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CUISINART TOB-60 Owner's Manual

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Cuisinart®

INSTRUCTION AND
RECIPE BOOKLET



Cuisinart® Convection Toaster Oven Broiler

TOB-60 Series

CONTENTS

Important Safeguards	1
Special Cord Set Instructions	2
Introduction	2
Features and Benefits	3
Before First Use	4
General Guidelines	4
Use and Care	4
Cleaning and Maintenance	5
Oven Rack Positions	5
Warranty	25

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles.
3. To protect against electrical shock, do not place any part of the toaster oven broiler in water or other liquid. See instructions for cleaning.
4. This appliance should not be used by or near children or individuals with certain disabilities.
5. **UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING.** Allow to cool before cleaning or handling.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the toaster oven broiler to the store or retailer where purchased for examination or repair.
7. The use of accessory attachments not recommended by Cuisinart may cause injury.

8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
10. Do not place toaster oven broiler on or near a hot gas or electric burner or in a heated oven.
11. Do not use this toaster oven broiler for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the toaster oven broiler.
13. To avoid burns, use extreme caution when removing tray or disposing of hot grease.
14. **When not in use, always unplug the unit.** Do not store any materials other than manufacturer's recommended accessories in this oven.
15. Do not place any of the following materials in the oven: paper, cardboard, plastic and similar products.
16. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
17. Oversize foods, metal foil packages and utensils must not be inserted into the toaster oven broiler, as they may involve a risk of fire or electric shock.
18. A fire may occur if the toaster oven broiler is covered or touching flammable materials such as curtains, draperies 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.
20. Do not attempt to dislodge food when the toaster oven broiler is plugged into electrical outlet.
21. Warning: To avoid possibility of fire, NEVER leave toaster oven broiler unattended during use.

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22. Use recommended temperature settings for baking and roasting.
 23. Do not rest cooking utensils or baking dishes on glass door.
 24. Turn the timer dial to the off position to turn off toaster oven broiler.

SAVE THESE INSTRUCTIONS

Please read and keep these instructions handy. These instructions will help you to use your Cuisinart® Convection Toaster Oven Broiler 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.

Longer extension cords are available and may be used if care is exercised in their use.

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

NOTICE

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

FOR HOUSEHOLD USE ONLY NOT INTENDED FOR COMMERCIAL USE

INTRODUCTION

The beauty of your new Cuisinart® Convection Toaster Oven Broiler is that it can do so much while taking up so little space on your kitchen counter. Just plug it in and follow the easy instructions to bake a chicken, toast bagels, broil salmon steaks, heat up a pizza, or just keep dinner warm until you're ready to eat. For more inspiration, check out the recipes in the back of the book. Bon appetit!

FEATURES AND BENEFITS

1. Temperature Dial

Select desired temperature for the baking or broiling functions.

2. Function Dial

Select cooking method – bake, convection bake, broil, toast, or warm.

3. Timer Control Dial

Set cooking time up to 30 minutes. The oven will automatically turn off at the end of the cooking time. Or choose always On feature so that oven will continue to cook until you turn it off manually. To set the timer for less than 10 minutes, turn the timer past the 10-minute mark and then turn back to desired time. This will turn on the toaster oven broiler and the oven indicator light will turn on.

4. Oven On Indicator

Indicator light will remain lit when oven is in use.

5. Oven Rack

Has two positions. The top position has a 50% stop feature so the rack stops halfway out of the oven. It can be removed by lifting the front of the rack and sliding it out.

6. Slide-out Crumb Tray (not shown)

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

7. Cord Storage (not shown)

Takes up excess cord and keeps countertop neat.

8. Easy-Clean Interior

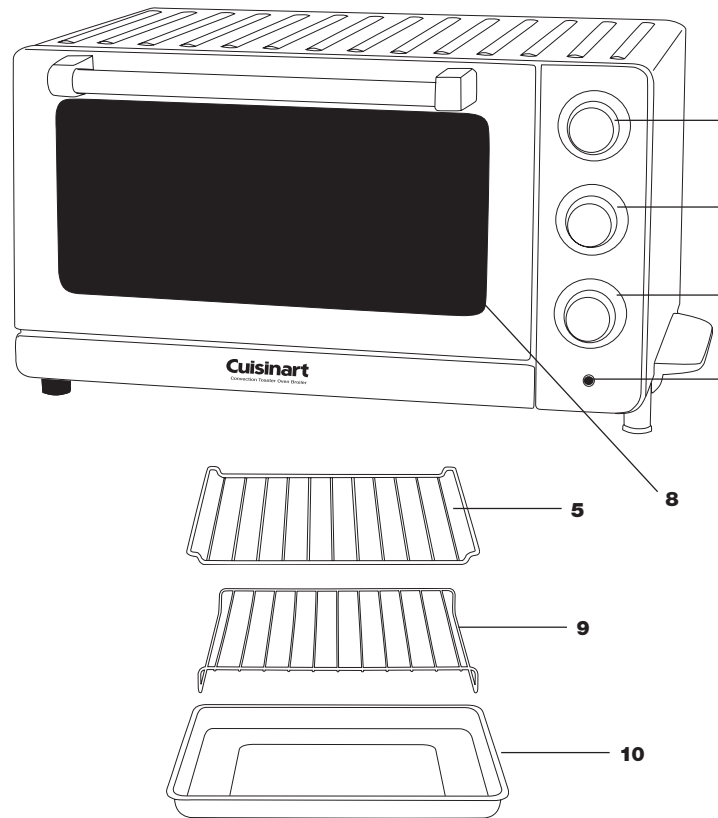
The sides of the oven are coated, providing an easy-to-clean surface.

9. Broiling Rack

A broiling rack fits into the drip tray/baking pan to use when broiling.

10. Baking Pan/Drip tray

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



BEFORE THE FIRST USE

Place your oven on a flat surface.

Before using your oven, move it two to four inches away from the wall or from any objects on the countertop. Do not use on heat-sensitive surface. **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.**

GENERAL GUIDELINES

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

Convection Bake: Convection baking/roasting uses a fan to circulate heated air around food as it cooks. For best results use cookie sheets with no sides and baking dishes and roasting pans with very low sides to let maximum air-flow reach food. For the same reason, do not cover foods while cooking.

Most baking recipes recommend reducing temperatures by 25 degrees when using the convection feature. Always check doneness 10 minutes before suggested cooking time.

Broiling: Broiling function can be used for beef, chicken, pork, fish and more. It also can be used to top-brown casseroles and gratins. **Caution:** Aluminum foil is not recommended for covering the broiling rack. If covered, the foil prevents the fat from dripping into the drip tray. Grease will accumulate on the foil surface and may catch fire. If you choose to use foil to cover the drip tray/baking pan, be sure foil is tucked neatly around the pan and does not touch the wall or heating elements.

Toasting: Always have the rack in rack position B, as indicated in the diagram on page 5, for even toasting. Always position your item/items in the middle of the rack.

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

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

USE AND CARE

Unwind the power cord. Check that the crumb tray is in place and that there is nothing in the oven. Plug power cord into the wall outlet.

Broil

Note: When broiling, add approximately $\frac{1}{4}$ cup water to the bottom of the drip tray to reduce sizzling and splattering. Place the broiling rack in the drip tray. The oven rack can be turned up or down depending on the thickness of the food being broiled. In most cases the oven rack should be in the higher position (position C – see rack position diagram on page 5).

To broil, set temperature and function dials to broil. Turn timer dial to desired time. To set the timer for less than 10 minutes, turn the timer past the 10-minute mark and then turn it back to desired time. Preheat oven for five minutes with door closed. After the five-minute preheat period, place the broiling pan in the oven. Always leave door ajar when broiling.

To stop broil operation, turn timer dial to off position.

Note: Never use glass oven dishes to broil.

Bake

To bake, turn the temperature dial to the desired temperature, turn function dial to bake position and turn timer dial to desired time. The oven indicator light will turn on. The timer can be set for up to 30 minutes. To set the timer for less than 10 minutes, turn the timer past the 10-minute mark and then turn it back to desired time. At the end of the cooking time a bell will ring once and the oven will turn off automatically. If you select always "On" you will need to turn off the oven manually by turning the timer dial to the "Off" position. Preheat oven for five to ten minutes (time will vary depending upon desired temperature); then begin to bake.

Convection Bake

To use convection baking/roasting, turn the temperature dial to the desired temperature, turn function dial to convection bake position and turn timer dial to desired time. The oven indicator light will turn on. The timer can be set for up to 30 minutes. To set the timer for less than 10 minutes, turn the timer past the 10-minute mark and then turn it back to desired time. At the end of the cooking time, a bell will ring once and the oven will turn off automatically. If you select always "On", you will need to turn off the oven manually by turning the timer to the "Off" position. Preheat oven for five to ten minutes (time will vary depending upon desired temperature); then begin convection bake or roast.

Most baking recipes recommend reducing temperatures by 25 degrees when using the convection feature. Always check 10 minutes before suggested cooking time.

Warm

To keep food warm, turn the temperature dial to 200°F; turn the function dial to warm position and set the timer dial to the desired time. The timer can be set for up to 30 minutes. The oven indicator light will turn on. Preheat oven for five minutes. Place food on the wire rack or in the baking pan. When warming, we recommend placing oven rack in the "B" position. (see rack position diagram below).

Toast

To toast, make sure the oven is in position B, as indicated in the diagram on this page. If toasting two items, center them in the middle of the rack. Four items should be evenly spaced – two in front, two in back. Six items should be evenly spaced – three in front, three in back. Close the glass door.

Shade Selection

Turn temperature dial to broil/toast 500°F. Set function dial to bake/toast. Turn the timer dial to desired shade setting from light to dark within the marked settings on this dial. To set the timer for less than 10 minutes, turn the timer past the 10-minute mark and then turn back to desired time. This will turn on the toaster oven broiler and the oven indicator light will turn on.

Stop Toasting

When the toasting cycle is finished, the oven will ring once and turn off. If you wish to stop the toasting cycle before it is finished, simply turn the timer dial to Off. The toaster oven broiler will cancel your toast cycle.

Important Notes on Toasting

The oven rack must be in position B as indicated in the diagram on this page.

CLEANING AND MAINTENANCE

Always allow the oven to cool completely before cleaning.

1. Always unplug the oven from the electrical outlet.
2. Do not use abrasive cleansers, as they will damage the finish. Simply wipe the exterior with a clean damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not to the toaster oven, before cleaning.

3. To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use Brillo pads, etc. on interior of oven.
4. To remove crumbs, slide out the crumb tray and discard crumbs. Wipe clean and replace. Crumb tray is dishwasher safe. To remove baked-on grease, soak the tray in hot sudsy water or use nonabrasive cleaners. Never operate the oven without the crumb tray in place.
5. Oven rack, broiling rack and drip tray are dishwasher safe. If heavily soiled, soak in hot sudsy water or use a nylon scouring pad or nylon brush. Dry thoroughly after washing.
6. Never wrap the cord around the outside of the oven. Use the cord storage cleats on the back of the oven.

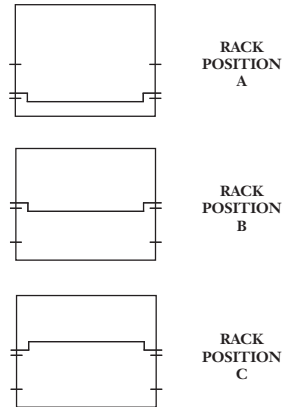
IMPORTANT

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

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

OVEN RACK POSITION DIAGRAMS

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



RECIPES

Cranberry Bran Muffins

Start your morning off with one of these deliciously hearty muffins.

Makes 6 muffins

- nonstick cooking spray**
- ¾ cup unbleached, all-purpose flour**
- ¼ cup whole-wheat flour**
- ¾ teaspoon table salt**
- ¼ teaspoon baking soda**
- ½ teaspoon baking powder**
- ½ teaspoon ground cinnamon**
- ¼ cup unsalted butter, room temperature**
- ¼ cup packed light brown sugar**
- 1 large egg, lightly beaten**
- 2½ tablespoons honey**
- 1 teaspoon pure vanilla extract**
- ⅔ cup lowfat buttermilk**
- ½ cup dried cranberries**
- ¼ cup wheat germ**

Preheat the Cuisinart® Convection Toaster Oven Broiler to 375°F on the convection setting with the rack in position A. Lightly coat a 6-cup muffin tin with nonstick cooking spray. Reserve.

In a small mixing bowl, add the flours, salt, baking soda, baking powder and cinnamon. Whisk to combine; reserve.

Using a Cuisinart® hand or stand mixer fitted with the paddle/beat attachment(s), mix the butter until creamy. Add the brown sugar and beat until light and fluffy. Add the egg, honey and vanilla and mix until fully combined. While mixing, slowly add one third of the dry mixture, then follow with half of the buttermilk – adding when the batter is still streaky with flour.

Continue in that pattern – do not overmix. Gently fold in the cranberries and wheat germ.

Pour evenly into prepared muffin tin. Bake for about 25 minutes, or until muffin tops spring back when pressed and a cake tester comes out clean.

Nutritional information per muffin:
Calories 228 (34% from fat) • carb. 34g • pro. 5g • fat 9g • sat. fat 5g • chol. 55mg
• sod. 380mg • calc. 53mg • fiber 3g

Sausage, Spinach and Fontina Quiche

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

Makes one 9-inch deep-dish quiche, 8 to 12 servings

- ½ recipe pâte brisée (see page 23)**
- 6 ounces sweet Italian sausage, casings removed**
- 2 tablespoons unsalted butter or olive oil**
- 2 garlic cloves, finely chopped**
- 2 cups packed baby spinach**
- ½ teaspoon table salt**
- ½ teaspoon black pepper**
- 1 cup whole milk**
- 1 cup heavy cream**
- 4 large eggs**
- 3 ounces fontina**

Roll out the dough into a 10-inch disc that is about ⅛-inch thick. Fit into an ungreased 9-inch deep-dish pie plate. Chill in refrigerator for about 20 minutes.

Preheat the Cuisinart® Convection Toaster Oven Broiler to 350°F on the bake function with the rack in position A. 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 down with dried beans or rice. Bake in the heated oven for 20 to 22 minutes, or until the dough under the parchment is golden brown.

is no longer wet. Remove the beans/rice and parchment and continue baking until the shell is golden brown, about an additional 15 minutes. Remove; reserve.

Heat a skillet over medium-high heat. Add the sausage, breaking it up with a spatula or the back of a wooden spoon. Sauté until lightly browned; reserve. Do not clean out pan.

Add the butter to the hot pan. When it has melted, add the garlic and sauté until golden. Add the spinach, about a quarter-cup at a time, and a pinch each of the salt and pepper. Sauté until bright and wilted; combine with sausage and stir to combine; reserve.

In a medium bowl, mix the milk, cream, eggs and remaining salt and pepper. Using a Cuisinart® hand or stand mixer fitted with the whisk attachment, whip the mixture until completely combined. Spread the sausage/spinach mixture evenly on the bottom of the tart shell. Pour in the liquid mixture and top with the fontina.

Bake about 40 to 60 minutes, or until the quiche has browned on top and is just set.

Nutritional information per serving (based on 12 servings):
Calories 300 (75% from fat) • carb. 10g • pro. 9g • fat 25g • sat. fat 7g • chol. 110mg
• sod. 380mg • calc. 98mg • fiber 0g

French Toast Strata

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

Makes 8 servings

- nonstick cooking spray**
- 4 large eggs**
- 2 cups whole milk**
- 1 cup heavy cream**
- 1 tablespoon pure vanilla extract**
- 1/3 cup maple syrup**

- 2 teaspoons ground cinnamon**
- 1 teaspoon ground nutmeg**
- 1/4 teaspoon table salt**
- 1 loaf (1 pound) challah bread, cut into 1/2-inch x 9-inch strips**
- 2 tablespoons packed light brown sugar, divided**
- 2 tablespoons unsalted butter, cut into 1/2-inch cubes**

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

Add the eggs, milk, heavy cream, vanilla extract, syrup, spices and salt to a medium mixing bowl. Using a Cuisinart hand mixer fitted with the whisk, beat the mixture until foamy.

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

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

Remove and serve immediately.

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

Stuffed Mushrooms

Nutritional information per serving:
Calories 40 (65% from fat) • carb. 2g • pro. 1g • fat 3g • sat. fat 0g • chol. 0mg
• sod. 45mg • calc. 9mg • fiber 0g

Makes 16 servings

- 14** ounces stuffing mushrooms
- ½** cup panko (bread crumbs)
- ¼** teaspoon dried basil
- ½** teaspoon dried oregano
- 1** tablespoon fresh parsley
- ¼** teaspoon sea or kosher salt
- ½** teaspoon freshly ground black pepper
- 3** tablespoons extra virgin olive oil, divided
- 1** garlic clove, finely chopped
- 2** tablespoons grated Parmesan

Scrub the mushrooms and remove and reserve the stems.

In the bowl of a Cuisinart® mini chopper or food processor, add the panko, basil, oregano, parsley, salt and pepper. Process until finely ground. Add the mushroom stems and pulse to chop. Reserve.

Add 1 tablespoon of the oil to a medium skillet and heat over medium-low heat. Add the garlic and sauté until softened and golden. Add the panko mixture and sauté until mixture is very soft and toasted, adding an additional tablespoon of oil halfway through cooking – this should take about 5 minutes. Stir in the Parmesan and combine.

Preheat the Cuisinart® Convection Toaster Oven Broiler to 425°F on the bake setting with the rack in position B.

Line the baking tray with aluminum foil. Place the mushroom caps on the prepared tray and evenly divide the bread crumb mixture among the mushrooms, mounding the mixture in each mushroom. Drizzle the remaining olive oil over the prepared mushrooms and bake in preheated oven for about 5 to 7 minutes, or until the tops are browned.

Remove and let cool for 5 minutes. Serve warm or room temperature.

Gorgonzola and Ricotta Bruschetta

Makes 12 bruschetta

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

Preheat the Cuisinart® Convection Toaster Oven Broiler to 375°F on the bake setting with the rack in position B.

Rub one side of each slice of bread with garlic and then brush with olive oil. Bake in preheated oven for about 2 to 3 minutes per side, or until lightly toasted.

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

Drizzle honey over bruschetta and serve immediately.

Nutritional information per bruschetta:
Calories 120 (46% from fat) • carb. 11g • pro. 5g • fat 6g • sat. fat 3g • chol. 10mg
• sod. 300mg • calc. 108mg • fiber 1g

Roasted Vegetable Quesadillas

Makes 2 quesadillas (4 servings)

- ¼ medium zucchini (approximately 2 ounces), cut into ½-inch dice
- ¼ red bell pepper (approximately 1½ ounces), cut into ½-inch dice
- ¼ yellow pepper (approximately 1½ ounces), cut into ½-inch dice
- ½ jalapeño pepper, seeded and finely chopped
- ¼ medium onion (approximately 2 ounces), sliced
- 1 garlic clove, smashed
- 1 teaspoon extra virgin olive oil, plus ½ tablespoon for brushing
- ¼ teaspoon sea or kosher salt
- ¼ teaspoon freshly ground black pepper
- ¼ cup frozen corn kernels
- 1 tablespoon cilantro, roughly chopped
- 1 ounce Monterey Jack, shredded
- 1 ounce goat cheese
- 2 10-inch flour tortillas
- nonstick cooking spray

Preheat Cuisinart® Convection Toaster Oven Broiler to 400°F on the bake setting with rack in position A. Line baking pan with aluminum foil.

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

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

Spray foiled baking pan with cooking spray. Place the quesadillas on baking pan and brush the tops lightly with oil. Bake quesadillas at 400°F for about 6 to 6½ minutes, until tops are golden and cheese is melted.

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

Nutritional information per serving:
Calories 190 (38% from fat) • carb. 23g • pro. 7g • fat 8g • sat. fat 4g • chol. 10mg
• sod. 860mg • calc. 123mg • fiber 2g

Twice Baked Potatoes

Makes 8 servings

- 4 Idaho or russet potatoes (10 to 12 ounces each)
- 1 teaspoon extra virgin olive oil, divided
- ⅔ cup lowfat milk
- 2 tablespoons unsalted butter, plus 1 teaspoon for finishing
- ½ cup sour cream
- ½ teaspoon sea or kosher salt
- ½ teaspoon freshly ground black pepper
- ¼ cup chopped fresh chives

Preheat the Cuisinart® Convection Toaster Oven Broiler to 400°F on the bake setting with the rack in position B.

Rub each potato with ¼ teaspoon of olive oil, and then evenly prick about 8 times with a fork. Place potatoes directly on the rack and bake for about 55 to 60 minutes. Remove and let cool slightly. Reduce oven temperature to 375°F.

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

Place cooked potato in a medium bowl. Add milk and 2 tablespoons of butter. Using a potato masher or hand mixer, mash/beat until smooth. Add sour cream, salt, pepper, and chives. Mash/beat to combine completely. Generously fill the potato shells with sour cream and chive potato mixture. (Potatoes may be prepared a day ahead to this point – cover and refrigerate. Bring to room temperature before baking.) Arrange potatoes on baking

tray. Melt remaining teaspoon of butter and drizzle on potatoes. Bake for 35 to 45 minutes, until potatoes are hot and golden on the tops.

Nutritional information per serving (1/2 potato):
Calories 180 (31% from fat) • carb. 27g • pro. 4g • fat 6g • sat. fat 4g • chol. 20mg
• sod. 160mg • calc. 58mg • fiber 3g

Oven Roasted Steak Fries

Makes 2 servings

- 1** pound Idaho or russet potatoes (about 2 to 3 medium potatoes), cut into 1/2-inch wedges
- 2** tablespoons extra virgin olive oil
- 1/2** teaspoon sea or kosher salt
- 1/4** teaspoon freshly ground black pepper
- pinch** cayenne

Preheat the Cuisinart® Convection Toaster Oven Broiler to 425°F on the bake setting with the rack in position B.

Place potatoes in a medium to large mixing bowl. Toss with the remaining ingredients. Line the baking tray with aluminum foil and arrange the potatoes, cut side down.

Bake for about 30 minutes, turning the potatoes halfway through the cooking time.

Remove and adjust seasonings to taste. Serve immediately.

Nutritional information per serving (1 cup):
Calories 130 (91% from fat) • carb. 3g • pro. 0g • fat 14g • sat. fat 2g • chol. 0mg
• sod. 530mg • calc. 3mg • fiber 0g

Roasted Sweet Potatoes

Makes 4 servings

- 1 3/4** pounds (about 2 to 3 large) sweet potatoes, cut lengthwise into quarters
- 4** tablespoons unsalted butter, melted
- 1/2** teaspoon sea or kosher salt
- 2** tablespoons packed light brown sugar

Preheat the Cuisinart® Convection Toaster Oven Broiler to 375°F on the bake setting with the rack in position B.

Place potatoes in a medium to large mixing bowl. Toss with the remaining ingredients. Line the baking tray with aluminum foil and arrange the potatoes cut side down.

Bake for about 35 minutes, turning the potatoes every 10 minutes.

Remove and serve immediately.

Nutritional information per serving (1 cup):
Calories 290 (34% from fat) • carb. 46g • pro. 3g • fat 11g • sat. fat 7g • chol. 30mg
• sod. 380mg • calc. 60mg • fiber 6g

Roasted Asparagus

Asparagus is delicious roasted, and very simple to prepare.

Makes 4 servings

- 1** pound asparagus
- 1** teaspoon extra virgin olive oil
- 1/4** teaspoon sea or kosher salt
- 1/4** teaspoon freshly ground black pepper

Preheat Cuisinart® Convection Toaster Oven Broiler to 425°F on either the convection bake or regular bake setting with rack in position B.

Wash and thoroughly dry asparagus and trim the rough ends. Place asparagus in a mixing bowl and toss with the olive oil, salt and pepper.

Arrange asparagus on the baking sheet and bake in preheated oven for 10 to 15 minutes, until the asparagus is tender.

Serve immediately.

Nutritional information per serving:

*Calories 36 (29% from fat) • carb. 4g • pro. 3g • fat 2g • sat. fat 0g • chol. 0mg
• sod. 135mg • calc. 28mg • fiber 2g*

Roasted Fennel, Carrots and Parsnips

Makes 4 servings

- 2** fennel bulbs, quartered
- 3** medium carrots, cut into 1-inch pieces
- 1** large parsnip, cut into 1-inch pieces
- 1** garlic clove, smashed
- 3** tablespoons extra virgin olive oil
- ½** teaspoon sea or kosher salt
- ¼** teaspoon freshly ground black pepper
- pinch** ground cinnamon
- 1** teaspoon fresh thyme

Preheat Cuisinart® Convection Toaster Oven Broiler to 450°F on either the convection bake or regular bake setting with rack in position B.

Place vegetables in a medium to large mixing bowl and toss with the remaining ingredients.

Arrange the vegetables in the baking tray lined with aluminum foil. Bake in preheated oven for 45 minutes, tossing every 15 to 20 minutes.

*Nutritional information per serving (½ cup):
Calories 170 (54% from fat) • carb. 18g • pro. 2g • fat 11g • sat. fat 2g • chol. 0mg
• sod. 360mg • calc. 85mg • fiber 6g*

Broccoli and Cauliflower Gratin

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

Makes eight servings

- nonstick cooking spray**
- 1½** pounds broccoli florets
- 1** pound cauliflower florets
- 1½** teaspoons extra virgin olive oil
- 1** garlic clove, finely chopped
- ½** medium onion, finely chopped
- ½** teaspoon sea or kosher salt
- ¾** teaspoon freshly ground black pepper
- 2** cups shredded Cheddar, divided
- ¾** cup panko (breadcrumbs)
- ¼** cup grated Parmesan

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

In a large stockpot, bring salted water to a boil. Add broccoli and cauliflower and cook 2 to 3 minutes, until bright and just tender. Immediately put vegetables into a large bowl of ice water. Drain and reserve.

Add the oil to a medium skillet set over medium-low heat. Once hot and shimmering, add the garlic and onion and cook 2 to 3 minutes, or until slightly softened.

Preheat the Cuisinart® Convection Toaster Oven Broiler to 400°F with rack in position A.

Add the blanched vegetables, the garlic and onion, salt, pepper, half of the Cheddar and half of the breadcrumbs to a large mixing bowl. Stir to completely combine. Transfer mixture to the prepared pan and then top with the reserved cheeses and breadcrumbs. Bake 15 minutes, or until the cheese begin to brown.

Serve immediately.

Nutritional information per serving:

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

White Pizza with Prosciutto, Arugula and Tomatoes

Makes one 12-inch pizza (8 servings)

- 1/3** recipe pizza dough (page 23)
- 1** tablespoon extra virgin olive oil
- 1 - 1½** ounces (about 4 to 6 slices) prosciutto, halved
- 3** medium garlic cloves, finely chopped, divided
- 1** cup halved grape tomatoes
- 2** cups packed arugula
- 1½** cups ricotta
- ½** cup grated Parmesan (about 2 ounces)
- pinch** sea or kosher salt
- ½** teaspoon freshly ground black pepper

Preheat the Cuisinart® Convection Toaster Oven Broiler to 425°F on the bake setting with the rack in position A.

Roll out dough into a 12-inch circle.* Brush the outer edge of the dough with olive oil. Bake in preheated oven for about 6 to 8 minutes, or until dough is lightly golden.

While dough is baking, preheat a medium skillet over medium-high heat. Add the prosciutto. Sauté until crisp; remove and reserve.

Add 2 of the garlic cloves to the hot pan. Sauté until fragrant, and then the tomatoes. When tomatoes just begin to soften, stir in the arugula, a ¼ cup at a time. Cook until the arugula is wilted; remove and reserve.

In a medium-sized bowl, mix the ricotta, Parmesan, remaining garlic, salt and pepper until well combined. Reserve.

Spread the ricotta mixture evenly over the par-baked pizza dough. Top with ricotta with the arugula mixture and then finish with the prosciutto. Bake pizza in preheated oven for about 10 to 12 minutes, or until the dough is nicely browned and the cheese is bubbling on top.

Remove the pizza from the oven. Cut into slices and serve immediately.

*Using a pizza mesh makes forming the perfect pizza much easier. If you have one, it is advisable to spray it with nonstick cooking spray before stretching dough.

Nutritional information per serving:

*Calories 160 (30% from fat) • carb. 19g • pro. 10g • fat 6g • sat. fat 3g • chol. 20mg
• sod. 400mg • calc. 167mg • fiber 2g*

Tomato, Onion and Bacon Pizza

Makes one 12-inch pizza (8 servings)

- 3** strips bacon
- 1/3** recipe pizza dough (page 23)
- 1** tablespoon extra virgin olive oil
- 1** cup hearty pizza sauce, strained
- 6** ounces fresh mozzarella, cubed
- 1** plum tomato, cut into ½-inch slices
- ¼** medium onion, thinly sliced
- 1** tablespoon thinly sliced basil

Lay the bacon slices evenly on the broiler pan of the Cuisinart® Convection Toaster Oven Broiler with the rack in position C. Broil for about 8 minutes or until bacon is almost crisp. Reserve.

Preheat oven to 425°F on the bake setting with the rack in position A.

Roll out dough into a 12-inch circle.* Brush the outer edge of the dough with olive oil. Bake in preheated oven for about 6 to 8 minutes, or until dough is lightly golden.

Spread the sauce evenly over the dough. Top with the cheese, and then finish with the tomatoes, onions and basil. Bake pizza in preheated oven for about 12 to 14 minutes, or until the dough is nicely browned and the cheese is melted and bubbling on top.

Remove the pizza from the oven. Cut into slices and serve immediately.

Nutritional information per serving:
Calories 200 (47% from fat) • carb. 19g • pro. 7g • fat 11g • sat. fat 5g • chol. 25mg
• sod. 330mg • calc. 3mg • fiber 3g

Zucchini, Tomato and Onion Tart

Makes 10 servings

- ½ recipe **pâte brisée** (page 23)
- 3 **small zucchini**
- 2 **small onions**
- 4 **tablespoons extra virgin olive oil, divided**
- ½ **teaspoon sea or kosher salt, divided**
- ½ **teaspoon freshly ground black pepper, divided**
- 3 **tablespoons grated Parmesan**
- 3 **plum tomatoes**
- ½ - ¾ **ounce soft goat cheese**
- 5 **small basil leaves, thinly sliced (chiffonade)**

Roll and shape the brisée into a 12x4-inch rectangle. Fold up the edges to ¼-inch high. Refrigerate for about 30 minutes.

While dough is chilling, prepare the vegetables. Preheat the Cuisinart® Convection Toaster Oven Broiler to 425°F with the rack in the position B. Line the baking tray with aluminum foil.

Using a Cuisinart® food processor fitted with the 4mm slicing disc, slice zucchini and onions. In a medium bowl, toss the sliced vegetables with 2 tablespoons of the olive oil and ¼ teaspoon each of the salt and pepper. Arrange in a single layer on the prepared baking tray. Roast for about 20 minutes, or until vegetables begin to brown and soften.

Reduce the temperature to 350°F and move the rack to position A.

Remove the tart shell from the refrigerator. 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 down with dried beans or rice. Bake in preheated oven for about 20 minutes, or until the dough under the parchment is no longer wet. Remove the beans/rice and parchment and sprinkle with the Parmesan. Return to oven and continue baking until the shell is golden brown, an additional 2 to 3 minutes. Reserve.

While the tart shell is pre-baking, slice the tomatoes in the food processor using the same 4mm-slicing disc. Lay the slices on a towel-lined plate; sprinkle with the remaining salt. Reserve until ready to use.

Once the tart shell is baked, prepare the tart. Arrange the vegetables in the tart by tightly overlapping them in rows (start with one vegetable, allowing each row to be a different vegetable). Drizzle with the remaining 2 tablespoons of olive oil and sprinkle with the remaining pepper. Dot the tart with pea-sized pieces of the goat cheese (use more or less, according to taste).

Place the tart in the preheated oven. Bake 20 minutes or until crust is fully browned and the vegetables are tender and golden. Remove from oven and sprinkle with the sliced basil.

Serve warm or at room temperature.

Nutritional information per serving:
Calories 180 (67% from fat) • carb. 13g • pro. 3g • fat 14g • sat. fat 7g • chol. 25mg
• sod. 200mg • calc. 30mg • fiber 1g

Chicken, Vegetable and Black Bean Burritos

Makes 4 servings

- ½ large zucchini, diced
- 1 small onion, thinly sliced
- 1 large carrot, diced
- 3 garlic cloves, roughly chopped
- ½ jalapeño, finely chopped
- ½ red bell pepper, chopped
- ¼ medium sweet potato, peeled and diced
- 2½ teaspoons extra virgin olive oil, divided
- ¼ teaspoon sea or kosher salt, divided
- ⅔ cup frozen corn kernels
- 1 cup shredded cooked chicken
- 2 cups black beans
- ⅓ cup chopped cilantro
- 2 tablespoons fresh lime juice (about 1 to 2 limes)
- pinch ground cumin
- pinch chili powder
- pinch dried oregano
- pinch freshly ground black pepper
- 4 ounces Monterey Jack, shredded (about 1 cup)
- 4 10-inch flour tortillas

Preheat the Cuisinart® Convection Toaster Oven Broiler to 400°F with the rack in position B. Line the baking tray with aluminum foil.

In a large mixing bowl, toss the vegetables (except for the corn) with 2 teaspoons of the olive oil and a pinch of salt. Arrange evenly on the prepared baking tray and roast in the preheated oven for about 18 to 20 minutes, or until vegetables are softened and are beginning to brown. Transfer the vegetables back to the mixing bowl and toss with the corn, chicken, beans, cilantro, lime juice, spices, pepper and remaining salt.

Spread one quarter of the vegetable mixture in a line just below the center of each tortilla. Top each with one quarter of the cheese. Roll the burrito and place them seam side down in the same baking tray on which the vegetables were roasted. Brush the top of each rolled burrito with the remaining olive oil.

Bake burritos in preheated oven for 8 to 10 minutes, or until the tortillas are just crisp and browned. Serve with guacamole, salsa and sour cream for garnish.

Nutritional information per serving:
Calories 620 (35% from fat) • carb. 71g • pro. 33g • fat 25g • sat. fat 8g • chol. 55mg • sod. 1240mg • calc. 373mg • fiber 12g

Baked Rigatoni with Chicken Sausage, Broccoli, and Peppers

Makes 6 to 8 servings

- 5 ounces baby broccoli, about half a bunch, ends trimmed
- 1 teaspoon extra virgin olive oil, divided
- 2 tablespoons dry white wine
- 2 tablespoons chicken stock
- 6 ounces Italian chicken sausage, fully cooked, cut into ½-inch rounds
- ½ red bell pepper, sliced
- ½ medium onion, sliced
- 2 garlic cloves, finely chopped
- ¼ teaspoon sea or kosher salt
- ¼ teaspoon freshly ground black pepper
- ½ pound dried rigatoni pasta, cooked according to manufacturer's instructions
- ¾ cup ricotta
- 8 ounces mozzarella, shredded
- ¼ cup grated Parmesan (about 1 ounce)
- 4 - 6 basil leaves, roughly torn
- cooking spray

Bring a pot of salted water to a boil. Set up a large bowl filled with ice water.

Add broccoli to boiling water and cover. Cook for about 4 to 6 minutes. Plunge steamed broccoli into prepared ice water. Once cool, discard ice water and cut broccoli into 1-inch pieces.

Preheat a large skillet over medium high heat; add oil. Once oil is hot and shimmering, add the blanched broccoli. Sauté 2 to 3 minutes, and then add the wine and stock. Raise temperature to high and sauté until liquids have evaporated. Reserve.

Preheat Cuisinart® Convection Toaster Oven Broiler to 400°F on the bake setting with the rack in position A. Line the baking tray with aluminum foil.

Place the sausage, pepper, onion and garlic with a pinch each of the salt and pepper on a baking tray. Roast in preheated oven for about 15 minutes, or until sausage and vegetables have browned. Reduce temperature to 350°F.

In a large mixing bowl, toss the broccoli, roasted sausage and vegetables, and the remaining ingredients until well combined.

Lightly coat an eight-cup soufflé dish with nonstick cooking spray. Add the pasta mixture. Bake in the preheated oven for about 30 to 35 minutes, or until cheeses are hot and bubbling.

Nutritional information per serving (based on 8 servings):
Calories 260 (53% from fat) • carb. 14g • pro. 17g • fat 16g • sat. fat 7g • chol. 40mg
• sod. 383mg • calc. 341mg • fiber 1g

Herb-Crusted Beef Tenderloin

Makes 6 servings

- 1½** pounds trimmed beef tenderloin roast (preferably top cut)
- ½** teaspoon sea or kosher salt
- ½** teaspoon freshly ground black pepper
- 3** garlic cloves

- 2** sprig fresh thyme, stems discarded
- 1** sprig fresh rosemary, stem discarded
- 1** sprig fresh oregano, stem discarded
- ½** teaspoon dried tarragon
- 3** tablespoons extra virgin olive oil
- 2** tablespoons Dijon-style mustard

Preheat Cuisinart® Convection Toaster Oven Broiler to 375°F on the convection bake setting with rack in position A. Line baking tray with aluminum foil.

Rinse the beef and pat dry with paper towels. Rub with ¼ teaspoon each of the salt and pepper. Reserve.

In the bowl of a Cuisinart® mini chopper or food processor, add the garlic, herbs and the reserved salt and pepper. Process until well combined. With the chopper/processor running, add the oil in a slow and steady stream. Process until combined.

Rub the mustard on the tenderloin; evenly spread the herb/oil mixture on top. Place beef on the prepared baking tray and roast for about 40 minutes or until the internal temperature reads 125°F. Let meat rest 10 to 15 minutes before slicing.

Nutritional information per serving:
Calories 390 (77% from fat) • carb. 2g • pro. 20g • fat 33g • sat. fat 12g • chol. 80mg
• sod. 350mg • calc. 18mg • fiber 0g

Classic Roast Chicken

Makes 4 to 6 servings

- 1** 3½- to 4-pound chicken
- 1** teaspoon kosher salt
- ½** teaspoon freshly ground black pepper
- 1** lemon, halved
- 1** teaspoon extra virgin olive oil

- 2** **teaspoons herbes de Provence or fines herbes**
- 1** **small bundle mixed fresh herbs (i.e. thyme, rosemary, parsley, etc.)**
- 3** **garlic cloves, smashed**
- 1** **medium onion, quartered**

- pinch cayenne**
- 1/4** **teaspoon ground coriander**
- 1/2** **teaspoon freshly ground black pepper**
- 1** **teaspoon sea or kosher salt**
- 2** **shallots, quartered**

Preheat Cuisinart® Convection Toaster Oven Broiler to 375°F on convection bake with rack in position A. Line baking tray with aluminum foil.

Preheat Cuisinart® Convection Toaster Oven Broiler to 375°F on the bake setting with rack in position A. Line baking tray with aluminum foil.

Rinse chicken and pat dry inside and out with paper towels and place on a cutting board. Sprinkle the salt and pepper all over chicken, including the cavity. Squeeze the lemon juice all over the chicken and place the juiced lemon in the cavity. Rub the olive oil on the chicken and sprinkle all over with the dried herbs. Place the fresh herbs in the cavity and tie the legs together with butcher's twine.

Rinse chicken and pat dry with paper towels. Place in a large mixing bowl and toss with the oil, lemon juice, spices and salt. Lay the shallots on the prepared baking pan and place the chicken on top of the shallots.

Place chicken on prepared baking pan and bake in preheated oven for 30 minutes. Turn heat down to 350°F and continue to bake for an additional 30 to 40 minutes, or until the internal temperature registers at 160°F for the light meat and 170°F for the dark meat.

Bake for 30 to 40 minutes, depending on the size of the chicken pieces (internal temperature should read 160°F for light meat and 170°F for dark meat).

Nutritional information per serving (based on 5 servings):
 Calories 300 (53% from fat) • carb. 4g • pro. 25g • fat 19g • sat. fat 5g • chol. 115mg
 • sod. 540mg • calc. 30mg • fiber 0g

Let chicken rest for 15 minutes; carve and serve.

Nutritional information per serving (based on 6 servings):
 Calories 590 (62% from fat) • carb. 5g • pro. 49g • fat 40g • sat. fat 11g • chol. 240mg
 • sod. 540mg • calc. 57mg • fiber 1g

Broiled Pork Chops with Hot Cherry Peppers

Makes 4 servings

Moroccan Spiced Baked Chicken

Makes 4 to 5 servings

- 1½** **pounds mixed chicken parts**
- 1** **tablespoon extra virgin olive oil**
- 1½** **tablespoon fresh lemon juice (about ½ lemon)**
- ¾** **teaspoon ground cumin**
- ½** **teaspoon ground cinnamon**

- 4** **pork chops (1½-inch thick each)**
- 1** **teaspoon sea or kosher salt**
- 1** **teaspoon freshly ground black pepper**
- 6** **ounces hot cherry peppers (about 4 to 6)**
- 2 - 3** **garlic cloves, smashed**
- ½** **medium onion, cut into ½-inch pieces**

Rinse pork chops and pat dry with paper towels. Rub chops evenly with salt and pepper. Lay the prepared chops on an aluminum foil-lined baking tray; surround with the cherry peppers, garlic and onion.

Set the rack on position B. Broil pork for about 12 minutes on each side, or until the internal temperature of the meat registers at 145° to 150°F.

Nutritional information per serving:
Calories 40 (17% from fat) • carb. 6g • pro. 2g • fat 1g • sat. fat 0g • chol. 5mg
• sod. 1400mg • calc. 10mg • fiber 0g

Roasted Sole with Artichokes and Capers

Makes 4 servings

- 3½** **tablespoons fresh lemon juice, divided**
- 2** **medium artichokes, trimmed to the heart and cut into wedges**
- 3** **tablespoons extra virgin olive oil**
- ¾** **teaspoon sea or kosher salt, divided**
- ¼** **teaspoon freshly ground black pepper, divided**
- 1** **pound fillet of sole, or other similar white fish**
- 2** **tablespoons drained capers**

Preheat Cuisinart® Convection Toaster Oven Broiler to 425°F on bake setting with rack in position B. Line baking tray with aluminum foil.

Add cold water and 2 tablespoons of the lemon juice to a small mixing bowl. Add the artichokes and agitate in water. Drain and pat dry. Toss with 2 tablespoons of oil and ¼ teaspoon each of the salt and pepper. Place on the prepared baking tray and roast for about 20 minutes, or until lightly browned.

While artichokes are roasting, rinse and pat dry the fish. Rub with the remaining olive oil, salt, pepper and lemon juice. Once artichokes have been roasted, place the seasoned fish on top of the artichokes; top with the capers. Roast fish until it is just cooked through, about 15 minutes, depending on the thickness of the fish.

Remove and serve immediately.

Nutritional information per serving:
Calories 290 (53% from fat) • carb. 10g • pro. 25g • fat 17g • sat. fat 3g • chol. 5mg
• sod. 660mg • calc. 74mg • fiber 5g

Rosemary Focaccia

For another version of this Italian staple, sprinkle with some chopped kalamata olives.

Makes 18 servings

- 2¼** **teaspoons active dry yeast**
- 1/8** **teaspoon granulated sugar**
- 1/3** **cup warm (105° to 110°F) water**
- 4** **cups unbleached, all-purpose flour, plus more for dusting**
- 3** **teaspoons sea or kosher salt, divided**
- 1** **cup cold water**
- ¼** **cup extra virgin olive oil, divided**
- nonstick cooking spray**
- 2** **tablespoons fresh rosemary**

Dissolve the yeast and sugar in the warm water. Let stand 3 to 5 minutes or until mixture is foamy.

Place flour and 1 teaspoon of salt in the work bowl of a Cuisinart® food processor fitted with the dough blade; process 10 seconds to combine. Add cold water and 2 tablespoons of oil to the yeast mixture.

With the machine running, slowly pour the liquid through the feed tube. Note: You may not need all of the liquid. Process until a dough ball forms. Continue to let the machine run another minute to knead.

Place the dough in a lightly floured sealable plastic bag. Let rise in a warm place until doubled in size, about 45 minutes to 1 hour.

Preheat Cuisinart® Convection Toaster Oven Broiler to 400°F on the convection bake setting with the rack in position A. Lightly coat the baking sheet with a nonstick cooking spray.

Turn the dough out onto a floured surface. Roll out into a rectangle and then fit onto the prepared pan, stretching the ends of the dough to meet the edges of the baking tray. Using your fingers, make indentations in the dough over the entire surface. Brush the dough with the remaining olive oil, and sprinkle the salt and rosemary to cover. Cover with plastic wrap and let rise until puffy, about 20 minutes

Bake until golden and crisp, about 20 to 25 minutes. Let cool slightly on wire rack.

Nutritional information per serving:

Calories 120 (24% from fat) • carb. 20g • pro. 3g • fat 3g • sat. fat 0g • chol. 0mg
• sod. 360mg • calc. 1mg • fiber 1g

Buttermilk Biscuits

Makes 8 biscuits

- 1½ cups unbleached, all-purpose flour**
- ½ cup cake flour**
- 2 teaspoons cream of tartar**
- 1½ teaspoons baking soda**
- pinch granulated sugar**
- 1½ teaspoons sea or kosher salt**
- ¼ teaspoon freshly ground black pepper**
- 6 tablespoons unsalted butter, cold and cut into ¼-inch cubes**
- 1 cup lowfat buttermilk**
- 3 tablespoons unsalted butter, for finishing**

Preheat Cuisinart® Convection Toaster Oven Broiler to 450°F on the convection bake setting with the rack in position A. Line baking pan with parchment paper.

Sift flours, cream of tartar and baking soda together. Place in the bowl of a Cuisinart® food processor. Add the sugar, salt and black pepper. Process for about 5 seconds to combine. Add the 6 tablespoons of butter and pulse until the mixture is crumb-like, about 6 to 8 pulses. Slowly add the buttermilk and pulse 2 to 3 times.

Turn the dough out onto a lightly floured surface. Gently and carefully knead 2 to 3 times to ensure the dough is fully mixed. Divide the dough into 8 equal pieces. Roll the dough, with floured hands, into a smooth ball. Repeat with remaining pieces and place on the prepared pan, leaving 1 inch between rolls.

Bake in preheated oven for 10 to 12 minutes, or until golden brown. Remove and brush liberally with the melted butter. Serve immediately.

Nutritional information per biscuit:

Calories 230 (50% from fat) • carb. 25g • pro. 4g • fat 13g • sat. fat 8g • chol. 35mg
• sod. 600mg • calc. 37mg • fiber 1g

Multigrain Rolls

Makes 15 rolls

- 2¼ teaspoons active dry yeast**
- 1⅔ cups warm (105° to 110°F) water**
- 1 tablespoon molasses**
- 3½ cups whole-wheat flour**
- 1¾ cup bread flour, divided**
- 1½ tablespoons vital wheat gluten**
- 2 teaspoons sea or kosher salt**
- 2 tablespoons flax seed oil**
- 3 tablespoons flax seeds**
- 1 cup golden raisins**

Dissolve the yeast in the water and molasses. Let stand 4 to 6 minutes, until mixture is foamy. Add the flours, vital wheat gluten, salt and oil to the bowl of a Cuisinart® Stand Mixer fitted with the dough hook. Mix on speed

3 to combine. With mixer on speed 1, slowly add the yeast mixture. Let mixture come to a dough ball, add the flax seeds and raisins, and then increase gradually to speed 3. Let dough knead about 8 minutes.

Place dough in a 1-gallon sealable plastic bag with the air squeezed out, or in a bowl cover with plastic wrap. Let rise in a warm place until it has doubled, about 45 to 60 minutes.

Lightly butter a 10-inch round baking pan. Divide the dough into 15 equal pieces, about 2¼ ounces each. Roll into smooth rounds and arrange in the prepared pan. Cover with plastic wrap and let rise until about doubled, about 30 to 40 minutes.

Preheat the Cuisinart® Convection Toaster Oven Broiler to 450°F on the convection bake setting with rack in position A.

Place in preheated oven and bake until golden brown, about 20 to 25 minutes. Remove from pan and let cool on a rack for about 10 minutes for serving.

Nutritional information per roll:

*Calories 210 (13% from fat) • carb. 42g • pro. 7g • fat 4g • sat. fat 0g • chol. 0mg
• sod. 310mg • calc. 24mg • fiber 5g*

Whole-Wheat Banana Chocolate Chip Bread

Makes one 9x5x3-inch loaf

- 1 cup chopped walnuts**
- nonstick cooking spray**
- 1 cup unbleached, all-purpose flour**
- 1 cup whole-wheat flour**
- ¾ teaspoon baking soda**
- ¾ teaspoon table salt**
- ½ cup granulated sugar**
- ½ teaspoon ground cinnamon**
- ½ cup semisweet chocolate chips**
- 6 tablespoons unsalted butter, room temperature**

- 2 large eggs**
- 1 teaspoon pure vanilla extract**
- 3 medium very ripe bananas, mashed**
- ¼ cup sour cream**

Preheat the Cuisinart® Convection Toaster Oven Broiler to 400°F on the bake setting with the rack in position B. Line the baking sheet with aluminum foil. Arrange the walnuts evenly on the prepared baking sheet; toast for about 3 minutes, or until fragrant and lightly browned. Reserve. Reduce the oven temperature to 350°F on the convection bake setting with the rack in position A.

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

In a small bowl, mix the flours, baking soda, salt, sugar, cinnamon, chocolate chips and toasted walnuts; reserve.

Add the butter, eggs, vanilla, bananas and sour cream to the mixing bowl of a Cuisinart® Stand Mixer fitted with the flat paddle. Mix on speed 1, gradually increasing to speed 4, for 20 seconds, or until completely combined. Reduce the mixer to speed 1 and add the dry ingredients. Mix until just combined. Pour batter into the prepared pan.

Bake in the preheated oven for about 50 to 55 minutes, or until a cake tester comes out clean.

Nutritional information per serving (based on 12 servings):

*Calories 330 (41% from fat) • carb. 45g • pro. 6g • fat 16g • sat. fat 6g • chol. 50mg
• sod. 230mg • calc. 27mg • fiber 3g*

Apple, Cherry and Raisin Crisp

An old favorite with a twist.

Makes 8 servings

- 1 cup rolled oats**
- ½ cup packed light brown sugar**
- ⅓ cup unbleached, all-purpose flour**

- 1** teaspoon ground cinnamon
- ¼** teaspoon table salt
- 6** tablespoons unsalted butter, melted
- 1½** pounds apples, peeled, cored, quartered and cut into ¼-inch slices*
- 1** tablespoon fresh lemon juice
- ½** cup dried cherries
- ¼** cup raisins
- ½** cup granulated sugar
- 2** tablespoons honey
- 1** teaspoon pure vanilla extract

Preheat the Cuisinart® Convection Toaster Oven Broiler to 350°F on the bake setting with the rack in position A. Lightly coat an 9-inch square baking dish with cooking spray.

In a medium bowl, combine the oats with the brown sugar, flour, cinnamon and salt. Add the melted butter and stir until the mixture is evenly moistened. Use your fingers to pinch the mixture into large crumbs; reserve.

In a medium bowl, toss the sliced apples with the lemon juice, cherries, raisins, granulated sugar, honey, and vanilla. Spoon the apple mixture evenly into the prepared baking dish. Sprinkle evenly with the reserved crumb mixture.

Bake in the preheated oven for 35 to 40 minutes, until the apples are tender and the filling is bubbling. Let rest for 20 to 30 minutes before serving. Serve warm or at room temperature with vanilla ice cream, frozen yogurt, or freshly whipped cream.

* For ease in slicing, use the Cuisinart® Food Processor fitted with the 4 mm slicing disc.

Nutritional information per serving:

Calories 360 (23% from fat) • carb. 67g • pro. 5g • fat 10g • sat. fat 6g • chol. 25mg • sod. 75mg • calc. 25mg • fiber 5g

Bittersweet Espresso Brownies

Makes 16 brownies

- ½** cup chopped walnuts
- nonstick cooking spray**
- ¾** cup unsalted butter, cubed
- 4** ounces unsweetened chocolate, finely chopped
- 2** ounces bittersweet chocolate, finely chopped
- 3** large eggs
- 1** cup granulated sugar
- ½** cup packed light brown sugar
- 2** teaspoons instant espresso
- 2** teaspoons pure vanilla extract
- ¾** cup unbleached, all-purpose flour, plus more for dusting pan
- ¾** teaspoon table salt

Preheat the Cuisinart® Convection Toaster Oven Broiler to 400°F on the bake setting with the rack in position B. Line the baking pan with aluminum foil. Spread the walnuts on the prepared pan and toast for 2 to 3 minutes or until fragrant and lightly browned. Cool to room temperature. Reduce oven temperature to 375°F and move the rack to position A.

Coat a 9-inch baking pan with nonstick cooking spray; lightly dust with unbleached, all-purpose flour. Reserve.

Add the butter and chocolates to a heatproof bowl and place over a pot of simmering water. Once both are almost completely melted, set aside to cool to room temperature. Reserve.

In a large mixing bowl, beat eggs with a Cuisinart® Hand Mixer until lightened, about 30 seconds. Add the sugars and beat until light and thickened, another 30 seconds to 1 minute. Add instant espresso and vanilla; beat until well combined. Add flour and salt; mix until just incorporated. Gently fold in toasted walnuts.

Pour into prepared pan. Bake for about 35 minutes, or until edges are

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

Lemon Squares

Makes 16 servings

Crust:

nonstick cooking spray
½ cup almonds
1 cup unbleached, all-purpose flour
⅓ cup confectioners' sugar
½ teaspoon table salt
1 teaspoon lemon zest
¼ cup unsalted butter, cold and cubed

Lemon Filling:

5 large eggs
¾ cup granulated sugar
½ cup fresh lemon juice (about 3 lemons)
½ teaspoon pure vanilla extract
1 teaspoon lemon zest
½ teaspoon baking powder
½ teaspoon table salt
¼ cup unbleached, all purpose flour
2 tablespoons heavy cream

Preheat a Cuisinart® Convection Toaster Oven Broiler to 400°F on the bake setting with the rack in position B. Line the baking pan with aluminum foil. Spread the almonds on the prepared pan and toast for 2 to 3 minutes, or until fragrant and lightly browned. Cool to room temperature. Reduce oven temperature to 350°F and move the rack to position A.

Coat a 9-inch baking pan with nonstick cooking spray; line with 2 pieces of parchment, leaving a 1 to 2-inch overhang on each side. Reserve.

Pulse cooled almonds in a Cuisinart® Food Processor fitted with the me chopping blade until ground. Add flour, confectioners' sugar, ½ teaspoon salt and 1 teaspoon of lemon zest. Process for about 5 seconds, or until mixture is completely combined. Add the cold, cubed butter and pulse mixture resembles coarse crumbs. Press into prepared baking pan. Bake the preheated oven for about 16 to 18 minutes, or until lightly browned. Remove and reserve. Reduce temperature to 300°F.

While the crust is baking, add the eggs to a medium mixing bowl. Beat a Cuisinart® hand mixer until lightened, about 30 seconds. Add the sugar and beat until light and thickened, another 1 to 1½ minutes. Add the lemon juice, vanilla and lemon zest and mix to incorporate. Add the baking powder, salt, flour and heavy cream and mix until combined. Pour mixture on top of the warm, prepared crust. Bake in the preheated oven for about 2 minutes, or until set.

Dust with confectioners' sugar before serving.

Nutritional information per square:
Calories 160 (40% from fat) • carb. 21g • pro. 4g • fat 7g • sat. fat 3g • chol. 75mg
• sod. 180mg • calc. 30mg • fiber 1g

Cinnamon Cake with White Chocolate Glaze

Makes 16 servings

Cake:

nonstick cooking spray
1¼ cups cake flour
1 teaspoon cream of tartar
¼ teaspoon baking soda
1 teaspoon table salt
½ tablespoon ground cinnamon
½ cup unsalted butter, room temperature
¾ cup granulated sugar
¼ cup packed light brown sugar
3 large egg whites

- 2** **teaspoons pure vanilla extract**
- ½** **cup whole milk**

Glaze:

- 6** **tablespoons heavy cream**
- ¼** **teaspoon pure vanilla extract**
- pinch table salt**
- ½** **tablespoon light corn syrup**
- 3** **ounces white chocolate, chopped**

Preheat a Cuisinart® Convection Toaster Oven Broiler to 350°F on the convection bake setting with the rack in position A. Coat a 9-inch cake pan with nonstick cooking spray; lightly dust with flour. Reserve.

In a small bowl, stir together the flour, cream of tartar, baking soda, salt and cinnamon; reserve. Add the butter to the bowl of the Cuisinart® Stand Mixer fitted with the flat mixing paddle. Beat until the butter is softened and creamy. With the unit running, slowly add the sugars; beat until light and fluffy. Add one third of the egg whites at a time, being sure not to add another one until the previous is completely mixed. Add the vanilla and mix to combine. With the unit running on the lowest speed, add half of the dry ingredients. Mix until the batter is streaky with flour and then add half of the milk. Continue with the remaining dry ingredients and carefully mix until no more flour is visible.

Pour batter into prepared pan. Bake for about 25 to 30 minutes, or until a cake tester comes out clean and the top of the cake springs back to the touch. Cool in pan for 10 minutes; remove and then cool completely on a wire rack.

Prepare the white chocolate glaze. In a small saucepan, add the cream, vanilla, salt and corn syrup and set over medium-low heat. Place the chopped chocolate in a small mixing bowl; reserve. Once the cream mixture just comes to a boil, pour it over the chopped chocolate. Let the mixture rest for a few minutes, and then whisk to combine. Pour the glaze over the cooled cake and spread evenly with an large offset spatula.

Transfer glazed cake to a refrigerator and let chill for at least 2 hours to allow the glaze to set up.

Nutritional information per serving:
Calories 200 (44% from fat) • carb. 25g • pro. 2g • fat 10g • sat. fat 6g • chol. 25mg
• sod. 200mg • calc. 25mg • fiber 0g

Caramel Walnut Tart with Raspberry and Chocolate

Makes 16 servings

- 2½** **cups chopped walnuts**
- ½** **recipe pâte sucrée (page 24)**
- 1½** **cups granulated sugar**
- 1** **cup water**
- 3** **tablespoons light corn syrup**
- pinch table salt**
- ½** **cup heavy cream**
- ⅓** **cup raspberry preserves, strained**
- 2** **ounces bittersweet chocolate, chopped**

Preheat a Cuisinart® Convection Toaster Oven Broiler to 400°F on the convection bake setting with the rack in position B. Line the baking pan with aluminum foil. Spread the walnuts on the prepared pan and toast for 4 to 5 minutes, or until fragrant and lightly browned. Cool to room temperature. Reduce oven temperature to 350°F on the convection bake setting and move the rack to position A.

Roll out the dough into a 10-inch disc that is about 1/8-inch thick. Fit into an ungreased fluted tart pan. Chill in refrigerator for about 20 minutes. 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 down with dried beans or rice. Bake in preheated oven for about 20 minutes, or until the dough underneath the parchment is no longer wet. Remove the beans, rice and parchment and continue baking until the shell is golden brown. Remove and reserve.

While the shell is baking, add the sugar, water, corn syrup and salt to a heavy-bottomed, medium saucepan. Wipe down with inside walls of the pan with a wet pastry brush to be sure that there are no sugar granules or water droplets in the pan – if the walls of the pan are not dry, it will hinder the quality of the caramel.

Cook the sugar mixture until it turns to an amber color. Once it achieves that color, take off from heat and slowly stir in the cream (note: the mixture will bubble quite a bit so it is important to do this step slowly and off the heat). Then stir in the toasted walnuts.

While caramel is cooking, spread the raspberry jam on the cooled tart shell. Pour the caramel-walnut mixture on top of the raspberry layer.

Place the chocolate in a bowl over a pot of simmering water. Once the chocolate is almost fully melted, remove from heat and stir to cool to room temperature. Drizzle chocolate over the caramel nut tart. Chill in refrigerator for 3 hours, or over night.

Nutritional information per serving:

Calories 330 (54% from fat) • carb. 35g • pro. 4g • fat 21g • sat. fat 6g • chol. 35mg • sod. 55mg • calc. 25mg • fiber 2g

Pizza Dough

This dough freezes very well.

Makes three 12-inch pizzas

2¼ teaspoons active dry yeast
½ cup warm (105° to 110°F) water
1 teaspoon granulated sugar
4 cups unbleached, all-purpose flour, plus more for dusting
1½ teaspoons sea or kosher salt
1 tablespoon extra virgin olive oil
1 cup cold water

Dissolve the yeast and sugar in the warm water. Let stand 3 to 5 minutes, or until the mixture gets foamy.

Place the flour, salt and olive oil in the work bowl of a Cuisinart® Food Processor fitted with the dough blade. Pulse about 5 times to mix; scrape down the sides of the bowl.

Add the cold water to the yeast mixture. With the motor running, slowly pour the liquid yeast mixture through the feed tube. Process until a dough ball forms. Continue to let the machine run for an additional minute to knead. Dough will be slightly sticky.

Lightly dust a sealable plastic bag with flour. Dust dough with flour. Place the dough into the floured bag; squeeze out all of the air and seal. Let rest in a warm place for 45 minutes to 1 hour.

Nutritional information per serving (based on 32 servings):

Calories 597 (19% from fat) • carb. 121g • pro. 18g • fat 10g • sat. fat 1g • chol. 0mg • sod. 1070mg • calc. 4mg • fiber 17g

Pâte Brisée

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

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

2 cups unbleached, all-purpose flour
1 teaspoon table salt
½ pound unsalted butter, cold and cubed
4 tablespoons ice water

Place flour and salt in a Cuisinart® Food Processor fitted with the chopping blade. Process for 10 seconds. Add butter to work bowl and pulse until mixture resembles coarse crumbs. Pour in water, 1 tablespoon at a time and pulse until a dough is just formed. Note: you may not need to use all water. Form dough into 2 flat discs; wrap in plastic and refrigerate until ready to use.

Nutritional information per serving (based on 24 servings):

Calories 39 (6% from fat) • carb. 8g • pro. 1g • fat 0g • sat. fat 0g • chol. 0mg • sod. 98mg • calc. 2mg • fiber 0g

Pâte Sucrée

Makes two 9-inch single-crust tarts

- 2 cups unbleached, all-purpose flour**
- 2 tablespoons granulated sugar**
- ½ teaspoon table salt**
- ¾ cup unsalted butter, room temperature**
- 2 large egg yolks**
- 1 tablespoons ice water**
- ½ teaspoon pure vanilla extract**

Place flour, sugar and salt in a Cuisinart® Food Processor fitted with the chopping blade. Process for 10 seconds. Add butter to work bowl and process until combined. With the machine running, add the yolks, one at a time, and process until incorporated. Add the water and vanilla; pulse 3 to 5 times until combined.

Form dough into two flat discs. Wrap in plastic and refrigerate until ready to use.

Nutritional information per serving (based on 32 servings):

*Calories 70 (58% from fat) • carb. 6g • pro. 1g • fat 5g • sat. fat 3g • chol. 25mg
• sod. 35mg • calc. 1mg • fiber 0g*

WARRANTY

LIMITED THREE-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Convection Toaster Oven Broiler that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Convection Toaster Oven Broiler will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We suggest you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration card 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.

If your Cuisinart® Convection Toaster Oven Broiler should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Cuisinart, 150 Milford Road, East Windsor, NJ 08520.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

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. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart® Convection Toaster Oven Broiler has been manufactured to the strictest specifications and has been designed for use with the authorized accessories and replacement parts.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other ordinary household use.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so they may not apply to you.

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 (B) to another retail store which sells Cuisinart products of the same type.

The retail store shall then, at its discretion, 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 the above two options do not result 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 for 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 for such products under warranty.

Before returning your Cuisinart® product If you are experiencing problems with your Cuisinart® product, we suggest that you call our Cuisinart® Service Center at 1-800-726-0190 before returning the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

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 and the product is serviced with the correct parts, and the product is still under warranty.

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