

Cuisinart®

15-in-1 Extra-Large Digital Air Fryer Oven

TOA-112C



Instruction
& Recipe Booklet

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

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IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following:

1. **Read all instructions.**
2. **UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING. Allow to cool before cleaning or handling, or putting on or taking off parts.**
3. Do not touch hot surfaces. Use handles.
4. To protect against electric shock, do not place any part of the air fryer oven in water or other liquids. See instructions for cleaning.
5. This appliance should not be used by or near children or individuals with certain disabilities.

6. Do not operate any appliance with a damaged cord or plug, after the appliance has malfunctioned or has been dropped or damaged in any way, or has been dropped in water. Return the air fryer oven to the store or retailer where purchased for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Cuisinart may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
10. Do not place the air fryer oven on or near a hot gas or electric burner or in a heated oven.
11. Do not use this air fryer oven for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the oven.
13. To avoid burns, use extreme caution when removing air fryer oven accessories or disposing of hot grease.
14. **When not in use, always unplug the unit.** Do not store any materials other than manufacturer's recommended ovenproof accessories in this air fryer oven.
15. Do not place any of the following materials in the air fryer oven: paper, cardboard, plastic, and similar products.
16. Do not cover the crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
17. Oversize foods, metal foil packages, and utensils must not be inserted in the air fryer oven, as they may involve a risk of fire or electric shock.
18. A fire may occur if the air fryer oven is covered or touching flammable materials such as curtains, draperies, or walls when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.

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20. Do not attempt to dislodge food when the air fryer oven is plugged into electrical outlet.
 21. **Warning:** To avoid possibility of fire, NEVER leave the air fryer oven unattended during use.
 22. Use recommended temperature settings for all cooking/baking, roasting, and air frying.
 23. Do not rest cooking utensils or baking dishes on glass door.
 24. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
 25. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
 26. To disconnect, press Start/Stop to ensure cooking is stopped, then remove plug from wall outlet.
 27. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.



Caution-hot surface: the temperature of accessible surfaces may be high when the appliance is operating. Surfaces marked with this symbol will be very hot to touch during use. Use only use handles and/or knobs. DO NOT TOUCH until the unit has cooled down

SAVE THESE INSTRUCTIONS

Please read and keep these instructions handy. These instructions will help you use your Cuisinart® 15-in-1 Extra-Large Digital Air Fryer Oven to its fullest so that you will achieve consistent, professional results.

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use.

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

NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

FOR HOUSEHOLD USE ONLY NOT INTENDED FOR COMMERCIAL USE

FEATURES AND BENEFITS

1. Control Panel

Touchscreen control with LED display for easy operation (see details on page 5).

2. Interior Light

Interior light to easily view food while cooking.

3. Viewing Window

Large viewing window to check progress.

4. Oven Rack

Can be used in three positions. Use the wire rack for toasting bread or bagels, baking frozen pizza or re-heating pizza.

5. Rack Positions

A. Lower Position – Recommended when using the grill function, cooking larger foods (e.g., a whole chicken and roasts), and baked goods.

B. Middle Position – Recommended for toasting, air frying, and baking in the 2-in-1 pan. Has a 50% stop feature, so the rack stops halfway out of the oven. The oven rack can be removed from this position by lifting the front of the rack and sliding it out.

C. Upper Position – Recommended for broiling.

NOTE: Refer to page 7 for suggested rack positions with different functions.

6. Interior Crumb Tray (not shown)

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

7. Air Fryer Basket

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

8. Baking/Drip Pan

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

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

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

10. Reversible Grill/Griddle Plate

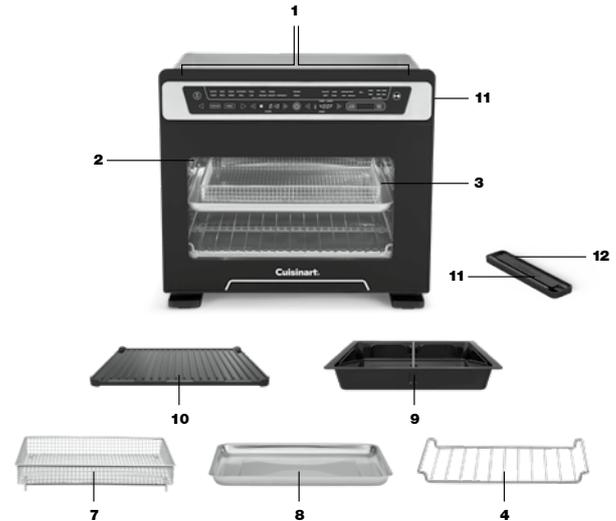
Use in conjunction with the Grill function, in the lower rack position. Always rest grill/griddle plate in the baking/drip pan.

11. IntelliTemp Precision Temperature Probe

Use to easily monitor internal temperature of proteins and other foods when using the Air Fry, Bake, Roast, Broil and Grill functions in conjunction with the Food Select function. Refer to page 8 for more information on the temperature probe.

12. Temperature Probe holder

Use to store the temperature probe when not in use. Holder is magnetic and can be placed on the side of the oven.



GETTING TO KNOW YOUR CONTROL PANEL

1. Digital Display

Displays cooking functions, time and temperature, toast shade and slices, preheat indicator, ready indicator, and target and current temperature (when using temperature probe).

2. On/Off/Wake Button

Press to turn the unit on/off and to wake the unit from standby mode.

3. Function Button

Press to enter the function-setting mode and choose one of the 10 functions—Air Fry, Bake, Roast, Dehydrate, Pizza, Toast, Broil, Warm, Grill, and Low—by using the   arrows.

4. Preset Button

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

5. Time, Temperature, Number of Slices and Toast Shade Control Buttons

Press to adjust cooking time, cooking temperature, number of slices and toast shade.

6. Light Button

Press to turn on the oven's internal light.

NOTE: The light will turn off automatically after 20 seconds. To turn it off before, press the button again.

7. Start/Stop

Starts and stops cooking process.

8. Temperature Probe Icon

Indicates the temperature probe is plugged into the unit.

9. Food Select Button

Use to select from poultry, lamb, ground meat, beef, pork, fish, and manual when using the temperature probe. Works in conjunction with the Air Fry, Bake, Roast, Broil, and Grill functions.

10. Meat Temp Button

Use to select meat doneness, from rare to well done, when using the temperature probe in conjunction with the Food Selection function. **NOTE:** This option is available for the lamb, ground meat, beef, and pork options.



BEFORE FIRST USE

1. Carefully unpack the unit and remove any packaging and promotional labels.
2. Place your air fryer oven on a flat, level surface.
3. Move oven 2 to 4 inches away from the wall or from any objects on the countertop. Do not use on heat-sensitive surfaces.

NOTE: OBJECTS SHOULD NOT BE STORED ON THE TOP OF THE OVEN. IF THEY ARE, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR OVEN. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.

4. Rinse the accessories thoroughly in warm soapy water and then dry completely.
5. Slide in the crumb tray under the bottom heaters and make sure that there is nothing in the oven.
6. Plug power cord into the wall outlet.

OPERATION

1. Place the appropriate cooking accessory in the position recommended in the chart on the following page.
2. Press the On/Off/Wake Button  to wake the unit. The FUNCTION and PRESET buttons will flash.
3. Select FUNCTION or PRESET and scroll through the options by either tapping the FUNCTION or PRESET buttons or using the  or  buttons.
4. To adjust the time, use the  and  next to the  icon.
NOTE: When using the Toast function, the time controls let you select the number of bread slices.
5. To adjust the temperature, use the  and  next to the  icon.

NOTE: When using the Toast function, the temperature controls let you select the toast shade.

6. When using the TOAST function, SLICES and SHADE indicators will illuminate. Use the  and  buttons above the SLICES indicator to scroll and select amount of slices, from 1 to 9. Use the  and  buttons above the SHADE indicator to select toast shade, from 1 to 7.
7. If using the temperature probe, insert the probe into the food as described on page 8 and plug the probe into the port on the upper right side of the door frame. The temperature probe will stay in the food throughout the cooking process and monitor the internal temperature. The display will toggle between the current internal temperature of the food and the target temperature. Additional details regarding the use of the temperature probe can be found on page 8.
8. Press the Start/Stop button  to begin the cooking cycle.
9. To adjust the time, temperature, toast shade once cooking has begun, simply use the  and  buttons to adjust.
10. To change the function or preset after cooking has begun, press and hold the Start/Stop  button to cancel cycle, then choose another function or preset.

PREHEAT (BAKE, GRILL, AND PIZZA FUNCTIONS ONLY):

The oven will automatically preheat when the Bake, Grill, or Pizza function is selected. While the oven is preheating, the PREHEAT indicator will appear on the screen. Once preheat is complete, a beep will sound and the indicator READY will appear on the screen. If cooking time is set, the timer will begin counting down. This oven does not require preheating for the other functions.

OVEN RACK AND PAN POSITION DIAGRAMS

Please refer to the chart below for suggested oven rack, grill/griddle plate, 2-in-1 pan, baking/drip pan, and air fryer basket positions.



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

USING THE INTELLITEMP TEMPERATURE PROBE

The IntelliTemp temperature probe is an optional precision cooking tool that helps you achieve perfect doneness by monitoring the internal temperature of your food when using the Air Fry, Bake, Roast, Broil and Grill functions. It features dual sensors at the tip for improved accuracy—both sensors must reach the target temperature before the oven sounds an alert, helping ensure your food is cooked thoroughly and consistently.

To use the temperature probe:

1. Insert the probe into the thickest part of the food, avoiding bone or fat (see example diagram to the right).
2. Plug the probe into the port located on the upper right side of the oven door frame.
 - It is safe for the oven door to close on the wire while the probe is in use.
3. Once the probe is connected, the FOOD SELECT button will illuminate on the control panel.
 - Select between the Air Fry, Bake, Roast, Broil, and Grill functions
 - Press FOOD SELECT to scroll through preset food types.
 - For certain options (lamb, ground meat, pork, beef, or manual mode), press MEAT TEMP to view or adjust your preferred doneness level.
4. The oven will display the recommended oven temperature based on your selection.
 - You may adjust this temperature using the  and  buttons.
5. Press the Start/Stop  button to begin cooking.
6. During cooking, the temperature display will toggle between the target temperature of the food and the current internal temperature of the food.
7. When both sensors detect that the food has reached the set temperature, the oven will sound an alert for one minute, until the oven door is opened, or the Start/Stop  button is pressed.

8. Check your food for doneness. If cooked to your liking, manually turn off the oven using the Start/Stop  button.

PROBE PLACEMENT GUIDE

Food Type	Directions	Correct Probe Placement
Larger roasts (beef, pork, lamb)	Insert probe horizontally, close to the center of the roast. If roast is uneven in size, the probe should be placed at the thickest part of the roast. Avoid bones and fat/gristle when placing.	 
Whole chicken or turkey	Insert probe into the thickest part of the breast horizontally, being careful to not hit the cavity.	 
Steak	Insert the probe horizontally into the thickest part of the steak.	 
Whole fish/ fish fillets	For whole fish, insert the probe horizontally into the center of one of the fish, being careful not to hit bones. For a single fillet, insert the probe horizontally into the thickest part of the fillet.	 

TIPS AND HINTS

AIR FRY

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

Air Fry can be used at 200°F to 450°F for up to 1 hour. This function is used to air fry meals as a healthy alternative to deep frying in oil. A high fan speed and multiple heating elements circulate hot air to prepare a variety of meals that can be both delicious and healthier than traditional frying.

- **Default: 400°F; 10 minutes.**
- Many foods that can be fried can be air fried without using excess amounts of oil. Air fried foods will taste lighter and be less greasy than deep-fried foods.
- Air frying doesn't require oil, but a light spray can enhance browning and crispiness. Use an oil sprayer or a nonstick olive oil cooking spray to keep it extra light, a pastry brush to evenly coat, or pour a little oil into a bowl, add food, and toss.
- Most oils can be used for air frying. Olive oil is preferred for a richer flavor. Vegetable, canola, or grapeseed oils are recommended for milder flavors.
- An assortment of coatings can be used on air fried foods. Some examples of different crumb mixtures include breadcrumbs, seasoned breadcrumbs, panko breadcrumbs, crushed cornflakes, potato chips, and graham crackers. Various flours, including gluten-free, and other dry foods like cornmeal work as well.
- Most foods do not need to be flipped during cooking, but larger items, like chicken cutlets, should be turned halfway through the cooking cycle to ensure evenly cooked and browned results.
- When air frying large quantities of food that fill the pan, toss food halfway through the cooking cycle to ensure evenly cooked results and color.
- Use higher temperatures for foods that cook quickly, like bacon and chips, and lower temperatures for foods that take longer to cook, like breaded chicken.

- Foods will cook more evenly if they are cut into the same-size pieces.
- Please note that many foods release water when they cook. When cooking large quantities for an extended period of time, condensation may build up, which could leave moisture on your countertop.

AIR FRYING CHART

The chart below lists recommended amounts, cooking times and temperatures for various types of food that can be air fried in the 15-in-1 Extra-Large Digital Air Fryer Oven. If portions exceed recommendations, you can toss food occasionally while cooking to ensure the crispiest, most even results. Smaller amounts of food may require less time. For best results, use the oven light to periodically check on food.

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

Food	Recommended Amount	Temperature	Time
Bacon	1 pound, about 12 to 16 slices	400°F	10 to 12 minutes
Chicken Wings	3 pounds, about 30 wings (max 4 pounds)	400°F	25 to 35 minutes
Frozen Appetizers (e.g., mozzarella sticks, popcorn shrimp, etc.)	1½ pounds, about 20 frozen mozzarella sticks	400°F	5 to 10 minutes
Frozen Chicken Nuggets	2 pounds	400°F	10 to 15 minutes
Frozen Fish Sticks	1 to 1½ pounds	400°F	10 to 15 minutes
Frozen Fries	2 to 3 pounds	450°F	20 to 25 minutes
Frozen Steak Fries	2 to 3 pounds	450°F	20 to 25 minutes
Hand-Cut Fries	1 to 2½ pounds (2 to 4 potatoes), cut into ¼-inch thick pieces	400°F	15 to 25 minutes
Hand-Cut Steak Fries	1 to 2½ pounds (2 to 4 potatoes), cut into eighths lengthwise	400°F	15 to 30 minutes
Shrimp	1 to 2 pounds	375°F	8 to 10 minutes
Tortilla Chips	6 five-inch tortillas cut into fourths	400°F	5 to 6 minutes, toss halfway through
Vegetables	1 pound, about 4 cups	400°F	Thin slices: 10 minutes Larger cut: 15 to 20 minutes

NOTE: Air frying doesn't require oil, but a light coating can enhance browning and crispiness. Use an oil sprayer or a nonstick olive oil cooking spray to keep it extra light, a pastry brush to evenly coat, or pour a little oil into a bowl, add food, and toss.

AIR FRY PRESETS

In addition to having an Air Fry function with programmable time and temperature the Cuisinart® 15-in-1 Extra-Large Digital Air Fryer Oven has convenient, easy-to-use presets for your fried favorites—Fries, Wings, Snacks, Nuggets, and Vegetables.

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

TOAST

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

- **Default: Shade 4; 3 to 4 slices**
- For best results and more evenly toasted items:
 - If toasting two pieces, center them in the middle of the oven rack
 - Four pieces should be evenly spaced—two in front, two in back
 - Nine pieces should be evenly spaced—three in front, three in the middle, three in the back
- Shade guide: Light (1, 2), medium (3, 4, 5), dark (6,7)

WARNING: Always use the middle position for toasting. Do not invert rack in Position 2 as this may result in burning.

BAKE

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

- **Default: 325°F; 30 minutes**

BROIL

Broil is fixed at 450°F and can be used for up to 2 hours. Broiling function can be used for beef, chicken, pork, fish, and more. It also can be used to top-brown casseroles and gratins.

- **Default: 450°F; 5 minutes**
- For best results, use the provided air fryer basket fitted into the baking/drip pan to broil
- Never use glass oven dishes to broil
- Be sure to keep an eye on food — items can brown quickly when broiling

ROAST

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

- **Default: 375°F; 45 minutes**
- Roasting time is significantly reduced, compared to a large home oven, and meats and poultry are perfectly cooked — browned on the outside, moist and juicy on the inside
- Dress up vegetables by roasting them; as they caramelize, they become sweet and delicious
- Because some foods roast faster, begin checking progress at least 5 to 10 minutes before the end of suggested cooking time

WARM

Warm can be used at 150°F to 300°F for up to 2 hours. Use this function to keep food warm once cooked. To use, select Warm after the cooking cycle ends.

- **Default: 150°F; 30 minutes**

PIZZA

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

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

LOW

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

- **Default: 250°F; 2 hours**
- For slow-cooked dishes with crispy exteriors and soft interiors, place ingredients directly on the baking/drip pan, or in the 9"x13" 2-in-1 pan

DEHYDRATE

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

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

GRILL

Place the Grill/Griddle Plate on the baking tray and place in the oven in the lower rack position. Set the Function to Grill.

CLEANING AND MAINTENANCE

- Always unplug the oven from the electrical outlet and allow it to cool completely before cleaning.
- Do not use abrasive cleaners, as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not directly onto the toaster oven, before cleaning.
- To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Remove any residue from cleaners with a clean, damp rag. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use steel wool pads on interior of oven.
- Cleaning the accessories: All accessories should be hand-washed in hot, sudsy water, using a nylon scouring pad or nylon brush, and thoroughly rinsed. The grill/griddle plate and 2-in-1 pan are dishwasher safe (top rack).
- After cooking greasy foods and once your oven has cooled, always clean the top of the oven interior. If this is done on a regular basis, your oven will perform like new. Removing the grease will help to keep toasting consistent, cycle after cycle.
- To remove crumbs, slide out the crumb tray and discard crumbs. Wipe clean and replace. To remove baked-on grease, soak the tray in hot, sudsy water or use nonabrasive cleaners. Never operate the oven without the crumb tray in place.
- Any other servicing should be performed by an authorized service representative.

TROUBLESHOOTING

Operation	Why won't my unit turn on?	Make sure your unit is plugged into a functional outlet.
		Make sure the oven door is closed.
		Call Consumer Service at 1-800-472-7606.
	Why does the fan remain on after cooking?	The fan remains on for cooling purposes.
Why does the light turn off?	The light only stays on for 20 seconds each time the light button is pressed to conserve energy. This is normal.	
Cooking	Why is my food not crispy or fried evenly?	Some foods may require more oil than others. If not crispy enough, spray, brush, or add some oil on the food.
		Make sure food is spread evenly in one single layer in the air fryer basket with no overlap. If food still overlaps, toss or flip food halfway through cooking cycle.
		Put the food in for additional cooking time. Make sure to check periodically until food reaches desired brownness. Do not leave oven unattended.
	Why is my food undercooked?	If you put too much food in the basket, try with smaller batches of food and single layers, rather than stacking pieces of food on top of each other.
		The temperature might be too low. Increase temperature.
Why do condensation and steam come out of my unit?	When preparing foods with a high water content, water may drip into the baking/drip pan or 2-in-1 pan and produce steam. This will not affect the unit or the results. It may fog up the viewing window on the sides or corners.	
Cleaning	How do I clean tough-to-remove food residue from my accessories?	To remove baked-on grease, soak the accessories in hot, sudsy water or use a nonabrasive cleanser.

WARRANTY

LIMITED THREE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at www.cuisinart.ca to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product 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 attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:

1-800-472-7606

Address:

Cuisinart Canada
100 Conair Parkway, Unit # 1
Woodbridge, ON L4H 0L2

Email:

consumer_Canada@conair.com

Model:

TOA-112C

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code*/copy of original proof of purchase
- Any other information pertinent to the product's return

* Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number. Example, 23630 would designate year, month & day (2023, June 30th).

Note: We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us. To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information, please visit our website at www.cuisinart.ca.

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• **Important:** All of our included recipes were specially developed for the Cuisinart® 15-in-1 Extra-Large Digital Air Fryer Oven and have been tested in our Cuisinart Test Kitchen.

Taco Dip

The air fryer oven makes easy work of bringing together all of the favorite flavors of tacos in one delicious dip.

Makes 6 to 8 servings

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

1. Distribute the cream cheese pieces evenly in a the 2-in-1 pan, then top with the refried beans. Cover with the shredded cheeses, and then transfer to the oven in the middle position.
2. Select Broil and set the temperature at 450°F and the time to 5 minutes. Press Start/Stop. Cook until the cheese is fully melted.
3. When the dip base is ready, remove from the oven. Spoon the salsa over the cheese, and then top with the sliced items. Squeeze the lime over top, and then garnish with the cilantro. Serve hot with the tortilla chips.

Pickleback Wings

Inspired by the beloved pickleback shot, these crispy wings take the flavors of pickle brine and bourbon to create a unique and scrumptious bite.

Makes 4 to 6 servings

- 2 pounds chicken wings**
- 1 cup dill pickle brine**
- Nonstick cooking spray**
- ½ teaspoon kosher salt**
- 2 tablespoons bourbon**
- 1 tablespoon light brown sugar**
- 2 teaspoons honey**
- ½ teaspoon smoked paprika**
- ½ teaspoon onion powder**
- ¼ teaspoon garlic powder**
- Pinch cayenne pepper**
- 1 tablespoon chopped dill pickles, for serving**

1. In a large bowl, combine the chicken wings and pickle brine. Cover the bowl with plastic wrap and refrigerate for 2 hours. Drain the wings and pat dry.
2. Place the air fryer basket onto the baking pan and generously coat with nonstick cooking spray.
3. Put the marinated chicken wings into the basket in a single layer. Sprinkle with the salt.
4. Place the prepared basket into the oven in the middle position. Select the Wings preset and press Start/Stop.
5. While the wings are cooking, prepare the sauce. Put the bourbon, light brown sugar, honey, paprika, onion powder, garlic powder, and cayenne in a large bowl. Whisk until the sugar is completely dissolved. Reserve.
6. When time expires, toss the wings in the sauce and return to the air fry basket. Select the Wings preset and cook for an additional 5 minutes.

7. Garnish with chopped pickles, and serve immediately.

Smothered Tots

This quick snack to share is the perfect companion for any game day. The toppings can be increased if a stronger flavor is preferred.

Makes 6 servings

- 6 slices bacon**
- 1 bag (2 pounds) frozen potato puffs (tater tots)**
- 1 cup (4 ounces) crumbled blue cheese**
- ½ cup (2 ounces) ounces shredded Monterey Jack cheese**
- 1 celery stalk, diced**
- 2 scallions, thinly sliced**
- 2 tablespoons buffalo sauce**

1. Place the air fryer basket onto the baking pan. Put the bacon slices into the basket and place into the oven in the upper position. Select Air Fry, and set the temperature at 400°F and time for 10 minutes. Press Start/Stop.
2. Remove the bacon and allow to cool. Once cool enough to handle, roughly chop.
3. While the bacon is cooling, cook the tots. Spread on the same air fryer basket set in the baking pan (no need to clean after the bacon) and put in the upper position of the oven. Select Air Fry and set the temperature at 425°F and the time to 10 minutes. Press Start/Stop. Once cooked, remove from the oven. Top with the bacon, blue cheese, and Monterey Jack. Put back into the oven. Select Broil at 450°F for 5 minutes to fully melt the cheese.
4. Remove from the oven. Top with the celery and scallions, then drizzle with the buffalo sauce. Serve immediately.

Crab Cake Burgers

Crab cakes are a beloved appetizer or topping for a salad, but why not make them into a burger? The air fryer gives these tasty crab cakes the perfect crispy exterior.

Makes 4 burgers

- 16 ounces lump crabmeat**
- 1 teaspoon extra-virgin olive oil**
- 1 medium red bell pepper, finely chopped**
- 1 jalapeño, seeded and finely chopped**
- 3 scallions, sliced**
- 1 garlic clove, finely chopped**
- ¼ teaspoon kosher salt**
- 2 large eggs, lightly beaten**
- 1 cup panko breadcrumbs, plus about ½ cup more for dredging**
- ½ cup mayonnaise**
- 1 teaspoon Worcestershire sauce**
- 1 teaspoon Dijon mustard**
- 1½ teaspoons seafood seasoning**
- Hot sauce (optional)**
- Olive oil, for spraying**
- 4 sesame seed hamburger buns**
- Shredded lettuce**
- Lemon wedges**
- Aïoli**

1. Put the crabmeat in a large bowl. Pick through the crabmeat to make sure there are no shells; reserve in refrigerator.
2. To a large skillet over medium heat, add the olive oil. Once the oil is hot, add the peppers, scallions, and garlic. Sauté until the vegetables soften slightly, about 5 minutes; stir in the salt.
3. Remove the vegetables from the heat and allow them to cool for a few minutes. Once cool, add the vegetables to the crabmeat. Add the eggs, 1 cup of the panko, the mayonnaise, Worcestershire, Dijon, seafood seasoning, and a dash or two of hot sauce, if desired.

4. Gently mix all ingredients together. The best way to mix the crab mixture is with clean hands; however, you can also combine with a spoon. Mix carefully to keep the crabmeat intact.
5. Using a ½-cup measure, form the mixture into cakes, and then place them on a clean plate, separating the layers of cakes with waxed paper, if necessary. Cover with plastic wrap, and refrigerate for 1 hour prior to cooking.
6. Once well chilled, dredge the crab cakes in the remaining panko.
7. Place the air fryer basket into the baking pan, and coat the basket with olive oil spray. Put the crab cakes into the basket. Spray both sides with olive oil.
8. Put the assembled pan into the middle rack position. Select Air Fry and set the temperature at 400°F and the time to 10 minutes. Press Start/Stop. Cook until evenly browned.
9. Assemble the burgers. Divide the shredded lettuce among the bun bottoms, and then top each with a crab cake. Squeeze some lemon juice on top of each crab cake. Lightly coat the inside of each bun top with some of the aïoli, and then place on top of the crab cakes. Serve immediately.

Mozzarella Stuffed Meatballs

An extra indulgence is added to these Italian-style meatballs with the addition of melty mozzarella.

Makes 12 meatballs

- 1 pound ground beef**
- ¼ cup marinara sauce, plus more for serving**
- 2 tablespoons Italian seasoned breadcrumbs**
- ¼ teaspoon kosher salt**
- Pinch freshly ground black pepper**
- 1½ ounces mozzarella, cut into twelve ¼-inch cubes**
- Nonstick cooking spray, for the basket**

1. Put the beef, sauce, breadcrumbs, salt, and pepper into a large mixing bowl. Mix gently and evenly with clean hands.
2. Divide the mixture into 12 even portions. Put one cube of the mozzarella into the center of one of the portions of meat, and then shape the meat mixture into a ball around the cheese. Reserve. Repeat with the remaining meat and mozzarella.
3. Place the air fryer basket into the baking pan and coat the basket with nonstick cooking spray. Evenly space the meatballs on the basket. Put into the upper rack position. Select Air Fry and set the temperature at 350°F and the time to 10 minutes. Press Start/Stop.
4. When the meatballs are done, serve immediately.

Loaded Hot Dogs

Inspired by the debatably delicious Hawaiian pizza, these hot dogs come together in a flash and are loaded with sweet and savory flavor.

Makes 6 servings

- 6 slices bacon**
- 6 hot dogs**
- 6 tablespoons shredded Cheddar**
- 6 hot dog buns**
- ½ cup chopped tomatoes**
- ½ jalapeño, finely chopped**
- ½ cup diced pineapple**

1. Place the air fryer basket into the baking pan. Lay the bacon slices in the basket. Put in the upper position of the oven. Select Air Fry and set the temperature at 400°F and the time to 10 minutes. Press Start/Stop. Remove and allow to cool slightly. Once cool enough to handle, break or cut each slice of bacon into 2 pieces.
2. While the bacon is cooling, cook the hot dogs. Place on the same air fryer basket set in the baking pan (no need to clean after cooking the bacon). Put in the upper position. Select Air Fry and set the temperature at 400°F and the time to 4 minutes. Press Start/Stop. Remove and reserve.

3. Assemble the hot dogs. Add 1 tablespoon of Cheddar to the bottom of each hot dog bun. Top each with a hot dog and then lay the bacon pieces along the sides. Divide the tomatoes, jalapeño, and pineapple evenly among the hot dogs.
4. Place the assembled hot dogs back on the air fryer basket. Put the assembled basket with the hot dogs in the middle position. Select Air Fry and set temperature at 400°F and the time to 2 minutes. Press Start/Stop.
5. Serve immediately.

Chicken Katsu

Japanese-style chicken cutlets are super crispy thanks to the panko breadcrumbs. Serve over rice with shredded cabbage and some Korean BBQ sauce for a quick and tasty meal.

Makes 4 servings

- ½ cup unbleached all-purpose flour**
- ¼ teaspoon kosher salt**
- Pinch freshly ground black pepper**
- 2 large eggs**
- 1 cup panko breadcrumbs**
- 1 pound chicken tenders (pounded thin, if necessary, to make even pieces)**
- Nonstick cooking spray**
- Olive or vegetable oil, for coating chicken**
- Cooked white rice, for serving**
- Shredded green cabbage, for serving**
- Korean barbecue sauce, for serving**

1. Set out 3 shallow bowls or pie plates to hold the breading ingredients. In the first bowl, add the flour, salt, and pepper; whisk to combine. Add the eggs to the second, whisking to lightly beat. To the third bowl, add the panko.

2. Dip one chicken tender first in the flour, shaking off any excess, then in the eggs, and finally in the panko. Reserve on a clean plate. Repeat with the remaining tenders.
3. Place the air fryer basket into the baking pan and coat the basket with nonstick cooking spray. Liberally spray the chicken with olive or vegetable oil and then place on the air fryer basket.
4. Put the pan into the middle position of the oven. Select Air Fry and set the temperature at 400°F and time to 16 minutes. Press Start. Cook, flipping the tenders halfway through the cooking time.
5. Serve the chicken with white rice, shredded cabbage, and Korean barbecue sauce.

Meal-Prep Latin Chicken

This chicken dish is easy to throw together on a Sunday to have protein for lunch or dinner bowls for the week.

Makes about 6 to 8 servings

- 1½ teaspoons kosher salt**
- 1½ teaspoons chile powder**
- ½ teaspoon ground cumin**
- ½ teaspoon oregano**
- 3½ pounds boneless, skinless chicken thighs**
- 3 garlic cloves, crushed**
- Handful fresh cilantro**
- ¾ cup water**

1. In a small bowl, whisk together the salt, chile powder, cumin, and oregano. Put the chicken thighs in a large bowl. Sprinkle the spice mixture over the thighs, and then add the garlic and cilantro. Toss to coat. If time allows, transfer to the refrigerator to marinate for an hour.
2. When ready, place the chicken in the 2-in-1 pan in a single layer and add the water.

3. Place into the oven with the rack in the middle position. Select Low and set the temperature at 250°F and the time to 2½ hours. Press Start/Stop.
4. Check chicken halfway through cooking time to flip or add additional water if necessary.
5. Chicken is ready when easily shreds when grabbed with a pair of tongs. Serve immediately, or store in a covered container in the refrigerator for up to 5 days.

Roast Chicken with Lemon and Herbs

The Cuisinart® 15-in-1 Extra-Large Air Fryer Oven does the heavy lifting in this classic roast chicken preparation, ensuring crispy skin and juicy meat every time.

Makes 4 to 6 servings

- 1 whole chicken, about 4 pounds**
- 1½ teaspoons kosher salt**
- ½ teaspoon freshly ground black pepper**
- 1 lemon, halved, seeds removed**
- 6 garlic cloves, crushed**
- 1 large handful fresh herbs (any mix of rosemary, thyme, parsley, or oregano)**
- 1 tablespoon olive oil**

1. Pat the chicken dry with paper towels and then generously season with the salt and pepper, including the cavity. Squeeze the lemon into the cavity and place the squeezed halves in the cavity with the garlic and herbs. Place on the baking pan, and allow to sit for 30 minutes before roasting.
2. Before roasting, rub the olive oil all over the surface of the chicken. Insert the IntelliTemp probe horizontally into the thickest part of the chicken breast.
3. Place the pan in the lower position of the oven with the probe towards the back of the oven. Connect probe to port on door frame

and close door. Select Roast and set temperature to 375°F. Press Food Select and then select Poultry. Press Start/Stop.

4. When oven alerts that the chicken is ready, confirm temperature by probing another thick part of the chicken and noting that juices are clear. When ready, allow the chicken to rest for about 5 minutes before serving.

Spicy Salmon Sushi Bake

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

Makes 6 to 10 servings

- 3 pounds salmon fillet, skin off and pinbones removed**
- 1 teaspoon kosher salt**
- Nonstick cooking spray**
- 4 cups cooked sushi rice, warm**
- 1 teaspoon furikake**
- 4 ounces cream cheese, room temperature**
- ¼ cup Japanese mayonnaise, plus more for garnish**
- 2 tablespoons Sriracha**
- 2 teaspoons lightly seasoned rice wine vinegar**
- 3 scallions, sliced, green and white parts divided**
- ¼ cup sweet chili sauce, plus more for garnish**

1. Season the salmon with the salt. Place the air fryer basket onto the baking pan and generously coat with nonstick cooking spray.
2. Place the salmon in the basket. Place into the oven in the middle rack position. Select Air Fry, and set the temperature at 375°F and the time to 15 minutes. Press Start/Stop. Cook until the salmon is cooked through – it may take less than the set time.
3. Press the cooked sushi rice into the 2-in-1 pan in an even layer. Sprinkle with the furikake and reserve.

4. In a large bowl, whisk together the cream cheese, mayonnaise, Sriracha, and rice wine vinegar until smooth. Crumble the cooked salmon and add to the sauce along with the scallion whites. Toss to combine. Spread the salmon mixture over the rice in an even layer.
5. Place the pan in the oven with the rack in the middle position. Select Bake, and set the temperature at 450°F and the time to 8 minutes. Press Start/Stop. Cook until the salmon starts to brown.
6. Remove the pan from oven. Drizzle with additional mayonnaise and sweet chili sauce. Garnish with the scallion greens. Serve immediately.

Carnitas

Enjoy carnitas either in a taco or shredded over a rice bowl.

Make 10 servings

- 2 pounds pork shoulder or butt, cut into 3-inch chunks**
- 5 garlic cloves, crushed**
- 2 teaspoons chili powder**
- ½ teaspoon dried oregano**
- ¼ teaspoon ground cumin**
- 1 bay leaf**
- 1 cinnamon stick, broken in half**
- 1½ teaspoons kosher salt**
- ½ cup water**

1. In a large nonreactive bowl, combine the pork and garlic. Coat evenly with the chili powder, oregano, and cumin. Stir in the bay leaf and cinnamon stick, and then cover the bowl with plastic wrap. Refrigerate overnight.
2. When ready to cook, toss the pork with the salt. Transfer to the 2-in-1 pan in a single layer. Add the water to the pan.
3. Place in the oven in the middle rack position. Select Low, and set the temperature at 250°F and time to 4 hours. Press Start/Stop. Check halfway through cooking time to see if any additional water is needed.

- The pork is ready when it easily shreds when grabbed with a pair of tongs.
- To crisp the pork before serving, select Broil and set the temperature at 450°F and the time to 10 minutes. Cook until the pork is crisp.

Korean Pulled Pork

This spicy and sweet pulled pork is perfect served on its own, as a sandwich, or over loaded fries.

Makes 4½ cups

- ¼ cup gochujang
- ¼ cup honey
- 2 tablespoons soy sauce
- 2 tablespoons lightly seasoned rice wine vinegar
- 2 teaspoons kosher salt
- 5 pounds boneless pork butt

- Place the gochujang, honey, soy sauce, vinegar, and salt in a large bowl and whisk until combined. Add the pork and coat evenly with the sauce. Cover the bowl with plastic wrap and refrigerate overnight.
- When ready to cook, transfer the marinated pork to a the baking pan and cover with foil. Place the pan into the oven in the lower position. Select Roast, and set the temperature at 300°F and the time to 3 hours. Press Start/Stop. After 3 hours, remove the foil and return the pan to the oven. Select Roast and set temperature at 300°F and the time to 30 minutes.
- When time expires, shred the pork and mix with any drippings if desired, then serve.

Pork Roast with Potatoes and Leeks

The IntelliTemp probe ensures that your pork is perfectly cooked every single time!

Makes 4 to 6 servings

- 3 tablespoons light brown sugar
- 2 tablespoons paprika
- 1 tablespoon cayenne pepper
- 4 tablespoon plus 1 teaspoon kosher salt
- 1 4½-lb bone-in pork roast
- 24 ounces baby potatoes, cut in half
- 3 leeks, white parts only, cleaned and sliced
- 2 shallots, peeled and quartered
- 4 garlic cloves, peeled and smashed
- 1 tablespoon extra virgin olive oil
- ½ teaspoon freshly ground black pepper
- 2 sprigs fresh rosemary

- In a small bowl, combine the sugar, paprika, cayenne, and 4 tablespoons salt. Pat the pork dry, then rub the seasoning mixture all over the roast.
- Put the pork roast onto the Baking Pan. Insert the IntelliTemp probe horizontally into the side of the pork and push into the roast so that the tip of the probe is in the center of the roast. Place the pan into the oven on the bottom rack. Connect probe to port on door frame and close door. Select Roast and set temperature at 350°F. Press Food Select on Pork with Meat Temp set to Medium. Press Start/Stop.
- In a large bowl, combine the remaining ingredients. After 45 minutes of roasting, carefully add the potato and leek mixture to the baking pan around the pork.
- The pork is ready when the oven beeps, and the internal temperature reaches 145°F. Allow pork to rest for 10 minutes; carve and serve with the potatoes and leeks.

Crispy Gnocchi with Brussels Sprouts

A quick and simple meal that will be on the table in under 30 minutes.

Makes 4 servings

- 1 package (17.6 ounces) shelf-stable gnocchi**
- Olive oil, for spraying**
- Kosher salt**
- Freshly ground black pepper**
- Nonstick cooking spray**
- 1 pound Brussels sprouts, trimmed and halved**
- Hot honey, for serving**
- Lemon zest, for serving**
- Lemon juice, for serving**

1. Put the gnocchi into a large mixing bowl. Spray liberally with the olive oil and then sprinkle with two pinches of salt and a pinch of pepper. Toss to fully coat.
2. Place the air fryer basket into the baking pan. Lightly coat with nonstick cooking spray. Transfer the gnocchi into the basket, reserving the bowl. Place into the oven in the middle rack position. Select Air Fry, and set the temperature at 375°F and the time to 18 minutes. Press Start/Stop.
3. While the gnocchi are cooking, add the sprouts to the reserved mixing bowl and spray well with olive oil, then toss with a pinch of salt and pepper. Add to the gnocchi when there is 12 minutes remaining of cooking time.
4. Transfer to a shallow serving bowl. Drizzle with hot honey, and sprinkle with a large pinch of lemon zest and a squeeze of lemon juice. Serve immediately.

Butternut Squash Macaroni and Cheese

Add some fall flavors to this favorite dish. Not only does the squash make for a creamier consistency, but it also adds some extra nutrition (and the kids will never know!).

Makes 8 servings

- 1 pound cubed butternut squash (about 4 cups cubed)**
- 2 teaspoons extra-virgin olive oil**
- 1 teaspoon kosher salt, divided**
- Pinch freshly ground black pepper**
- ½ teaspoon fresh thyme leaves**
- 2 sage leaves, finely chopped**
- Nonstick cooking spray**
- 2 cups buttery crackers**
- 8 ounces cream cheese, room temperature and cut into 6 pieces**
- 1 teaspoon ground mustard**
- ¼ teaspoon ground nutmeg**
- 1 pound macaroni**
- 2 cups whole milk, room temperature**
- 8 ounces Monterey Jack**
- 8 ounces Cheddar**
- Softened butter or nonstick cooking spray, for the pan**

1. Put the squash, olive oil, a pinch of the salt, the pepper, thyme, and sage into a mixing bowl. Toss to combine.
2. Place the air fryer basket into the baking pan. Lightly coat with nonstick cooking spray. Add the squash and place into the upper position of the oven. Select Air Fry and set the temperature at 400°F and the time to 20 minutes. Press Start/Stop. Cook, tossing halfway through. Remove and allow to cool slightly.
3. While the squash is cooking, put the crackers into the work bowl of a food processor fitted with the chopping blade. Process until finely chopped. Remove and reserve.
4. With the chopping blade still in the food processor, add the cooked squash to the work bowl. Pulse a few times, and then process until smooth. Scrape down the bowl and then add the cream cheese, remaining salt, and spices. Pulse a few times, and then process until smooth. Reserve.

5. Cook the pasta until al dente. Drain and then return to the cooking pot. Add the milk and the reserved cream cheese-squash mixture, stirring until well combined.
6. Remove the chopping blade from the work bowl and then fit with the medium shredding disc (no need to clean the bowl). Shred the cheeses, and then stir into the pasta mixture.
7. Coat the 2-in-1 pan with the butter, and then transfer the pasta mixture to the pan. Top with the reserved cracker crumbs.
8. Place the pan into the oven in the lower position. Select Bake and set the temperature at 350°F and the time to 10 minutes. Press Start/Stop. Cook until the top is golden brown.
9. Cool slightly before serving.

Savory Hand Pies

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

Makes 6 hand pies

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

1. Put the oil into a large skillet set over medium heat. Once the oil is hot, add the onion, kale, and a pinch each of salt and pepper. Sauté until the vegetables are softened. Remove from the heat and add the pepper flakes. Once cool, stir in the goat cheese. Reserve.
2. Put the squash into the air fryer basket fitted in the baking pan. Spray with olive oil, and season with a large pinch of salt and pepper. Toss well. Put into the upper position of the oven. Select Air Fry and set the temperature at 400°F the time to 3 minutes. Press Start/Stop. Remove from the oven and allow to cool. Once cool, toss with the kale-goat cheese mixture.
3. In a small bowl, beat the egg with 1 teaspoon of water to make an egg wash. Reserve.
4. Cut six 6-inch rounds out of the prepared dough. Scoop 2 tablespoons of filling into the center of each round. Fold over the dough and crimp to seal. Brush with the egg wash.
5. Lightly coat the air fryer basket with the nonstick cooking spray. Place the filled hand pies in the assembled basket. Using a paring knife, cut a small slit on the top of each hand pie to allow steam to vent out of the pies to make sure the crust comes out nice and crispy and so the pies retain their shape.
6. Put into the upper position of the oven. Select Air Fry and set the temperature at 400°F and the time to 18 minutes. Press Start/Stop. Cook until browned and crispy.
7. Cool slightly before serving.

Deep-Dish Pizza Duo

The 2-in-1 pan allows you to prepare two different items at once, allowing you to cater to different tastes at once. While we suggest using this specific dough, store-bought is OK if you need to skip a step!

Makes 2 deep-dish pizzas, 12 servings

Dough (makes 1¾ pounds dough)

- 3** **cups bread flour**

-
- ½ **cup medium-grind yellow cornmeal, plus more for shaping and resting**
 - 2 teaspoons granulated sugar, plus one pinch if using active dry yeast**
 - 1½ **teaspoons kosher salt**
 - 1½ **teaspoons instant or active dry yeast***
 - 1½ **cups water, room temperature**

Pizza Preparation and Filling

- ¼ **cup olive oil**
- 8 ounces shredded mozzarella, divided**
- 1½ **cups pizza sauce**
- ½ **cup grated Parmesan**
- 2 ounces sliced pepperoni**

*If using instant yeast, prepare as written. If using active dry yeast, it must be proofed in warm (105°F-110°F) water first. Sprinkle the yeast with a pinch of sugar into the warm water and once it gets foamy, it is ready to use. Add with the liquid ingredients. All other dry ingredients can be combined as written below.

1. Prepare the dough. Put the flour, ½ cup of the cornmeal, 2 teaspoons of sugar, salt, and yeast in a large mixing bowl. Whisk to combine. Pour the water over the dry ingredients. Using your hands or a bowl scraper, work the ingredients to form a dough. Knead a few more times, and then divide into two equal pieces, about 13 ounces per section. Cover and let rise at room temperature for 2 to 3 hours.
2. While the dough is rising, prepare the toppings if they have not been cooked.
3. Once the dough has risen, sprinkle 2 to 4 tablespoons of cornmeal over the dough and fold over a few times in the bowl.
4. Coat the interior of both sides of the 2-in-1 pan, fitted with the divider, with the olive oil, being sure it is evenly spread to all sides and corners, then transfer one piece of dough to each side of the oiled pan. Turn the dough over a few times so that each is fully coated with the oil.
5. Starting with one side, use your fingertips to make indentations in the dough without fully pushing through, being sure to cover the entire surface. While making the indentations, gently press the dough toward the sides of the pan (do not force it—it will eventually spread). You want to build up a substantial wall of dough around all four sides of the pan. Repeat with the other side.
6. Cover the pan and rest for 20 minutes. After resting, uncover and repeat the process, focusing on spreading the dough up the edges of the pan. Cover and rest for 20 more minutes. Repeat this process until the dough easily covers the bottom of the pan and the dough up the sides makes a high wall. The dough covering the bottom of the pan should be significantly thinner than the sides. This process may take up to 2 rounds (40 minutes total).
7. First prepare the cheese pizza. Starting with one side of the dough, sprinkle half of the shredded mozzarella over the dough, leaving a ¼- to ½-inch border on the sides. Drizzle with ¾ cup of the sauce over the cheese. Finish with ¼ cup of the Parmesan.
8. Next prepare the pepperoni pizza. Sprinkle the remaining mozzarella over the other portion of dough in the same manner, follow with the remaining sauce and then fan out the pepperoni slices over the sauce. Finish with the remaining Parmesan.
9. Select Pizza and set the temperature at 450°F and the time to 20 minutes. Once the oven is preheated, slide the pan into the middle position. Bake until the pizza crust is crispy and dark and the top is bubbling.
10. Remove from the oven and allow to cool for a few minutes in the pan before transferring to a cutting board. Slice and serve.

NOTE: The dough can be made in a food processor or stand mixer instead of by hand.

French Onion Soup Grilled Cheese

The flavors of beloved French onion soup get sandwiched between two slices of bread and broiled to perfection in this indulgent spin on a classic.

Makes 4 sandwiches

- 4 cups sliced onions, from about 2 medium onions**
- 2 tablespoons extra-virgin olive oil, divided**
- ½ teaspoon kosher salt**
- 4 tablespoons dry sherry**
- 8 slices Gruyère**
- 8 slices thick-cut French or Italian bread**

1. In a medium bowl, toss the onions with 1 tablespoon of the olive oil and the salt. Spread evenly on the baking pan. Place the baking pan into the oven in the lower position. Select Roast and set the temperature at 375°F and the time to 5 minutes. Press Start/Stop. Toss the onions occasionally during the cooking process.
2. When time expires, drizzle the sherry over the onions and return to the oven. Select Roast and set temperature at 375°F and time to 5 minutes. Remove from the oven and transfer to a small bowl. Reserve.
3. Assemble the sandwiches: Lay out four slices of bread and top each with one slice of cheese. Evenly divide the caramelized onions among the four slices of bread, followed by the remaining slices of cheese. Top with the four remaining bread slices. Brush the top and bottom of each with olive oil.
4. Place the air fryer basket onto the baking pan. Arrange the sandwiches in the basket. Put into the middle position of the oven. Select Broil and set the temperature at 450°F and time to 2 minutes. Press Start/Stop. Cook, watching the sandwiches and stopping once the cheese is melted and the bread is toasted and brown.
NOTE: You may need to work in batches, depending on the size of the sliced bread.
5. Remove the sandwiches from oven and serve immediately.

Blueberry Cornbread Cake

A summertime treat for breakfast with coffee or topped with ice cream for a decadent dessert.

Makes 12 servings

- Softened butter or nonstick cooking spray, for coating pan**
- 2 cups cake flour (not self-rising)**
- 1 cup yellow cornmeal, preferably medium coarseness**
- 1 tablespoon baking powder**
- 1 teaspoon kosher salt**
- 3 large eggs**
- 3 large egg yolks**
- ⅓ cup vegetable oil**
- 1½ teaspoons pure vanilla extract**
- 16 tablespoons (2 sticks) unsalted butter, room temperature, cut into small cubes**
- 1 cup granulated sugar**
- 1 cup buttermilk**
- 2 cup blueberries, fresh or frozen**

1. Coat a the 2-in-1 pan with the softened butter or nonstick cooking spray, and line with parchment paper; reserve.
2. Put the flour, cornmeal, baking powder, and salt in a small bowl. Whisk to fully combine; reserve.
3. Put the eggs, yolks, oil, and vanilla into a large measuring cup and whisk well to combine; reserve.
4. Put the butter into a large mixing bowl and, using a hand mixer, beat until creamy. Add the sugar, and beat until the butter and sugar are lightened, about 2 minutes. With the hand mixer on low, add the egg mixture, and then the buttermilk gradually, until incorporated. Mix in the dry ingredients in two additions until just combined. Fold in the blueberries.
5. Transfer the batter to the prepared pan, and spread evenly. Select Bake and set the temperature to 325°F and time to 35 minutes. Press

Start/Stop. When oven is preheated, place the pan into the oven in the middle rack position. Cake is ready when lightly golden and a cake tester comes out clean.

6. Let cool in pan, and then serve.

Stone Fruit Crisp

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

Makes 15 servings

Filling:

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

Topping:

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

1. Put the fruit, sugar, salt, vanilla, and lemon juice into a large mixing bowl; toss to fully combine. Add the arrowroot powder and stir to coat well. Transfer to a the 2-in-1 pan; reserve.
2. Prepare the topping: Put oats, flour, sugar, cinnamon, ginger, and salt into a mixing bowl and combine. Add the butter, and with a large fork, a pastry blender, or your fingers, work the butter into the dry

ingredients. Once the butter is evenly distributed, sprinkle over the top of the filling.

3. Put the pan into the middle position of the oven. Select Bake and set the temperature at 325°F and time to 30 minutes. Press Start/Stop. Cook for 30 minutes, or until the filling is bubbling and the top is browned.
4. Remove and allow to cool slightly before serving.

Dried Mango

Adjust the dehydration time according to preference. Shorter times yield sweet, soft and pliable results. Longer times result in a fruit-leather texture with intense fruit flavor.

Makes 4 servings

- 1 whole mango, peeled and halved with each half and remaining fruit thinly sliced**

1. Place the air fryer basket in the baking pan. Place the mango slices evenly in one layer in the prepared basket.
2. Place in the oven in middle rack position. Select Dehydrate and set the temperature to 130°F and the time to 6 hours. Press Start/Stop. At the end of cooking time, check the mango. For a fruit-leather texture, cook for 2 more hours.
3. Store at room temperature in an airtight container for up to a week.

Notes

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