

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET

Recipe
Booklet
Reverse Side



Compact Digital Toaster Oven Broiler

TOB-100

IMPORTANT SAFEGUARDS

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

1. **Read all instructions.**
2. **UNPLUG FROM OUTLET WHEN NOT IN USE, BEFORE PUTTING ON OR TAKING OFF PARTS AND BEFORE CLEANING.**
Allow to cool before cleaning or handling.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electrical shock, do not immerse cord, plugs or place any part of the toaster oven broiler in water or other liquids. See instructions for cleaning on page 8.
5. Close supervision is necessary when any appliance is used by or near children.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the toaster oven broiler to the nearest Cuisinart Repair Center for examination, repair or mechanical or electrical adjustment.
7. The use of accessory attachments not recommended by Cuisinart may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
10. Do not place toaster oven broiler on or near a hot gas or electric burner or in a heated oven.
11. Do not use this toaster oven broiler for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the toaster oven broiler.
13. To avoid burns, use extreme caution when removing tray or disposing of hot grease.
14. **When not in use, always unplug the unit.** Do not store any materials other than manufacturer's recommended accessories in this oven.
15. Do not place any of the following materials in the oven: paper, cardboard, plastic and similar products.
16. Do not cover crumb tray or any part of the oven except the baking pan with metal foil. This will cause overheating of the oven.
17. Oversize foods, metal foil packages and utensils must not be inserted in the toaster oven broiler, as they may involve a risk of fire or electric shock.
18. A fire may occur if the toaster oven broiler is covered or touching flammable materials such as curtains, draperies, walls and the like when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
20. Do not attempt to dislodge food when the toaster oven broiler is plugged into electrical outlet.
21. Warning: To avoid possibility of fire, NEVER leave toaster oven broiler unattended during use.
22. Do not rest cooking utensils or baking dishes on glass door.
23. Press the Start/Stop Button to turn off the Toaster Oven. For detail instructions please refer to page 4 FEATURES AND BENEFITS section.
24. Where applicable, always attach plug to appliance and check that the cooking cycle is stopped before plugging cord into wall outlet. To disconnect, press the start/stop button to cancel the cooking cycle, then remove plug from wall outlet.
25. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SPECIAL CORDSET INSTRUCTIONS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Extension cords may be used if care is exercised in their use.

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

NOTICE

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

FOR HOUSEHOLD USE ONLY

NOT INTENDED FOR COMMERCIAL USE

SAVE THESE INSTRUCTIONS

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FEATURES AND BENEFITS

1. Blue-Backlit LCD Digital Display

Shows selected function, shade setting, temperature, and cooking time. Includes PREHEATING and READY readouts.

2. Selector Dial

Lets you choose 1 of the 7 cooking functions, and set baking time, temperature, and toast shade.

3. TIMER Button

Starts time selection process for Bake, Broil, Sandwich, Leftover or Keep Warm. Set the cooking time in increments of 1 minute until 30 minutes is reached, and then in 5-minute increments up to 2 hours.

4. SHADE Button

Starts shade selection process for Toast or Bagel mode. Choose one of 7 browning levels with the display indicating the shade selected.

NOTE: The oven remembers your last shade setting when it's turned off or unplugged.

5. TEMPERATURE Button

Starts temperature selection process in Bake, Sandwich, Leftover or Keep Warm mode. You can adjust oven temperature in increments of 10 degrees from 160°F to 200°F and 25 degrees from 200°F to 500°F.

6. START/STOP Button

Starts or stops a cooking function. It also activates the oven when it is in the dormant mode (plugged in but not lit).

START/STOP Indicator Light

Illuminates when button is pushed and oven is heating up. Flashes to indicate oven needs to be set and has not yet started. Illuminates during operation. Turns off when oven is off.

7. Front Slide-out Crumb Tray

The slide-out crumb tray comes already positioned in your oven. The crumb tray slides out from the bottom front of the toaster oven broiler for easy cleaning.



8. Easy-clean Interior

The sides of the oven are specially coated making it easier to wipe and clean the interior of the oven.

9. Oven Rack

Three-position rack: UPPER (rack position C) for toast, bagels and standard-size foods. LOWER (rack position A or B) for roasts, poultry, casseroles and baked goods. See the rack position guide on page 5.

10. Broiling Rack

Fits into the baking drip pan to use when broiling.

11. Baking/Drip Pan

A baking/drip pan is included for your convenience. Use with the broiling rack when broiling. Use alone when baking or roasting.

12. Cord Storage (not shown)

Takes up excess cord and keeps countertop neat.

13. BPA-free (not shown)

All materials that come in contact with food are BPA free.

OVEN RACK POSITION GUIDE

All of our recipes give you step-by-step directions and will tell you where the oven rack should be positioned for best results. Please refer to the diagram below for oven rack positions. Each position is described with a letter that is referred to in the recipe.

WARNING: Placing the rack in the bottom position (A) or in the top position (B) with the rack upwards while toasting may result in a fire. Toast only in rack position C.



Rack Position A



Rack Position B



Rack Position C

BEFORE THE FIRST USE

Place your oven on a flat surface. Remove any packaging and promotional labels in or on the oven. Unwind the power cord. Check that the crumb tray is in place by inserting it into the opening below the door, and check that there is nothing inside or on top of the oven. Plug power cord into wall outlet.

Before using your oven, make sure it is two to four inches away from the wall or from any objects on the countertop. Do not use on heat-sensitive surfaces. **DO NOT STORE OBJECTS ON THE TOP OF THE OVEN. IF YOU DO, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR OVEN. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.**

GENERAL GUIDELINES

Toast/Bagel: Always have the rack in rack position C, as indicated in the diagram at left, for even toasting. Always center your item/items in the middle of the rack.

Bake: Baking function can be used as you would normally use your large kitchen oven for roasting meats including chicken, or baking cakes, cookies and more.

Broil: Broiling function can be used for beef, chicken, pork, fish and more. It also can be used to brown the tops of casseroles and gratins.

Caution:

Aluminum foil is not recommended for covering the drip pan. Foil is extremely dangerous when broiling fatty foods. Grease will accumulate and may catch fire. If foil is used to cover drip pan, be sure foil is tucked neatly around the pan and does not touch the walls or heating rods.

Never cover the crumb tray.

Sandwich: Cook the perfect open-faced sandwich. This function provides full heat on the bottom to toast bread and less heat on top to melt cheese or brown a sandwich.

Leftover: Perfect setting for reheating food that has already been cooked.

Keep Warm: Maintains the oven at a low temperature using only the bottom heating elements to keep foods warm without drying out.

Turning off the toaster oven broiler: Any cooking cycle can be stopped by pressing the Start/Stop button at any time. This will stop the heating cycle.

Dormant Mode: The oven will go dormant when cooking cycle is completed or when no button is pressed or dial moved after 2 minutes. When dormant the oven has power but is not lit up. Pushing any button or turning the selector dial will activate the dormant oven.

Deactivating Oven Sounds: You have the option of turning off the electronic beeping sounds. To deactivate all beeps, push the Time button and Shade button simultaneously for 2 seconds. To reinstate all beeps, repeat by again pushing both the Time and Shade buttons simultaneously for 2 seconds. If you unplug the oven, all beeps will turn back on.

OPERATION

TOAST

To toast, make sure the oven rack is in rack position C, as indicated in the diagram on page 5. If toasting two items, center them in the middle of the rack. Four items should be evenly spaced with two in front, two in back. Close the door. Turn Selector dial to TOAST. The Shade and Start/Stop buttons will begin to flash.

Shade Selection

Press Shade button and then turn dial to desired shade setting as indicated by the 7 dots in the LCD digital display from Light (1 dot) to Dark (7 dots).

Start Toasting

Press Start/Stop button to begin toasting. During toasting you may change your shade selection simply by pressing the Shade button and turning the dial to adjust the shade setting. The new setting will automatically hold since the oven has already been started. You should not press Start/Stop again, as that would cancel the toast cycle.

Stop Toasting

When the toasting cycle is finished, the oven will beep 3 times and turn off. If you wish to stop the toasting cycle before it is finished, simply press the Start/Stop button, as that will cancel the toast cycle.

BAGEL

The Bagel function will provide full heat on the top side and less heat on the bottom side. For best results, place your bagels on the oven rack with the cut side facing up. Make sure the oven rack is in rack position C, as indicated in the diagram on page 5. If toasting two bagel halves, center them in the middle of the rack. Four bagel halves should be evenly spaced with two in front, two in back. To begin toasting your bagel, close the door and turn Selector dial to BAGEL. The Shade and Start/Stop button will begin to flash.

Shade Selection

Press Shade button and then turn dial to desired shade setting as indicated by the 7 dots in the LCD digital display from Light (1 dot) to Dark (7 dots).

Start Bagel Toasting

Press Start/Stop button to begin toasting your bagel. During bagel toasting you may change your shade selection simply by pressing the Shade button and turning the dial to adjust the shade setting. The new setting will automatically hold since the oven has already been started. You should not press Start/Stop again, as that would cancel the bagel cycle.

Stop Bagel Toasting

When the toasting cycle is finished, the oven will beep 3 times and turn off. If you wish to stop the bagel cycle before it is finished, simply press the Start/Stop button to cancel the bagel cycle.

BAKE

Turn Selector dial to BAKE. The Time button and Temperature button will begin flashing.

Setting Temperature

The preset BAKE temperature is 350°F. To change temperature, press the Temperature button; the temperature display will start flashing. Turn the Selector Dial to select temperatures from 160°F to 500°F. To bake at the preset temperature, simply set the time and press Start/Stop.

Setting Time

To set baking time, press the Time button. The 30 minute (0:30) preset time will start flashing. Turn the Selector Dial to set timer for times from 1 minute to 2 hours. To bake for the preset 30 minutes, simply press Start/Stop.

Start Baking

Press Start/Stop to start heating the oven. The display will read PREHEATING. When the oven reaches the set temperature, it will beep and display will read READY. Place food in oven. The timer will begin counting down. When it reaches zero, the oven will beep 3 times and heating elements will turn off. You may stop baking and turn the heating elements off at any time by pushing the Start/Stop button.

BROIL

Turn Selector dial to BROIL. The Time button will begin flashing.

Temperature

The preset BROIL temperature is fixed at 500°F, so the Temperature button cannot be activated during Broil. As with any broiler, only the top heating elements turn on.

Setting Time

To set broiling time, press the Time button. The 10 minute (00:10) preset time will start flashing. Turn the Selector Dial to set timer for times from 1 minute to 2 hours. To broil for the preset time, simply press Start/Stop.

Start Broiling

Put food on the broiling rack set in the drip pan. Place pan on the rack and press Start/Stop to start heating the broiler. When the timer reaches zero, the oven will beep 3 times and turn off. You may stop broiling and turn the heating elements off at any time by pushing the Start/Stop button.

SANDWICH

The SANDWICH function is programmed to cook the perfect open-faced sandwich. It provides full heat on the bottom to toast bread, and less heat on top to melt cheese or brown sandwich meats without burning them. To begin, turn Selector dial to SANDWICH. The Time button and Temperature button will begin flashing.

Setting Temperature

The preset SANDWICH temperature is 400°F, ideal for average-size open-faced sandwiches. To change temperature, press the Temperature button; the temperature display will start flashing. Turn the Selector Dial to select

a temperature from 160°F to 500°F. To cook at the preset temperature, simply set the time and press Start/Stop.

Setting Time

To set sandwich cooking time, press the Time button. The 15-minute (00:15) preset time will start flashing. Turn the Selector Dial to set timer for times from 1 minute to 2 hours. To bake for the preset time, simply press Start/Stop.

Cooking Sandwich

Place sandwich in oven. We recommend placing your sandwich on the broil rack set in the baking pan to prevent food from dripping or falling onto the heating elements. Press Start/Stop to start heating the oven and the Timer will start counting down. When the timer reaches zero, the oven will beep 3 times and turn itself off. You may stop cooking at any time by pushing the Start/Stop button to turn the heating elements off.

LEFTOVER

The LEFTOVER function is programmed to reheat food that has already been cooked. To begin, turn Selector Dial to LEFTOVER. The Time button and Temperature button will begin flashing.

Setting Temperature

The oven temperature is preset to 375°F for the LEFTOVER mode. To change temperature, press the Temperature button; the temperature display will start flashing. Turn the Selector Dial to select a temperature from 160°F to 500°F. To cook at the preset temperature, simply set the time and press Start/Stop.

Setting Time

To set LEFTOVER time, press the Time button. The 20-minute (00:20) preset time will start flashing. Turn the Selector Dial to set timer for times from 1 minute to 2 hours. To cook for the preset time, simply press Start/Stop.

Start Leftover

Place food in oven. Press Start/Stop to start heating the oven. The timer will begin counting down. When it reaches zero, the oven will beep 3 times and turn off. You may stop cooking and turn heating elements off at any time by pushing the Start/Stop button.

KEEP WARM

The KEEP WARM function is programmed to maintain the oven at a low temperature using only the bottom heating elements. To begin, turn Selector Dial to KEEP WARM. The Time button and Temperature button will begin flashing.

Setting Temperature

The preset KEEP WARM temperature is 160°F. To change temperature, press the Temperature button; the temperature display will start flashing. Turn the Selector Dial to select a temperature from 160°F to 500°F. To warm at the preset temperature, simply set the time and press Start/Stop.

Setting Time

To set KEEP WARM time, press the Time button. The 1-hour (1:00) preset time will start flashing. Turn the Selector Dial to set timer for times from 1 minute to 2 hours. To use the preset time, simply press Start/Stop.

Start Keep Warm

Place food in oven. Press Start/Stop to start heating the oven. The timer will begin counting down. When it reaches zero, the oven will beep 3 times and heating elements will turn off. You may stop cooking and turn the heating elements off at any time by pushing the Start/Stop button.

NOTES

Increasing or Reducing Cooking Time Mid-Cycle

In Bake, Broil, Sandwich, Leftover and Keep Warm modes you can change selected cooking time during the heating cycle by simply pushing the Time button. When the displayed time begins to flash, turn the Selector Dial to choose new time. When numbers stop flashing, your new time is set.

DO NOT push Start/Stop again – that would turn off the oven heating elements.

Increasing or Reducing Temperature Mid-Cycle

In Bake, Sandwich, Leftover and Keep Warm modes, you can change selected cooking temperature during the heating cycle by simply pushing the Temperature button. When the displayed temperature begins to flash, turn the Selector Dial to choose a new temperature. When numbers stop flashing, your new temperature is set. **DO NOT push Start/Stop again – that would turn off the heating elements.**

Increasing or Reducing Shade Mid-Cycle

In Toast or Bagel modes, you can also change selected shade setting during the heating cycle by pushing the Shade button. When the displayed shade begins to flash, turn the Selector Dial to choose a new shade. When the shade setting stops flashing, your new shade is set. **DO NOT push Start/Stop again – that would turn off the heating elements.**

CLEANING AND MAINTENANCE

Always allow the oven to cool completely before cleaning.

1. Always unplug the oven from the electrical outlet.
2. Do not use abrasive cleansers, as they will damage the finish. Simply wipe the exterior with a clean damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not to the toaster oven, before cleaning.
3. To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use Brillo pads, etc. on interior of oven.
4. To remove crumbs, slide out the crumb tray and discard crumbs. Wipe clean and replace. Crumb tray is dishwasher safe. To remove baked-on grease, soak the tray in hot sudsy water or use nonabrasive cleaners. Never operate the oven without the crumb tray in place.
5. Wire rack, baking pan and crumb tray are dishwasher safe. If heavily soiled, soak in hot sudsy water or use a nylon scouring pad or nylon brush.
6. Never wrap the cord around the outside of the oven. Use the cord storage cleats on the back of the oven.
7. Any other servicing should be performed by an authorized service representative.

IMPORTANT: After cooking greasy foods and after your oven has cooled, always clean top interior of oven. If this is done on a regular basis, your oven will perform like new and help to keep toasting consistent, cycle after cycle.

WARRANTY

Limited Three-Year Warranty

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

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

CALIFORNIA RESIDENTS ONLY

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

BEFORE RETURNING YOUR CUISINART PRODUCT

If your Cuisinart® Digital Compact™ Toaster Oven Broiler should prove to be defective within the warranty period, we will repair or, if we think necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 7811 North Glen Harbor Blvd, Glendale, AZ 85307. To facilitate the speed and accuracy of your return, enclose \$10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for shipping instructions.) Please be sure to include your return address, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order. **NOTE:** For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

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

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

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*** If you don't have buttermilk, you can add 2 teaspoons lemon juice or white vinegar to enough milk to make ¾ cup. Let stand 5 minutes; proceed with recipe.**

Fall Fruit Cobbler

Nutritional information per brownie:
Calories 249 (54% from fat) • carb. 28g • pro. 3g • fat 16g • sat. fat 9g
• chol. 57mg • sod. 87mg • calc. 12mg • fiber 2g

Add a dollop of freshly whipped cream to top off this delicious autumn treat.

Makes 8 to 10 servings

Filling:

nonstick cooking spray

¾ pound pears, peeled, cored and cut into 1-inch pieces

¾ pound apples, peeled, cored and cut into 1-inch pieces

½ to ¾ pound Italian plums, pitted and cut into eighths

½ cup granulated sugar

¼ cup unbleached, all-purpose flour

¾ teaspoon ground cinnamon

¼ teaspoon grated orange zest

pinch sea or kosher salt

Topping:

1 cup plus 1 tablespoon unbleached, all-purpose flour

¼ cup granulated sugar

¾ teaspoon baking powder

¼ teaspoon baking soda

¼ teaspoon sea or kosher salt

¼ teaspoon ground cinnamon

¼ teaspoon grated orange zest

4 tablespoons unsalted butter, cold, cut into small cubes

¾ cup buttermilk*

½ teaspoon pure vanilla extract

1. Preheat the Toaster Oven set to Bake at 325°F with the rack in position A.
2. Prepare the filling: Put the cut fruit in a large mixing bowl with the sugar,
3. While the filling is baking, prepare the topping: Put the flour, sugar, baking

pan. Bake for 20 minutes (you want the fruit to be able to be pierced easily with the tip of a paring knife, but not mushy).

powder, baking soda, salt, cinnamon and orange zest in the bowl of a food processor fitted with the metal chopping blade. Process dry ingredients for 10 seconds. Add the cubed butter to the dry ingredients and pulse until mixture resembles coarse crumbs. Combine the buttermilk and vanilla in a liquid measuring cup. While pulsing, slowly add the buttermilk mixture to the dry ingredients through the feed tube. Pulse until just combined. (This process can also be done by hand. Put all dry ingredients into a large mixing bowl, or on a parchment-lined work surface. Add the butter and either using your fingers or a pastry blender, combine until the mixture resembles coarse crumbs. Make a well in the dry/butter mixture and add the buttermilk/vanilla. Mix with hands or the pastry blender until just combined.)

4. Remove fruit from oven. Scoop the cobbler batter evenly spaced over the fruit – do leave some space in between each scoop. The batter will expand when baked so it is not necessary to cover absolutely everything.
5. Bake for about 25 to 30 minutes, until top is a deep golden and baked through.

Nutritional information per serving (based on 10 servings):
Calories 211 (20% from fat) • carb. 40g • pro. 3g • fat 5g • sat. fat 3g
• chol. 13mg • sod. 95mg • calc. 37mg • fiber 3g

Bittersweet Espresso Brownies

A sugary outside and a fudgy-like interior make these the richest brownies.

Makes 16 brownies

nonstick cooking spray	
cup unsalted butter, cubed	¾
ounces unsweetened chocolate, chopped	4
ounces bittersweet chocolate, chopped	4
tablespoons cocoa powder	2
teaspoons espresso powder	2
large eggs	3
cups granulated sugar	1½
teaspoons pure vanilla extract	2
cup unbleached, all-purpose flour	½
teaspoon table salt	¾

1. Preheat the Toaster Oven set to Bake at 350°F with the rack in position A. Lightly coat a 9-inch square baking pan with nonstick cooking spray; line with parchment paper. Reserve.
2. Put the butter and chocolates into a heatproof bowl and place over a pot of simmering water. Once they are almost completely melted, stir in cocoa powder and espresso powder. Set aside to cool to room temperature.
3. Using a hand or stand mixer, beat eggs to break up and then gradually add the sugar. Mix until light and thickened, about 1 to 2 minutes. Add vanilla; beat until well combined.
4. Stir the flour and salt into the cooled chocolate mixture; mix until just incorporated. Fold the chocolate mixture into the egg mixture and stir until the mixture is no longer streaky.
5. Pour into prepared pan. Bake for about 20 to 25 minutes, or until edges are just dry. These are the best after chilling overnight.

Pizza Bagels

Whether it is an after school snack or weekend lunch, there are few kids who will not be excited about having pizza on a bagel.

Makes 2 servings

1	bagel, halved
¼	cup pizza or marinara sauce
2	teaspoons grated Parmesan
2	ounces mozzarella, sliced
	pinch sea or kosher salt

1. Preheat the Toaster Oven set to Sandwich at 400°F and set for 15 minutes with the rack in position C. Line the baking tray with foil, if desired, and fit with the broiling rack.

2. While oven is heating, lay both bagel halves, cut side up, on the assembled tray.

3. Evenly distribute the sauce and spread on top of each half, then top with the Parmesan and the mozzarella.

4. Once the oven has preheated, put the assembled bagels into the oven and cook until the cheese is fully melted, about 10 to 15 minutes.

5. Serve immediately.

Nutritional information per serving:
Calories 260 (30% from fat) • carb. 32g • pro. 13g • fat 9g • sat. fat 5g
• chol. 23mg • sod. 563mg • calc. 230mg • fiber 2g

Hummus and Vegetable Sandwich

This sandwich has it all and is packed with flavor – from the smooth and nutty hummus to the tangy radishes – and healthy to boot!

Makes 2 sandwiches

- | | |
|---------|---|
| 2 | slices whole-grain bread |
| 3 to 4 | tablespoons hummus, homemade or purchased |
| 2 | small radishes, thinly sliced |
| 4 | slices plum tomato |
| ¼ | cup sprouts (alfalfa, broccoli, whatever are your favorite and available) |
| 2 | tablespoons shredded carrots |
| 1 to 1½ | ounces sliced feta |

1. Preheat the Toaster Oven set to Sandwich at 400°F and set for 5 minutes with the rack in position C. Line the baking tray with foil, if desired, and fit with the broiling rack.

2. While oven is heating, lay both pieces of bread on the assembled tray.
3. Spread the hummus evenly on the tops of both slices, and then evenly distribute the remaining ingredients, in the order listed.
4. Once the oven has preheated, put the sandwiches into the oven and cook until the cheese is lightly browned, about 5 minutes.
5. Serve immediately.

Nutritional information per sandwich:
Calories 187 (31% from fat) • carb. 26g • pro. 9g • fat 7g • sat. fat 3g • chol. 13mg • sod. 465mg • calc. 192mg • fiber 5g

California Sandwich

Using the freshest and highest quality ingredients that you can find makes this sandwich shine.

Makes 2 sandwiches

- | | |
|--------|--|
| 2 | slices whole-grain bread |
| 2 | teaspoons Dijon mustard |
| 4 | ounces sliced turkey or chicken breast |
| ½ | avocado, pitted and sliced |
| 4 to 6 | slices plum tomato |
| 4 | slices cooked bacon |
| 2 | ounces Monterey Jack |

1. Preheat the Toaster Oven set to Sandwich at 400°F and set for 10 minutes with the rack in position C. Line the baking tray with foil, if desired, and fit with the broiling rack.

2. While oven is heating, lay both pieces of bread on the prepared tray.
3. Spread the Dijon evenly on the tops of the slices, and then evenly distribute the remaining ingredients, in the order listed.
4. Once the oven has preheated, put the sandwiches into the oven and cook until the cheese is fully melted, about 10 minutes.
5. Serve immediately.

Nutritional information per sandwich:
Calories 356 (47% from fat) • carb. 20g • pro. 27g • fat 19g • sat. fat 7g • chol. 65mg • sod. 1091mg • calc. 308mg • fiber 7g

Chicken Parmesan

Panko-style bread crumbs add texture and make for a crisp crust but feel free to use regular seasoned bread crumbs if that's what you have on hand.

Makes 2 to 4 servings

2 8-ounce chicken breasts, pounded to ½-inch thickness

¼ to ½ teaspoon sea or kosher salt

¼ teaspoon freshly ground black pepper

1 large egg

1 cup Italian-seasoned panko-style bread crumbs

2 tablespoons grated Parmesan

¼ cup prepared tomato or marinara sauce

3 ounces fresh mozzarella, sliced

1 tablespoon thinly sliced (chiffonade) basil (optional)

1. Preheat the Toaster Oven set to Bake at 425°F with the rack in position A.

Line the baking tray with aluminum foil.

2. Season the chicken breasts with the salt and pepper.

3. In shallow dish, lightly beat the egg. In another shallow dish, combine the bread crumbs and Parmesan.

4. Dredge the chicken breasts in the egg, then in the bread crumbs. Press the chicken into the bread crumbs to fully coat on both sides and shake off any excess.

5. Place the chicken on the prepared pan and bake for 25 minutes. Carefully remove from the oven, flip chicken and top each with even amounts of the sauce, then mozzarella. Bake for 5 minutes, until the cheese is melted.

6. Garnish with basil, if desired, and serve.

Nutritional information per serving (based on 4 servings):

Calories 400 (44% from fat) • carb. 21g • pro. 35g • fat 19g • sat. fat 7g • chol. 140mg • sod. 1148mg • calc. 235mg • fiber 1g

Open-Faced Reuben

A homemade version of the deli favorite. We also provide you with a very simple recipe for a quick Russian dressing.

Makes 2 sandwiches

2 slices rye bread

2 tablespoons Russian dressing*

½ cup sauerkraut, drained

4 ounces very thinly sliced corned beef (or you may substitute pastrami if you prefer)

3 ounces sliced Swiss cheese (about 4 slices)

1. Preheat the Toaster Oven set to Sandwich at 400°F and set for 10 minutes with the rack in position C. Line the baking tray with foil, if desired, and fit oven with the broiling rack.

2. While oven is heating, lay both pieces of bread on the assembled tray.

3. Spread the Russian dressing evenly on the tops of both slices, and then evenly distribute the remaining ingredients, in the order listed.

4. Once the oven has preheated, put the sandwiches into the oven and cook until the cheese is fully melted, about 8 to 10 minutes.

5. Serve immediately.

*For a simple Russian dressing, put the following in a small bowl and stir until fully combined:

½ cup mayonnaise

2½ tablespoons ketchup

2 tablespoons relish

salt and pepper to taste

Nutritional information per sandwich:

Calories 456 (56% from fat) • carb. 24g • pro. 25g • sat. fat 12g • chol. 94mg • sod. 1562mg • calc. 410mg • fiber 4g

Sole with Lemon and Capers

A quick and impressive light meal – all made in your toaster oven.

Makes 2 servings

1/2 pound fillet of lemon sole (or other similar white fish)

1	tablespoon extra virgin olive oil
---	-----------------------------------

juice of ½ of a medium lemon (about 1 to 1½ tablespoons)

1/2	teaspoon grated lemon zest
-----	----------------------------

1/4 teaspoon sea or kosher salt

pinch freshly ground black pepper

2 garlic cloves, smashed

1/2 cup halved grape tomatoes

2 tablespoons drained capers

chopped parsley, for garnish

1. Preheat the Toaster Oven set to Bake at 400°F with the rack in position C.

Line baking tray with aluminum foil.

2. Rinse and pat the fish dry. Drizzle with the olive oil, lemon juice, zest, salt

and pepper.

3. Place the seasoned fish on the baking pan, and then scatter the garlic,

tomatoes and capers around it.

4. Bake until the fish is just cooked through, about 8 to 10 minutes, depending

on the thickness of the fish. (Fish will be opaque and flake easily with fork.)

5. Remove, garnish with parsley and serve immediately.

Nutritional information per serving:

Calories 156 (53% from fat) • carb. 4g • pro. 15g • fat 9g • sat. fat 2g

• chol. 31mg • sod. 735mg • calc. 38mg • fiber 1g

04

Baked Pork Chops with Hot Cherry Peppers

If spiciness is not your thing, buy sweet cherry peppers instead of the hot variety. You will still have that great vinegar tang, without the heat.

Makes 2 servings

2 **pork chops (each 1½-inches thick)**

Ingredient	Amount
tablespoon vegetable oil	1

teaspoon sea or kosher salt

1 teaspoon freshly ground black pepper

3 ounces hot cherry peppers (about 2 to 4 peppers), halved

2 to 3 garlic cloves, smashed

small onion, cut into 1/2-inch pieces

1. Preheat the Toaster Oven set to Bake at 375°F with the rack in position B.

Line the baking tray with foil.

2. Pat chops dry with paper towels. Rub chops evenly with the oil, salt and

pepper. Lay the c

garlic and onion.

minutes or until internal temperature

Nutritional information per serving:

292 (42% from fat) • carb. 8g • pro. 35g • fat 14g • sa

04

Old-Fashioned Macaroni and Cheese

Extra-creamy, this will become a family favorite.

Makes 8 servings

non-stick cooking spray

1/2 pound elbow macaroni

1 teaspoon olive oil

1/4 cup unsalted butter (4 tablespoons)

3 tablespoons unbleached, all-purpose flour

3 cups whole milk

2 cups (about 6 ounces) shredded cheese

(we use a variety of Cheddar, Gruyère and Monterey

Jack for ultimate creaminess and flavor)

3/4 teaspoon sea or kosher salt

dash hot sauce

1 1/2 cups prepared white-bread croutons

1. Lightly coat a 9-inch square or round baking pan with cooking spray;

reserve.

2. Cook macaroni according to the package instructions. Drain pasta and rinse

under cold water. Toss with a small amount of oil to prevent sticking; reserve.

3. Place a medium saucepan over medium heat and add the butter. Once

melted, stir in the flour until smooth. Continue to cook, constantly stirring,

for about 2 minutes to cook the flour. While whisking, slowly add the milk to

the butter/flour mixture. Raise the heat slightly to bring the mixture to a boil,

while stirring. Once the mixture reaches a boil, reduce the heat to maintain a

simmer, stirring so a film does not form on the bottom of the pot. Cook until

the mixture becomes very thick, about 30 to 45 minutes. Once thickened,

stir in the shredded cheeses until sauce is smooth. Add the salt, hot sauce

and then the macaroni, stirring to combine. Finally, stir in 1 cup of the

croutons, and remove from heat.

4.

Preheat the Toaster Oven set to Bake at 350°F with the rack in position A.

5.

Pour the macaroni and cheese into the prepared pan. Scatter the remaining 1/2 cup of croutons on the top and loosely cover with aluminum foil. Bake for 30 minutes. Carefully remove the foil and switch the oven to Broil and cook for an additional 5 minutes to brown the top.

Nutritional information per serving:

Calories 319 (44% from fat) • carb. 32g • pro. 12g • fat 15g • sat. fat 10g

• chol. 43mg • sod. 429mg • calc. 260mg • fiber 1g

Middle-Eastern Stuffed Acorn Squash

Not only are the flavors rich and delicious, but the different textures of the couscous filling make this a standout at any dinner table. They make for a beautiful presentation as well.

Makes 2 servings

- 1 small acorn squash (about 1 ¾ pounds),
halved widthwise and seeded (cutting along the ridges
of the squash ensures perfectly even halves)
1½ tablespoons olive oil, divided
¼ teaspoon sea or kosher salt, divided
2 pinches freshly ground black pepper, divided
1 small shallot, finely chopped
½ cup Israeli (or pearl) couscous
¼ teaspoon ground cumin
¼ teaspoon ground cinnamon
1 cup chicken broth plus 2 tablespoons, low sodium
¼ cup chopped dried apricots (about 4 to 5 apricots)
2 tablespoons toasted pistachios
1. Preheat the Toaster Oven set to Bake at 350°F with the rack in position A.
2. Line the baking tray with foil and put the squash, cut side up, on top. Brush
the inside of each squash with ½ tablespoon of the olive oil and sprinkle with
a pinch each of the salt and pepper. Bake until the flesh of the squash is just
fork-tender, about 25 to 30 minutes. Remove and reserve.
3. While squash is baking, make the couscous filling: Put remaining olive oil in
a sauté pan set over medium/medium-low heat. Once hot, add the shallot
with a pinch each of the salt and pepper. Sauté until softened. Add the
couscous, cumin, cinnamon and remaining salt and pepper. Sauté for about
1 minute to toast couscous. After 1 minute, add the broth. Bring to a strong
simmer and cook partially covered for a few minutes, stirring occasionally.
Cook until liquid is almost completely absorbed by the couscous. Remove
pan from heat, add apricots and pistachios and mix to combine. Cover and
set aside until squash is baked.
4. When squash is tender, evenly divide the couscous mixture between the two
halves. Return to the oven and bake until just golden on top, about 10 to 12
minutes.
5. Serve immediately.

Nutritional information per serving:
Calories 423 (24% from fat) • carb. 74g • pro. 10g • fat 12g • sat. fat 2g
• chol. 0mg • sod. 721mg • calc. 109mg • fiber 8g

Buttery Dinner Rolls

The perfect complement to any dinner. After your first bite, you will never go back to store-bought rolls again.

Makes 12 rolls

½	cup whole milk
3	tablespoons water
3	tablespoons granulated sugar
1¾	tablespoons active dry yeast
1	large egg, lightly beaten
3	cups bread flour, plus more as needed
6	tablespoons unsalted butter, cut into 6 pieces
¾	teaspoon sea or kosher salt

1. Put the milk and water in a small saucepan set over medium heat.* Bring to 105°–110°F. Remove from heat and add the sugar and yeast. Stir to dissolve and let sit until foamy, about 5 minutes. Add beaten egg; stir to combine. Transfer to a large measuring cup to make it easier to add to the food processor.

2. Insert the dough blade into the food processor. Add the flour, butter and salt and process on the dough speed until combined, about 15 to 20 seconds. With the machine running on the dough speed, slowly pour the yeast mixture through the feed tube, adding only as fast as the flour absorbs it (you may not need all of the liquid mixture). After the dough forms a ball, process for 45 seconds to knead. Dough should be smooth and elastic. If dough is too wet, sprinkle a tablespoon of additional bread flour over the dough and pulse to combine, adding more flour, 1 teaspoon at a time, until a tender dough is achieved.

3. Put the dough in a lightly floured plastic food storage bag with the air squeezed out, or in a bowl covered with plastic wrap. Let rise in a draft-free warm place until it has doubled in size, about 45 to 60 minutes.
4. Lightly butter an 8 or 9-inch round baking pan. Divide the dough into 12 equal pieces, about 2¼ ounces each. Roll into smooth rounds and arrange in the prepared pan. Cover with plastic wrap and let rise until about doubled in size, about 30 to 40 minutes.
5. Preheat the Toaster Oven set to Bake at 350°F with rack in position A.
6. Bake the rolls until golden brown, about 25 to 30 minutes. Remove from pan and let cool on a rack for about 10 minutes before serving.
- *For a polished finish, melt 1 tablespoon of butter with 1 tablespoon of milk and brush the rolls just before baking.

Nutritional information per roll:
Calories 144 (28% from fat) • carb. 7g • pro. 4g • fat 2g • sat. fat 1g • chol. 22mg • sod. 157mg • calc. 17mg • fiber 1g

Nutritional information per wing:
Calories 65 (57% from fat) • carb. 0g • pro. 6g • fat 4g • sat. fat 2g
• chol. 22mg • sod. 295mg • calc. 4mg • fiber 0g

Five-Spice Chicken Wings

Seasoned with the classic Chinese spice blend, these wings are wonderfully aromatic and flavorful too.

Makes about 12 wings, 2 to 4 servings

1 pound chicken wings, tips removed, drumettes and flats separated

1½ tablespoons vegetable oil

1 teaspoon sea or kosher salt

2½ tablespoons five-spice powder, store-bought or homemade

2 tablespoons sliced scallions, for serving

1. Preheat the Toaster Oven set to Bake at 425°F with rack in position A.

Line the baking tray with aluminum foil.

2. In a bowl, toss the wings with the vegetable oil. Evenly sprinkle wings with the salt and spice powder, rubbing the spices into the chicken wings by hand to thoroughly and evenly coat. Cover and marinate in refrigerator for up to 3 hours.

3. Arrange the wings in a single layer on the prepared pan and bake for 25 minutes.

4. Garnish with scallions and serve immediately.

Nutritional information per wing:

Calories 53 (40% from fat) • carb. 1g • pro. 7g • fat 2g • sat. fat 1g
• chol. 17mg • sod. 25mg • calc. 4mg • fiber 0g

Twice Baked Potatoes

Here we give you the groundwork for the classic twice baked potato, but don't stop here. They can be topped with just about anything from shredded Cheddar and chopped broccoli to salsa and sliced avocado.

Makes 2 servings

2 russet potatoes (10 to 12 ounces each)

1 teaspoon extra virgin olive oil, divided

½ cup low-fat milk

2 tablespoons unsalted butter, plus 1 teaspoon for finishing

¼ cup sour cream

¼ teaspoon sea or kosher salt

¼ teaspoon freshly ground black pepper

2 tablespoons chopped fresh chives

1. Preheat the Toaster Oven set to Bake at 400°F with the rack in position A.

2. Rub each potato with ½ teaspoon of olive oil, and then evenly prick about 6 to 8 times with a fork. Place potatoes directly on the rack and bake for about 40 to 45 minutes. Remove and let cool slightly. Reduce oven temperature to 350°F.

3. When potatoes are cool enough to handle, slice off the top ¼ of each potato and scoop out the cooked flesh, leaving a ¼-inch thick potato shell. Reserve cooked potato and skin shells.*

4. Put cooked potato into a medium bowl. Add milk and 1 tablespoon of the butter. Using a potato masher or hand mixer, mash/beat until smooth. Add sour cream, salt, pepper and chives. Mash/beat to combine completely.

Generously fill the potato shells with potato mixture. (Potatoes may be prepared a day ahead to this point – cover and refrigerate. Bring to room temperature before baking.)

5. Line the baking tray with foil and arrange potatoes on it. Bake for 30 to 35 minutes, until potatoes are hot and golden on the tops.

*The top ¼ of the potatoes can either be discarded, or made in to potato skins such as those on page 5.

Nutritional information per serving (1 potato):
Calories 422 (42% from fat) • carb. 53g • pro. 9g • fat 19g • sat. fat 11g
• chol. 54mg • sod. 347mg • calc. 116mg • fiber 6g

Roasted Vegetable Quesadilla

For a less traditional twist swap out the Monterey Jack for goat cheese.

Makes 4 servings

- 1/2 small zucchini, cut into 1/2-inch pieces
- 1/2 bell pepper (red, yellow or orange is preferable), cut into 1/2-inch pieces
- 1/2 jalapeño pepper, seeded and finely chopped
- 1/2 small onion, sliced
- 1 garlic clove, smashed
- 1 teaspoon olive oil, plus 1/2 tablespoon for brushing
- 1/4 teaspoon sea or kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1 tablespoon chopped cilantro
- 1/2 teaspoon fresh lime juice
- 2 10-inch flour tortillas
- 2 ounces Monterey Jack, shredded

1. Preheat the Toaster Oven set to Bake at 450°F with rack in position A. Line baking pan with aluminum foil.
2. Toss the zucchini, bell and jalapeño peppers, onion and garlic with 1 teaspoon of the olive oil, salt and pepper in a medium mixing bowl. Put vegetables on the prepared baking pan. Bake until vegetables are softened and browned, about 10 to 15 minutes. Return vegetables to mixing bowl and toss with the cilantro and lime juice. Reduce oven temperature to 350°F.
3. Assemble quesadilla: Put one tortilla on the foil-lined baking pan. Evenly distribute the vegetables on top and then add the cheese. Top with the other tortilla and brush it with the remaining oil.
4. Bake quesadilla at 350°F for about 8 minutes, until top is golden and cheese inside is melted.
5. Cut quesadilla in half and serve with salsa, guacamole, and/or sour cream.

Buffalo-Style Chicken Wings

Nutritional information per serving:

Calories 194 (45% from fat) • carb. 20g • pro. 6g • fat 10g • sat. fat 3g • chol. 13mg • sod. 457mg • calc. 153mg • fiber 2g

This bar-menu staple still gets crisp despite being baked instead of the traditional deep-fry. They have a kick, but if you like them really spicy feel free to increase the amount of cayenne.

Makes about 12 wings, 2 to 4 servings

- 1 pound chicken wings, tips removed, drumettes and flats separated
- 1 teaspoon sea or kosher salt, divided
- 1/2 teaspoon freshly ground black pepper, divided
- 1 tablespoon vegetable oil
- 2 tablespoons unsalted butter
- 1/4 teaspoon cayenne pepper
- 1/4 cup hot sauce (such as Frank's Red Hot)

1. Preheat the Toaster Oven set to Bake at 425°F with rack in position A. Line the baking tray with aluminum foil.
2. In a bowl, toss the wings, 3/4 teaspoon of the salt, 1/4 teaspoon of the pepper, and the vegetable oil. Arrange the wings in a single layer on the prepared pan and bake for 25 minutes.
3. When finished baking, remove the pan and carefully adjust the rack to position C. Switch to Broil and return wings for another 2 to 3 minutes to crisp the skin.
4. While the wings are cooking, melt the butter in a small saucepan over low heat. Whisk in the remaining salt and pepper, cayenne and hot sauce. Keep warm over low heat.
5. Put wings in a medium-size bowl, cover with sauce and toss well to coat. Serve immediately.

Potato Skins

Don't let the potato flesh go to waste. It can be made into a delicious breakfast side dish the next morning. Just cook with some oil, salt and pepper in a hot skillet, and then top with chopped bacon or sautéed vegetables. Perfect with any type of eggs.

Makes 4 servings

- | | |
|---|---|
| 4 | russet potatoes, cleaned well |
| 2 | tablespoons melted unsalted butter, kept warm |
| | sea or kosher salt, to taste |
| | freshly ground black pepper, to taste |
| 1 | cup shredded Cheddar |
| 4 | slices bacon, cooked and crumbled |
| | sour cream, to taste |
| 2 | tablespoons chopped chives |

1. Preheat the Toaster Oven set to Bake at 350°F with the rack in position A.
2. Prick the potatoes with the tines of a fork on all sides. Place the potatoes directly on the rack and bake until potatoes are fork-tender, about 60 minutes.
3. Remove potatoes and let rest until cool enough to handle. Increase oven temperature to 425°F.
4. Halve potatoes lengthwise and scoop out flesh, leaving a ¼-inch shell.
5. Brush both sides of the potato halves with the melted butter and season with salt and pepper. Arrange the halves on the foil-lined baking pan.
6. Evenly distribute the cheese on top of each half, and then top with the bacon.
7. Bake skins for 5 minutes or until cheese is melted.

Quick Cheese Nachos

The great thing about this recipe is that you can make it as extravagant or simple as you want – add some guacamole or salsa, gourmet cheeses, or keep it as is for a casual appetizer. Either way it is sure to keep the family satisfied.

Makes 4 servings

- | | |
|--------|--|
| 40 | tortilla chips (this is an estimate – you need enough to cover the bottom of the baking tray, but can have more or less depending on how many mouths you need to feed) |
| ¾ | cup refried beans (about ½ of a 15.5-ounce can) |
| 1 | small to medium tomato, chopped |
| 1 | jalapeño, halved, seeded and thinly sliced |
| 1 to 2 | scallions, thinly sliced (white and green parts) |
| ½ | cup sliced black olives (these can be purchased pre-sliced in a 2.25-ounce can. Be sure to drain them first.) |
| | 1 to 1¼ cups shredded Cheddar (about 4 to 5 ounces) |

1. Preheat the Toaster Oven set to Broil at 500°F with the rack in position B.
 2. Line the baking pan with aluminum foil. Evenly distribute the chips on top of the prepared baking pan. Distribute the remaining ingredients over the chips, as evenly as possible, in the order listed.
 3. Bake for about 5 to 6 minutes, or until the cheese is fully melted. Serve immediately with salsa, sour cream, guacamole and lime wedges.
- Nutritional information per serving:*
Calories 262 (52% from fat) • carb. 23g • pro. 9g • fat 16g • sat. fat 5g • chol. 22mg • sod. 523mg • calc. 207mg • fiber 3g

2

teaspoons ground cinnamon

1

teaspoon ground nutmeg

¼

teaspoon sea or kosher salt

1

loaf (1 pound) challah bread, cut into ½-inch x 9-inch strips

2

tablespoons packed light brown sugar, divided

2

tablespoons unsalted butter, cut into ½-inch pieces

1

Lightly coat a 9-inch square pan with nonstick cooking spray.

2

Put the eggs, milk, cream, vanilla, syrup, spices and salt into a medium mixing bowl. Whisk until completely combined.

3

Tightly fit half of the challah bread strips into the bottom of the prepared pan. Pour half of the egg mixture on top and evenly dot with half of the brown sugar. Repeat with the remaining bread, laying the strips in the opposite direction of the first layer. Pour the remaining egg mixture on top, dot with the remaining brown sugar. Cover and chill in the refrigerator for at least 2 hours, or overnight.

4

Remove the strata from the refrigerator and bring to room temperature. Preheat the Toaster Oven set to Bake at 350°F with the rack in position A. Dot the top of the strata with the butter and loosely cover with aluminum foil. Bake for about 15 minutes; remove foil and bake for an additional 10 minutes, or until the internal temperature of the strata reaches 160°F.

5

Remove and serve immediately.

Makes 8 servings

nonstick cooking spray

4 large eggs

2 cups whole milk

1 cup heavy cream

1 tablespoon pure vanilla extract

¼ cup maple syrup

2. Combine the Crumb Topping ingredients in the work bowl of a food processor fitted with the metal chopping blade. Pulse 3 to 4 times, until the mixture is just combined. Reserve. (Alternatively, this topping can be made by hand. Whisk the dry ingredients together, and then add the vanilla and cubed butter. Mix together with hands, or a pastry blender, until large crumbs form.)

3. In a small bowl, mix together the flour, baking soda, and salt. Reserve.

4. Place the butter and sugar in a medium bowl and mix with a hand mixer until light and fluffy, about 1 minute. Add the egg and vanilla and beat until fully combined. Add the reserved dry ingredients, ½ at a time, and the buttermilk, ½ at time, alternating between the two starting with the buttermilk and ending with the dry ingredients. Pour the batter into the prepared pan. Cover evenly with the reserved crumb topping.

5. Bake in preheated oven for 20 minutes, or until a cake tester inserted into the cake comes out clean.

Nutritional information per serving (based on 12 servings):

Calories 212 (38% from fat) • carb. 30g • pro. 3g • fat 9g • sat. fat 6g • chol. 39mg • sod. 129mg • calc. 13mg • fiber 0g

Give your family a new twist on French toast this weekend.

To save time, prepare the night before and bake in the morning.

French Toast Strata

Nutritional information per serving:
Calories 420 (47% from fat) • carb. 44g • pro. 11g • fat 22g • sat. fat 12g • chol. 190mg • sod. 430mg • calc. 177mg • fiber 2g

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All of our recipes have been tested in our kitchen and specially developed to work in the Cuisinart® Digital Compact™ Toaster Oven Broiler. These mouth-watering recipes are just a sampling of what the Cuisinart® Digital Compact™ Toaster Oven Broiler can do.

RECIPES

Buttermilk Crumb Cake

Buttery, sweet and tender – pair with a cup of coffee for a delicious start to the day.

Makes one 9-inch cake (10 to 12 servings)

nonstick cooking spray

Crumb Topping:

1/2	cup unbleached, all-purpose flour
1/4	cup packed light brown sugar
1/4	cup granulated sugar
1	teaspoon ground cinnamon
	pinch kosher salt
1/2	teaspoon pure vanilla extract
4	tablespoons (1/2 stick) unsalted butter, cold and cubed
Cake:	
1 1/3	cups unbleached, all-purpose flour
3/4	teaspoon baking soda
1/4	teaspoon kosher salt
1/3	cup unsalted butter, cut into 5 pieces
1/2	cup + 3 tablespoons granulated sugar
1	large egg, room temperature
1/2	teaspoon vanilla extract
1/3	cup buttermilk*

1. Preheat the Toaster Oven on Bake to 350°F with the rack in position A. Lightly coat a 9-inch square or round baking pan with non-stick cooking spray. Reserve.

Cuisinart®

RECIPE BOOKLET



Instruction
Booklet
Reverse Side

TOB-100

Compact Digital Toaster Oven Broiler

Starlite Electronic Pre-Press System

Version No.: TOB100/IB-11248A	
Size: 229mm(W)X152mm(H)	
Material Cover: 157Gsm Matt Artpaper,	
Inside Page: 128Gsm Gloss Artpaper	
Coating: Waterbase Varnishing	
Color : Cover: 4C +1C	
Inside: 1C +1C(Black)	
Date: 2012-11-29	Co-ordinator: Astor_You

Client: L0090
Starlite No: 192013IBB
Proof: 1ST
Handled By: P000258

Cyan

Magenta

Yellow

Black

5	10	20	30	40	50	60	70	80	90	100
5	10	20	30	40	50	60	70	80	90	100
5	10	20	30	40	50	60	70	80	90	100
5	10	20	30	40	50	60	70	80	90	100