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Please read these instructions and keep them handy. They will help you to use your Cuisinart® Custom Classic™ Toaster Oven Broiler to its fullest so that you will achieve consistent, professional results.

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 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 place any part of the toaster oven broiler in water or other liquids. See instructions for cleaning on page 6.

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 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, and walls, when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.

19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.

20. Do not attempt to dislodge food when the 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. Turn the function dial to the OFF position to turn off toaster oven broiler.

24. Where applicable, always attach plug to appliance and check that the function dial is off before plugging cord into wall outlet. To disconnect, turn the function dial to off, 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
FEATURES AND BENEFITS

1. Function Dial
   Select cooking method – TOAST, BAGEL, BAKE, WARM or BROIL.

2. Temperature Dial
   Select desired temperature for the Baking, Warm or Broiling functions.

3. Toast Shade Dial
   Select the desired toast shade for the Toast and Bagel functions – Light, Medium or Dark.

4. Toasting Start/Stop Button
   Push the Start/Stop button to start the Toast or Bagel function.
   Push the Start/Stop button to stop toasting in mid cycle and shut off oven.

5. Oven ON Indicator
   Indicator light will remain lit when oven is in use.

6. Oven Rack
   Oven rack slides out automatically when the door is opened.

7. 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 coated, providing an easy-to-clean surface.

9. Broiling Rack
   A broiling rack fits into the baking pan/drip pan to use when broiling.

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

11. Cord Storage (not shown)
    Takes up excess cord and keeps countertop neat.

12. BPA-Free (not shown)
    All parts that come in contact with food are BPA-free.
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 and that there is nothing inside or on top of the oven. Plug power cord into wall outlet.

Before first use, thoroughly wash the baking pan, broiling rack and oven rack with soap and water, and dry them thoroughly.

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 on page 6, 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 top brown 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.

Turning off the toaster oven broiler: Turn the function dial to OFF. The indicator light will turn off.

OPERATION

Toast:
To toast, make sure the oven rack is in rack position C, as indicated in the diagram on page 6. If toasting two items, center them in the middle of the rack. Four items should be evenly spaced – two in front, two in back. Six items should be evenly spaced – three in front, three in back. Close the glass door. Set function dial to TOAST.

Shade Selection:
Turn toast shade dial to desired browning setting. Press Start/Stop button to begin toasting.

Stop Toasting:
When the toasting cycle is finished, the oven will beep 5 times and turn off. If you wish to stop the toasting cycle before it is finished, simply press the Start/Stop button. The toaster oven broiler will cancel your toast cycle.

Bagel:
To toast a bagel, make sure the oven rack is in rack position C as indicated in the diagram on page 6. If toasting two items, center them in the middle of the rack. Four items should be evenly spaced – two in front, two in back. Six items should be evenly spaced – three in front, three in back. Close the glass door. Set function dial to BAGEL.

Shade Selection:
Turn toast shade dial to desired browning setting. Press Start/Stop button to begin toasting.

Stop Toasting:
When the toasting cycle is finished, the oven will beep 5 times and turn off. If you wish to stop the toasting cycle before it is finished, simply press the Start/Stop button. The toaster oven broiler will cancel your toast cycle.

Bake:
To bake, turn the temperature dial to the desired temperature and turn function dial to BAKE. The oven indicator light will turn on. Allow the oven to preheat for at least five minutes before putting food in the oven to bake.

Warm:
Turn the temperature dial to Warm and then turn the function dial to Warm. The oven indicator light will turn on.
Broil:
To broil, turn the temperature dial to BROIL and turn function dial to BROIL. The oven indicator light will turn on. Allow the oven to preheat for at least five minutes before putting food in the oven to broil.

Note: When broiling place the broiling rack in the drip pan. In most cases the oven rack should be in the higher position (position C, but for thicker items use position B; see diagram on this page).

Note: Never use glass oven dishes to broil. To stop broil operation, turn function dial to OFF position.

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. 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 should be hand washed 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. Removing the grease will help to keep toasting consistent, cycle after cycle.

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

OVEN RACK POSITION DIAGRAMS
Each recipe gives you step-by-step directions and will even 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.

![RACK POSITION A](image)

![RACK POSITION B](image)

![RACK POSITION C](image)

WARNING: Placing the rack in the bottom position or in the top position with the rack upwards while toasting may result in a fire. Refer to rack position diagram for proper use.
**WARRANTY**

**Limited Two-Year Warranty**

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Custom Classic™ 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® Custom Classic™ Toaster Oven Broiler will be free of defects in materials and workmanship under normal home use for 2 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® Custom Classic™ 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, 7475 North Glen Harbor Blvd, Glendale, AZ 85307. To facilitate the speed and accuracy of your return, enclose $10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for shipping instructions.) Please be sure to include your return address, 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® Custom Classic™ 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.
Any other trademarks or service marks referred to herein are the trademarks or service marks of their respective owners.
1. Preheat the toaster oven to 350°F on the Bake setting with the rack in position.

2. Butter a 9-inch round cake pan, and then cut a circle out of parchment paper to fit in the bottom of the pan; reserve.

3. Sift the flour, baking powder, salt and sugar into a large mixing bowl. Add the butter. Using a hand mixer fitted with the beater attachments, mix until the butter is well incorporated into the dry ingredients, giving the mixture the look of wet sand. This will take 1 to 2 minutes.

4. In a small bowl or large liquid measuring cup, mix the remaining wet ingredients together. Gradually add the wet mixture to the dry/butter mixture and beat until combined – be sure to not over-mix.

5. Transfer the thick batter to the prepared cake pan. Bake for 25 to 30 minutes.

6. Let pan rest on a cooling rack for 15 minutes. Remove cake from pan, but let cool completely before frosting.

**Note:** The cake can be used as one thick layer, but it is most impressive when halved. To do so, use a serrated knife and very carefully slice in half horizontally. To avoid the cake falling, make sure to cut evenly and carefully.

Nutritional information per serving:

- Calories 235 (49% from fat)
- Carbs 27g
- Protein 3g
- Fat 13g
- Saturated Fat 8g
- Cholesterol 101mg
- Sodium 152mg
- Calcium 48mg
- Fiber 0g
Lightly coat an 8- or 9-inch square baking pan with nonstick cooking spray; reserve.

Preheat the toaster oven to 350°F on the Bake setting with the rack in position A.

Put the oats, brown sugar, flour, cinnamon, salt and melted butter in a small mixing bowl. Mix to combine until crumbs form; reserve.

In a large mixing bowl, toss the apples with the remaining ingredients. Transfer to the prepared pan and top with the crumb mixture.

Bake in preheated oven for 40 to 45 minutes, or until apples are tender.

Let rest 5 to 10 minutes before serving.

Nutritional information per serving:
Calories 322 (26% from fat) • carb. 59g • pro. 2g • fat 10g • sat. fat 6g • chol. 23mg • sod. 80mg • calc. 38mg • fiber 4g

Bittersweet Espresso Brownies

Rich, dense and delicious. The perfect base to a brownie sundae.

Makes 16 brownies

½ cup chopped walnuts
nonstick cooking spray
¾ cup unsalted butter, cubed
4 ounces unsweetened chocolate, chopped
2 ounces bittersweet chocolate, chopped
tea spoon espresso powder
tea spoon pure vanilla extract
tea spoon ground cinnamon
tea spoon salt
tea spoon baking powder
tea spoon granulated sugar
tea spoon light brown sugar
cup all-purpose flour, plus more for dusting pan
cup granulated sugar
2 large eggs
cup packed light brown sugar
cup ground cinnamon
2 teaspoons bittersweet chocolate, chopped
cup unsalted butter, cubed
nonstick cooking spray
cup chopped walnuts
¼ cup chopped chocolate

1. Preheat the toaster oven to 400°F on the Bake setting with the rack in position A. Line the baking sheet with aluminum foil. Spread the walnuts on the prepared pan and toast for 2 to 3 minutes, or until fragrant and lightly browned. Cool to room temperature. Reserve.

2. Lightly coat a 9-inch baking pan with nonstick cooking spray; dust with a small amount of flour. Reserve.

3. In a large mixing bowl, toss the apples with the remaining ingredients. Transfer to the prepared pan and top with the crumb mixture.

4. Bake in preheated oven for 35 minutes, or until edges are dry. Let cool 5 to 10 minutes before serving.

5. Reduce oven temperature to 375°F.

6. Let rest 5 to 10 minutes before serving.

Nutritional information per serving:
Calories 260 (54% from fat) • carb. 28g • pro. 3g • fat 17g • sat. fat 9g • chol. 60mg • sod. 120mg • calc. 30mg • fiber 2g

Old Fashioned Yellow Layer Cake

This is the ultimate birthday cake. Just top with a rich chocolate frosting and some candles and you’ll look for reasons to celebrate just so you can make it!

Makes one 9-inch double layer cake (about 12 servings)

2 cups sugar
2 cups all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
2 large eggs
2 large egg yolks
1 cup whole milk
¾ cup unsalted butter, melted, cooled
1½ cups heavy cream
2 teaspoons vanilla extract
1 cup water
1 teaspoon cream of tartar
2 tablespoons cornstarch
1 cup (2 sticks) unsalted butter, softened
¾ cup (2/3 cup) granulated sugar
2 large eggs, room temperature
3 tablespoons all-purpose flour
3 tablespoons milk
1 teaspoon vanilla extract
Whether for an after school snack or weekend lunch, kids will love having a pizza bagel. Makes four servings.

- 2 bagels, halved
- 1/2 cup pizza or marinara sauce, divided
- 2 teaspoons grated Parmesan, divided
- 4 ounces mozzarella, sliced

1. Insert the broiling rack into the baking pan with the rack in position A.
2. Put the bagels on the rack, cut side up. Evenly divide the sauce and spread on top of each half, top with the Parmesan and the mozzarella.
3. Put the bagels into the oven. Set to Medium on the Bagel setting.
4. Once the Bagel function has stopped, switch to Broil for 3 to 4 minutes until cheese is fully melted.

Nutritional information per serving:
- Calories: 255 (28% from fat)
- Carbs: 31g
- Protein: 12g
- Fat: 7g
- Saturated Fat: 3g
- Cholesterol: 15mg
- Sodium: 443mg
- Calcium: 118mg
- Fiber: 3g

Prosciutto, Arugula & Fontina Open-Faced Sandwich

A gourmet quick treat, this method can be used for any type of open-faced sandwich. Makes two servings.

- 2 slices sourdough or other similar rustic bread
- 1 teaspoon extra virgin olive oil
- 6 thin slices prosciutto
- 2 ounces fontina, sliced
- 1/3 cup loosely packed arugula
- 1/2 cup packed light brown sugar
- 1/4 cup rolled oats
- 1/4 cup all-purpose flour
- 1/2 cup packed brown sugar
- 6 tablespoons unsalted butter, melted
- 1½ pounds tart apples, peeled, cored and cut into ¼-inch slices
- 1 tablespoon fresh lemon juice

1. Preheat the toaster oven to Broil on the Broil setting with rack in position A.
2. Insert the broiling rack into the baking pan.
3. Brush the bread with the olive oil. Top with the prosciutto, then the cheese.
4. Put the prepared sandwiches on the pan and broil for 2 to 2½ minutes until cheese is fully melted.
5. Remove pan from oven. Top with the Parmesan and the mozzarella.
6. Cover with the arugula and serve.

Nutritional information per serving:
- Calories: 281 (46% from fat)
- Carbs: 23g
- Protein: 15g
- Fat: 14g
- Saturated Fat: 7g
- Cholesterol: 40mg
- Sodium: 833mg
- Calcium: 181mg
- Fiber: 1g

Cranberry, Ginger & Apple Crisp

An old favorite with a twist. Makes eight servings.

- 1 cup loosely packed arugula
- 1/3 cup packed brown sugar
- 1/4 cup all-purpose flour
- 1/4 cup packed light brown sugar
- 1/2 cup rolled oats
- 6 tablespoons unsalted butter, melted
- 1½ pounds tart apples, peeled, cored and cut into ¼-inch slices
- 1 tablespoon fresh lemon juice
- 1/2 cup unsweetened dried cranberries
- 2 tablespoons finely chopped crystallized ginger
- 1/3 cup granulated sugar
- 2 tablespoons honey
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt

1. Preheat the toaster oven to Broil on the Broil setting with rack in position A.
2. Insert the broiling rack into the baking pan with the rack in position A.
3. Brush the bread with the olive oil. Top with the prosciutto, then the cheese.
4. Put the prepared sandwiches on the pan and broil for 2 to 2½ minutes until cheese is fully melted.

Nutritional information per serving:
- Calories: 255 (28% from fat)
- Carbs: 31g
- Protein: 12g
- Fat: 7g
- Saturated Fat: 3g
- Cholesterol: 15mg
- Sodium: 443mg
- Calcium: 118mg
- Fiber: 3g

Pizza Bagels

Kids will love having a pizza bagel. Whether for an after school snack or weekend lunch, kids will love having a pizza bagel. Makes four servings.

- 2 bagels, halved
- 1/2 cup pizza or marinara sauce, divided
- 2 teaspoons grated Parmesan, divided
- 4 ounces mozzarella, sliced

1. Insert the broiling rack into the baking pan with the rack in position A.
1. Preheat the toaster oven to 375°F on the Bake setting with the rack in position A.

2. Line baking pan with aluminum foil.

3. Put the chicken in a large mixing bowl and toss with the oil, lemon juice, spices and salt, until combined. Put the shallots onto the prepared baking pan and place the seasoned chicken on top of the shallots.

4. Bake in the preheated oven for 40 to 50 minutes, depending on the size of the chicken pieces (internal temperature should read 160°F for light meat and 170°F for dark meat).

5. Remove and serve immediately.

Nutritional information per serving:
Calories 300 (53% from fat) • carb. 4g • pro. 25g • fat 12g
sat. fat 2g • chol. 68mg • sod. 767mg • calc. 32mg • fiber 3g

Makes four servings

Moroccan Spiced Baked Chicken

Pair this dish with roasted potatoes and asparagus for an impressive meal.

Makes four to five servings

1½ pounds mixed chicken parts, bone-in (close or equal in size for even cooking)
1 tablespoon olive oil
1½ tablespoons fresh lemon juice (about ½ lemon)
¾ teaspoon ground cumin
½ teaspoon ground cinnamon
pinch cayenne
¼ teaspoon ground coriander
½ teaspoon freshly ground black pepper
1 teaspoon kosher or sea salt
2 large shallots, quartered

1. Preheat the toaster oven to 425°F on Bake setting with the rack in position C.

2. Rinse the fish and pat dry. Rub with the olive oil, lemon juice, salt and pepper.

3. Put the artichoke hearts into the prepared baking pan and place the seasoned fish on top. Finally, finish with the capers.

4. Roast in the preheated oven until fish is just cooked through, about 12 to 15 minutes, depending on the thickness.

5. Remove and serve immediately.

Nutritional information per serving (based on five servings):
Calories 276 (48% from fat) • carb. 5g • pro. 23g • fat 12g
sat. fat 2g • chol. 68mg • sod. 767mg • calc. 32mg • fiber 3g

Makes four servings

Roasted Flounder with Artichokes & Capers
Baked Rigatoni with Chicken Sausage, Broccoli, and Peppers

A quick comforting dinner with tons of rich flavors.

Makes six to eight servings

- 5 ounces broccoli florets
- 6 ounces cooked Italian chicken sausage, cut into ½-inch rounds
- ½ red bell pepper, sliced
- ½ medium onion, sliced
- 2 garlic cloves, finely chopped
- 1 teaspoon olive oil
- ¼ teaspoon kosher or sea salt, divided
- ¼ teaspoon freshly ground black pepper, divided
- ½ pound dried rigatoni pasta, cooked according to manufacturer's instructions
- ¾ cup ricotta
- 8 ounces mozzarella cheese, shredded
- ¼ cup grated Parmesan
- 4 to 6 basil leaves, roughly torn
- Nonstick cooking spray

1. Preheat the toaster oven to 375°F on the Bake setting with the rack in position.
2. Line the baking pan with aluminum foil.
3. Put the broccoli, sausage, pepper, onion and garlic on the prepared baking pan.
   Toss with the oil and a pinch each of the salt and pepper.
   Roast in the preheated oven for about 15 minutes, or until sausage and vegetables have browned.
   Reduce temperature to 350°F.
4. In a large mixing bowl, toss the roasted sausage, vegetables and the pasta mixture.
   Lightly coat a two-quart baking dish with nonstick cooking spray.
   Add the pasta mixture, until well combined.
5. Baked in the preheated oven for about 30 to 40 minutes, or until cheeses are hot and bubbling.

Broccoli, and Peppers

Herb-Crusted Beef Tenderloin

The Dijon-herb rub is a great recipe to keep on hand. It is perfect for this tenderloin, but also excellent for lamb.

Makes six servings

- 1½ pounds trimmed beef tenderloin roast (preferably top cut)
- ½ teaspoon kosher or sea salt, divided
- ½ teaspoon freshly ground black pepper, divided
- 3 garlic cloves
- 2 stalks fresh thyme, stems discarded
- 1 stalk fresh rosemary, stem discarded
- 1 stalk fresh oregano, stem discarded
- ½ teaspoon dried tarragon
- 3 tablespoons extra virgin olive oil
- 2 tablespoons dijon-style mustard

1. Preheat the toaster oven to 375°F on the Bake setting with the rack in position.
2. Line the baking pan with aluminum foil.
3. Pat beef dry with paper towels.
   Rub with ⅛ teaspoon each of the salt and pepper;
   Reserve.
4. About 30 to 40 minutes, or until cheeses are hot and bubbling.
   Reduce temperature to 350°F.

Nutritional information per serving:

Calories 230 (43% from fat) • carb. 26g • pro. 8g • fat 11g
sat. fat 5g • chol. 23mg • sod. 333mg • calc. 10mg • fiber 4g

Nutritional information per serving:

Calories 260 (53% from fat) • carb. 14g • pro. 17g • fat 16g
sat. fat 7g • chol. 40mg • sod. 383mg • calc. 341mg • fiber 1g
White Pizza with Prosciutto, Arugula & Tomatoes

Give white pizza a chance. You will not be disappointed.

Makes one 10 x 9-inch square pizza (six servings)

1. Preheat the toaster oven to 400°F on the Bake setting with the rack in position A.

2. Lightly coat the provided baking pan with nonstick cooking spray.

3. Line the baking pan with aluminum foil. Roll out dough into a 10 x 9-inch rectangle. Fit into the prepared pan. Brush the outer edge of the dough with olive oil. Bake in the preheated oven for about 8 to 10 minutes, or until the cheese is bubbling and the edges of the crust are golden.

4. Let pizza cool slightly, then slice and serve.

Nutritional information per serving:
Calories 219 (41% from fat) • carb. 23g • pro. 11g • fat 10g • sat. fat 5g • chol. 28mg • sod. 451mg • calc. 156mg • fiber 3g

Roasted Garlic and Onion Pizza

This pizza has both salty and sweet flavors. You can also add some sliced chorizo or sausage to spice it up.

Makes one 10 x 9-inch square pizza (six servings)

1. Preheat the toaster oven to 400°F on the Bake setting with the rack in position A.

2. Line the baking pan with aluminum foil. Roll out dough into a 10 x 9-inch rectangle. Fit into the prepared pan. Brush the outer edge of the dough with olive oil. Bake in the preheated oven for about 8 to 10 minutes, or until the cheese is bubbling and the edges of the crust are golden.

3. Lightly coat the provided baking pan with nonstick cooking spray. Roll out dough into a 10 x 9-inch rectangle. Fit into the prepared pan. Brush the outer edge of the dough with olive oil. Bake in the preheated oven for about 8 to 10 minutes, or until the cheese is bubbling and the edges of the crust are golden.

4. While dough is par-baking, put the ricotta, Parmesan, salt and pepper into a medium mixing bowl. Mix until well combined. Reserve.

5. Spread the ricotta mixture evenly over the par-baked pizza dough. Top the ricotta with the prosciutto, then arugula and tomatoes.

6. Bake pizza in preheated oven for about 15 minutes, or until the dough is nicely browned and the cheese is bubbling on top.

7. Let pizza rest for a few minutes. Then slice and serve.

Nutritional information per serving:
Calories 219 (41% from fat) • carb. 23g • pro. 11g • fat 10g • sat. fat 5g • chol. 28mg • sod. 451mg • calc. 156mg • fiber 3g
Transfer mixture to the prepared pan and then top with the remaining cheeses and breadcrumbs.

5. Serve immediately.

6. Bake for 20 minutes, or vegetables are tender and cheeses are browned.

Pizza dough

This dough freezes very well.

Pizza dough

Makes four servings

Pizza dough

Nutritional information per serving:

Calories 190 (49% from fat) • carb. 13g • pro. 12g • fat 11g
sat. fat 6g • chol. 30mg • sod. 280mg • calc. 284mg • fiber 2g
Twice Baked Potatoes

During the holidays and other dinner parties, oven space and time can be scarce. This delicious side dish frees up your main oven for larger items like a turkey or roast.

Makes eight servings

4 Idaho or russet potatoes (10 to 12 ounces each)
1 teaspoon olive oil, divided
²∕³ cup lowfat milk
2 tablespoons unsalted butter, plus 1 teaspoon for finishing
½ cup sour cream
½ teaspoon kosher or sea salt
½ teaspoon freshly ground black pepper
¼ cup chopped fresh chives

1. Preheat the toaster oven to 400°F on the Bake setting with the rack in position A.

2. Preheat the toaster oven to 400°F on the Bake setting with the rack in position B.

3. Line the baking pan with aluminum foil. Arrange potatoes on prepared pan. Add the remaining 1 teaspoon of butter and drizzle on potatoes. Bake for 35 to 45 minutes, until potatoes are hot and golden on the tops.

Broccoli & Cauliflower Gratin

To make this recipe your own, substitute your favorite cheeses for the Cheddar.

Makes eight servings

6 cups chopped cheddar cheese (1½ cups unsalted butter, plus 1 teaspoon for finishing)
2 cups grated Parmesan cheese
1½ cups panko bread crumbs
1 medium onion, finely chopped
2 tablespoons extra virgin olive oil
1 garlic clove, finely chopped
1 teaspoon sea or kosher salt, divided
½ teaspoon freshly ground black pepper, divided
2 cups shredded Cheddar, divided
¾ cup panko bread crumbs, divided
¼ cup grated Parmesan cheese

1. Preheat the toaster oven to 400°F on the Bake setting with the rack in position A.

2. Preheat the toaster oven to 400°F on the Bake setting with the rack in position B.

3. Line the baking pan with aluminum foil. Arrange potatoes on prepared pan. Add the remaining 1 teaspoon of butter and drizzle on potatoes. Bake for 35 to 45 minutes, until potatoes are hot and golden on the tops.
¼ cup corn kernels, fresh or frozen
¼ cup black beans, drained
1 tablespoon cilantro, roughly chopped
1 ounce Monterey Jack, shredded
1 ounce goat cheese
2 10-inch flour tortillas

1. Preheat the toaster oven to 450°F on the Bake setting with the rack in position B.

   Line baking pan with aluminum foil.

2. Toss the zucchini, peppers, onion and garlic with 1 teaspoon of the olive oil, salt and pepper in a medium mixing bowl. Put the prepared baking pan. Bake in preheated oven until vegetables are softened and browned, about 15 to 20 minutes. Return vegetables to mixing bowl and toss with the corn, beans and cilantro.

   Reduce temperature to 400°F.

3. Assemble quesadillas. Line up the tortillas on a work surface. Place even amounts of the vegetable mixture on half of each tortilla, then place even amounts of cheese on each. Fold each in half, making a half-moon shape.

4. Place the quesadillas on baking pan and brush the tops lightly with remaining oil. Bake quesadillas at 400°F for about 8 to 10 minutes, until tops are golden and cheese is melted.

5. Cut quesadillas in half and serve with salsa, guacamole and/sour cream.

Nutritional information per serving:
Calories 205 (36% from fat) • carb. 26g • pro. 8g • fat 8g
sat. fat 3g • chol. 12mg • sod. 480mg • calc. 129mg • fiber 3g

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 six servings

50 tortilla chips (about 3 to 4 ounces)
1 cup shredded Cheddar (about 3 to 4 ounces)
can. Be sure to drain them first.
1 cup sliced black olives (these can be purchased pre-sliced in a can)
2 jalapeno peppers, thinly sliced
1 scallion, thinly sliced (white and green parts)
½ cup sliced black olives (these can be purchased pre-sliced in a can)

1. Preheat the toaster oven to Broil on the Broil setting 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 in the preheated oven for about 4 to 5 minutes, or until the cheese is fully melted. Serve immediately.

4. Place the assembled nachos on baking pan and broil in the oven, until the cheese is fully melted.

5. Cut nachos in half and serve with salsa, guacamole and/sour cream.

Nutritional information per serving:
Calories 344 (48% from fat) • carb. 37g • pro. 9g • fat 19g
sat. fat 5g • chol. 17mg • sod. 421mg • calc. 132mg • fiber 3g
Preheat the toaster oven to 400°F on the Bake setting with the rack in position A. Line the baking sheet with aluminum foil. Lay the walnuts evenly on the prepared baking sheet; toast for about 3 minutes, or until fragrant and lightly browned. Reserve.

Reduce the oven temperature to 350°F.

Lightly coat a loaf pan with nonstick cooking spray. Reserve.

Put the flours, baking soda, salt, sugar, cinnamon, chocolate chips and cooled, toasted walnuts into a small bowl. Stir to combine; reserve.

Put the butter, eggs, vanilla, bananas and yogurt/sour cream into a large mixing bowl. Whisk together, or use a hand or stand mixer with the beater/paddle attachments, until completely combined so that there are no lumps. Add the dry ingredients and mix until just combined. Pour the mixture into a prepared pan. Bake in the preheated oven for about 45 to 50 minutes, or until a cake tester comes out clean.

Nutritional information per serving (based on 12 servings):
- Calories 303 (45% from fat)
- Carbs 37g
- Protein 6g
- Fat 16g
- Saturated fat 6g
- Cholesterol 51mg
- Sodium 227mg
- Calcium 27mg
- Fiber 3g

Gorgonzola & Ricotta Bruschetta

A quick and impressive appetizer. These will go quickly, so be prepared to make a second batch!

Makes 12 bruschetta

12 slices (½-inch thick) French bread
1 garlic clove, smashed
½ to 1 tablespoon olive oil
1 cup ricotta, strained
2 tablespoons grated Parmesan
½ teaspoon kosher or sea salt
½ teaspoon freshly ground black pepper
Pinch ground nutmeg
½ cup crumbled gorgonzola
½ to 1 tablespoon honey

1. Preheat the toaster oven to 400°F on the Bake setting with the rack in position C. Line the baking sheet with aluminum foil. Lay the bread on top and bake in the preheated oven for about 3 to 4 minutes, or until lightly toasty and reserve.

2. While bread is toasting, prepare topping. Put the ricotta, Parmesan, salt, pepper and nutmeg into a small bowl. Stir to combine. Distribute evenly among the toasted bread, and then top with the gorgonzola. Return to oven and then broil for 3 to 4 minutes, or until cheese is fully warmed.

3. Drizzle honey over bruschetta and serve immediately.

Nutritional information per serving (based on 12 servings):
- Calories 120 (46% from fat)
- Carbs 11g
- Protein 5g
- Fat 6g
- Saturated fat 3g
- Cholesterol 10mg
- Sodium 300mg
- Calcium 108mg
- Fiber 1g

Roasted Vegetable Quesadillas

While we are suggesting to serve these as an appetizer, they can be a nice lunch or dinner for two when paired with a salad or soup.

Makes two quesadillas (four servings)

½ cup zucchini, cut into ½-inch pieces
½ bell pepper (red, yellow or orange is preferable), cut into ½-inch pieces
½ jalapeño pepper, seeded and finely chopped
½ small onion (approximately 2 ounces), sliced
1 garlic clove, smashed
1 teaspoon olive oil, plus ½ tablespoon for brushing
¼ teaspoon kosher or sea salt
¼ teaspoon freshly ground black pepper

1. Preheat the toaster oven to 400°F on the Bake setting with the rack in position C.

2. Brush one side of each slice of bread with garlic and then brush with olive oil.

3. Insert the broiling rack into the baking pan; place prepared bread on top and brush with olive oil. Return to oven and then broil for 3 to 4 minutes, or until lightly toasted and reserve.

4. In a large bowl, stir together the cheese and the vegetables. Brush the other side of the bread with olive oil. Top with cheese and vegetables. Fold the bread in half to form a quesadilla. Serve immediately.
Blueberry Corn Muffins

A perfect combination of two old-time favorite muffins.

Makes six muffins

Whole Wheat Banana Chocolate Chip Bread

A great excuse to have chocolate for breakfast. Of course, if one thinks that it is too sweet, the chips can be omitted.

Makes one 9 x 5 x 3-inch loaf

Blueberry Corn Muffins

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

Nutritional information per muffin:
Calories 182 (35% from fat) • carb. 42g • pro. 4g • fat 7g • sat. fat 4g • chol. 53mg • sod. 225mg • calc. 45mg • fiber 1g
French Toast Strata

Give your family a new twist on French toast this weekend. To save time, prepare the strata the night before and then bake in the morning.

PREPARATION

1. Lightly coat a 9-inch square baking pan with nonstick cooking spray; reserve.

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

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, placing it in the opposite direction of the first layer of bread. Pour the remaining egg mixture on top and evenly dot with the remaining brown sugar.

4. Remove the strata from the refrigerator and bring to room temperature. Preheat the toaster oven to 350°F on the Bake setting with the rack in position A.

5. Dot the top of the strata with the butter and loosely cover with aluminum foil. Bake on the middle rack for 30 to 35 minutes or until the strata is set.

6. Let the strata cool for 10 minutes before serving.

MAKES 8 SERVINGS

2 tablespoons packed light brown sugar, divided
2 tablespoons unsalted butter, cut into ½-inch pieces
2 cups whole milk
1 loaf (1 pound) challah bread, cut into ½-inch x 9-inch strips
1 egg
3 tablespoons pure maple syrup
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
¼ teaspoon salt
2 tablespoons packed light brown sugar
2 large eggs
2 teaspoons vanilla extract
1 cup heavy cream
2 tablespoons nonstick cooking spray

Old Fashioned Yellow Layer Cake

Differsweet Espresso Brownies

Cranberry, Ginger & Apple Crisp

DESSERTS

Pecorino, Arugula & Fontina Open-Faced Sandwich

Pizza Bagels

Roasted Fennel with Artichokes and Capers

Moroccan-Spiced Baked Chicken

Baked Rigatoni with Chicken Sausage, Broccoli & Peppers

Roasted Garlic & Onion Pizza

Roasted Flounder with Artichokes and Capers

Pizza Bagels

Prosciutto, Arugula & Fontina Open-Faced Sandwich

Desserts

Cranberry, Ginger & Apple Crisp

Old Fashioned Yellow Layer Cake

Differsweet Espresso Brownies
Version no : TOB40 IB-10093C
Size : 229mm(W)X152mm(H)
Material : COVER:105G GLOSS ARTPAPER
           INSIDE:105G GLOSS ARTPAPER
Coating : Gloss varnishing in cover
Color Cover : 4C+1C
             Inside : 1C+1C
Date : 2013-08-16 Co-ordinator : Astor You/Bridie Liu
Millennium Description : TOB40 IB-10093C
Millennium Code : Operator :
Millennium Size :