

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



Chef's Convection Toaster Oven

TOB-260N1

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 or plug, or place any part of the oven in water or other liquids. See instructions for cleaning on page 13.
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 oven to the nearest Cuisinart Repair Center for examination, repair or mechanical or electrical adjustment.
7. The use of accessory attachments not recommended by Cuisinart and 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. Do not let cord touch hot surfaces, which could damage it.
10. Do not place oven on or near a hot gas or electric burner or in a heated oven.
11. Do not use this oven for anything other than its intended purpose.
12. Do not place sealed or airtight containers in the oven.
13. Extreme caution should be exercised when using containers constructed of materials other than metal, glass or ceramic in the oven.
14. To avoid burns, use extreme caution when removing trays, pans, racks, or disposing of hot grease.
15. When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended accessories in this oven.
16. Do not place paper, cardboard, plastic or similar products in the oven.
17. 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.
18. Do not block the top of the oven, steam vents, or any other openings while in use.
19. Oversize foods, metal foil packages and utensils must not be inserted in the oven, as they may involve a risk of fire or electric shock.
20. A fire may occur if the oven 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.
21. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
22. Do not attempt to dislodge food when the oven is plugged into an electrical outlet.
23. CAUTION: To avoid possibility of fire, never leave oven unattended during use.
24. Do not rest cooking utensils or baking dishes on glass door.
25. 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 stop the cooking cycle, then remove plug from wall outlet.
26. 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.
27. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
28. Press the Start/Stop button to begin or stop cooking function.

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 unintentionally 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.

UNPACKING INSTRUCTIONS

1. Place the box on a large, sturdy, flat surface.
2. Open the box and remove the instruction book and any other literature.
3. Lift the packing materials, oven and accessories out of the box.
4. Remove all other parts packed in pulp mold and remove packing materials surrounding those parts. Be sure to check all packing materials for all parts listed in the Features and Benefits section on page 4 before discarding.
5. Remove any protective or promotional labels from your oven and other parts.

FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

BEFORE THE FIRST USE

Before using your Cuisinart® Chef's Convection Toaster Oven for the first time, remove any dust from shipping by wiping the base, cover and controls with a damp cloth. Be sure to thoroughly clean all accessories before first use. The oven rack, baking pan, broiling pan and crumb tray should be hand washed in hot sudsy water. Be sure to thoroughly clean all accessories before each use. Clean the pizza stone before using by rinsing with hot water. Do not use any soap or detergent on the stone.

Before using your Cuisinart® Chef's Convection Toaster Oven, make sure it is two to four inches away from the wall or from any items on the countertop. Do not use on heat-sensitive surfaces. **DO NOT STORE ITEMS ON TOP OF THE OVEN. IF YOU DO, REMOVE THEM BEFORE YOU TURN YOUR OVEN ON. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.**

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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/Button**

Lets you choose cooking functions and set baking time, clock, temperature, and toast shade.

3. **+30 Second Button (+30s)**

Lets you add 30 seconds of cooking time to any function.

4. **Oven Light Button**

Illuminates interior for 2 minutes so you can better monitor cooking progress.

5. **Convection Button (Conv)**

Starts convection fan for most cooking functions.

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).

7. **Speed Convection Button (Speed Conv)** – Eliminates preheating.

See page 11 for more detailed description.

8. **Dual Cook Button** – Combines 2 cooking functions or 2 temperatures to create more cooking options and flexibility.

9. **Front Pull-Out Crumb Tray**

The crumb tray slides out from the front of the Chef's Convection Toaster Oven for easy cleaning.

10. **Easy-Clean Interior**

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

11. **Oven Racks**

Your oven includes two cooking racks. There are four positions to insert the racks into the oven. The upper positions have a stop feature so the rack stops halfway out of the oven. Racks can be removed by lifting the front of the rack and sliding out.

12. **Baking/Drip Pan**

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

13. **Broiling Pan**

Fits into the baking/drip pan to use when broiling.

14. **Pizza Stone**

Your oven includes a 13-inch pizza stone to use when baking pizza, pastry or breads.

15. **Cord Storage (not shown)**

Takes up excess cord and keeps countertop neat.

16. **BPA Free (not shown)**

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



Getting to Know Your Control Panel



LCD Display

The large blue-backlit LCD screen is easy to read, and clearly displays the function, time, temperature, and toast shade you have selected. When oven is plugged in and not in use, clock will be displayed.

Selector Dial/Button

Use to select cook function, change preset time or temperature, and choose toast shade. Turn selector dial to scroll through functions, time and temperature. Press the dial to select desired option.

+ 30s – Press to add 30 seconds to any function during toasting or cooking.

Convection

The Convection button can be pressed at any time to add convection technology to any of the cooking functions. Convection provides faster and more even baking and cooking.

Oven Light

When you open the oven door the interior oven light will automatically turn on for two minutes. When the light is off, press the Light button to turn the light on for two minutes. When the light is on, press the button to turn it off.

Dual Cook

By selecting Dual Cook, you can combine two different cooking functions or two different temperatures within one cooking function, providing maximum flexibility in toaster oven cooking.

Speed Convection

Faster convection technology provides cooking without preheating.

Start/Stop

Press to start oven after selecting function, temperature and time. Press to stop any cooking function.

Set Your Clock

Plug the oven into a 120 volt AC outlet. The LCD display will be illuminated white. Clock will read 12:00. To set clock, press and hold the selector button until the time starts flashing. Turn the selector dial to set hour and then press it to select. To select "PM" scroll through past "11" until "PM" displays. Turn the dial for minutes and then press to set.

Oven Sounds

You have the option of turning off the beeping sounds or making the beeps louder. To change the beep setting, press the +30s button and the Conv button simultaneously for two seconds. The number "1" (default setting) will display. To deactivate all beeps, turn the selector dial to 0 (zero), then press selector button to hold this setting. To change the beeps to a louder sound, turn the dial to "2", then press the button to hold this setting. If you unplug the oven, all beeps will go back to the default "1" setting.

OVEN RACK POSITION GUIDE

All our recipes give you step-by-step directions and indicate where to position the oven rack for best results. Please refer to the diagrams below.

You will find the rack position numbers 1, 2, 3 and 4 printed on the oven when you open the door.

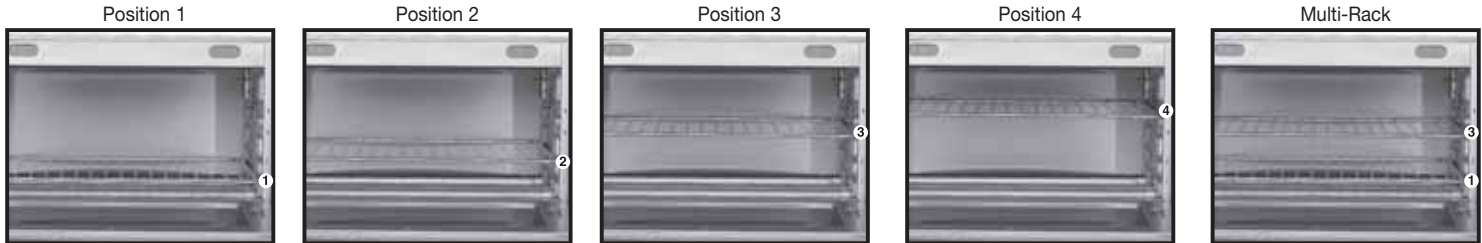
Toasting: Toasting should always be done in position 3. **WARNING:** Placing the rack in position 1 or 4 while toasting may result in a fire.

Baking and roasting: Use rack in position 1 or 2 or 3.

Pizza: When using pizza stone, rack should always be in position 1. When not using pizza stone, rack should be in position 2.

Broiling: Use rack in position 3 or 4.

MULTI-RACK BAKING: Two baking racks are included for baking two different items at once. **When not using both racks, one rack may be stored either under or on top of oven.** The extra rack can also be used as a cooling rack when fitted inside a sheet tray. Ideal for weeknight meals, with one rack for meats and the other for vegetables or roasting 2 vegetables at a time or baking layer cakes and cookies. When baking, remember to rotate from top to bottom halfway through baking time depending on weight of item being cooked.



Crumb Tray

The crumb tray is located in the front of the toaster oven. It can easily be removed for cleaning with its built in pull out handle. The crumb tray should never be covered with foil.

OVEN FUNCTIONS

Toasting functions – All toasting functions offer a built-in defrost option. Turn the Selector dial to select the snowflake for toasting frozen items.

Toasting Function	Rack Position	Preset Shade	Shade Range	Preset Slices	Possible slices
Toast	3	4	1 to 7	3 - 4	1-2, 3-4, 5-6, 7-9
Bagel	3	4	1 to 7	3 - 4	1-2, 3-4, 5-6, 7-9
Waffle	3	4	1 to 7	3 - 4	1-2, 3-4, 5-6

Cooking functions – Below is a guide to the cooking functions. For more detailed information about each function see pages 8-12.

Cooking Function	Rack Position	Default Temp	Temp Range	Preset Time	Convection/Speed Convection option	Recommended Foods
Bake	1, 2, 3	350°F	150°F to 450°F	30 minutes	Yes	Baked goods, casseroles, bread
Broil	3, 4	500°F	Fixed temp	10 minutes	Yes	Steaks, chops, burgers, fish, seafood, top-browning
Roast	1, 2, 3	400°F	150°F to 450°F	30 minutes	Yes	Larger cuts of meat, vegetables, chicken
Pizza	1, 2	450°F	350°F to 450°F	15 minutes (☼: OFF) = 12 inch fresh pizza	Yes	Pizza – both fresh and frozen
Sandwich	2	400°F	150°F to 450°F	15 minutes	Yes	Open faced sandwiches
Keep Warm	1, 2, 3	175°F	150°F to 300°F	30 minutes	Yes	Holds food at serving temperature
Leftover	1, 2, 3	325°F	150°F to 450°F	20 minutes	Yes	Reheats leftovers to serving temperature

OPERATION

TOAST

Adjust rack to position 3.

Put bread in the toaster oven.

Turn Selector dial to toast and press. "Toast shade" will flash – scroll and press to select desired shade from 1 to 7.

"Slices" will begin to flash – scroll and press to select number of slices.

Snowflake will flash – turn selector dial to select this if using frozen bread. Otherwise just press Start/Stop to begin toasting.

Toasting tips

If toast is too light for your liking you can add 30 seconds to the toasting time by pressing the +30s button before toasting is complete. Up to one minute total can be added to toast.

Toasting times vary based on thickness and temperature of bread. For thinly sliced bread, a lighter setting might be needed, as it will toast more quickly. Refrigerated bread will take longer to toast than room temperature bread.

Shade guide

Light. Setting 1 or 2

Medium Setting 3, 4, or 5

Dark. Setting 6 or 7

BAGEL

Adjust rack to position 3.

Put bagels in the toaster oven with cut sides facing up.

Turn Selector dial to bagel and press. "Toast shade" will flash – scroll and press to select.

"Slices" will begin to flash – scroll and press to select number of bagel halves.



Snowflake will flash – turn selector dial to select this if using frozen bagels. Otherwise just press Start/Stop to begin toasting.

Bagel tip

This function provides full heat on the top and half heat on the bottom. For best results, put your bagels on the rack with the cut sides facing up. If bagels are too light you can add 30 seconds to the toasting time by pressing the +30s button before toasting is complete. Up to one minute total can be added to bagel.

WAFFLE

Adjust rack to position 3.

Put waffles in the toaster oven.

Turn Selector dial to waffle and press. "Toast shade" will flash – scroll and press to select.

"Slices" will begin to flash – scroll and press to select number of waffles.

The snowflake will automatically be on. Press Start/Stop to begin toasting.

Waffle tip

If waffles are too light for your liking you can add 30 seconds to the toasting time by pressing the +30s button before toasting is complete. Up to one minute total can be added to waffle.



BAKE

Adjust rack to desired position (either 1, 2 or 3).

Turn Selector dial to Bake and press.

Baking temperature will flash.

Turn Selector dial to select the temperature and press.

Time will flash. Turn the dial to adjust time and press.

Convection or Speed Convection can be selected at any time before or after you press Start/Stop.

If Speed Convection is selected: put food in the oven and press Start/Stop to begin cooking.

If Bake or Convection Bake is selected: press Start/Stop to allow the oven to preheat (display will read PREHEATING). When oven reaches set temperature the oven will beep and display will read READY. Put food in the oven. The timer will begin counting down. It will beep again when cooking time has expired. The oven will shut off and the display will go from blue to white.

Bake tips

Select Bake for more delicate baked goods like custards, cakes and eggs. Select Convection Bake for most baked goods that require even browning like muffins, scones, cookies, pastry and bread, and when using multi-rack baking.

When using Convection, cooking times may need to be reduced – start checking foods about 5 to 10 minutes before the recommended conventional cooking time.

Foods that contain orange, lemon or other fruit with citric acid may damage the enamel finish of the baking and broiling pans. So when cooking such foods, we suggest that you line the pans with baking parchment paper or aluminum foil.



BROIL

Adjust rack to desired position (either 3 or 4).

Turn Selector dial to Broil and press.

Broil temperature is fixed. It cannot be changed.

Time will flash. Turn the selector dial to adjust time and press.

Convection or Speed Convection can be selected at any time before or after you press Start/Stop.

Put food in oven and press Start/Stop to begin broiling.

The timer will begin counting down. It will beep again when cooking time has expired. The oven will turn off and the display will go from blue to white.

Broil tips

For best results, use the provided broiling pan nested in the baking pan. Foods that contain orange, lemon or other fruit with citric acid may damage the enamel finish of the baking and broiling pans. So when cooking such foods, we suggest that you line the pans with baking parchment paper or aluminum foil.

For proper draining do not cover the entire pan with foil.

Be sure to keep an eye on food – items can get dark quickly while broiling.

ROAST

Adjust rack to desired position (either 1, 2 or 3).

Turn Selector dial to Roast and press.

Roast temperature will flash. Turn the dial to select the temperature and press.

Time will flash. Turn the Selector dial to adjust time and press.

Convection or Speed Convection can be selected at any time before or after you press Start/Stop.

If Speed Convection is selected, put food in the oven and press Start/Stop to begin cooking.



If **Convection Roast** is selected, press Start/Stop to allow the oven to preheat (display will read PREHEATING). When oven reaches set temperature the oven will beep and display will read READY. Put food in the oven. The timer will begin counting down. It will beep again when cooking time has expired. The oven will shut off and the display will go from blue to white.

Roast tips

Speed convection works well with Roast – roasting time is cut significantly and results in meat and poultry that have browned with juicy insides.

Dress up vegetables by roasting them. As they caramelize they become sweet and delicious.

Foods that contain orange, lemon or other fruit with citric acid may damage the enamel finish of the baking and broiling pans. So when cooking such foods, we suggest that you line the pans with baking parchment paper or aluminum foil.

Because foods are roasting faster, begin checking foods at least 5 to 10 minutes before the recommended conventional cooking time.

PIZZA

Fit pizza stone in rack position 1.

If not using the pizza stone adjust rack to position 2.

Turn Selector dial to Pizza and press.

Pizza temperature will flash. Turn the dial to select the temperature and press.

Pizza size will begin to flash. Turn the dial to select size and then press.

If cooking fresh pizza, turn the dial to hide the snowflake and press; otherwise turn the dial to display the snowflake for frozen pizza.

Time will flash. Turn the dial to adjust time and press. Press Start/Stop to begin preheating.

When fresh pizza is selected (snowflake not displayed) the oven will automatically preheat for additional time to ensure that the stone is properly heated.



If preparing fresh pizza, make sure pizza is ready to bake on a pizza peel or on an inverted sheet tray that is well dusted with cornmeal so that the dough will easily slide onto preheated stone in oven when ready.

Once oven indicates it is ready, put the pizza directly on the pizza stone to bake in the oven. The timer will begin counting down. It will beep again when cooking time has expired.

The oven will shut off and the display will go from blue to white.

Pizza Tips

If you are baking a second pizza or more pizzas immediately after a first pizza, then your oven and stone may already be hot enough. In this case you can skip the preheating time by setting the pizza function and then pressing the Speed Convection button. Speed Convection will put the oven into Ready mode and immediately start the timer.

Before first use, the pizza stone should be rinsed with hot water. Do not use any soap or detergent on the stone. And before heating the stone, let it air dry for at least 30 minutes to avoid pizza sticking to the surface during the first use.

For fresh pizza, dust either a pizza peel or the surface of an inverted sheet tray with cornmeal to help slide the pizza directly on to the preheated pizza stone. Dusting with the cornmeal ensures the dough will not stick to the peel or tray.

Pizza is most easily removed from the oven with a pizza peel. If a pizza peel is not available, carefully remove pizza from the oven with tongs or a large spatula. Place pizza on a large cutting surface to cut and serve.

All pizza times correspond with size and are suggestions – they can be adjusted according to personal preference. If using frozen pizza, use package instructions as a guideline, as times can vary based on pizza thickness.

The pizza stone can be used for other baked goods where a crisp bottom is desired. Bake bread or rolls directly on the preheated stone – it is also recommended for pastry like pies and tarts.

When baking fresh pizza, it is important to preheat the pizza stone. So if you opt to combine Speed Convection with the pizza function, it is recommended that you preheat the stone before putting the pizza in the oven.

SANDWICH

Adjust rack to position 2.

Turn Selector dial to Sandwich and press.

Sandwich temperature will flash. Turn the Selector dial to select the temperature and press.

Time will flash. Turn the dial to adjust time and press.

Put sandwich on broiling pan fitted inside the baking pan and place in the oven and press Start/Stop to begin.

The timer will begin counting down. It will beep again when cooking time has expired. The oven will shut off and the display will go from blue to white.

Sandwich tips

The sandwich function gives you the perfect open-faced sandwich every time with evenly melted cheese and crispy bread. The top element is on half-power to melt the cheese while the bottom elements are all on to crisp the bread.

KEEP WARM

Adjust rack to desired position (either 1,2 or 3).

Turn Selector dial to Keep Warm and press.

Keep warm temperature will flash. Turn the selector dial to select the temperature and press.

Time will flash. Turn the dial to adjust time and press.

Put food in oven and press Start/Stop to begin warming.

The timer will begin counting down. It will beep again when cooking time has expired. The oven will shut off and the display will go from blue to white.

Keep warm tips

One great way to use the Dual Cook feature is to add Keep Warm to the end of a cooking function so any dish can be held at the proper serving temperature – perfect for the holidays and entertaining.

400 °F

0:15

SANDWICH

175 °F

0:30

KEEP WARM

LEFTOVER

Adjust rack to desired position (either 1, 2 or 3).

Turn Selector dial to Leftover and press.

Leftover temperature will flash. Turn the Selector dial to select the temperature and press.

Time will flash. Turn the dial to adjust time and press.

Put food in oven and press Start/Stop to begin heating.

The timer will begin counting down. It will beep again when cooking time has expired. The oven will shut off and the display will go from blue to white.

325 °F

0:20

LEFTOVER

CONVECTION

Convection uses a fan to circulate heated air around food as it cooks. Convection cooking cooks food faster and more evenly. Most recipes recommend reducing temperatures by 25°F or reducing cooking time using convection.

You may select convection with any cooking function: Bake, Broil, Roast, Pizza, Sandwich, Keep Warm or Leftover. First select the function and set the oven temperature and time. Then press the Conv button to activate the convection fan. The oven will display the convection icon. You may turn on convection at any time as you are setting the function – during preheating or during cooking. You may turn off convection at any time by pressing the Conv button again. If Speed Convection is already turned on, you may change from Speed Convection to regular Convection by simply pressing the Conv button. If you do this before the oven is at the set temperature in the Bake or Pizza function, the display will switch from Ready to Preheating and the timer will stop counting down. When the oven finishes preheating and reaches the set temperature, the timer will count down.

SPEED CONVECTION

Speed Convection is a special feature developed to cook your food even faster. It is recommended especially for frozen entrees and roasting vegetables and meats. Like regular Convection, Speed Convection uses a fan

to circulate heated air around food as it cooks. Speed Convection circulates air at a faster rate than regular Convection.

Speed Convection may be selected with most cooking functions: Bake, Broil, Roast, Pizza, Sandwich, Keep Warm or Leftover.

Speed Convection does not require any preheating before cooking foods – rather the timer will begin to count down as soon as you press Start/Stop.

Speed Convection can be selected or turned off at any time as you are setting the function – during preheating (to eliminate the preheat) or during cooking.

When baking fresh pizza, it is important to preheat the pizza stone, so if you opt to combine Speed Convection with the Pizza function, it is recommended that you preheat the stone before putting the pizza in the oven to bake.

When using Speed Convection, reduce cooking temperatures by 25°F.

When using Convection shorten cooking times.

First select the function and set the oven temperature and time. Add food to be cooked directly in the oven and then press the Speed Conv button to activate the convection fan. The oven will display the Speed Convection icon. Press Start/Stop to begin cooking.

If regular convection is already turned on, you may change from regular convection to Speed Convection by simply pressing the Speed Conv button. If you do this while the oven is preheating in the Bake or Pizza function, the display will immediately switch from Preheating to Ready and the timer will start counting down.

DUAL COOK

Dual Cook is a special feature that enables you to combine any two cooking function or two temperatures and run them consecutively. With Dual Cook you program separate times and temperatures for each of the two different functions or program two different temperatures and times within the same function. This is ideal for those recipes that require multiple cooking steps.

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

Dual Cook is the also the ideal setting for dishes like casseroles that benefit from top-browning or for tougher cuts of meats. Some examples of how you

might use Dual Cook include Bake and then Broil (to top brown your food for a minute or two), Bake at a high temperature for a period of time and then at a lower temperature to achieve fork-tender meats with crisp exteriors, or any baking function plus Keep Warm to ensure that casseroles are at serving temperature after they are baked. Here are a few examples:

FOOD	First function/temp/time	Second function/temp/time
Slow cooked ribs	Bake/375°F/45 minutes	Bake/250°F/1 hour 30 minutes
Casserole	Bake/375°F/50 minutes	Keep Warm/150°F/3 to 30 minutes
Roasting meats	Roast/400°F/30 minutes	Roast/300°F/30 minutes
Nachos	Bake/350°F/5 minutes	Broil/500°F/5 minutes

To program this feature press the Dual Cook button. The oven will display the functions you may select for the first cooking cycle. Turn and press the dial to select the first function: Bake, Broil, Roast, Pizza, Sandwich or Keep Warm. Select the temperature and time for this function. When you press the dial, the oven will again display only those functions that you can select for the second function. For example, when you select Bake for the first function, Bake, Broil and Keep Warm will be the options for the second function. Turn and press the dial to select the second function. Then select the temperature and time for this function. Put the food in the oven (if your first function is Bake, wait until the oven preheats and the display changes from Preheating to Ready). Press Start/Stop to start heating the oven.

The display will turn blue and it will run through the first cooking function for your set time. When the first cycle is finished, the oven will beep and automatically switch to the second cooking function for your set time. When the time reaches zero for the second function, the oven will beep, the display will turn white, and the heating elements will turn off. You may stop cooking and turn off the heating elements at any time by pressing the Start/Stop button.

When the oven is running in the first function, you may check your settings for the second function by pushing the Dual Cook button. The display will

show the second function settings for a few seconds and then revert to display the first function.

To change functions, time or temperature mid-cycle during cooking

To change temperature: During the cooking process, the LCD screen will display the countdown timer. Press and hold the Selector button until a beep sounds and the LCD screen displays the previously selected temperature flashing. Turn the Selector dial to desired temperature. Press to set new temperature. A beep will sound.

To change time: Press and hold the Selector button until set temperature starts flashing. Press button again. The countdown timer will begin flashing and the current remaining time will be displayed. Turn the Selector dial to select new time and press it to set that time. The new countdown time will be displayed, and cooking process will continue.

To add 30 seconds: Press + 30s button to add 30 seconds to cooking time. Can be selected at any time during cooking process, using any function. For Toast, Bagel and Waffle you can add a maximum of 1 minute using the + 30s button.

To change function: You must press Start/Stop to stop the current program. Then turn the Selector dial to select another function.

Heaters

Please note that the oven's five heaters are programmed to turn on and off and run at different powers for each of the functions. So you may not always see all of the heaters glowing red. For some functions the heaters are programmed to run at a lower power and they will not glow as bright red as the other heaters. For example, the Bagel function uses full power on the top heaters and half power on the bottom heaters. Also note that the top center heater will be turned on for the Broil function only; it is not activated for the other functions.

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 cleaners, as they will damage the finish. Simply wipe the exterior with a clean damp cloth and dry thoroughly. Apply the cleaning 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 with nonabrasive cleaners. Never operate the oven without the crumb tray in place.
5. Wire rack, baking/drip pan, broiling pan and crumb tray should be hand-washed in hot sudsy water or use a nylon scouring pad or nylon brush. To extend the life of your accessories, we do not recommend that these be placed in the dishwasher.
6. Pizza stone should be cleaned by rinsing with hot water. Do not use any soap or detergent on the stone. And before heating the stone, let it air dry for at least 30 minutes to avoid pizza sticking to the surface during the first use.
7. Never wrap the cord around the outside of the oven. Use the cord storage cleats on the back of the oven.
8. 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® Chef's Convection Toaster Oven that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® Chef's Convection Toaster Oven will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

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

CALIFORNIA RESIDENTS ONLY

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

BEFORE RETURNING YOUR CUISINART PRODUCT

If your Cuisinart® Chef's Convection Toaster Oven should prove to be defective within the warranty period, we will repair or, if we think necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 7475 North Glen Harbor Blvd, Glendale, AZ 85307. To facilitate the speed and accuracy of your return, enclose \$10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for shipping instructions.) 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® Chef's Convection Toaster Oven 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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Asparagus and Leek Quiche with Gruyère

Great for a Sunday brunch, this quiche will please any crowd.

Makes one 9-inch quiche, 8 to 12 servings

- 1** **blind-baked 9-inch tart shell based on ½ of the pâte brisée recipe that follows**

Filling:

- ½ **tablespoon unsalted butter, or olive oil**
½ **pound asparagus, about 20 thin spears, cut into ½-inch pieces**
1 **small leek, about 2 to 3 ounces, white and light green parts only, about 2 to 3 ounces, thinly sliced**
½ **teaspoon kosher salt**
¼ **teaspoon freshly ground black pepper**
¼ **teaspoon fresh thyme leaves**
½ **cup whole milk**
½ **cup heavy cream**
4 **large eggs**
½ **cup shredded Gruyère or Swiss cheese**

1. Prepare the filling: Put the butter into a large skillet over medium heat. Once the butter melts, add the asparagus and the leek and sauté until the asparagus is bright and both the asparagus and leek are just softened, about 5 minutes. Stir in the salt, pepper and thyme.
2. In a medium mixing bowl, whisk together the milk, heavy cream and eggs.
3. Scatter the asparagus and leeks evenly in the blind-baked shell. Pour the egg/cream mixture over to fill the tart shell and scatter the shredded cheese evenly on top.
4. Adjust the rack to position 1 fitted with the pizza stone and preheat by selecting Bake at 350°F for 25 minutes. Once the oven beeps to signal that it is preheated, wait 10 minutes more to fully heat the stone before putting the quiche into the oven. Bake until the custard is completely set.

If desired, broil for about 3 to 5 minutes, until the top is lightly browned.

Allow to cool for about 5 minutes before slicing and serving.

Nutritional information per serving (based on 12 servings):
Calories 194 (68% from fat) • carb. 9g • pro. 5g • fat 15g • sat. fat 9g
• chol. 102mg • sod. 233mg • calc. 74mg • fiber 1g

Pâte Brisée

This versatile dough can be used for sweet or savory treats.

Makes two single-crust 9-inch tarts/pies, or one double-crust pie

- 2** **cups unbleached, all-purpose flour**
1 **teaspoon kosher salt**
½ **pound (2 sticks) unsalted butter, cold and cubed**
4 **tablespoons ice water**

1. Put flour and salt into a Cuisinart® Food Processor fitted with the chopping blade. Process for 10 seconds. Add butter to work bowl and pulse until the mixture resembles coarse crumbs. Pour in water, 1 tablespoon at a time, and pulse until a dough just forms. Divide dough into 2 flat discs; wrap in plastic and refrigerate until ready to use. *

To roll and blind-bake:

1. On a lightly floured surface, roll out one of the pastry discs into an 11-inch circle that is about ⅛-inch thick. Reverse the dough onto the rolling pin and unroll it evenly over a 9-inch tart pan. Press the dough lightly into the pan, lifting the edges and working it gently down into the corners of the pan. Trim off excess dough by rolling the pin over the top of the pan.
2. With your thumbs, push the dough ⅛-inch above the edge of the mold, to make an even, rounded rim of dough around the inside circumference of the pan. You can then press a decorative edge around the rim of the pastry with the dull edge of a knife. Chill in refrigerator for about 30 minutes.
3. Adjust the rack to position 1 fitted with the pizza stone. Preheat by

selecting Bake at 350°F for 35 minutes. Once oven beeps to signal that it is preheated, wait 10 minutes more to fully heat the stone before putting the pastry into the oven.

4. Using a fork, prick the dough evenly all over but make sure not to go entirely through the dough. Line the shell with parchment and weigh it down with dried beans or rice. Bake in preheated oven about 20 minutes, or until the dough under the parchment is no longer wet. Remove the beans/rice and parchment and continue baking for the remaining 5 minutes, until the shell is golden brown.

*Extra dough can be stored in the refrigerator for up to 1 week and in the freezer for up to 2 months.

Nutritional information per serving:

*Calories 101 (67% from fat) • carb. 7g • pro. 1g • fat 7g • sat. fat 5g
• chol. 20mg • sod. 89mg • calc. 0mg • fiber 0g*

Spicy Baked Eggs in Tomato Sauce

This zesty Italian-inspired dish would make a great addition to any brunch menu.

Makes 6 servings

- 2** **tablespoons olive oil, divided**
- 2** **garlic cloves, finely chopped, plus 1 garlic clove, halved**
- 1** **small onion, peeled and finely chopped**
- ¾** **teaspoon crushed red pepper flakes**
- 2** **sprigs fresh basil, plus more for garnish**
- ½** **teaspoon kosher salt**
- ¼** **teaspoon freshly ground black pepper**
- ¼** **cup dry white wine**
- 1** **can (28 ounces) whole peeled plum tomatoes with juices, roughly chopped**
- ¼** **cup heavy cream**
- 6** **¾-inch thick slices ciabatta bread**
- ½** **cup grated Pecorino Romano**
- 6** **large eggs, room temperature**

1. Put 1 tablespoon of the oil into a medium saucepan over medium heat.
2. When the oil is hot add the chopped garlic, onion, and red pepper flakes. Sauté until softened, about 5 minutes.
3. Stir in the basil, salt, and pepper. Add the wine, scraping up any cooked bits at the bottom of the pan with a wooden spoon. Cook until the wine is completely reduced. Stir in the tomatoes and bring to a boil. Reduce the heat to low and partly cover. Simmer sauce for 1 hour, stirring occasionally.
4. Stir in the heavy cream and remove sauce from heat. Transfer the sauce to a blender or use an immersion blender directly in the pot to purée the sauce until smooth. Pour the sauce into a shallow baking dish that will comfortably fit inside the oven and set aside.
5. Drizzle the remaining oil over the ciabatta slices and arrange the bread oiled side up directly on the rack in position 3. Set the oven to Toast for 6 slices on shade level 4 until the bread is toasted and golden brown. Press the +30s button if more time is needed. Remove the bread and rub the toast tops with the halved garlic. Set aside.
6. Carefully adjust the rack to position 2 and preheat the oven by selecting Bake at 350°F for 15 minutes. While oven is preheating, evenly sprinkle the cheese over the tomato sauce. Using the back of a small spoon, make six evenly spaced indents in the sauce. Keeping the yolks intact, crack the eggs into the sauce, being sure the yolks sit in the indents.
7. Once oven beeps to signal it is preheated, put the baking dish into the oven. Bake, rotating the dish halfway through cooking for even baking, until the whites of the eggs are just set but the yolks are still runny. Let the baked eggs sit for 1 to 2 minutes before serving.
8. Serve by spooning an egg with sauce directly onto a ciabatta slice. Tear a leaf of fresh basil over the top and eat with a knife and fork.

Nutritional information per serving:

*Calories 249 (57% from fat) • carb. 13g • pro. 11g • fat 15g • sat. fat 6g
• chol. 206mg • sod. 695mg • calc. 65mg • fiber 2g*

Banana Crunch Muffins

These muffins are a delicious way to use those over-ripe bananas.

Makes 6 muffins

cooking spray

Crumb topping:

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

Muffin batter:

- 1 cup unbleached, all-purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon kosher salt
- ¼ teaspoon ground cinnamon
- 1 small, ripe banana, mashed
- ¼ cup packed light brown sugar
- ¼ cup whole milk
- ¼ cup vegetable oil
- 1 large egg, slightly beaten
- ¼ cup pecans, toasted and chopped

1. Lightly coat a standard 6-cup muffin pan with cooking spray.
2. Prepare the crumb topping: In a small bowl, mix the ingredients for the topping together with a fork; reserve.
3. Make the muffin batter: Stir together the flour, baking powder, salt and cinnamon in a small bowl. In a medium bowl, using a handmixer on medium speed, mix the banana, brown sugar, milk, oil and egg together until well blended. Add the dry ingredients and nuts and mix on low until just combined.

4. Spoon evenly into prepared muffin cups and top with the crumb topping.
5. Adjust the rack to position 1 and preheat by selecting Bake with Convection at 400°F for 15 minutes. When the oven beeps to signal that it is preheated, put muffins in. Start checking the muffins at 12 minutes so that the crumb top does not get too dark. Muffins are done when evenly golden and a cake tester comes out clean when muffin is pierced.

Nutritional information per muffin:

*Calories 364 (50% from fat) • carb. 41g • pro. 5g • fat 21g • sat. fat 4g
• chol. 47mg • sod. 274mg • calc. 42mg • fiber 2g*

Ultimate Nachos

*The key to these nachos is to layer the cheese between the chips.
This way everyone gets a bit of cheese with every bite!*

Makes 8 to 10 servings

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

1. Line the baking pan with aluminum foil. Evenly distribute half of the chips in the prepared pan. Cover with about ½ cup of the cheese, then the remaining chips. Top with the remaining ingredients, as evenly as possible, finishing with the remaining cheese.
2. Adjust the rack to position 2. Preheat the oven by selecting Dual Cook, first set to Bake at 350°F for 5 minutes, then set to Broil at 500°F for 5 minutes.
3. When the oven beeps to signal that it is preheated, put the nachos in. Keep an eye on the nachos while they are cooking – some cheeses melt and brown more quickly than others.
4. Serve immediately with salsa, sour cream, guacamole and lime wedges.

Nutritional information per serving (based on 10 servings):

*Calories 246 (54% from fat) • carb. 18g • pro. 10g • fat 15g • sat. fat 7g
• chol. 30g • sod. 431mg • calc. 253mg • fiber 2g*

Harvest Stuffed Squash

*A colorful side dish, acorn squash will dress up any dinner plate.
The quinoa is packed with protein so this can also be served
as a main course with a side salad or soup.*

Makes 6 servings

- 3 acorn squashes (about 1½ pounds each), halved lengthwise and seeded (trim bottoms if necessary so they can sit flat)**
- 1 tablespoon olive oil**
- ¾ teaspoon kosher salt**
- ¾ teaspoon freshly ground black pepper**

Filling:

- 2 cups cooked quinoa (any variety)**
- ½ cup shelled edamame, cooked or frozen and thawed**
- ½ cup corn kernels, fresh or frozen and thawed**
- ⅓ cup crumbled feta, divided**
- ¼ cup dried cranberries**
- 2 scallions, thinly sliced**
- 2 tablespoons thinly sliced fresh basil**
- 1 teaspoon thinly sliced fresh mint**
- 1 teaspoon fresh lemon juice**
- ¾ teaspoon kosher salt**
- 1 to 2 pinches freshly ground black pepper**
- 1 tablespoon olive oil**

1. Adjust the rack to position 1. Line the baking pan with foil and arrange the squash halves on it, cut side up. Brush the inside of each squash with the oil and sprinkle each with equal amounts of the salt and pepper and put into the oven. Select Bake at 350°F for 35 minutes. Press Speed Convection, then Start to begin baking. The flesh of the squash should be just fork-tender; add more time for larger squash.
2. While squash is baking, prepare the filling. Put all of the filling ingredients into a large mixing bowl, reserving 2 tablespoons of the feta. Toss to combine and keep at room temperature until squash are cooked.
3. Once the squash are baked, evenly divide the quinoa mixture among the squash halves. Top with the remaining feta, 1 teaspoon per squash. Carefully move rack to position 2 and return squash to the oven. Set to Speed Convection Bake at 350° for 15 minutes. The feta should be just golden on top.
4. Serve immediately.

Nutritional information per serving:

*Calories 272 (28% from fat) • carb. 45g • pro. 7g • fat 9g • sat. fat 2g
• chol. 7mg • sod. 733mg • calc. 142 mg • fiber 6g*

Creamy Macaroni and Cheese

A combination between the creaminess of stove-top style macaroni and cheese and broiled oven-baked, this timeless dish will be sure to please all.

Makes about 15 servings

- cooking spray**
- 1 pound elbow macaroni**
- vegetable or olive oil, for holding pasta**
- 4 slices white sandwich bread, cut into ½-inch cubes**
- 1½ sticks (12 tablespoons) unsalted butter, divided**
- ½ cup unbleached, all-purpose flour**
- 6 cups whole milk**
- 4 ounces Cheddar, shredded**
- 4 ounces Gruyère or Comté, shredded**
- 4 ounces fontina, shredded**
- 4 ounces mozzarella, shredded**
- 1½ teaspoons kosher salt**
- 1 to 2 dashes hot sauce, optional**

1. Lightly coat a 13x9-inch baking pan with cooking spray; reserve.
2. Cook macaroni according to manufacturer's instructions. Drain pasta and rinse under cold water. Toss with oil to prevent sticking.
3. Adjust the rack to position 2. Put the bread cubes and ½ stick of the butter on the baking pan and put it into the oven. Select Bake at 350°F for 15 minutes. Press Speed Convection and then Start to begin baking. Toss the croutons halfway through baking time to evenly brown. Remove and reserve.
4. Put a medium to large stockpot over medium heat and add the remaining stick of butter. Once melted, whisk in the flour and cook until smooth, about 2 minutes. While whisking, slowly pour the milk into the butter/flour mixture. Increase heat to medium-high and continue to

cook, whisking constantly. Once mixture comes close to a boil (this may take up to 12 minutes), reduce heat to medium-low to maintain a slight simmer. Simmer, while constantly whisking, until the mixture becomes thick, about 20 minutes.

5. Whisk in the shredded cheeses, a small handful at a time, until sauce is homogenous. Stir in salt and hot sauce, if using, and then the macaroni. Stir in the prepared croutons.
6. Transfer mixture to the prepared pan. Cover loosely with foil and place in the oven, with the rack in position 2.
7. Select Dual Cook, first Bake at 350°F for 15 minutes, and then Broil at 500°F for 4 minutes. Press Speed Convection, then Start, to begin baking.
8. When the oven switches from Bake to Broil, carefully remove the foil to brown the macaroni and cheese.

*Nutritional information per serving (based on 12 servings):
Calories 508 (49% from fat) • carb. 44g • pro. 20g • fat 27g • sat. fat 16g
• chol. 81g • sod. 612mg • calc. • 394mg • fiber 2g*

Braised Fennel with Orange and Olives

The sweetness of tender, braised fennel is complemented with orange zest and briny oil-cured olives in this dish, which tastes equally delicious served warm, cold or at room temperature.

Makes 2 cups

- 4 small fennel bulbs (about 2 pounds total), trimmed and cut into ¼-inch slices**
- 2 tablespoons olive oil**
- ¼ teaspoon kosher salt**
- ¼ teaspoon freshly ground black pepper**
- ¼ cup white wine**
- ⅓ cup chicken broth, low sodium**

-
- 1** **teaspoon grated orange zest**
½ **cup oil-cured black olives, pitted and halved**

1. Adjust the rack to position 2. Preheat the oven on Dual Cook set to Bake with Convection at 425°F for 15 minutes then to Bake with Convection at 350°F for 25 minutes. Line the baking pan with parchment.
2. In a medium bowl toss the fennel slices with oil, salt and pepper until the fennel has been evenly coated. Arrange the slices in a single layer on the pan. Pour the wine and chicken broth directly on the fennel.
3. Once the oven beeps to signal it is preheated, put the fennel in the oven and bake until softened and well caramelized. During the last 5 minutes of cooking stir in the orange zest and olives.

Nutritional information per ½-cup serving:

*Calories 178 (50% from fat) • carb. 19g • pro. 3g • fat 11g • sat. fat 1g
• chol. 0mg • sod. 411mg • calc. 115mg • fiber 7g*

Stuffed Twice Baked Potatoes

These creamy, cheesy spuds are big in flavor and in size.

Makes 6 servings

- 6** **medium russet potatoes, scrubbed**
1 **tablespoon olive oil**
¼ **cup whole milk or heavy cream**
4 **tablespoons unsalted butter**
¼ **cup crème fraîche, at room temperature**
½ **cup shredded sharp Cheddar**
½ **teaspoon kosher salt**
½ **teaspoon freshly ground black pepper**
2 **slices bacon, cooked and crumbled**
2 **tablespoons chopped chives**

1. With the tines of a fork, evenly prick each potato all over, about 8 times. Divide the oil evenly over the potatoes and rub well into the skins. Adjust the rack to position 2 and place the potatoes directly on the oven rack. Select Bake at 400°F for 45 minutes. Press Speed Convection, then Start, to begin baking.
2. Remove the potatoes from the oven and set aside until cool enough to handle. Slice off the top quarter of each potato and discard. Scoop out the cooked flesh, leaving an ¼-inch border, into a large bowl.
3. Heat the milk and butter in a small saucepan over low heat until warmed through and the butter has melted. Add the warmed butter and milk to the potato flesh. Using a potato masher, combine until smooth. Add the remaining ingredients and continue to mash until evenly distributed. Adjust seasoning to taste.
4. Line the baking pan with foil.
5. Divide the potato mixture evenly among the shells until filled ½- to ¾-inch above the top of the potato, being sure to really pack the filling into each potato, as there should be no filling left over. Arrange the potatoes on the prepared tray and put in the oven with the rack in the same position. Select Bake at 350°F for 25 minutes. Press Speed Convection, then Start to begin baking. Begin checking potatoes at 20 minutes to be sure they do not darken too much.

Nutritional information per potato:

*Calories 326 (42% from fat) • carb. 40g • pro. 8g • fat 15g • sat. fat 9g
• chol. 38mg • sod. 292mg • calc. 105mg • fiber 3g*

California Sandwich

The variety of textures in the sandwich, from the creamy avocado to the crunchy bacon, make it stand out from the rest. In true California fashion, be sure to seek out the freshest ingredients, preferably when tomatoes are in season.

Makes 4 sandwiches

- 4 slices whole-grain bread**
- 4 teaspoons Dijon mustard**
- 6 to 8 ounces sliced turkey or chicken breast**
- 1 avocado, pitted and sliced**
- 1 plum tomato, cut into 8 slices**
- 8 slices cooked bacon**
- 4 ounces sliced Monterey Jack (about 8 slices)**

1. Line the baking pan with foil and fit it with the broiling pan. Lay the bread on the broiling pan. Spread the Dijon evenly on the tops of the slices then distribute the remaining ingredients, in the order listed.
2. Adjust the oven rack to position 2 and put the pan in the oven. Select Sandwich at 400°F for 10 minutes. Cook until the cheese is fully melted and lightly browned, adding more time if needed.
3. Serve immediately.

Nutritional information per sandwich:

*Calories 378 (52% from fat) • carb. 24g • pro. 22g • fat 22g • sat. fat 9g
• chol. 55mg • sod. 1185mg • calc. 356mg • fiber 5g*

Open Faced Reuben

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

Makes 4 sandwiches

- 4 slices rye bread**
- ¼ cup Russian dressing***
- 1 cup sauerkraut, drained**
- 8 ounces very thinly sliced corned beef (or you may substitute pastrami if you prefer)**
- 6 ounces sliced Swiss cheese (about 8 slices)**

1. Line the baking pan with foil and fit it with the broiling pan. Lay the bread on the broiling pan. Spread the Russian dressing evenly on the tops of the slices, and distribute the remaining ingredients, in the order listed.
2. Adjust the oven rack to position 2 and put the pan in the oven. Select Sandwich at 400°F for 10 minutes. Cook until the cheese is fully melted and lightly browned, adding more time if needed.
3. Serve immediately.

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

- ⅓ cup mayonnaise**
- 2 tablespoons ketchup**
- 2 tablespoons relish**
- salt and pepper to taste**

Nutritional information per sandwich:

*Calories 389 (48% from fat) • carb. 25g • pro. 26g • fat 21g • sat. fat 10g
• chol. 79mg • sod. 1286mg • calc. 362mg • fiber 4g*

Herb Roasted Chicken

A combination of dried and fresh herbs dresses up this classic bird.

Makes 6 servings

- 1** **tablespoon olive oil**
- 1** **teaspoon dried basil**
- 1** **teaspoon dried thyme**
- 1** **tablespoon chopped fresh rosemary**
- 1** **teaspoon kosher salt**
- 1** **teaspoon freshly ground black pepper**
- 1** **lemon, halved**
- 1** **4-5-pound chicken, rinsed and patted dry, giblets removed**
- 2** **garlic cloves, smashed**
- butcher's twine**

1. Combine the olive oil, dried and fresh herbs, salt, and pepper in a small bowl to make a paste. Set aside.
2. Squeeze the lemon all over the outside and inside of the chicken. Stuff the chicken with the lemon halves and garlic cloves. Rub the herb paste all over the chicken's skin. Tie the chicken using butcher's twine so its shape is tight and compact.
3. Place the chicken on the broiling pan set over the baking pan. Adjust the rack to position 1 and put the chicken in the oven. Select Roast at 400°F for 1½ hours. Press Speed Convection, then Start, to begin roasting.
4. Cook the chicken until the internal temperature of the breast is 165°F and the juices run clear when the thigh is pierced. Depending on the weight of your bird, begin checking the internal temperature 15 to 20 minutes before time expires.

Nutritional information per serving:

*Calories 312 • (55% from fat) • carb. 2g • pro. 33g • fat 18g • sat. fat 5g
• chol. 114mg • sod. 493mg • calc. 30mg • fiber 1g*

Shepherd's Pie

We've made a few twists to this comfort food classic while still retaining its rich, satisfying flavor.

Makes 12 servings

Topping:

- 1** **pound russet potatoes (about 2 medium), peeled and cut into large chunks**
- 1** **small head cauliflower (about 2 pounds), cut into florets**
- ½** **cup half-and-half**
- 3** **tablespoons unsalted butter**
- 1** **teaspoon kosher salt**
- ½** **teaspoon freshly ground black pepper**

Filling:

- 1** **tablespoon vegetable oil**
- 1** **tablespoon unsalted butter**
- 3** **medium carrots, peeled, sliced into ¼-inch half-moons**
- 2** **garlic cloves, finely chopped**
- 1** **medium onion, finely chopped**
- 1** **teaspoon kosher salt, divided**
- ½** **teaspoon freshly ground black pepper**
- 2** **sprigs fresh thyme, stems discarded and leaves finely chopped**
- 2** **pounds ground lamb**
- ¼** **cup tomato paste**
- ½** **cup red wine**
- 1** **cup beef broth, low sodium**
- 1** **tablespoon soy sauce, reduced sodium**
- 1** **cup frozen green peas**
- 2** **tablespoons chopped parsley, for garnish**

1. Fill a large saucepan with cold water. Add the potatoes and bring to a boil over high heat. Once the water comes to a boil, add the cauliflower florets and reduce to maintain a strong simmer. Cook until the vegetables are very tender and meet no resistance when pierced with the tip of a knife, about 18 to 20 minutes.
2. Put the half-and-half and butter in a small saucepan over low heat until warmed through and butter is melted. Drain the potatoes and cauliflower in a colander and return to the large saucepan. With a potato masher, mash the vegetables to break them up, then add the warmed butter mixture, salt and pepper and continue to mash until the mixture is smooth. Set aside.
3. While the potatoes and cauliflower are cooking, prepare the filling. Put the oil and butter in a large sauté pan over medium-high heat. Once the butter has melted, add the carrots, garlic, onion and ½ teaspoon of the salt. Sauté the vegetables for about 5 to 6 minutes until softened but no color has developed. Add the thyme, lamb, remaining salt and the pepper and cook until the lamb is browned and cooked through. Stir in the tomato paste and cook for 1 minute. Add the wine and cook until it has reduced by half, 2 to 3 minutes. Stir in the broth and soy sauce. Bring to a boil and reduce to a simmer; cook until sauce has reduced and thickened, about 12 to 15 minutes. Stir in the peas and remove from the heat. Adjust seasoning to taste.
4. Transfer the filling to a 13x9-inch baking pan and spread evenly to cover the bottom. Top with the mashed potato-cauliflower, spreading it evenly with a spatula to create a smooth surface that completely covers the filling.
5. Adjust the rack to position 2 and put the pan in the oven. Select Dual Cook, first set to Bake at 350°F for 15 minutes, then to Broil at 500°F for 10 minutes. Press Speed Convection, then Start, to begin baking.
6. Bake until it is heated throughout and the top is browned and has formed a crust. Garnish with parsley. Let cool 5 to 10 minutes before serving.

Nutritional information per serving:

Calories 359 (59% from fat) • carb. 17g • pro. 18g • fat 24g • sat. fat 11g
 • chol. 70mg • sod. 555mg • calc. 65mg • fiber 4g

Black Bean and Sweet Potato Enchiladas with Red Chile Sauce

A simple-to-prepare, meatless meal. The red chile sauce has some kick, so reduce the amount of chili powder if you prefer a milder version. The sauce can be prepared in advance and kept in an airtight jar in the refrigerator for a few days.

Makes 6 servings

Red chile sauce:

- 1** **tablespoon vegetable oil**
- 1** **medium onion, chopped**
- 2** **garlic cloves, chopped**
- ¾** **teaspoon kosher salt, divided**
- ¼** **cup chili powder (preferably ancho chili powder, if available)**
- ¼** **teaspoon dried oregano**
- 1** **can (14.5 ounces) diced tomatoes, drained**
- 1** **tablespoon tomato paste**
- ¾** **cup vegetable broth, divided**
- 1 to 2** **teaspoons honey or light brown sugar**
- 1** **medium sweet potato or yam (about 10 ounces), peeled and diced**
- 2** **teaspoons olive oil**
- pinch kosher salt**
- pinch freshly ground black pepper**
- 1** **can (14.5 to 15 ounces) black beans, drained and rinsed**
- 2** **teaspoons fresh lime juice**
- ¼** **teaspoon kosher salt**
- pinch freshly ground black pepper**
- 2** **cups shredded cheese (Monterey Jack is an excellent choice), divided**
- 2** **scallions, thinly sliced, divided**
- 12** **6-inch corn tortillas**
- cooking spray**

lime wedges, for serving

1. First prepare the red chile sauce: Put the oil in a medium sauté pan over medium heat. Once the oil is hot, add the onion and garlic, with a pinch of the salt. Sauté until softened, about 5 minutes. Add the spices and remaining salt, and sauté for about 1 minute to allow the flavors to meld. Stir in the diced tomatoes and tomato paste, and allow to cook down for about 5 minutes. Once that is fully combined and slightly reduced, stir in ½ cup of the broth. Cook to allow flavors to develop and for the mixture to reduce slightly, about 10 minutes. Transfer to a blender and add 1 teaspoon of the honey or brown sugar. While blending on low, add the remaining broth through the top of the blender. Taste and adjust seasoning, adding more salt and/or honey or brown sugar as desired; reserve.
2. While the sauce is cooking, roast the sweet potato. Line the baking pan with foil. Toss the diced sweet potato with the 2 teaspoons of oil, pinch of salt and pepper and arrange in a single layer on the pan. Adjust the rack to position 2 and put in the oven. Select Roast at 400°F for 15 minutes. Press Speed Convection, then Start, to begin roasting.
3. Once roasted, transfer potato to a large mixing bowl and toss with the beans, lime juice, ¼ teaspoon of salt, pepper, 1 cup of the cheese, and half the scallions. Remove foil from the baking pan.
4. Assemble the enchiladas: To make the tortillas more pliable, wrap them in a damp towel and microwave for about 15 seconds. Keep them covered until using. Spray the baking pan with cooking spray. Spread 1 cup of the sauce in the pan.
5. Place the first tortilla in the pan. Turn to coat with sauce and place about ¼ cup of the filling in the middle and fold over two sides to close. Turn over so the seam side is down and push the tortilla to one side. Repeat with remaining tortillas, adding more sauce if needed or desired. Once all are filled and fit tightly into the pan, top them with an additional ½ to ¾ cup of the sauce, and then the remaining cheese.
6. Preheat the oven by selecting Dual Cook, first set to Bake at 350°F for 10 minutes, then set to Broil at 500°F for 2 minutes.

7. Once the oven beeps to signal it is preheated, put the pan in the oven and bake. The top of the enchiladas should be nicely melted and lightly browned.
8. Remove and top with the remaining sliced scallions and serve with additional sauce and lime wedges on the side.

Nutritional information per serving:

*Calories 442 (35% from fat) • carb. 57g • pro. 18g • fat 18g • sat. fat 7g
• chol. 40g • sod. 1035mg • calc. 430mg • fiber 10g*

Middle Eastern Leg of Lamb with Yogurt-Tahini Sauce

It seems as though Middle Eastern spices were made to go with lamb; this recipe will definitely show you why! The potatoes and onions roast right alongside the meat, making this an impressive and easy main dish for your next dinner party. Leftover lamb is great sliced for sandwiches and spread with the yogurt-tahini sauce.

Makes 8 to 10 servings

Marinade:

- 1** **teaspoon cumin seeds**
- 1** **teaspoon coriander seeds**
- 3** **cinnamon sticks, halved**
- 1½** **teaspoons kosher salt, plus more for sprinkling**
- ½** **teaspoon freshly ground black pepper, plus more for sprinkling**
- 4** **garlic cloves**
- 4** **sprigs oregano, leaves only**
- ½** **teaspoon cayenne pepper**
- ⅓** **cup olive oil, divided**
- 1** **boneless leg of lamb, 2½ to 3 pounds**
- 1** **pound red potatoes, scrubbed, halved and cut into ¼-inch half moons**
- 12** **pearl onions, peeled and halved (or 2 shallots, sliced)**

Yogurt-Tahini Sauce:

- 1 cup plain yogurt, whole or reduced fat**
- 1 tablespoon tahini**
- ½ teaspoon fresh lemon juice**
- ½ teaspoon kosher salt**
- ¼ teaspoon ground cumin**
- pita bread, toasted and kept warm for serving**

1. Prepare the marinade for the lamb: Put the cumin and coriander seeds in a small, dry skillet over medium heat. Cook until seeds are just toasted and fragrant. Put the toasted seeds in a Cuisinart® spice grinder or chopper along with the cinnamon sticks, salt, pepper, garlic, oregano and cayenne. Pulse a few times to break up, scraping down the sides as needed. Add ¼ cup oil and process until a paste has formed.
2. Rub the paste all over the lamb (remove any butcher's twine or netting so the lamb can be evenly coated). Transfer to a large mixing bowl, cover with plastic, or into a 2-gallon resealable bag. Marinate in the refrigerator overnight.
3. Once lamb has marinated, remove from bowl/bag and tie tightly with butcher's twine in 2-inch intervals. Cover the baking pan with foil. Add the potatoes and onions, and toss with the remaining olive oil and a couple pinches of salt and a pinch of pepper. Place the lamb on top, centered in the pan.
4. Adjust the rack to position 1 and put the lamb in the oven. Select Dual Cook, first set to Roast at 400°F for 30 minutes, then set to Roast at 300°F for 30 minutes. Press Speed Convection, then Start, to begin roasting.
5. The lamb is cooked when the internal temperature reaches 130°F, for medium rare. Allow it to rest for 10 minutes before slicing and serving.
6. While lamb is cooking, prepare the yogurt sauce. In a small bowl whisk together all of the sauce ingredients until homogenous. Reserve in the refrigerator (this can be made in advance and be stored in an airtight

container in the refrigerator for up to 1 week).

7. Slice lamb thinly and serve with the roasted potatoes and onions, along with the yogurt sauce and toasted pita bread.

*Nutritional information per serving (lamb; based on 10 servings):
Calories 270 (46% from fat) • carb. 11g • pro. 25g • fat 14g • sat. fat 3g
• chol. 37mg • sod. 441mg • calc. 30mg • fiber 1g*

Oven Barbecued Ribs

*Don't wait for the summer for barbecued ribs.
Now you can enjoy them all year 'round.*

Makes about 4 to 6 servings

Dry rub:

- 2 tablespoons packed light brown sugar**
- 3 tablespoons chili powder**
- 1 teaspoon kosher salt**
- ½ teaspoon smoked paprika**
- ½ teaspoon freshly ground black pepper**
- ½ teaspoon oregano**
- ½ teaspoon garlic powder**
- ¼ teaspoon cayenne pepper**
- 2 pounds St. Louis-style ribs (baby back ribs can be substituted)**

1. Stir dry rub ingredients together well in a small bowl.
2. Rub spices all over the ribs and refrigerate for at least 2 hours but preferably overnight.
3. When ready to cook, adjust the rack to position 2. Arrange ribs on the baking pan and put into the oven.
4. Select Dual Cook, first set to Bake at 375°F for 45 minutes then set to Bake at 250°F for 1 hour and 30 minutes. Press Speed Convection, then Start, to begin baking.

-
5. When cooking is complete, cut into individual ribs and serve with barbecue sauce if desired.

Nutritional information per serving (based on 6 servings):

*Calories 447 (73% from fat) • carb. 6g • pro. 24g • fat 26g • sat. fat 11g
• chol. 121mg • sod. 578mg • calc. 38mg • fiber 2g*

Turketta

(Roasted Turkey Breast in the Porchetta-Style)

In this take on the classic Roman dish Porchetta, wrapping lean turkey breast in pancetta creates a crisp crust and helps to mimic the fat that usually comes from pork. We prefer not to use a pre-brined breast so we can control the salt content of the final dish.

Makes 10 to 12 servings

Brine:

- 8 cups water**
- 1 cup kosher salt**
- ¼ cup granulated sugar**
- 1 whole turkey breast (about 4 to 5 pounds), deboned***

Herb rub:

- 1 garlic clove**
- 12 sage leaves**
- 1 rosemary sprig, leaves only**
- 1 thyme sprig, leaves only**
- ½ teaspoons fennel seeds, toasted and ground, or ½ teaspoon ground fennel, toasted**
- 1 teaspoon crushed red pepper flakes**
- 1 3-ounce package pancetta (about 6 to 8 slices)**

1. Prepare the brine by combining the water, salt and sugar in a very large bowl. Whisk until the salt and sugar have dissolved and add the turkey breast. If the turkey is not fully submerged, add more water until it is

covered. Cover with plastic and refrigerate for 3 hours.

2. While the turkey is in the fridge, prepare the herb rub. In a small food processor or spice grinder, pulse the garlic until finely chopped. Add the sage, rosemary and thyme and pulse to finely chop all ingredients together. Combine the chopped herbs with the fennel and red pepper flakes in a small bowl and set aside.
3. When the brining time is complete, remove the bird and rinse well under cold water. Pat the turkey with paper towels until completely dry and lay it skin-side down.
4. Rub the flesh of the turkey all over with the herb rub. Starting at one end, carefully roll the turkey like a jelly roll, being careful not to tear the turkey's skin. The turkey roll should be seam side down on the counter and able to sit freely without unrolling. Arrange the pancetta slices over the bird's exterior, especially covering any areas where the skin may be torn. Tie tightly with butcher's twine at 2-inch intervals to make a compact cylinder.
5. Place the turkey on the broiling pan fitted on top of the baking pan. Adjust the oven rack to position 1 and put the turkey in. Select Dual Cook first set to Roast at 400°F for 25 minutes, then set to Roast at 325°F for 1 hour. Press Speed Convection, then Start, to begin roasting. Roast until the bird's exterior is golden brown and crisp and the internal temperature of the bird is 165°F.
6. Remove bird from oven and let rest at least 10 minutes before removing twine and slicing.
- * A butcher can debone the turkey breast for you.

Nutritional information per serving (based on 12 servings):

*Calories 298 (49% from fat) • carb. 0g • pro. 37g • fat 16g • sat. fat 4g
• chol. 108mg • sod. 1067mg • calc. 38mg • fiber 0g*

Braised Two-Pepper Chicken with Onions

Spicy, tangy and vinegary, this colorful dish is best served over a starchy side like rice, potatoes or polenta for soaking up all the tasty pan juices.

Makes 4 to 6 servings

- 8 bone-in, skin-on chicken thighs, trimmed of any excess fat**
- 2 tablespoons sherry vinegar**
- 2 tablespoons olive oil, divided**
- 1½ teaspoons kosher salt, divided**
- 1 teaspoon freshly ground black pepper**
- 4 medium bell peppers (red, yellow or orange)**
- 1 large onion, sliced**
- 2 links pre-cooked Italian chicken sausage (about 6 ounces), sliced into ½-inch rounds**
- 6 hot cherry peppers, stemmed, seeded and quartered**
- 1 cup pitted green Italian olives, halved**

1. In a large bowl combine the chicken thighs with the vinegar, 1 tablespoon of the oil, 1 teaspoon of the salt and all of the pepper. Cover with plastic wrap and chill in the refrigerator for 1 hour.
2. Adjust the rack to position 2. Preheat the oven by selecting Bake with Convection to 425°F for 30 minutes. Rub the skins of the bell peppers with the remaining oil and place on the baking tray. Roast the peppers, rotating them halfway through cooking, until the skins are blistered all over. Place the peppers in a bowl and tightly cover with plastic wrap. Let the peppers sit until cool to the touch, about 15 to 20 minutes. Peel, de-seed and slice the peppers into ½-inch strips.
3. Keeping the rack in the same position, select Dual Cook first set to Bake with convection at 400°F for 35 minutes then set to Broil at 500°F for 5 minutes.
4. While the oven is preheating, toss together the onion, roasted pepper slices, sausage, chopped peppers, olives and remaining salt. Arrange evenly in the bottom of a 13x9-inch pan and nestle the chicken pieces

into the vegetable layer, skin side up. Pour over any excess marinade from the chicken into the pan. Cook until the thighs have reached an internal temperature of 170°F and the skins are browned and crisp.

*Nutritional information per serving (based on 6 servings):
Calories 412 (62% from fat) • carb. 9g • pro. 30g • fat 28g • sat. fat 7g
• chol. 131mg • sod. 985mg • calc. 33mg • fiber 2g*

Green Chile and Apple Pork Roast

The sweet and hot flavors of the stuffing of this dish pair really well with the pork.

Makes 10 servings

- 4 small green chile peppers (like Anaheim or poblano), about ¾ pound total**
- 1 medium red onion, halved and cut into wedges on the root (to keep the wedges together)**
- 4 garlic cloves, crushed**
- 2 tablespoons olive oil, divided**
- 1½ teaspoons kosher salt, divided**
- ½ teaspoon freshly ground black pepper, divided**
- 1 small green apple, peeled, cored and cut into 8 wedges**
- 8 to 10 medium to large fresh sage leaves**
- pinch ground cinnamon**
- 1 boneless pork loin roast, about 3 to 3½ pounds***

1. Put the chiles, onion and garlic on the baking pan lined with foil. Toss with 1 tablespoon of the oil and a pinch each of the salt and pepper. Adjust the rack to position 3 and put the chiles in the oven. Select Roast at 425°F for 30 minutes. Press Speed Convection, then Start, to begin roasting. Toss halfway through roasting (the skins of the chiles should be blackened in spots). Remove and carefully transfer to a heatproof bowl and cover tightly with plastic. Allow to cool; reserve. Keep the foil on the pan; it will be used to roast the pork.

2. Once chiles are cool to the touch, remove the skins and place in a chopper or food processor fitted with the metal chopping blade. Add the roasted onion and garlic, as well as the apple, sage, ¾ teaspoon of the salt, ¼ teaspoon of pepper and cinnamon. Pulse a few times to roughly chop; reserve.
3. To butterfly the pork*, lay the pork out on a clean work surface. Using a sharp slicing knife, butterfly the pork so that you are cutting it to look like an open book. When it is cut once, very carefully cut it an additional time in the same manner. You are essentially doing a double butterfly (halving), of the pork, to make it a long and thin piece. This will make it easier to roll.
4. Evenly distribute the filling on the top of pork, being sure that it is rubbed in well. Starting with one short end, roll tightly, like a jelly roll. Tie tightly with butcher's twine at 2-inch intervals to keep shape. Coat with the remaining tablespoon of oil and sprinkle with the remaining salt and pepper. Place on the foil-lined baking pan.
5. Adjust the baking rack to position 1. Place the roast in the oven and select Roast at 375°F for 45 minutes. Press Speed Convection, then Start, to begin roasting. The pork is fully cooked when it registers 140°F. Let rest 5 to 10 minutes in oven before slicing and serving.

* We call for a double butterfly of the pork, if you do not feel comfortable doing this, a butcher can butterfly the pork loin for you.

Nutritional information per serving:

Calories 276 (47% from fat) • carb. 6g • pro. 30g • fat 14g • sat. fat 3g
 • chol. 87mg • sod. 409mg • calc. 22mg • fiber 1g

Pizza Dough

This dough can be used for more than just the obvious, although who doesn't love homemade pizza? Check our website, www.cuisinart.com, for additional pizza and calzone recipes.

Makes 1½ pounds dough (two 12-inch crusts)

- 2¼ teaspoons (1 standard packet, ¼ ounce) active dry yeast**
- 1½ teaspoons granulated sugar**
- 1 cup warm water (105° to 115°F)**
- 3 cups bread flour (you may substitute unbleached, all-purpose flour)**
- 1½ teaspoons kosher salt**
- 1 tablespoon olive oil, plus more for coating ball of dough**

1. In a liquid measuring cup dissolve the yeast and sugar in warm water. Let stand until foamy, about 5 minutes. (Note: If the yeast does not get foamy within 10 minutes, that means that it is not active and you should toss it and start again with new yeast.)
2. Insert the dough or metal chopping blade into the work bowl of a food processor. Add the flour, salt and olive oil. Pulse a few times to combine. With the machine running, pour the liquid mixture through the feed tube as fast as the flour absorbs it. Process until the dough cleans the sides of the work bowl and forms a ball. Continue to process for 30 seconds to knead the dough. Dough may be slightly sticky.
3. Lightly coat the inside of a large bowl with olive oil. Add dough, turn to coat in oil and cover bowl with plastic wrap. Let rise in a warm, draft-free place for about 1 hour; dough should double in size.
4. Place dough on a lightly floured surface and gently fold over to "punch" down. Form into desired crust size(s) as directed by recipe.

Nutritional information per serving (based on 12 servings for 2 pies):
 Calories 114 (9% from fat) • carb. 23g • pro. 3g • fat 1g • sat. fat 0g
 • chol. 0g • sod. 286mg • calc. 1mg • fiber 1g

Gluten-Free Pizza Dough

Finally! Pizza that folks with allergies can cheer about.

Makes about 1 pound dough (two 10-inch pies crust)

- ¾ cup tapioca flour**
- ¾ cup white rice flour plus additional for dusting and rolling**
- 2 tablespoons quinoa flour**
- ½ cup arrowroot flour**
- 1 teaspoon xanthan gum**
- 1 teaspoon kosher salt**
- 2 teaspoons granulated sugar**
- ½ cup rice milk**
- ¼ cup water**
- 2 tablespoons extra virgin olive oil**
extra rice flour for dusting and rolling

1. Put the flours, xanthan gum, salt and sugar into the Cuisinart® Stand Mixer mixing bowl fitted with the dough hook. Mix on speed 3 to combine. Stir the rice milk, water and olive oil together in a liquid measuring cup.
2. With the stand mixer running on speed 3, slowly add the liquid ingredients. Once a dough ball is formed, knead the dough for about 1 to 2 minutes between speed 4 and 5. Should dough seem dry add one tablespoon of additional water at a time while mixing until the dough ball is able to clean the sides of the bowl. Be sure the water is fully incorporated before adding the next tablespoon (alternatively, should the dough be too sticky add white rice flour 1 tablespoon at a time until dough reaches a smooth consistency).
3. When ready to roll, dust a large surface with rice flour. Divide the dough into 2 equal pieces. Roll dough out into about a 10-inch circle.
4. Liberally dust a pizza peel or the surface of an inverted sheet tray. Transfer pizza dough to well-floured surface and add desired pizza toppings before baking.

*Nutritional information per serving (based on 12 servings total for 2 pies):
Calories 114 (22% from fat) • carb. 22g • pro. 9g • fat 3g • sat. fat 0g
• chol. 0mg • sod. 209mg • calc. 23 mg • fiber 1g*

White Pizza with Olives and Grape Tomatoes

If you are averse to ricotta, replace it with ½ cup of pizza sauce; either way the toppings will be sure to please.

Makes one 12-inch pizza

- yellow cornmeal, for dusting**
- ½ recipe pizza dough (see preceding recipes)**
- ½ tablespoon olive oil**
- ¼ cup ricotta, strained if especially wet**
- 1 garlic clove, finely chopped**
- ¼ teaspoon kosher salt**
- pinch freshly ground black pepper**
- ½ cup pitted kalamata olives**
- ½ cup grape tomatoes, halved**
- ¼ cup grated or shredded Pecorino Romano**
- pinch crushed red pepper, optional**
- 6 medium to large fresh basil leaves, torn**

1. Sprinkle a few tablespoons of cornmeal onto a pizza peel or the surface of an inverted sheet tray. Stretch or roll the dough to a 12-inch circle and place on top of the cornmeal (this will prevent it from sticking too much). Brush the top of the dough with the olive oil, and then dollop the ricotta across the surface, leaving about 1 inch around the edges for a crust. Evenly distribute the remaining ingredients, in the order listed, except for the basil.
2. Adjust the rack to position 1 fitted with the pizza stone. Preheat the oven, by selecting Pizza at 450°F for a 12-inch fresh pizza.
3. Once the oven beeps to signal it is preheated, carefully transfer the

pizza to the oven, placing directly on top of the hot pizza stone.

4. Allow to cook for the allotted time, 15 minutes, adding more time if needed.
5. Carefully remove from oven, using a pizza peel if available. Let cool for about 5 minutes before slicing and serving. Garnish with basil.

Nutritional information per serving (based on 6 servings):

*Calories 187 (36% from fat) • carb. 24g • pro. 6g • fat 7g • sat. fat 2g
• chol. 9g • sod. 526mg • calc. 20mg • fiber 1g*

Meatball Pizza with Roasted Tomatoes and Peppers (allergen free)

This recipe proves that “allergen free” can easily mean tasty!

Makes about 12 servings or two 10-inch pizzas

Meatballs:

- 1 pound ground beef**
- ½ small white onion, about 1 ounce, finely chopped**
- 1 small garlic clove, finely chopped**
- ¼ cup fresh parsley leaves, chopped**
- ¼ teaspoon kosher salt**
- ⅛ teaspoon freshly ground black pepper**

Roasted Pepper and Tomatoes:

- 1 small red bell pepper, about 6 ounces, cut into quarters, seeds removed**
- 2 small plum tomatoes, halved**
- 2 garlic cloves, crushed**
- 2 thyme sprigs**
- ¼ teaspoon kosher salt**
- ⅛ teaspoon freshly ground black pepper**
- 2 teaspoons olive oil**

1 recipe gluten-free pizza dough (page 30) extra virgin olive oil for drizzling pinch kosher salt

1. In a medium bowl mix the ground beef, chopped onion, garlic, parsley, salt and pepper so that all ingredients are thoroughly combined. Divide into 6 equal balls.
2. Adjust the rack to position 2. Arrange the meatballs on the broiling rack fitted inside the baking pan and put in the oven. Select Bake at 425°F for 25 minutes. Press Speed Convection, then Start, to begin baking. Once meatballs are finished, cool slightly, remove from pan, and clean the pan. When cool enough to handle, cut each meatball into ⅙-inch slices.
3. Toss the pepper, tomatoes, garlic, thyme, salt and black pepper with the olive oil in a small mixing bowl. Arrange the vegetables on the pan and again bake on Speed Convection at 425°F for 25 minutes. Once time expires, put all vegetables into a small mixing bowl, cover tightly with plastic wrap, and let sit until completely cool. When ready to use, remove any loose skins from the pepper and tomatoes and cut into 1-inch pieces.
4. Once pizza dough is ready and rolled, place it on a well-floured pizza peel or surface of an inverted sheet tray. Drizzle some olive oil on the surface of the dough and brush to distribute evenly. Arrange the meatball slices and top evenly with the tomatoes and peppers. Drizzle again with olive oil before baking.
5. Adjust the rack to position 1 fitted with the pizza stone. Preheat the oven 450°F and stone by selecting Pizza, 6-inch fresh and set the time for 13 minutes. Once the oven beeps to signal it is preheated, slide the pizza into the oven.
6. While pizza is baking, repeat with remaining ingredients.
7. Slice and serve immediately.

*Nutritional information per serving (based on 12 servings for 2 pies):
Calories 199 (38% from fat) • carb. 22g • pro. 9g • fat 9g • sat. fat 3g
• chol. 23mg • sod. 333mg • calc. 31mg • fiber 1g*

Roasted Eggplant Pizza (gluten free)

A delightful combination for the gluten-free pizza dough.

Makes about 6 servings, one 10-inch pizza

- 1 eggplant, cut into ¼-inch slices**
- 4 garlic cloves, finely chopped**
- 2 teaspoons olive oil**
- 1 sprig fresh rosemary, broken in half**
- ½ recipe gluten-free pizza dough, rolled into 10-inch round (page 30)**
- ½ cup prepared pizza sauce (optional)**
- ½ pound fresh mozzarella, sliced**
- ¼ cup grated Parmesan**
- 6 basil leaves**
- pinch kosher salt**
- pinch crushed red pepper**

1. Toss together the eggplant, garlic, olive oil and rosemary and arrange in a single layer on the baking pan. Adjust the rack to position 2 and put the eggplant in the oven. Select Bake at 425°F for 25 minutes. Press Speed Convection, then Start, to begin baking.
2. Once pizza dough is ready and rolled, place it on a well-floured pizza peel or surface of an inverted sheet tray. Spoon the sauce, if using, in a round onto the center of the dough. Arrange the eggplant evenly over the sauce and layer with the fresh mozzarella and Parmesan. Tear the basil leaves and scatter on the pizza along with the pinch of salt and crushed red pepper.
3. Adjust the rack to position 1 fitted with the pizza stone. Preheat oven 450°F and stone by selecting Pizza, 6-inch fresh and set the time for 10 minutes. Once the oven beeps to signal it is preheated, slide pizza into the oven. Check at five minutes before cooking time is finished so that the pizza is not too dark.
4. Slice and serve immediately.

Nutritional information per serving:

*Calories 260 (49% from fat) • carb. 24g • pro. 9g • fat 14g • sat. fat 7g
• chol. 34mg • sod. 339mg • calc. 73mg • fiber 2g*

Calzones - Three Ways

We have provided three different fillings to get you started but this recipe is so versatile, feel free to be creative and think outside the "pizza box."

Makes 6 calzones

- 1 pound pizza dough (page 29)**
- 3 cups filling (recipes follow)**
- water for sealing**
- olive oil for brushing**

1. Divide pizza dough into 6 pieces. On a lightly floured surface roll or stretch the dough pieces into approximately 7 x 3½-inch-long ovals. Fill the lower half of the ovals with about ½ cup of firmly packed filling (if making the prosciutto filling it will be a heaping ⅓ cup per calzone).
2. Brush the outer edges of the lower dough half with water and pull the top half over to cover the filling. With a fork, firmly press down around the dough edges to seal. Brush the calzones with oil. If using the prosciutto filling, cut a small slit into the top of the calzone to create a vent.
3. Adjust the rack to position 2 fitted with the pizza stone. Preheat oven and stone by selecting Pizza at 450°F for 12-inch fresh. Adjust the time to 18 minutes. Once the oven beeps to signal it is preheated, transfer the calzones to the oven, and evenly space directly on the stone.
4. Bake calzones until well browned and filling is hot. Remove from oven with a pizza peel or large spatula and let rest for at least 5 minutes before serving.

Sausage and broccoli filling

Makes 3 cups

- 3 cups broccoli florets, steamed and finely chopped**
- 1½ cups cooked and crumbled sweet Italian sausage (from 4 links)**
- 4 hot cherry peppers, seeded and finely chopped**
- ¼ cup shredded Pecorino Romano**
- ¼ cup shredded mozzarella**
- 3 tablespoons ricotta cheese**

1. Combine all ingredients in a medium bowl until well mixed and cheese is evenly distributed.
2. Use as directed in calzone recipe above.

Nutritional information per sausage and broccoli calzone:

*Calories 339 (31% from fat) • carb. 40g • pro. 19g • fat 12g • sat. fat 4g
• chol. 27mg • sod. 929mg • calc. 95mg • fiber 3g*

Mushroom and spinach filling

Makes 3 cups

- 3 tablespoons unsalted butter**
- 2 tablespoons olive oil**
- 1½ pounds white button mushrooms, stemmed and sliced ¼-inch thick**
- 1½ teaspoons kosher salt**
- 2 thyme sprigs, leaves only**
- 6 cups firmly packed baby spinach (about 6 ounces)**
- 6 ounces Taleggio cheese, cut into bite-size pieces**
- ¾ cup ricotta**

1. Put the butter and oil in a large sauté pan over medium-high heat. Once butter is melted, add the mushrooms and the salt. Cook for 8 to 10 minutes until liquid had evaporated and mushrooms are browned.

2. Stir in the thyme. Add the spinach and cook until wilted, about 2 to 3 minutes. Taste and adjust seasoning as desired. Let cool to room temperature.
3. Combine the mushroom and spinach mixture with the cheeses in a medium bowl and stir to combine thoroughly.
4. Use as directed in calzone recipe above.

Nutritional information per mushroom and spinach calzone:

*Calories 460 (50% from fat) • carb. 39g • pro. 19g • fat 26g • sat. fat 13g
• chol. 63mg • sod. 1075mg • calc. 294mg • fiber 3g*

Prosciutto and fig filling

Makes 2 cups

- 4 ounces prosciutto, chopped**
- 1 cup shredded fontina**
- 1 cup ricotta**
- ¼ cup fig spread or jam**

1. Combine the filling ingredients in a medium bowl until well mixed.
2. Use as directed in calzone recipe above.

Nutritional information per prosciutto and fig calzone:

*Calories 391 (39% from fat) • carb. 41g • pro. 19g • fat 17g • sat. fat 8g
• chol. 52mg • sod. 1101mg • calc. 185mg • fiber 1g*

Sweet Potato Rolls

A basket of these deserves a place on the Thanksgiving table.

Makes 9 rolls

- 1 small (about 6 ounces) sweet potato or yam**
- ½ teaspoon olive oil**
- ¼ cup warm whole milk (105° to 110°F)**
- ½ teaspoon granulated sugar**
- 1½ teaspoons active dry yeast**
- 1 tablespoon unsalted butter, room temperature**
- 1 large egg, room temperature**
- 2 cups unbleached, all-purpose flour, plus more as needed**
- 1½ teaspoons kosher salt**
- egg wash (1 egg and 1 teaspoon water whisked together)**
- pepitas (hulled pumpkin seeds) for sprinkling**
- ground nutmeg, for sprinkling**

1. Adjust the rack to position 2. Pierce the sweet potato all over using the tines of a fork. Rub with the olive oil. Place directly on the rack and select Roast at 400°F for 30 minutes. Press Speed Convection, then Start, to begin roasting.
2. Remove and allow to cool. Once cool to the touch, remove flesh, measure out ½ cup (less is fine, but you do not want to have any more or the dough will be too sticky. Save any extra for another use). Discard peel.
3. Combine the warm milk with the sugar and yeast in a liquid measuring cup. Stir to dissolve and allow to stand until foamy, about 5 to 10 minutes.
4. Insert the metal chopping blade into the work bowl of a food processor. Add the ½ cup sweet potato, butter and egg. Process until smooth, stopping to scrape down as needed. Next add the flour and salt; pulse to combine until mixture is evenly shaggy. While pulsing, slowly add the milk/sugar mixture through the feed tube. Once all has been added,

process for 30 seconds. If dough seems too sticky, sprinkle an additional tablespoon of flour on the top of the dough, and another tablespoon of flour on a clean work surface and knead the dough on it a couple of times by hand. Transfer to a clean mixing bowl and cover with plastic wrap. Let rise in a warm, draft-free place for about 1 hour; dough should double in size.

5. Place dough on a lightly floured surface and gently fold over to “punch” down. Divide into 9 equal pieces, about 2 ounces each. Using floured hands, roll into smooth rounds and transfer to a parchment-lined baking sheet; cover with plastic (Note: The parchment should be no larger than 13 inches—it has to fit on the baking stone. If it is easier, cut to a 13-inch circle). Let rise for 30 minutes, to almost double in size.
6. Adjust the rack to position 1 fitted with the pizza stone. Preheat oven by selecting Bake with Convection at 375°F for 25 minutes.
7. While oven is preheating, lightly brush the rolls with the egg wash and sprinkle with a few pepitas and a pinch of nutmeg. Once oven beeps to signal that it is preheated, wait an additional 10 minutes to thoroughly heat the stone before adding rolls to the oven. Using a pizza peel or the surface of an inverted sheet tray, carefully transfer the rolls, with the parchment, directly onto the hot stone. Alternately, you can forgo this step if it seems too daunting and just bake on the provided baking pan, and place the pan directly on the stone. If using the pan to bake the rolls, they will not be as evenly browned on all sides as they would be if baked directly on the stone, but they will be just as delicious.
8. Once time expires, remove rolls from oven and serve immediately.

Nutritional information per roll:

*Calories 134 (15% from fat) • carb. 13g • pro. 4g • fat 2g • sat. fat 1g
• chol. 25g • sod. 402mg • calc. 17mg • fiber 1g*

Rustic Italian Bread

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

Makes 1 large round loaf (about 12 servings)

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

1. In a measuring cup, dissolve the yeast and sugar in the warm water. Let stand 5 minutes, or until mixture is foamy.
2. Put the flour, wheat bran and salt in the work bowl of a food processor fitted with the dough or metal chopping blade and process for 10 seconds. Add the oil. With the machine running, slowly add the liquid through the feed tube and process until a dough ball forms. Continue processing 1 minute to knead the dough. Shape the dough into a ball and put in a large bowl that has been lightly floured. Cover the bowl tightly with plastic wrap and let the dough rise for 1 hour, until doubled in size.
3. Punch down the dough, reshape into a ball and cover the bowl again with a clean piece of plastic wrap. Let rise 1 hour.
4. Gently punch down the dough and shape into a tight, large round. Put the round on a piece of parchment and loosely cover with plastic wrap. Let rise in a warm, draft-free place for 30 minutes.

5. Adjust the rack to position 1 fitted with the pizza stone. Preheat oven by selecting Bake with Convection at 400°F for 40 minutes. Once the oven beeps to signal that it is preheated, continue heating the stone for 10 minutes more before adding the bread to the oven.
6. While the oven and stone are heating cut an X into the top center of the loaf with a serrated knife, brush with the egg wash and place carefully, with the parchment, on top of the hot pizza stone. Bake for the remaining 30 minutes.
7. Bread should be nicely browned and have an internal temperature between 200°F and 207°F. Remove bread from the oven and cool completely on a wire rack before slicing.

Nutritional information per serving:

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

Salted Caramel Custards

These are served in the same fashion as the classic crème caramel, which is an individual serving of the popular Spanish dessert, flan. Inverting the custard is a showstopper of a presentation, but it is equally delicious served directly in the ramekin.

Makes 6 custards

- 1 cup granulated sugar, divided**
- ½ teaspoon kosher salt**
- ½ cup water**
- 2 tablespoons unsalted butter**
- 1½ cups whole milk**
- 1½ cups heavy cream**
- 1 teaspoon pure vanilla extract**
- 3 large eggs**
- 3 large egg yolks**
- fleur de sel, for sprinkling**

1. Place six 5-ounce ramekins in the baking pan and set them near the stove where the sugar is being cooked.
2. Put ¾ cup of the sugar and the salt into a medium, heavy-bottomed saucepan. Add enough water to cover the sugar so that the mixture resembles wet sand (you may not need all of the water). Set over medium and cook, without stirring, until sugar has dissolved and mixture turns a light amber color. Working carefully and quickly so the caramel does not harden, pick up a ramekin and add a small amount caramel and swirl to fully coat the bottom. Repeat with the remaining ramekins.*
3. Return the pan to the stove, with the heat reduced to low. Very carefully whisk in the butter, then whisk in the milk, cream and vanilla – this will steam and bubble a bit, so whisk off the heat if you prefer. Increase the heat to medium and bring mixture to just a simmer.

4. While the milk/cream mixture is heating, whisk the eggs, yolks and remaining ¼ cup of sugar together in a medium mixing bowl until lightened; reserve.
5. Once the milk/cream mixture has come to a simmer, whisk about one-third of the hot mixture into the egg/sugar mixture. Whisk in another third of the hot liquid, then return the combined mixture to the saucepan. Reduce the heat to low and using a wooden spoon, stir the mixture constantly, in a figure-eight pattern, until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the eggs will overcook – the process should only take a few minutes.
6. Pour the mixture through a fine mesh strainer. Evenly divide the strained mixture among the six ramekins, pouring on top of the set caramel.
7. Adjust the rack to position 1 and select Bake at 275°F for 30 minutes. Once the oven beeps to signal that it is preheated, put pan of filled ramekins into the oven and fill pan with water. Allow custards to bake until just set – they should still be jiggly when you tap the ramekin. Remove from oven and using tongs or a dish towel, carefully remove ramekins from the tray to prevent continued cooking.
8. The custards can be served warm or cold. If serving immediately, lower each ramekin into cold water for a few minutes. Using a knife or offset spatula, scrape around the inside walls of the ramekins to loosen the custard. Invert a serving plate on top of the ramekin and then quickly and carefully flip over and tap a few times to remove. The caramel will pool around the custard and create a sauce; sprinkle top with a pinch of fleur de sel. This serving style is called a Crème Caramel Reversée and it is spectacular in presentation. If serving at a later time, cool and cover each tightly with plastic wrap and refrigerate until using. The custards can be stored in the refrigerator for up to 5 days.

*If pouring the caramel into the ramekins is something that you are not comfortable doing, skip this step and immediately move on to step 3. It will still be delicious and the caramel flavor will come through beautifully,

but you will not have the sauce at the bottom of the custard. Because of that, you do not have to invert the custard; you can serve in the ramekins and sprinkle the top with the fleur de sel.

Nutritional information per custard:

*Calories 470 (61% from fat) • carb. 38g • pro. 8g • fat 32g • sat. fat 19g
• chol. 283mg • sod. 279mg • calc. 134mg • fiber 0g*

Strawberry Rhubarb Crisp

This dessert highlights the tartness of the rhubarb, which is mellowed out by the sweet strawberries.

Be sure to get ripe, in-season ingredients for the best results.

Makes 10 servings

Filling:

- 1½ pounds rhubarb, trimmed and cut into ½-inch thick slices**
- 1 cup granulated sugar**
- ¼ teaspoon kosher salt**
- ¼ teaspoon pure vanilla extract**
- ½ teaspoon fresh lemon juice**
- 1 pound strawberries, hulled and quartered (halved if strawberries are small)**
- 2 tablespoons tapioca starch**

Topping:

- 1½ cups rolled oats**
- 1 cup unbleached, all-purpose flour**
- 1 cup packed, light brown sugar**
- ½ teaspoon ground cinnamon**
- ½ teaspoon ground ginger**
- ½ teaspoon kosher salt**
- 1 stick (8 tablespoons) unsalted butter, cold and cubed**

1. Put the rhubarb, sugar, salt, vanilla and lemon juice in a large mixing bowl; toss to fully combine. Add the strawberries and tapioca starch. Transfer to a 13 x 9-inch baking pan; reserve.
2. Prepare the topping: Put all the topping ingredients except the butter into a mixing bowl and combine. Add the butter and either with a pastry blender or with your fingers, work the butter into the dry ingredients. Once the butter is evenly distributed, sprinkle over the top of the filling.
3. Adjust the rack to position 2. Preheat the oven by selecting Dual Cook, first set to Bake at 350°F for 20 minutes, then set to Broil for 2 minutes.
4. Remove and allow to cool for a few minutes before serving. This is delicious when paired with freshly whipped cream or vanilla ice cream.

Nutritional information per serving:

*Calories 349 (25% from fat) • carb. 64g • pro. 4g • fat 10g • sat. fat 6g
• chol. 24mg • sod. 174mg • calc. 67mg • fiber 4g*

Chocolate Glazed Coconut Layer Cake

Coconut lovers rejoice! Decadent without being overly sweet, this moist layer cake incorporates coconut four ways to bring you the most coconut flavor possible.

Makes 16 servings

Cake:

- cooking spray**
- 3 cups unbleached, all-purpose flour**
- 1 teaspoon baking powder**
- ½ teaspoon baking soda**
- ½ teaspoon kosher salt**
- ½ cup sour cream, room temperature**
- ½ cup cream of coconut**
- ½ teaspoon pure vanilla extract**
- ½ teaspoon coconut extract**
- 2 sticks unsalted butter, room temperature, cut into cubes**
- 2 cups granulated sugar**
- 3 large eggs, room temperature**
- 2 large egg yolks, room temperature**
- 1½ cups unsweetened shredded coconut**

Chocolate Glaze:

- 8 ounces bittersweet chocolate chips**
- 1 cup heavy cream**
- 3 tablespoons unsalted butter, cut into cubes**

Garnish and Frosting:

- 1 cup unsweetened coconut flakes**
- 1 cup chilled heavy cream**
- ¼ cup confectioners' sugar**
- 2 tablespoons cream of coconut**
- ½ teaspoon coconut extract**

1. Spray two 9-inch round baking pans with cooking spray. Line the bottoms with parchment paper rounds and spray the parchment. Set aside.
2. In a medium bowl whisk together the flour, baking powder, baking soda and salt. In a separate bowl whisk together the sour cream, cream of coconut and both extracts.
3. Put the butter in a large bowl and with a hand mixer on low speed, beat it for about 30 seconds until creamy. Increase to speed 2 and gradually add the sugar, beating the mixture until it is light and fluffy, about 2 minutes. Add the eggs and yolks one at a time, waiting until each egg is incorporated before adding the next.
4. With the mixer on the lowest speed, alternately add the dry ingredients and sour cream mixture, ending with the dry ingredients. Mix until just combined. With a spatula, fold in the coconut. The batter will be quite thick.
5. Adjust the rack to position 1 and the other to position 3. Preheat the oven by selecting Bake with Convection at 300°F for 50 minutes. Evenly divide the batter between the prepared pans. When the oven beeps to signal that it is preheated, put the cakes into the oven. Rotate the pans halfway through baking from top to bottom and front to back to make sure they are browning evenly. Bake until a toothpick inserted into the cake comes out clean. Begin checking the cakes at 45 minutes.
6. Remove the pans to cool on a large wire rack set over a parchment-lined baking sheet (or two small baking sheets, whichever will fit comfortably in your refrigerator). When the pans are cool enough to touch, invert them onto the rack and remove the cakes. Peel off the parchment and let the cakes cool completely. Keep the cake bottoms facing upward, as these will now be the top.
7. Once the cakes have cooled, prepare the glaze. Place the chocolate in a medium bowl. In a small saucepan heat the heavy cream over medium-low heat until it just comes to a simmer. Pour the hot cream over the chocolate and let stand for 1 minute. Whisk the chocolate until it is fully melted and homogenous. While whisking, add the butter one

piece at a time, until completely incorporated and chocolate is shiny. The glaze consistency should not be too thick and should flow easily from a spoon.

8. Working quickly, evenly divide the glaze over the tops of the cakes, pouring it directly in the center. With an offset spatula, smooth the glaze as evenly as possible over the top and the sides of each cake so both are completely covered in chocolate. Place the cakes in the refrigerator for at least 10 minutes, until the glaze has set and hardened.
9. While the cake is chilling, preheat the oven by selecting Bake at 325°F for 5 minutes with the rack in position 3. Line the baking pan with parchment and spread the coconut flakes on it evenly in a single layer. Bake the coconut until it is golden and toasted, being sure to keep a close eye on it so it does not burn. Remove the coconut from the oven and let cool completely.
10. In a bowl using a hand mixer on low speed, whip the cream. When soft peaks have formed add the remaining ingredients to the bowl. Increase the mixer speed to medium and continue whipping until stiff peaks have formed.
11. Remove the cakes from the refrigerator. Stack the cakes onto a cake stand or other serving plate. Spoon the cream onto the center of the top cake. Using an offset spatula, evenly spread the whipped cream all over the top and sides of the cake so it is coated completely. Top the cake with the toasted coconut. Return cake to the refrigerator to chill for at least 5 to 10 minutes before slicing.

Nutritional information per serving:

*Calories 420 (59% from fat) • carb. 40g • pro. 4g • fat 28g • sat. fat 20g
• chol. 92mg • sod. 102mg • calc. 11mg • fiber 2g*

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