turkey, Unstuffed, 8-15 lbs.

Red Chili Rubbed Turkey with Blackberry Adobo Sauce

1 whole fresh turkey, about 15 pounds

2 Tablespoons chili powder

Salt and pepper, to taste

3 cups fresh or frozen blackberries

2 Tablespoons blackberry or raspberry vinegar

1/2 cup granulated sugar

1/2 cup chicken stock

1 cup dry red wine

2 teaspoons fresh lemon juice

1 Tablespoon chipotle chile in adobo sauce, (from a can of chipotle chiles in adobo sauce)

1 cup (2 sticks) cold unsalted butter, cubed

Additional blackberries, to garnish

Remove neck and gizzard package from the turkey. Rinse turkey and pat dry with paper towels. In a small mixing bowl, combine the chili powder, salt & pepper. Rub the mixture over the outside of the turkey. Place on a roasting rack in roasting pan. Adjust oven rack to position 1. Place turkey in oven. In Dacor Guide, select **Turkey, Unstuffed, 8-15 lbs.** Cook until turkey is golden brown and an instant read thermometer reaches 180° in the thigh.

After Roasting: Let rest 20 minutes before carving.

SAUCE

In food processor, blend blackberries. Press through a fine sieve over a large sauté pan and discard the seeds. Stir in red wine, vinegar, sugar, and chicken stock. Bring to a simmer and reduce down until it has the consistency of cream. The sauce should coat the back of a spoon. Add lemon juice and adobo sauce. Swirl in cubed butter and whisk to combine. Season the sauce with salt and pepper. Keep warm on low heat or simmer plate until service.

Serves 12 to 15.

This recipe can be doubled without adding any additional cooking time. You can roast two 15-pound turkeys in the same oven cell with a cook time of 10 minutes per pound.



Turkey, Unstuffed, 16-28 lb.

Default Mode and Temperatures: Pure Convection™ Sear/350°

Suggested Time: 3 hours 30 minutes

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thigh.

Path to reach this function: DACOR GUIDE-POULTRY-#9 Turkey, Unstuffed, 16-28 lbs.

Pure Convection™ Sear Roasted Turkey

1 whole fresh turkey, 15-25 pounds

¾ cup olive oil

2 Tablespoons chopped fresh rosemary, plus 2 whole sprigs

1 Tablespoon chopped fresh thyme

2 Tablespoons chopped fresh sage

½ cup fresh chopped flat-leaf parsley

Salt and black pepper, as needed

2 white onions, peeled and quartered

Rinse chicken inside and out with cold water. Discard the neck and giblets or reserve for another use. Pat chicken dry with paper towels. Set aside.

Combine chopped herbs in a medium bowl. Drizzle the olive oil into the herbs. Rub the turkey inside the cavity and out with the olive oil herb mixture. Season with salt and pepper to taste. Peel and quarter the onion and stuff into the turkey cavity.

Spray the roasting rack with a nonstick spray. Place the turkey on a rack tall enough so that most of the turkey is above the sides of the roasting pan. Adjust oven rack to position 1. In Dacor Guide, select **Turkey, Unstuffed, 15-25 lbs.** Place turkey in oven. Cook the turkey until the internal temperature reaches 180° in the thigh. Remove and let rest for 15 minutes before carving.

Serves approximately 12 to 15 people.



Turkey Breasts, Bone-in

Default Mode and Temperature: Pure Convection™ Sear/350°

Suggested Time: 2 hours

Tips: Place on V-shaped rack in roasting pan. Insert meat probe into thickest portion of meat.

Path to reach this function: DACOR GUIDE-POULTRY-#0 Turkey Breast, Bone-in

Garlicky Oven-Roasted Turkey Breasts

2 turkey breasts, skin and ribs attached, about 4-5 pounds each

1 teaspoon salt

1 teaspoon black pepper

1/2 cup (1 stick) unsalted butter, melted

1/4 cup olive oil

2 bulbs garlic

Adjust oven rack to position 2. In Dacor Guide, select **Turkey Breast, Bone-in**. Place on a flat oven roasting rack inside of a roasting pan or cookie sheet. Season with salt and pepper. In a small bowl, mix butter and olive oil. Cut off the top 1/3 of the garlic heads; do not peel. Brush butter mixture over cut garlic heads and turkey breasts. Reserve about 2 Tablespoons of butter mixture. Place garlic alongside turkey breasts on cookie sheet. Place in oven and set timer for 30 minutes. Insert meat probe in turkey breast and set internal temperature to 170°. After 30 minutes, remove garlic. Allow bulbs to cool. Squeeze cloves into leftover butter mixture. Brush mixture onto turkey during the last 30 minutes of cooking when it reaches about 155°. Roast until internal temperature in turkey breast reaches 170° and skin is crispy and brown. Let garlic cool slightly then squeeze garlic cloves out of bulb into butter mixture. Stir to mix. Brush garlic mixture onto turkey breasts.

After Roasting: Allow to rest for 10-15 minutes. Slice and serve.

Serves 6



Cod Fillet

Default Mode and Temperatures: Pure Convection™ Sear/375°

Suggested Time: 20 minutes

Tips: Use rimmed cookie sheet. Use rack position 2. Cook until opaque.

Path to reach this function: DACOR GUIDE-FISH-#1 Cod Fillet

Oven-Roasted Vegetables and Cod Fillet

(4) 6 ounce pieces skinless cod fillet, about 1 inch thick

2 medium zucchini, cut into 1¼-inch pieces

5 plum tomatoes (about ¾ pound total), halved

2 medium red onions, cut into ½-inch wedges

1 large yellow bell pepper, cut into ½-inch-wide strips

2 large garlic cloves, crushed

4 fresh thyme sprigs

2 teaspoons vegetable oil

¼ cup fresh breadcrumbs

1 Tablespoon chopped flat-leaf parsley

2 Tablespoons water

1 Tablespoon soy sauce

1 Tablespoon fresh lemon juice

2 teaspoons Worcestershire sauce

Adjust oven rack to position 2. Season cod with salt and pepper. Set aside. In a large shallow baking pan toss zucchini, tomatoes, onions, bell pepper, garlic, and thyme with oil and salt and pepper to taste and spread in one layer. In a small mixing bowl, combine soy sauce, lemon juice, and Worcestershire sauce. Drizzle over vegetables and toss to coat. Place vegetables in oven. In Dacor Guide, select **Cod Fillet**. Roast vegetables in middle of oven 20 minutes, or until they begin to brown, tossing occasionally. Arrange fish over vegetables. Roast an additional 10-15 minutes, or until it just flakes with a fork.

While vegetables and fish are roasting, in a small skillet toast bread crumbs with parsley and salt and pepper to taste over moderate heat, stirring, until golden, about 5 minutes.

After Roasting: Divide vegetables among 4 plates and top with fish and bread crumbs.

Serves 4.



Trout Fillet

Default Mode and Temperature: Surround Convection Roast/400°

Suggested Time: 15 minutes

Tips: Use rimmed cookie sheet. Use rack position 2. Cook until opaque.

Path to reach this function: DACOR GUIDE- FISH-#2 Trout Fillet

White Rice and Pine Nut-Stuffed Trout Fillet with Roasted Fennel

Nonstick vegetable oil spray

2 large red bell peppers, cut into 1/2 -inch-wide strips

1 large fennel bulb, thinly sliced, tops reserved

1 Tablespoon extra-virgin olive oil

1 cup cooled cooked white rice (about 1/3 cup uncooked)

2 Tablespoons pine nuts, toasted

1/4 cup chopped fennel tops, from reserved

4 boneless trout fillets

Adjust oven rack to position 2. In Dacor Guide, select **Trout fillet**. Allow oven to preheat. Spray large rimmed baking sheet with nonstick spray. Spread peppers and fennel bulb on prepared sheet. Drizzle with oil. Sprinkle with salt and pepper. Roast until vegetables begin to brown, stirring occasionally, about 28 minutes. Meanwhile, mix rice, pine nuts and 1/4 cup chopped fennel fronds in bowl. Season stuffing with salt and pepper. Set aside.

Remove baking sheet from oven; push vegetables to sides of sheet. Place trout in center of sheet; sprinkle trout with salt and pepper. Roast until trout fillets are opaque, about 15 minutes. Transfer 1 trout half and some stuffing to each of 4 plates. Spoon vegetable mixture alongside.

Serves 4.



Red Snapper

Default Mode and Temperature: Surround Convection Roast/400°

Suggested Time: 15 minutes

Tips: Use rimmed cookie sheet. Use rack position 2. Cook until opaque.

Path to reach this function: DACOR GUIDE-FISH-#3 Red Snapper Fillet

Pine Nut-Encrusted Red Snapper

4 (8-10 ounce) red snapper fillets

Juice of 2 lemons

1/2 cup dry cooking sherry

1 onion, finely chopped

2 Tablespoons cilantro, chopped

Salt and pepper, to taste

2 Tablespoons flour

*1 cup pine nuts, finely ground into a meal**

1/2 cup breadcrumbs

1/2 cup (1 stick) unsalted butter, melted

In a large casserole dish, combine lemon juice, sherry, onion and cilantro. Marinate snapper for about 30 minutes to 1 hour. Remove from marinade and season with salt and pepper. Dust in flour. On a large plate, combine pine nut meal and breadcrumbs. Dredge snapper fillets through the breadcrumb mixture. Place on rimmed cookie sheet. Drizzle with melted butter. Place in the oven and set timer for 15 minutes. Bake until fish is golden brown and cooked through in the center.

Serves 4.

**To finely grind pine nuts, place in a food processor and pulse to chop, about 5 to 6 times. Do not overprocess.*



Salmon Fillets with Lemon Dill Beurre Blanc

Default Mode and Temperatures: Surround Convection Roast/375°

Suggested Time: 15-20 minutes

Tips: Use rimmed cookie sheet. Use rack position 2. Cook until opaque.

Path to reach this function: DACOR GUIDE- FISH-#4 Salmon Fillet or Steak

Salmon Fillets with Lemon Dill Beurre Blanc

SALMON

4 Salmon fillets, about 1" thick, cut on the bias or
"tranche" cut, about 5-6 ounces each

1/3 cup mayonnaise

Salt and white pepper, to taste

LEMON DILL BEURRE BLANC

1 teaspoon lemon juice

1/2 cup dry white wine

1 teaspoon white wine vinegar

1/2 cup (1 stick) unsalted butter, cut into chunks

1 Tablespoon chopped fresh dill

1 teaspoon salt

SALMON

Adjust oven rack to position 2. In Dacor Guide, select **Salmon Fillets or Steaks**. Allow oven to preheat. Lightly brush each portion of salmon with mayonnaise to coat. This helps to seal in the moisture. Season with salt and white pepper to taste. Place in preheated oven and bake until lightly seared and opaque.

LEMON DILL BEURRE BLANC

Place white wine and white wine vinegar in a small saucepan. Reduce down to 2 Tablespoons. Over low heat, drop chunks of butter in, one by one and "swirl" to incorporate. Drop the next piece in only as the other has fully melted. Once all the butter is incorporated, add lemon juice and salt. Place the saucepan on a simmer plate on low. Stir in dill just before service.

After Roasting: Pour lemon dill beurre blanc over salmon and serve immediately.

Serves 4.



Scallops

Default Mode and Temperature: Surround Convection Roast/400°

Suggested Time: 15-20 minutes

Tips: Use rimmed cookie sheet. Use rack position 2. Cook until opaque.

Path to reach this Function: DACOR GUIDE-FISH-#5 Scallops

This Dacor Guide function is best used for sea scallops instead of bay scallops.

Sea Scallops with Tarragon Sauce

2 Tablespoons unsalted butter

12 sea scallops, side muscles trimmed

Salt and pepper, to taste

1/3 cup dry white wine

1 Tablespoon Dijon mustard

2 Tablespoons chopped shallot

2 Tablespoons whipping cream

1/4 cup unsalted butter, cut into 1/2 inch pieces

2 Tablespoons chopped fresh tarragon

Adjust oven rack to position 2. In Dacor Guide, select **Scallops**. Allow oven to preheat. Butter a rimmed cookie sheet generously. Spread scallops on cookie sheet in even layer. Season scallops with salt and pepper. Place in oven and set timer for 15-20 minutes or until opaque and firm.

For sauce: Place wine and shallots in small saucepan. Simmer over medium heat until reduced to glaze, about 3 minutes. Stir in cream; simmer until it begins to bubble lightly around the edges. Add mustard and stir to combine. Drop in butter, one cube at a time and swirl pan after each addition. Stir in 1 1/2 Tablespoons tarragon. Season tarragon sauce to taste with salt and pepper.

After Roasting: Drizzle tarragon sauce over scallops. The scallop can be served over a bed of greens, mashed potatoes, etc.

Serve 2.



Chilean Seabass

Default Mode and Temperatures: Surround Convection Roast/400°

Suggested Time: 20 minutes

Tips: Use rimmed cookie sheet. Use rack position 2. Cook until opaque.

Path to reach this function: DACOR GUIDE-FISH-#6 Seabass

Chilean Seabass with Tropical Fruit Salsa

4 Chilean sea bass fillets, about 1 to 1½ inches thick

2 Tablespoons unsalted butter, melted

Salt and pepper, to taste

TROPICAL FRUIT SALSA

3 large mangos, peeled and medium diced

1 large red onion, small diced

1 red bell pepper, small diced

Juice of 1 lemon

1 bunch cilantro, chopped

¼ teaspoon salt

To make the salsa, combine ingredients together in a bowl. Toss gently to mix. Let marinate in the refrigerator for a minimum of one hour, maximum of two days.

To roast the fish adjust oven rack to position 2. In Dacor Guide, select **Seabass**. Press start. Allow oven to preheat. Brush Chilean seabass with butter. Sprinkle with salt and pepper. Place fish on a cookie sheet. Place in oven and set timer for 20 minutes. Bake until lightly golden brown and flakes apart.

After Baking: Serve warm with tropical fruit salsa.

Serves 4.



Shrimp, Raw, 15-20 count

Default Mode and Temperature: Surround Convection Roast/400°

Suggested Time: 20 minutes

Tips: Use rimmed cookie sheet. Use rack position 2. Cook until opaque.

Path to reach this function: DACOR GUIDE-FISH-#7 Shrimp, Raw 15-20 Count

Oven Braised Shrimp Scampi

1/4 cup olive oil

1/4 cup butter

3 pounds large raw shrimp, peeled and deveined

2 Tablespoons minced garlic

1 Tablespoon minced fresh ginger

1/2 cup chopped Italian parsley

1/2 to 1 teaspoon crushed red pepper flakes

1/2 cup dry white wine

1 Tablespoon lemon juice

Salt and cracked black pepper, to taste

Adjust oven rack to position 2. In Dacor Guide, select **Shrimp**. Allow oven to preheat. Add olive oil and butter to a large gratin dish. Melt together in the preheated oven. Remove from oven and stir in shrimp, garlic, ginger, Italian parsley, and crushed red pepper flakes. Stir to completely coat the shrimp. Drizzle with white wine and lemon juice. Season with salt and pepper. Place in oven and cook for about 20 minutes or until shrimp becomes pink and begins to curl. Stir halfway through the cooking process if needed.

Serves 6.



Swordfish

Default Mode and Temperatures: Surround Convection Roast /375°

Suggested Time: 20-25 minutes

Tips: Use rimmed cookie sheet. Use rack position 2. Cook until opaque.

Path to reach this function: DACOR GUIDE-FISH-#8 Swordfish

Swordfish With Lime-Ginger Glaze

1/2 cup fresh lime juice

1/4 cup honey

1/4 cup soy sauce

2 Tablespoons minced peeled fresh ginger

1 teaspoon grated fresh lime zest

(4) 6 to 7 ounce swordfish steaks (each about 3/4 to 1 inch thick)

Lime wedges for garnish

Whisk lime juice, honey, soy sauce, ginger, and lime peel in glass pie dish to blend. Add fish; turn to coat with marinade. Refrigerate at least 3 hours or up to 6 hours, turning once.

Adjust oven rack to position 2. In Dacor Guide, select **Swordfish**. Remove fish from marinade; reserve marinade. Place fish on baking sheet. Sprinkle with salt and pepper. Roast fish until opaque in center, about 20-25 minutes.

Meanwhile, transfer marinade to heavy small saucepan. Boil marinade until reduced to thin glaze, about 6 minutes. Spoon glaze over fish. Garnish with lime wedges and serve.

Serves 4.



Au Gratin Potatoes

Default Mode and Temperature: Surround Bake/375°

Suggested Time: 20 minutes

Tips: Place in casserole dish. Use rack position 2.

Path to reach this function: DACOR GUIDE-POTATOES #5 Au Gratin Potatoes

This function is best used for: Homemade Au Gratin casseroles with either sliced potatoes, shredded or cubed potatoes (fresh or frozen). A metal, ceramic or glass casserole dish may be used.

Mom's Potato Cheese Casserole

2 (32 ounce) bags frozen hash brown potatoes

1 chopped onion

1 cup butter, melted

2 cans (15 ounce each) cream of chicken soup

Salt and pepper, to taste

TOPPING

2 cups corn flakes, crushed

1/2 cup (1 stick) butter, melted

1 cup shredded cheddar cheese

Preheat oven to 350°. In a large mixing bowl, combine potatoes, onion, 1 cup butter, and 2 cans of cream of chicken soup. Season with salt and pepper. Pour into 9 x 13" casserole dish. In a small bowl, combine corn flakes, 1/2 cup melted butter, and shredded cheddar cheese. Sprinkle on top of potatoes in casserole dish. Place in oven and set timer for 20 minutes, or until topping is golden and filling is bubbly-hot.

Serves 6.



Twice Baked Potatoes

Default Mode and Temperatures: Convection Bake/375°

Suggested Time: 10-15 minutes

Tips: Place on cookie sheet. For one sheet, use rack position 2. For two sheets, use rack positions 1 and 4. Switch halfway through baking process.

Path to reach this function: DACOR GUIDE-FISH-#6 Twice Baked Potatoes

Creamy Shallot and Cheese Twice Baked Potatoes

6 russet potatoes, scrubbed and poked with a fork in the center

2 Tablespoons unsalted butter

4 shallots, peeled and sliced

3 Tablespoons hot milk or cream

1/4 cup unsalted butter, melted

2 egg whites

Salt and pepper, to taste

1 cup shredded cheddar cheese

1 teaspoon paprika

Adjust oven rack to position 2. In Dacor Guide, select **Twice Baked Potatoes**. Allow oven to preheat. Place potatoes directly on oven rack and set timer for 45 minutes. Remove from oven and allow to cool enough to handle. Meanwhile, sauté shallots in 2 Tablespoons of butter until slightly golden. Set aside to cool. In an electric mixer, whip egg whites until stiff peaks form. Set aside. Once potatoes are cool, slice in half lengthwise and scoop out potato pulp into a large bowl, leaving 1/4" around the skin. Mash the potato pulp with a potato masher. Add shallots and egg whites to potatoes, along with hot cream or milk and 1/4 cup melted butter. Stir to mix. Season with salt and pepper. Spoon potato mixture back into hollowed out potato halves. Sprinkle with cheddar and paprika. Set timer for 10-15 minutes, or until heated through and cheese is bubbly.

Makes 12 halves.



Roasted Potatoes

Default Mode and Temperature: Surround Convection Bake/375°

Suggested Time: 30-35 minutes

Tips: Place in casserole dish. Use rack position 2.

Path to reach this function: DACOR GUIDE-POTATOES- #7 Roasted Potatoes

Oven-Roasted New Potatoes

10 new potatoes

1/4 cup olive oil

1 Tablespoon chopped fresh thyme

1 Tablespoon chopped flat-leaf Italian parsley

1 Tablespoon chopped fresh basil

5 cloves garlic, minced

Salt and black pepper, to taste

Adjust oven rack to position 2. In Dacor Guide, select **Roasted Potatoes**. Allow oven to preheat. While oven is preheating, place empty 9 x 13" baking dish in the oven to preheat. This will help the potatoes brown and prevent them from sticking. Chop potatoes into 1/2 to 1- inch pieces. In a large mixing bowl, combine olive oil, thyme, parsley, basil, and garlic. Add potatoes and toss to coat. Place in preheated baking dish. Season with salt and pepper. Place in oven and set timer for 30-35 minutes. Bake until potatoes are tender and browned. Stir the potatoes once or twice during baking.

Serves 4.



Fresh Pizza, Soft Crust

Default Mode and Temperature: Convection Bake/375°

Suggested Time: 15-20 minutes

Tips: Place on cookie sheet or stone. For one sheet, use rack position 2. For two sheets, use rack positions 1 and 4.

If using stone, place stone in oven during preheat. After preheat tone sounds, place pizza on stone.

Path to reach this function: DACOR GUIDE-PIZZA- #1 Fresh Pizza, Soft Crust

Buffalo Chicken Pizza

DOUGH

1 1/4 cups warm water

1 Tablespoon active dry yeast

1/4 teaspoon sugar

1 Tablespoon olive oil

3 cups all purpose flour

1 teaspoon salt

TOPPINGS

2 boneless, skinless chicken breasts, cooked and cubed

1/2 cup hot sauce

2 Tablespoons butter, melted

1/2 cup red onions

2 stalks celery

1 cup shredded jack cheese

1/2 cup prepared pizza sauce

2 tablespoons cilantro, chopped

DOUGH

Place water, yeast and sugar in a bowl. Let the mixture become bubbly and foamy, about 5 minutes. Add in oil. Add flour one cup at a time. Add in salt. Knead dough for 10 minutes to form a smooth, elastic ball. Place dough in a well-greased bowl. Place in oven on Proof mode at 100° for about 1 to 1 1/2 hours.

Adjust oven rack to position 2. In Dacor Guide, select **Fresh Pizza, Soft Crust**. Allow oven to preheat. Remove dough and shape into a 12 inch circle on a pizza pan. In a small bowl, combine hot sauce and melted butter. Toss cooked chicken cubes into hot sauce and butter mixture. Build the pizza by layering the pizza sauce, chicken, red onions, celery, and cheese onto the dough. Place in oven and set timer for 15-20 minutes. Cook until cheese is slightly brown and bubbly.

Sprinkle with chopped cilantro and cut into 8 wedges per pizza to serve.

Serves 4.



Fresh Pizza with Crisp Crust

Default Mode and Temperature: Convection Bake/425°

Suggested Time: 20-25 minutes

Tips: Place on cookie sheet or stone. For one sheet, use rack position 2. For two sheets, use rack positions 1 and 4. If using stone, place stone in oven during preheat. After preheat tone sounds, place pizza on stone.

Path to reach this function: DACOR GUIDE-PIZZA-#2 Fresh pizza, crisp crust

Homemade Sicilian Style Pizza

2¾ to 3¼ cups of all purpose flour

1 package active dry yeast

¼ teaspoon salt

1 cup warm water (95° to 100°)

2 Tablespoons cooking oil

½ cup prepared pizza sauce

1 pound bulk Italian sausage, cooked and crumbled

30 slices pepperoni

½ cup sliced green onions

1 cup (about 8 ounces) sliced fresh mushrooms

2 cups (16 ounces) shredded mozzarella cheese

For crust, in a large mixing bowl combine yeast, water and oil. Using an electric mixer with the dough hook, mix on low speed for 30 seconds, scraping bowl. Add 2¾ cups flour and then add salt. Continue to knead on low speed for about 8-10 minutes. Knead until dough is moderately stiff, smooth and elastic, adding more flour if necessary. Place in a lightly greased bowl and allow to rise in Proof mode at 100° until doubled in size.

Adjust oven rack to position 2. In Dacor Guide, select **Fresh Pizza, Crisp Crust**. Allow oven to preheat. Grease a 12" round pizza pan. With greased fingers, pat dough onto pan. Spread pizza sauce on top of dough. Top with Italian sausage, pepperoni, green onions, mushrooms and shredded mozzarella. Place in oven and set timer for 20-25 minutes, or until cheese is melted and bubbly.

After Baking: Allow to cool slightly, then cut into 8 wedges.

Serves 3-4.



Fresh Lasagna

Default Mode and Temperature: Convection Bake/400°

Suggested Time: 1 hour

Tips: Use rack position 2. Place in 9 x 13 x 2" baking dish. For two dishes, use rack positions 1 and 4.

Path to reach this function: DACOR GUIDE-PIZZA-#7 Fresh lasagna

Jeremy's Classic Lasagna with Meat and Cheese

SAUCE

1 Tablespoon olive oil

1 cup chopped onion

2 Tablespoons minced garlic

8 ounces lean ground beef

6 ounces spicy Italian sausages, casings removed

28 ounce can crushed tomatoes with added puree

1/4 cup tomato paste

1/4 cup chopped fresh basil

1 Tablespoon light brown sugar

1 Tablespoon dried oregano

1 bay leaf

1/2 teaspoon crushed hot red pepper

LASAGNA

15 dried lasagna noodles (about 12 ounces)

(2) 15 ounce containers part-skim ricotta cheese

1 cup grated Parmesan cheese, divided

(1) 6 ounce bag chopped fresh baby spinach

2 large eggs

4 3/4 cups shredded mozzarella cheese (about 1 1/4 pounds)

FOR SAUCE

Heat oil in a large saucepan over medium heat. Add onion and garlic; sauté until softened. Add beef and sausages to pan; sauté until cooked through, breaking up meat with back of spoon, about 5 minutes. Add remaining ingredients. Cover and simmer until flavors blend and sauce reduces to about 5 cups, stirring occasionally, about 15 minutes. Discard bay leaf. Allow to cool.

FOR LASAGNA

Cook noodles in large pot of boiling salted water until almost tender, about 7 minutes. Drain; rinse with cold water.

Combine ricotta and 3/4 cup Parmesan cheese (reserve 1/4 cups Parmesan cheese for the top of the lasagna) in medium bowl. Mix in spinach. Season to taste with salt and pepper. Mix in eggs.

Adjust oven rack to position 2. In Dacor Guide, select **Fresh Lasagna**. Allow oven to preheat. Drain pasta and pat dry. Spread 1/2 cup sauce over bottom of 13 x 9-inch baking dish. Place 5 noodles over sauce, overlapping to fit. Spread half of ricotta-spinach mixture evenly over noodles. Sprinkle 2 cups mozzarella cheese evenly over ricotta-spinach mixture. Spoon 1 1/2 cups sauce over cheese, spreading with spatula to cover (sauce will be thick). Repeat layering with 5 noodles, remaining ricotta-spinach mixture, 2 cups mozzarella and 1 1/2 cups sauce. Arrange remaining 5 noodles over sauce. Spread remaining sauce over noodles. Sprinkle remaining 3/4 cup mozzarella cheese and 1/4 cup Parmesan cheese evenly over lasagna. Cover baking dish with aluminum foil.

Place in oven and set timer for 50 minutes, then remove foil cover. Bake for an additional 10 minutes or until cheese is brown and bubbly.

Let lasagna stand 15 minutes before serving.

Serves 8.



A Cozy Family Dinner

Walnut-Crusted Rack of Lamb with Garlic Vegetable Sauce
Mom's Potato Cheese Casserole
Roasted Baby Vegetables
Individual Chocolate Souffles
Serves 4

Walnut-Crusted Rack of Lamb with Garlic Vegetable Sauce

2 Racks of Lamb (2-3 pounds total)
1 egg, slightly beaten
2 Tablespoons milk
1 cup finely ground walnuts
1 cup Italian seasoned breadcrumbs
1 teaspoon salt
2 Tablespoons parsley, chopped
2 Tablespoons olive oil

GARLIC VEGETABLE SAUCE:
1 cup lamb scraps
2 Tablespoons olive oil
1 carrot, small diced
½ onion, small diced
6 whole cloves garlic, peeled
1 tomato, small diced
½ cup white wine
3 cups lamb stock
1 bay leaf
3 sprigs thyme
Salt and pepper, to taste
1 Tablespoon cornstarch, if needed

Adjust oven rack to positions 1,3, and 5. Select Pure Convection™ mode from Quick Start menu. Allow oven to preheat. Clean the racks of lamb. Reserve the scraps for the sauce. In a shallow bowl, whisk together egg and milk. In another shallow bowl combine walnuts, breadcrumbs, and salt. Coat lamb with egg mixture. Dredge lamb in breadcrumb mixture. Pat mixture all over lamb to make a thick crust. 1. Place on cookie sheet with rim or flat rack. 2. Set aside until ready to bake.

Mom's Potato Cheese Casserole

2 large bags frozen hash brown potatoes (32 ounces)
1 chopped onion
1 cup butter
2 cans (15 ounce each) cream of chicken soup
Salt and pepper, to taste

TOPPING
2 cups corn flakes, crushed
½ cup butter
1 cup shredded cheddar cheese

In a large mixing bowl, combine potatoes, onion, 1 cup butter, and 2 cans of cream of chicken soup. Season with salt and pepper. Pour into 9 x 13" casserole dish. In a small bowl, combine corn flakes, ½ cup melted butter, and shredded cheddar cheese. Sprinkle on top of potatoes in casserole dish. Set aside until ready to bake.



Roasted Baby Vegetables

8 baby carrots, rinsed, peeled and trimmed
4 baby zucchini, quartered
8 pattypan squash
4 baby yellow squash, quartered
1 red bell pepper, fine julienned
1 Tablespoon olive oil
Sea salt and cracked black pepper, to taste

In a 9 x 13 x 2-inch baking dish, combine carrots, zucchini, pattypan squash, yellow squash and red bell pepper. Drizzle with olive oil and season with salt and pepper. Set aside until ready to roast.

Individual Chocolate Souffl es

1 Tablespoon butter
1/3 cup sugar plus additional for sprinkling
5 ounces chopped bittersweet chocolate (not unsweetened)
3 large egg yolks at room temperature
6 large egg whites
Accompaniment: lightly sweetened whipped cream
Special equipment: (6) 4-ounce glass or ceramic soufflé dishes

Generously butter soufflé dishes and sprinkle with sugar, knocking out excess.

Melt chocolate in a metal bowl set over a saucepan of barely simmering water, stirring occasionally until smooth. Remove bowl from heat and stir in yolks (mixture will stiffen).

Beat whites with a pinch of salt in a large bowl with an electric mixer at medium speed until they just hold soft peaks. Add 1/3 cup sugar, a little at a time, continuing to beat at medium speed, then beat at high speed until whites just hold stiff peaks. Stir about 1 cup whites into chocolate mixture to lighten, then add mixture to remaining whites, folding gently but thoroughly.

Spoon evenly into soufflé dishes and run the end of your thumb around inside edge of soufflé dish (this will help soufflé rise evenly). Set aside until ready to bake.



INSTRUCTIONS FOR BAKING FULL MEAL

Insert meat probe into center of Rack of Lamb. Place rack of lamb in oven on rack position 1 and set internal temperature for 145°. Set timer for 20 minutes. When timer sounds, place Roasted Baby Vegetables and Mom's Potato Cheese Casserole in the oven, one on rack 3 and one on rack 5. Set timer for 25 minutes. Cook lamb until internal temperature reaches 145° and lamb rack is golden brown. Cook Roasted Vegetables until lightly browned and soft. Potatoes should be cooked until brown on top and bubbly around the edges. Remove all three dishes and allow them to rest for about 5-10 minutes. Slice lamb in between chops.

While the lamb is roasting, pan sauté the lamb scraps in olive oil until browned lightly. Add carrot and onion and cook until softened. Add garlic and cook until fragrant. Add tomato. Reduce heat and add white wine. Scrape up the browned bits on the bottom of the pan with a wooden spoon. Let reduce by half. Add lamb stock, bay leaf and thyme sprigs and simmer on low for 20 minutes. Pass through a strainer. Return to sauté pan. If sauce is not thick enough, combine cornstarch and about 2 Tablespoons of the sauce in a small bowl. Add to sauce until it thickens. Keep warm until service.

After entire meal comes out of oven, place soufflés in. Set timer for 14-16 minutes, or until soufflés are puffed. It is best to enjoy dinner while these are baking in the oven, as they need to be served right from the oven or they will fall.

A Spring Dinner

Maple-Glazed Salmon
Spring Rice Pilaf
Oven-Roasted Asparagus
Rosemary Focaccia
Cream Puffs with Light Whipped Cream and Fruit Compote
Serves 4

Maple-Glazed Salmon

1 cup pure maple syrup

2 Tablespoons finely grated peeled fresh ginger root

1 cup fresh lemon juice, divided

3 Tablespoons soy sauce

1½ teaspoons minced garlic

2½ pound center-cut salmon fillet with skin

Adjust oven racks to positions 1, 4, and 5. Preheat oven on Pure Convection™ at 350°.

In a small heavy saucepan simmer maple syrup, ginger root, 3 tablespoons lemon juice, soy sauce, garlic, and salt and pepper to taste until reduced to about 1 cup, about 30 minutes, and let cool. (Maple glaze may be made 2 days ahead and chilled, covered. Bring maple glaze to room temperature before proceeding.)

Lightly oil a shallow baking pan large enough to hold salmon.

In another small saucepan heat half of glaze over low heat until heated through to use as a sauce. Stir in remaining tablespoon lemon juice. Remove pan from heat and keep sauce warm, covered.

Place salmon skin side down and brush with remaining glaze. Season salmon with salt and pepper. Set aside until ready to bake.



Spring Rice Pilaf

1 Tablespoon butter
1 shallot, finely chopped
2 cloves garlic, minced
2 cups long grain rice, rinsed
4 cup chicken stock
1 cup fresh or frozen peas, cooked
1/2 cup Prosciutto, julienned
1/2 cup shaved parmesan cheese
Salt and pepper, to taste

In an oven-safe 4 qt saucepan, melt butter. Add shallot and garlic and cook until soft. Add rice and cook for about 2 minutes. Add in chicken stock. Bring to a boil. Cover and set aside until ready for oven.

Oven-Roasted Asparagus

1 pound asparagus, tough woody end removed and trimmed
1 Tablespoon olive oil
Salt and pepper, to taste

Combine asparagus, olive oil, salt and pepper in a baking dish. Set aside until ready to bake.

Rosemary Focaccia

1 pound loaf frozen bread dough, thawed as package directs
2 Tablespoons olive oil
1 Tablespoon chopped fresh rosemary
Sea salt, to taste

Lightly oil a 15 x 10 x 1" baking sheet. Slide dough into pan. Using the remaining 1 Tablespoon of oil on your fingertips, stretch dough to fit in the pan to 1/2 inch thickness. Gently "dock" the dough by making small fingerprints over the surface of the dough. Sprinkle rosemary over the top of the dough. Cover loosely in plastic wrap and let rise for 30 minutes. Set aside until ready to bake.



Cream Puffs with Light Whipped Cream and Fruit Compote

FOR CREAM PUFFS

1 cup water

1/2 cup unsalted butter, cut into cubes

1/4 cup sugar

1/2 teaspoon vanilla extract

1 cup all purpose flour

4 eggs

1 egg white, lightly beaten

6 ounces chopped semi sweet chocolate

1 Tablespoon unsalted butter

2 cup cream, whipped with 1/4 cup sugar

Fresh fruit of choice

Combine water and butter in a medium saucepan. Bring to a boil. Add sugar and vanilla until dissolved. Add flour all at once, stirring vigorously over medium heat until mixture leaves sides of pan and forms a smooth ball. Remove mixture from heat and cool slightly. Add eggs, one at a time, beating well after each addition. Beat until batter is smooth. Let cool slightly. Spoon batter into pastry bag. Line a baking sheet with parchment paper. Pipe 2-inch rounds, leaving plenty of space between them. Brush with egg white. Set aside until ready to bake.

INSTRUCTIONS FOR BAKING FULL MEAL

Place rice in oven on rack position 1. Place focaccia bread on rack position 5. Set timer for 10 minutes. When timer expires, place asparagus in oven next to rice and place salmon on rack 5. Set timer for 20 minutes. When timer sounds, pull all food out of oven. Place cream puff in oven and set timer for 25-30 minutes.

To Serve: Stir prosciutto and peas into rice pilaf and fluff with a fork. Place a ring mold on a warm plate and fill with rice pilaf. Remove the ring mold and place 3 stalks asparagus on top. Garnish with shaved Parmesan cheese. Top with salmon and drizzle with glaze. Slice focaccia bread into 1-inch thin slices. Place on plate. Serve immediately.

After Baking: To fill cream puffs, either cut the top off of the cream puff and spoon in whipped cream or place the whipped cream in a piping bag fitted with a large star-shaped tip. Insert the tip into the bottom of the cream puff and pipe in filling.

Melt together chocolate and unsalted butter. Dip the top of the cream puff in the chocolate and let cool. Garnish with fresh fruit of choice.



Mother's Day/Father's Day Brunch

Savory Spinach Frittata
Lemon Blueberry Muffins
Home Fries with Roasted Bell Peppers
Roasted Pears with Hazelnut Syrup and Candied Hazelnuts
Serves 4

Lemon Blueberry Muffins

<i>3/4 cup fresh blueberries</i>	<i>1 cup milk</i>
<i>1 1/2 cups plus 2 Tablespoons all purpose flour</i>	<i>1 egg</i>
<i>2 teaspoons baking powder</i>	<i>1/3 cup butter, melted</i>
<i>1/2 cup sugar</i>	<i>1 teaspoon almond extract</i>
<i>1/2 teaspoon salt</i>	<i>Zest of 1 lemon</i>

Adjust oven racks to positions 1, 3, and 5. Preheat on Pure Convection™ at 375°.

Dredge blueberries in 2 Tablespoons flour- this will help prevent them from sinking to the bottom of the muffin. Set aside.

Combine remaining flour, baking powder, sugar and salt in a mixing bowl. In a separate bowl, beat together milk, egg, butter, almond extract, and lemon zest. Add to dry ingredients until moistened. Fold in blueberries.

Spoon batter into greased or paper-lined muffin tin. Set aside until ready to bake.

Savory Spinach Frittata

<i>4 eggs</i>	<i>1 teaspoon baking powder</i>
<i>1 cup all purpose flour</i>	<i>2 cups shredded Mexican blend cheese</i>
<i>1 cup milk</i>	<i>3 cups fresh spinach, rinsed and dried</i>
<i>1/4 cup melted butter</i>	<i>7 ounce can diced green chilies, drained</i>
<i>1/2 teaspoon salt</i>	<i>1/4 cup diced onion</i>

In a large bowl, combine eggs, flour, milk, butter, salt and baking powder. Combine with a whisk until smooth. Stir in cheese, spinach, chilis and onions. Pour into a large 12-14 inch oven-proof nonstick skillet. Set aside until ready to bake.



Home Fries with Roasted Bell Peppers

4 russet potatoes
1 Red bell pepper, thinly sliced
1 Green bell pepper, thinly sliced
1/2 onion, thinly sliced
Salt and black pepper, to taste
1 Tablespoon olive oil

Scrub potatoes then slice into 1/8 inch thick rounds. Combine potatoes, bell peppers and onion in a large bowl. Season with salt and pepper and toss gently. Pour into 9 x 13-inch baking dish. Set aside until ready to bake.

Roasted Pears with Caramel and Hazelnuts

4 Bosc pears, peeled but left whole with stem
2 cups sugar
2/3 cup water
3 cups coarsely chopped hazelnuts
2/3 cup light corn syrup
1 cup heavy whipping cream
4 Tablespoons unsalted butter

Bring an 8 quart pot of water to a boil. Add pears, and blanch for about 2 minutes. Remove with a slotted spoon and place in 8 x 8" baking dish. Set aside until ready to bake.

Place sugar and water in a large sauté pan. Cook on high for 5 minutes. Do not stir. When it begins to caramelize, swirl the pan to even out the color. Add the hazelnuts and karo syrup and then add the cream slowly. It will begin to bubble up, so remove it from the heat briefly. Cook until it thickens, about 5-6 minutes, while stirring constantly. Add butter. Hold caramel sauce on low.

BAKING INSTRUCTIONS FOR FULL MEAL:

Place frittata in oven on rack position 1. Place pears in oven next to frittata. Place home fries on rack position 3. Set timer for 10 minutes. When timer sounds, place muffins on rack position 5. Set timer for 25-30 minutes. When timer sounds, pull all food out of the oven.

To Serve: Slice frittata into wedges. Stir home fries. Serve warm. To serve pears, drizzle with caramel sauce.



Common Baking Problems and Solutions

Problem	Reason	Solution
COOKIES AND BISCUITS BURNT ON THE BOTTOM	Oven door was opened too often Dark, absorbent pan was used Incorrect rack position. Pan is too close to the heat source Standard Bake, Convection Bake, Bake or Surround Convection Bake mode is being used Pan is too large and too close to element	Set minute timer to shortest recommended time and look through window to check doneness Use shiny, reflective pans with low sides Check cookies by looking through the oven door's window instead of opening door Use recommended rack position and use Pure Convection™. Use smaller pan
COOKIES AND BISCUITS ARE TOO BROWN ON TOP	Rack position is too high Oven is not fully preheated The pan's sides are too high	Use the rack positions recommended in this guide Allow oven to preheat fully before placing food in the oven Use recommended pan size
CAKE SIDES ARE BURNT AND CAKES ARE NOT DONE IN THE CENTER/CAKES BURST ON TOP	Oven is too hot	Reduce temperature
POOR VOLUME FOR CAKES AND BAKED GOODS	Too little flour Too much liquid Oven is too hot	Measure ingredients carefully Lower oven temperature
UNEVEN CAKE SHAPE	Batter spread unevenly Oven rack is not level	Shake pan lightly to even out batter Make sure oven rack is properly in place Place cakes in center of oven rack for best result
CAKE TEXTURE IS TOUGH OR CRUMBLY	Too much flour Too little sugar or shortening Batter overmixed	Decrease flour Increase sugar or fat Do not overmix batter- use recommended mix times
COOKIES ARE TOO CRISP	Low moisture in product High sugar and fat content Thin shape Baked too long	Increase liquid Decrease sugar or fat Cut/roll larger pieces Decrease baking time
COOKIES ARE TOO SOFT	Too much liquid Low sugar or fat Underbaked Large/ thick shape	Decrease liquid Increase sugar or fat Increase cooking time Cut slightly smaller

Common Baking Problems and Solutions

Problem	Reason	Solution
COOKIES ARE TOO CHEWY	Too much egg High sugar and liquid, but low fat content Overmixed	Decrease egg content Increase fat content Do not overmix when adding flour
PIE DOUGH IS TOO TOUGH	Overmixing dough	Use minimal mixing times when adding water
PIE DOUGH IS CRUMBLY	Not enough water; too much shortening	Increase water; decrease fat
PIE DOUGH SOGGY OR RAW ON BOTTOM	Oven temperature is too low; not enough bottom heat	Increase temperature Use Convection Bake, Standard Bake, Bake or Surround Convection Bake
USE LOWER RACK POSITION PIE DOUGH SHRINKS	Dough overworked Too much water	Use minimal mixing times Decrease water
PIE FILLING BOILS OUT	No steam vents cut across the top Oven temperature is too low Filling hot when put in shell Crust not sealed; too much filling	Cut steam vents in top crust Increase oven temperature and use Convection Bake, Bake, Surround Bake or Surround Convection Bake Allow filling to cool before adding to pie shell Seal crust; Don't overfill the crust
CURDLING OF CUSTARD OR SOFT FILLINGS	Overbaked	Decrease baking times
YEAST BREAD SPLIT OR BURST CRUST	Overmixing dough Oven is too hot	Use minimal mixing times- just until dough is elastic Decrease oven temperature
BLISTERS ON BREAD CRUST	Too much liquid Improper fermentation	Decrease liquid Make sure loaves ferment at correct time and temperature
BREAD TOO DENSE OR CLOSE-GRAINED	Too much salt Too little liquid Too little yeast Underproofed	Decrease salt Increase liquid Increase yeast Increase proofing time
BREAD CRUST TOO DARK	Oven is too hot	Decrease oven temperature Allow oven to preheat fully
BREAD CRUST TOO LIGHT	Too low temperature	Increase temperature Use lower rack position Use Standard Bake or Convection Bake

Glossary of Culinary Terms

Knead- the technique of pressing, folding and turning a yeast dough in order to develop its glutens, causing the dough to rise. It is essential for any yeast dough. A well-kneaded dough will be smooth and elastic.

Macaroons- a cookie made of eggs (usually whites) and almond paste or coconut.

Mince- to cut food into very small pieces.

Mousse- a soft or creamy dessert that is made light by the addition of whipped cream, egg whites, or both.

Parchment paper- oil and moisture-resistant paper used to line baking sheets and pans to prevent baked items from sticking.

Pavlova- a crisp meringue dessert topped with whipped cream and fruit or fruit sauce.

Peel- a flat wooden shovel used to place hearth breads in an oven and to remove them.

Phyllo- a paper- thin dough or pastry used to make strudels or various Greek or Mediterranean desserts.

Pissaladiere- a flaky, pizza-like tart topped with onions, black olives and tomatoes. It is a specialty of Nice, France.

Popovers- a puffy, muffin-sized bread with crisp brown crust and a somewhat hollow, moist interior. The batter consists of milk, flour, butter and eggs and expands as it bakes.

Profiterole- a small puff of éclair paste. Often filled with ice cream and served with chocolate sauce.

Proof- the process of fermenting yeast dough. This starts with dissolving yeast in a warm liquid, then allowing it to swell and become bubbly. This “proves” that the yeast is alive and is capable of producing a leavened bread.

Prosciutto- dry-cured, spiced Italian ham. Available in gourmet markets.

Puff pastry- a very light, flaky pastry made from a rolled-in dough and leavened by steam, Puff Pastry is a rolled-in dough—meaning that it has many layers of fat (butter) sandwiched between layers of dough. When the butter melts, it releases steam, causing the dough to puff up. Great care needs to be taken to have the correct dough ingredient amounts and the butter needs to be refrigerated before baking to get the maximum rise.

Puree- a food made into a smooth pulp, usually by being ground or forced through a sieve.

Reduce- to thicken and intensify the flavor of a sauce by boiling it down through evaporation.

Sauté- to cook food quickly in a small amount of oil.

Scones- a type of biscuit or a biscuit-like bread.

Sear- to brown meat quickly. The object of searing is to seal in the meat's juices.

Shock- to submerge briefly in ice- water to stop the cooking process.

Shortbread- a crisp cookie made of butter, sugar, and flour.

Simmer- to cook food gently in liquid at a temperature low enough to just form tiny bubbles around the edge of the pan.

Soufflé- a baked dish containing whipped egg whites, which cause the dish to rise during baking.

Sponge- a batter or dough of yeast, flour and water that is allowed to ferment and is then mixed with flour and other ingredients to make a bread dough.

Sponge cake- a type of cake made by whipping eggs and sugar to a foam, then folding in flour.

Springform Pan- a round pan with high, straight sides that expand with the aid of a spring or clamp. The pan also has a removable bottom when the clamp on the side is released. This allows cakes to be removed easily by removing the pan's sides.

Stock- a liquid resulting from boiling vegetables, meats and their bones in water.

Stollen- a type of sweet yeast bread with fruit.

Streusel- a crumbly topping for baked goods, consisting of fat, sugar, and flour rubbed together.

Superfine sugar- more finely granulated sugar. To make this, you can grind granulated sugar in a food processor. This type of sugar is better for baking, or topping/ broiling crème brulee.

Tart pan- a shallow, round baking dish made of aluminum with a removable bottom. The 1-inch sides of the pan are fluted.

Tempering- the process of melting and cooling chocolate to specific temperatures in order to prepare it for dipping, coating or molding.

Wash- a liquid brushed onto the surface of a product, usually before baking.

Water Bath or Bain Marie- a technique used to cook delicate dishes, such as custards and sauces. It consists of placing a container of food in a large, shallow pan of water. The food can be cooked in this manner on the cooktop or in the oven. The purpose of this technique is to surround the food with gentle, consistent heat.

Whip- to beat ingredients to incorporate air into them, thereby increasing their volume, until they are light and fluffy. This technique is commonly used for egg whites and cream.

Zest- the colored outer portion of a citrus fruit's peel.

Weights and Measures

3 teaspoons = 1 Tablespoon

1 Tablespoon = 1/2 fluid ounce

4 Tablespoons = 1/4 cup

1 cup = 8 fluid ounces

5 1/3 Tablespoons = 1/3 cup

1 cup = 1/2 pint

8 Tablespoons = 1/2 cup

2 cups = 1 pint

1 pint = 16 fluid ounces

1 quart = 32 fluid ounces

1/2 gallon = 64 fluid ounces

1 gallon = 128 fluid ounces

10 2/3 Tablespoons = 2/3 cup

4 cups = 1 quart

12 Tablespoons = 3/4 cup

2 pints = 1 quart

16 Tablespoons = 1 cup

4 quarts = 1 gallon

Minimum Safe Internal Temperatures for Various Foods

GROUND MEAT AND MEAT MIXTURES	F°
Ground Beef, Pork, Veal, Lamb	160
Ground Turkey, Chicken	165
FRESH BEEF, VEAL, LAMB	
Medium Rare	145
Medium	160
Well Done	170
POULTRY	
Chicken and Turkey, Whole	180 in the thigh
Poultry Breasts, Roast	170
Poultry Thighs, Wings	180 in the thigh
Duck and Goose	180 in the thigh
PORK	
Medium	160
Well Done	170
HAM	
Fresh (raw)	160
Pre-cooked (to reheat)	140
EGG DISHES	160
FISH	145

Please note that the minimum safe internal temperatures are subject to change. This is due to the changing bacteria and the temperatures required to eradicate it. Visit the website below for the most current information.

These cooking temperatures are from the USDA Meat and Poultry Hotline (800) 535-4555 or www.fsis.usda.gov

A WORD ABOUT CARRY-OVER COOKING

After foods are pulled out of the oven, they will continue to cook. Carry-over cooking affects all foods; the larger the item, the longer the carry-over time. It is best to let the food rest for 10 to 15 minutes after it comes out of the oven. This will allow meat to retain its juices and baked goods to continue to set.