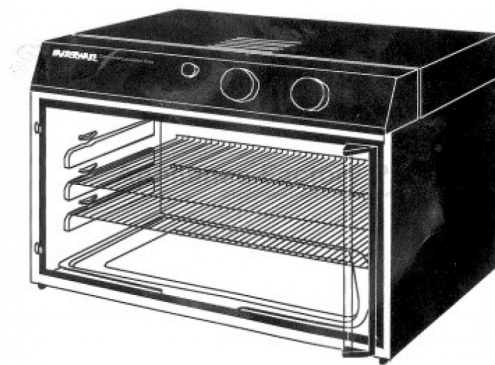


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Farberware T4800 Owner's Manual

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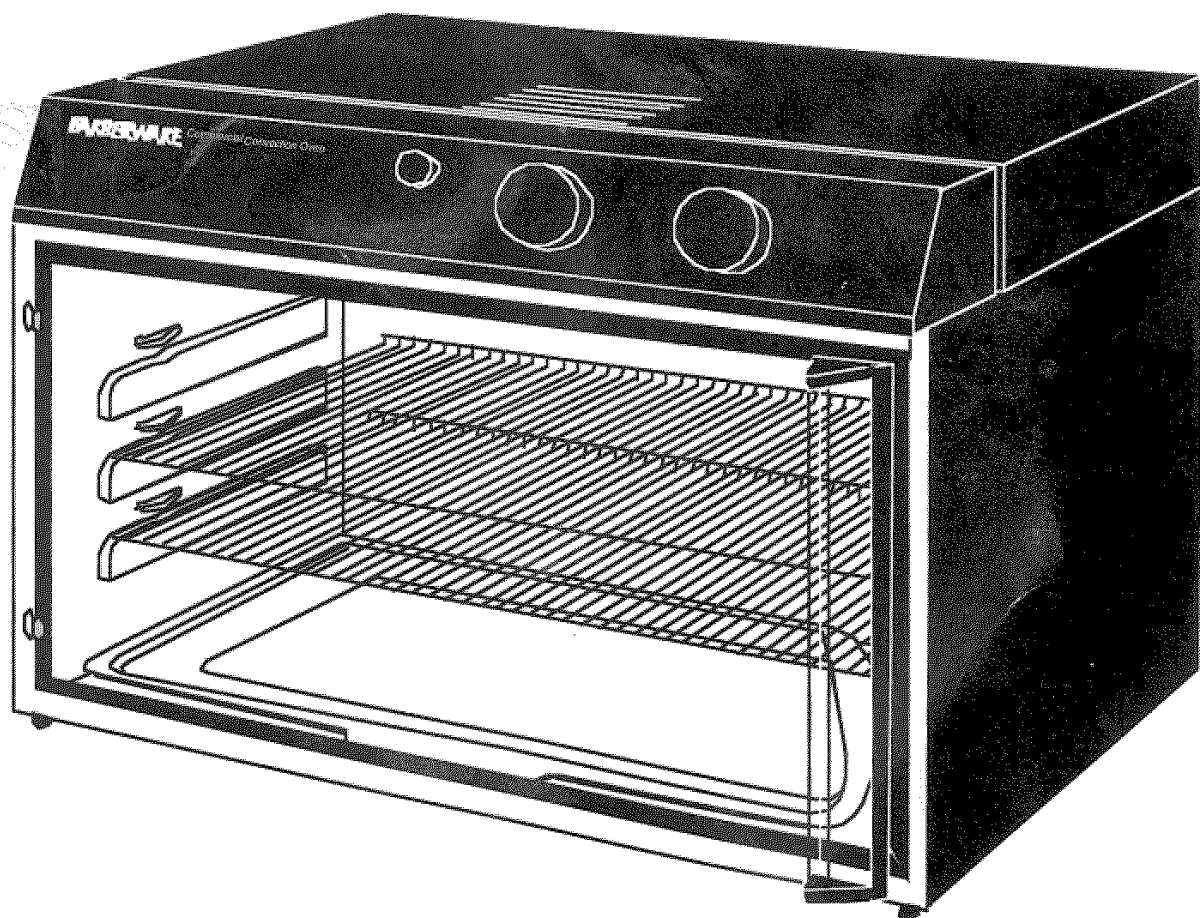


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----- Manual continues below -----

FARBERWARE®

CONVECTION/BROIL OVEN



USE & C

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plug or the appliance into water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Farberware may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner.
11. Extreme caution must be used when moving an appliance containing hot oil or other liquids.
12. Use extreme caution when removing tray or disposing of hot grease.
13. Do not pull out racks to remove hot food.
14. Extreme caution should be exercised when using containers constructed of other than metal or glass.
15. Do not store any materials, other than Farberware recommended accessories, in the oven when not in use.

16. Do not place any of the following materials in the oven: paper, cardboard, plastic and the like.
17. A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
18. Do not block the louvers when oven is in operation. This may cause overheating of the oven.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating shock hazard.
20. Prior to connecting or disconnecting plug from wall outlet, turn all controls to "Off."
21. Do not use appliance for other than intended use.
22. 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 in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

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INTRODUCTION

Congratulations on becoming the proud owner of a Farberware Convection/Broil Oven, the finest quality oven of its kind. As you use it, you will discover its great versatility and enjoy its outstanding performance . . . so much so that you may never use your conventional oven again!

What can you expect from your Farberware Convection/Broil Oven? A great deal! When you use it in the "convection" mode, expect juicy roasted meats and poultry that require no basting while cooking, yet brown beautifully. Convection-baked pies, cakes, breads and cookies bake perfectly and brown evenly with flaky crusts. When you select the "broil" mode, prepare your taste buds for sizzling steaks and tender chops, as well as inviting top-browned casseroles.

But roasting, baking and broiling are not the only functions of your convection oven. If you bake bread, use the oven to proof dough. You can dehydrate* fruits, vegetables and herbs as well. In other words, your Farberware Convection/Broil Oven is really a baker/roaster/broiler/proofer/dehydrator all in one!

With your Farberware Convection/Broil Oven you will save on cooking time, too. *Roast in up to one-third less time* than in conventional-oven cooking and *bake at 75° lower temperatures*. The shorter cooking time and lower temperature requirements are energy savers, and when you factor in the oven's excellent three-chamber design that helps keep your kitchen cool, you *really save energy*, which translates into saved dollars.

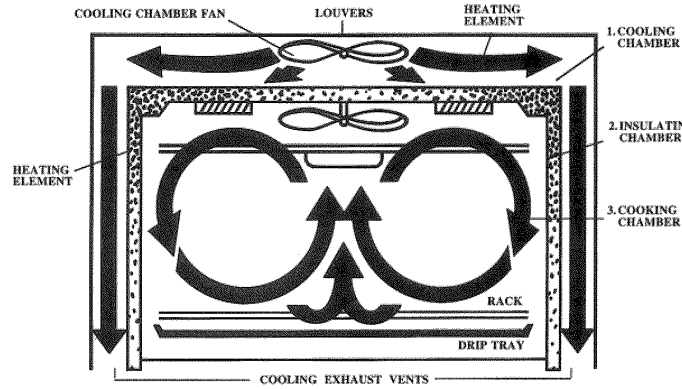
And don't let the oven's size fool you. Even though it's compact enough to fit on your kitchen countertop, its interior is so space-efficient that you can roast up to an 18-lb. turkey or cook several dishes at the same time. Happy cooking!

*Dehydrating screens can be purchased separately. (See page 13 — Accessories)

HOW THE CONVECTION/BROIL OVEN WORKS

The unique "Three-Chamber" construction of the Farberware Convection/Broil Oven ensures optimal heating efficiency and a cool kitchen when you use your oven.

1. **COOLING CHAMBER** Room-temperature air is drawn in through louvers on top of the oven by the cooling chamber fan and distributed through the side walls and out the cooling exhaust vents.
2. **INSULATING CHAMBER** Trapped still air insulates the oven.
3. **COOKING CHAMBER** Provides two modes of cooking — either Convection or Radiant Broil heat.



The Farberware Convection/Broil Oven allows cooking in Convection Mode, Broil Mode or a Combination of both Modes

CONVECTION MODE The convection fan constantly blows air over the heating element, heating and circulating it throughout the cooking chamber. This heated air, swirling around all sides of the food, causes food to bake evenly, roast more quickly and juicier at lower temperatures than in a conventional oven.

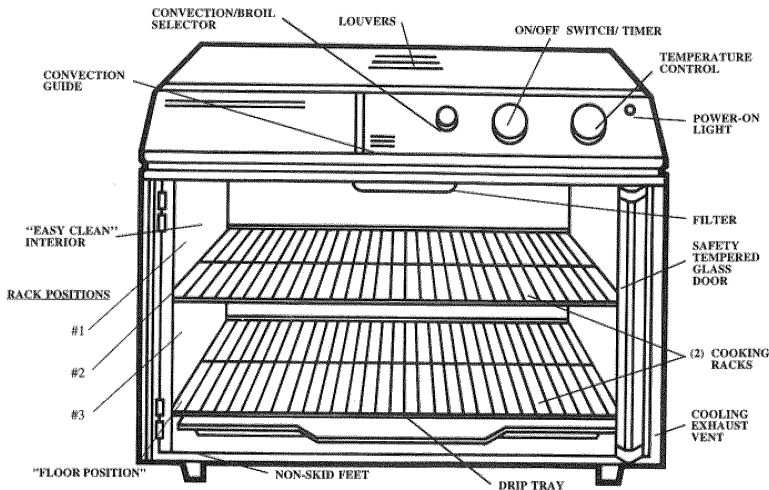
BROIL MODE* Radiant heat is direct heat that broils and top browns food evenly and quickly.

COMBINATION COOK IN CONVECTION MODE for the prescribed period of time and then switch to Broil Mode* for top browning. (Or reverse modes, see page 12)

*Always place food on the rack in the floor position. (See page 6)

UNDERSTANDING THE PARTS

The Farberware Convection/Broil Oven is designed for exceptional ease and simplicity of operation. Before using the oven, become familiar with its parts and their operation.



LOUVERS AND COOLING EXHAUST VENTS

The louvers on the top of the oven and the cooling exhaust vents on the bottom sides allow air to be drawn into the surrounding outer cooling chamber and vented. This keeps the exterior oven walls touchable and the kitchen cooler during convection cooking.

Note: When broiling, the exterior of the oven may become hot.

Do not block the louvers. Allow 8 inches of air space above the top louvers as well as 4 inches of air space on each side of the oven. If your oven is on a countertop under a row of cabinets, pull the oven forward so the louvers clear the cabinetry.

SAFETY TEMPERED GLASS DOOR

Constructed of a durable, tempered glass, the oven door is heat- and impact-resistant and removable for easy cleaning. (See page 13.) The glass is hot to the touch during cooking, so **do not touch glass door while cooking.**

COOKING RACKS

The heavy-gauge chrome-plated steel cooking racks are designed with an upturned portion that secures the rack in the oven. **Always insert the curved side of the rack into the rack supports first.** To remove the rack from rack supports, tilt slightly upwards and pull out.

When you insert the rack legs in the drip tray and put the tray on the oven floor, the rack is in the "floor position." **Always put the rack in the "floor position" when you broil and roast.**

RACK POSITIONS

There are four positions for the racks. (See illustration page 6.) Positions #2 and #3 are the center rack positions of the oven and are used mainly for convection baking. The "floor position" is used mainly for convection roasting and broiling.

DRIP TRAY

The chrome-plated drip tray is designed to catch all drippings without excessive spattering. When roasting or broiling, position the tray on the oven floor ("floor position"). Place food to be broiled directly on the rack over the drip tray. Do not use a separate roasting pan as it will result in a loss of convection benefits. **Never put drip tray on direct flame or burner.**

FILTER

Located inside on the oven ceiling, the filter catches grease and solid particles, preventing them from recirculating during cooking. Never cook without the filter in position. (See cleaning instructions on page 13.)

"EASY CLEAN" INTERIOR

The durable interior requires only a quick wipe with a damp, sudsy sponge to keep it clean.

TEMPERATURE CONTROL

Use to select the desired cooking temperature for convection cooking (broiling is automatic). The temperature control is marked in 25° segments from 100° up to 450°. You can set the knob indicator to any temperature desired within the 100° to 450° range. **Do not** force the temperature control past 450°.

CONVECTION/BROIL SELECTOR

Use to select either the Convection or Broil Mode:

- In Convection Mode, the oven fan constantly circulates and distributes the heat evenly throughout the cooking operation.
- In Broil Mode, direct radiant heat top browns and broils.

Note: Though the fan is not in use in the broil mode, it may go on from time to time to keep the oven from overheating.

ON/OFF SWITCH/TIMER

To turn the oven on, turn oven on/off switch to the right to select:

- The "Stay On" position for indefinite cooking or
- Continue turning to a timed cooking period, marked in fifteen-minute segments from 15 minutes to 2 hours. Do *not* force the timer past the two-hour marking.

As the timed cooking period passes, the timer will return toward the white dot or "off" position and an audible signal will indicate the end of the cooking period and oven shut-off. You can reset the timer to any position on the dial at any time during cooking.

CONVECTION GUIDE

This is a general temperature guide for most convection cooking operations. See page 9 for recipe and temperature conversion instructions.

POWER-ON LIGHT

As long as the oven is operating, the power-on light will glow red.

IMPORTANT! Read before using oven for the first time

1. *Do not block Louvers or Cooling Exhaust Vents. (page 6)*
2. *Do not plug oven into an electrical outlet with any other appliance.*
3. *Check the Convection/Broil Control setting. Follow "Convection Mode Cooking Instructions" (following) or "Broiling Mode Cooking Instructions." (page 12)*

COOKING INSTRUCTION

CONVECTION MODE COOKING (SEE CHART PAGE 14)

(No preheating is necessary)

1. Set Convection/Broil Selector to "CONVECTION."

2. Always place food or pan(s) on a rack with at least one inch of space around all sides.

This placement is very important because the air must be able to circulate on all sides for even cooking.

- Baking - For best results bake in the middle of the rack in positions #2 or #3.
- Roasting - Place meat fat side up directly on the rack over the drip pan in "floor position." (See page 7)

3. Determine convection temperature and cooking time.

Adjust your favorite recipes for convection cooking as follows:

- Baking - Decrease the temperature by 75° (but usually not lower than 300°). Check food five to ten minutes before end of suggested cooking time. Continue cooking if necessary.
Example: If your recipe says to bake a cake at 375° for 30 minutes, bake it at 300° for 30 minutes in convection mode.
Exception: If a recipe calls for a baking temperature of 275° or lower, use the same temperature as suggested for a conventional oven.
- Roasting - Decrease the cooking time by one-third. No basting required. *Example: If your recipe says to roast a 10-lb. turkey at 325° for 3 hours, roast at 300° for 2 hours. (See Roasting Chart page 14 for approximate times.)*
- Proofing - Proof (raise) dough by setting the temperature slightly to the left of 150°. Air in the oven will be warm (about 90°).
- Dehydrating - Set the temperature to 150° and dehydrate fruits, vegetables and herbs on special dehydrating screen until they are dry. (See Accessories, page 13)
- Slow Cooking - Set the temperature to 250° and place covered saucepans on rack on "floor position."

4. Set temperature and turn timer to correct time setting or "STAY ON."

Baking Tips

General Temperature Guidelines for Oven Baking*

- Cakes — 300° (Rich, dense cakes, such as chocolate, cheese or fruit cakes, may require additional baking time and a 275° temperature setting.)
- Yeast breads — 300° to 325°
- Cookies — 300° to 325°
- Pies — 350° to 400° (Although pies brown faster than in a conventional oven, do not remove the pie before the cooking time is up. The browning action will “slow down” while the filling and bottom crust cooks. If edges of crust are getting too brown, make a collar of aluminum foil and secure around edge to prevent further browning.)
- Baked Potatoes — 350° to 400°
- Casseroles — Follow conventional oven temperatures in your recipe.
- Refrigerator/frozen convenience foods — Follow conventional oven temperature instructions on package.

For high-altitude baking: Make the regular oven adjustment of lowering temperature 75° (but not below 300°). Above 3000 feet, cakes may fall or have a coarse texture. To avoid this, decrease the amount of leavening and alter fat and sugar. For recipes containing 2 cups of flour, decrease sugar by 2½ tbs. and baking powder by ½ tsp. Increase liquid ½ to 1 tbs. When making angel food and sponge cakes, do not beat too much air into the eggs. Use egg whites at room temperature. Beat only until they form a peak that falls over, not stiff and dry. Do not underbake. Baking temperature guidelines, as shown above, are approximate and should be used only as a guide. Test for doneness by using a cake tester.

*General cooking guidelines are shown on the oven control panel.

You may use all your favorite metal baking pans and dishes.

For the best baking results, use aluminum or black pans. Shiny aluminum pans reflect heat and are recommended to produce light tender crusts. Black pans absorb heat and are recommended to produce brown, crisp crusts. The outside finish of the pan affects cooking and baking performance more than the inside finish. If you use a glass pie pan or baking dish, place it on a metal cookie sheet in the oven for better heat distribution.

Use standard-size cake, loaf, Bundt and pie pans. Suggested sizes for other pans include:

- Jelly roll pan — 15 1/2 x 10 1/2 x 1 inches
- Baking pan — 13 x 9 x 2 inches
- Cookie sheet — 14 x 9 inches
- Cake pans — two 8-inch cake pans fit on one rack.

Roasting Tips (See chart on page 14)

Roasting time will depend on the shape of the meat: a long thin roast will cook faster than a short thick one, even though the weights are the same. Use the roasting chart as a general guide. Cooking times are approximate.

To check meat doneness, use a meat thermometer. Push the thermometer into the thickest part of the meat. Be sure it does not touch any bone or fat pocket. *Many meats continue to cook after being removed from the oven, especially beef, whose internal temperature may increase about 10°. After removing meat from oven, allow it to stand for 15 to 20 minutes to permit this additional cooking and for easier carving.*

No basting is required when roasting. Roasts are juicier because convection oven retains moisture. This added moisture gives a superior basting quality to your roasting.

BROILING MODE COOKING (SEE CHART PAGE 15)

1. **Set Convection/Broil Selector to "BROIL."**
2. **Remove rack and drip tray from oven.**
3. **Preheat oven** for 5 minutes. Keep door closed.
4. **Place food directly on rack; set rack on the drip tray in the oven in the "floor position."** Close door tightly.
5. **Turn timer to correct time setting or "STAY ON."**
Cook until desired doneness, turning once mid-way through cooking, if desired. See Broiling Chart (page 15) for approximate times.

Note: The fan may cycle on and off during broiling. This is normal and helps prevent the oven from overheating.

Warning: Farberware Convection/Broil Ovens do not broil in the same manner as conventional ovens. Because oven has a fan in the middle of the ceiling, the heating elements are located on either side of the fan. Therefore, to ensure even broiling and top browning, place the food on the rack in the "floor position" (or on the right or left sides on racks in positions #2 and #3).

Broiling Tips

When broiling, determine broiling time by the thickness and temperature of the food to be prepared. Use the "Broiling Chart" (page 15) as a guide for broiling fresh and frozen foods.

For better browning, be sure the meat surface is dry. Seasonings such as salt, soy sauce, steak sauce and marinades can be used. Brush chicken and fish with a mixture of 2 tbs. melted butter, margarine or vegetable oil and 1 tsp. paprika, if desired.

To barbecue chicken or spare ribs, follow the "Broiling Chart." Then, 10 minutes before the cooking period ends, brush barbecue sauce on the meat. Turn the selector to "Convection" and the temperature dial to 400°. Continue cooking for the last 10 minutes.

Sausages and fatty cuts of meat which drip fat while cooking should be placed on the rack in the "floor position" to minimize smoking. Pre-cooking fatty foods in the convection mode at 400° will also minimize smoking.

HOW TO CLEAN YOUR CONVECTION/BROIL OVEN

The **oven exterior** and "**easy-clean**" **oven interior** can be easily wiped clean with hot sudsy water and a soft cloth or sponge. If excessive spatter and spills make additional cleaning necessary, a plastic mesh pad. (Do not use steel wool or other abrasive pads.)

The **drip tray, racks and removable oven door** may be cleaned in the dishwasher or can be washed with hot sudsy water and a plastic mesh pad. **To remove the oven door,** wait until the door is cool then open it wide to a 90° angle position. Grasp the bottom of the door and lift it up off its hinges. **To replace door,** hold it in a wide open (90° angle) position and carefully replace it on its hinges.

Cleaning the **filter** will depend on the amount of cooking and spattering. **Remove the filter** from the oven by unscrewing by hand the nuts on both sides of the filter. Wash filter in the dishwasher or soak in hot sudsy water. **Do Not Scrub.** Rinse, let dry and return to oven so the center cups away from oven top.

Note: Brown stains do not impair filter action, provided filter is clean enough to allow light to flow freely through holes in filter mesh.

In certain cases, broiled foods can leave an odor in the oven. **To remove odor after cooking,** set selector on "Convection" at 300° for 10 minutes. Allow oven to operate with the door closed. After 10 minutes let oven cool completely and clean as instructed if necessary.

ACCESSORIES & REPLACEMENT PARTS

Dehydrating screens (#PO9-595), additional oven racks (#PO9-579) and replacement filters (#PO9-136) can be purchased at authorized Service Centers. All replacement parts for the Farberware Convection/Broil Oven should be authorized Farberware parts. Use the enclosed authorized Service Center listing or your local Yellow Pages to find the Service Center nearest you.

ROASTING CHART

VARIETY WITH OVEN TEMPERATURE	CUT	WEIGHT IN POUNDS	APPROX. ROASTING TIME*	INTERNAL TEMP.** AT END OF ROASTING
BEEF ROAST 300°F	Standing Rib	3-6	18-23 min/lb	rare 110°-120°
			24-28 min/lb	med 130°-140°
			29-34 min/lb	well 150°-160°
	Standing Rib	7-10	14-18 min/lb	rare 110°-120°
			19-23 min/lb	med 130°-140°
			24-29 min/lb	well 150°-160°
Rib Roast, boned and tied	3-6	17-23 min/lb	rare 110°-120°	
		24-30 min/lb	med 130°-140°	
		31-37 min/lb	well 150°-160°	
Sirloin Tip tied	4-7	14-17 min/lb	rare 110°-120°	
		18-21 min/lb	med 130°-140°	
		22-25 min/lb	well 150°-160°	
Eye Round	3-6	15-18 min/lb	rare 110°-120°	
		19-23 min/lb	med 130°-140°	
		24-28 min/lb	well 150°-160°	
FRESH PORK 300°F	Loin, bone in	3-7	26-33 min/lb	well 170°
	Loin, tied & boned	3-5	20-30 min/lb	well 170°
	Picnic Shoulder	5-8	29-34 min/lb	well 170°
	Fresh Ham	3-7	26-33 min/lb	well 170°
SMOKED PORK 300°F	Half Ham	5-7	16-20 min/lb	140°
	Whole Ham	10-14	12-17 min/lb	140°
	Picnic Shoulder	5-8	15-20 min/lb	140°
LAMB 300°F	Leg of Lamb	3-8	20-25 min/lb	med 140°-150°
			25-35 min/lb	well 170°
VEAL 300°F	Shoulder, rolled	4-7	30-45 min/lb	well 170°
CHICKEN 325°F	stuffed	3½-6	1-1¼ hrs	180°-185°
		3½-6	1¼-2 hrs	180°-185°
CORNISH HEN 325°F	stuffed	1-1½	1 hrs	180°-185°
		1-1½	1¼ hrs	180°-185°
TURKEY 300°F	stuffed	6-10	1½-2 hrs	180°-185°
		6-10	1¾-2½ hrs	180°-185°
		10-14	2-3 hrs	180°-185°
		10-14	2¾-3¼ hrs	180°-185°
		14-16+	3-3½ hrs	180°-185°
DUCK 400°F	stuffed	4-6	1½-1¾ hrs	180°-185°
		4-6	1¾-2 hrs	180°-185°

*Meat should be at refrigerator temperature.
Roasting frozen meats will take approximately ½ to ⅓ longer than times shown.
**Use a meat thermometer.

BROILING CHART

VARIETY	CUT	WEIGHT OR THICKNESS	APPROX. TIME IN MINUTES
BEEF	Club, Rib, or Shell Steak	1"	rare 11-14
			med 15-18
	Sirloin or Porterhouse	1"	rare 14-18
			med 19-24
	London Broil,	1"	rare 13-16
	Flank, Top Round		med 17-20
Hamburger	3 x ½" (4oz.)	rare 10-12	
			med 12-14
	Frankfurters	1 lb.	5-8
PORK**	Chops	¾"	well 19-23
	Spareribs	1 rack	25-30
LAMB	Chops	1"	med 15-18
			well 19-23
VEAL	Chops	¾"	12-15
CHICKEN	Halves,	3-4 lb.	30-35
	Quarters	3-4 lb.	30-35
FISH	Fillets	¼-½"	8-10
	Steaks	¾-1"	15-18

*Meat should be at refrigerator temperature.
Roasting frozen meats will take approximately ⅓ to ½ longer than times shown.

**Sausages should be pierced with a fork in several places before cooking, pre-cooked in the Convection Mode for 30 to 40 minutes at 400°, then pierced again and broiled on the rack in the "floor position" until brown.

TROUBLESHOOTING

Baking

Cakes and cookies burn.

- Check that oven is in the convection mode.
- Check that you have converted your recipe temperature. (See pages 9-10)

Cakes don't cook evenly.

- Check that you have placed food on the rack in position #2 or #3 and not touching, so the hot air is free to circulate below and all around the food.
- If cakes are browned but not fully cooked in center, first check that you have adjusted your recipe by lowering the temperature 75°. (See "Convection Mode Cooking," page 9) If the conversion has been made, then lower the temperature an additional 25° to 275°.
- Because the oven retains moisture, extra rich and moist foods, such as chocolate, cheese and fruit cakes, may require a lower temperature (275°) and a longer baking time. (See page 10)
- If you live in a high altitude, you have to adjust your recipes. (See page 10)

Bottom of pie or cake is not cooked enough.

- Use aluminum or black baking pans. If you are using glass, place pan on a cookie sheet while baking.

Roasting

Roasts don't brown on the bottom.

- Check that you have placed food on the rack in "floor position" and not touching, so the hot air is free to circulate below and all around the food. (See page 9)
- Be sure you place the meat directly on the rack, not in a roasting pan and in the "floor position." (See page 7)

Roasts are overcooked.

- Be sure to use a meat thermometer. (See page 11)

- Check that you have adjusted your recipe time (see page 9) or see "Roasting Chart." (See page 14)
- Remember that meats continue to cook after being removed from the oven. (See page 11)

Moisture builds up on the inside of the glass.

- Roasts are juicier because your convection oven retains moisture and constantly self-bastes your roasts. If you wish to minimize the moisture build up, open the oven door briefly from time to time.
- To minimize condensation on the oven door, after the oven is turned off, remove cooked food from oven or leave door ajar so oven cavity can cool off and moisture in oven can escape into the kitchen.

Broiling

Food does not top brown or broils unevenly.

- Check that oven is in the broiling mode. (See page 8)
- Check that you have placed food in the middle of the rack in "floor position." (See page 7) If you find it necessary to use the high positions #2 or #3, place food on the rack to the left and right, not directly beneath the fan.
- Check the broiling chart for suggested times. (See page 15)

Fan cycles on and off occasionally in the broiling mode.

- This is a normal function of the oven and keeps the oven from overheating.

Oven smokes excessively.

- Smoke build-up is normal. As the door must be kept closed during broiling, the smoke generated during cooking comes out in a puff when the door is opened or leaks out the door when the fan goes on during broiling.
- Fatty cuts of meat and sausages which drip fat while cooking should be placed on the rack in the "floor position" to minimize smoking. Pre-cooking fatty foods in the convection mode at 400° will also minimize smoking.
- The oven may need to be cleaned.

FULL ONE-YEAR WARRANTY

FARBERWARE promises to the owner to repair, or at FARBERWARE's option, to replace any part of this product, if proven to be defective in workmanship or material under normal use for a period of one year from date of purchase.

During this one year, FARBERWARE will provide all labor and parts necessary to correct such defects free of charge, if the product has been used and operated in accordance with written instructions furnished with the product.

Mailing of the product to FARBERWARE, or delivery to an authorized Service Center, is the responsibility of the owner.

EXCLUSIONS

1. Warranty does not cover accident, misuse, abuse or neglect on the part of the owner, and is void if product is taken apart or tampered with.
2. Warranty is invalid if the product has been serviced by an unauthorized Service Center.

GENERAL

For your own safety and convenience always obtain service through an authorized Service Center.

Please refer to the enclosed listing or your local Yellow Pages for the Service Center nearest you.

FARBERWARE® INC.

1500 Bassett Ave., Bronx, NY 10461

ATT: SERVICE DEPARTMENT

TELEPHONE: 718-863-8000

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

NO RETURN CARD IS NECESSARY UNDER THIS WARRANTY.

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APPETIZERS

CHEESE PINWHEELS

- | | |
|--|--|
| 1 package (3 oz.) cream cheese, softened | 1 can (8 oz.) crescent refrigerator dinner rolls |
| ½ small onion, minced | ¼ cup grated Parmesan cheese |
| 1 egg yolk | |
| ½ teaspoon dill weed | |

Mix first 4 ingredients until well blended. Unroll dough; separate into 4 rectangles of 2 crescent rolls each. Press dough together along perforated line. Divide cream cheese mixture into 4 parts. Spread 1 part evenly over each piece of dough, leaving ¼ inch margin on all sides. Sprinkle grated cheese evenly over cream cheese mixture. Roll up each piece of dough in jelly-roll fashion, starting at wide end. Cut each roll into 8 slices. Place on greased baking sheets. Bake in Convection Mode at 375°F for 12 to 15 minutes or until rolls are browned. Makes 32 pinwheels.

CHEESE WAFERS

- | | |
|-------------------------------------|---------------------------|
| ½ cup butter or margarine, softened | 1 cup grated Swiss cheese |
| ¼ cup all purpose flour | ½ teaspoon salt |
| ½ teaspoon dry mustard | ½ teaspoon white pepper |

In bowl mix all ingredients until blended. Drop by teaspoonfuls onto ungreased baking sheet 2 inches apart. Bake in Convection Mode at 350°F for 15 to 20 minutes or until deep golden brown. Cool on rack. Store in air tight container. Makes 3 dozen appetizers.

ORIENTAL CHICKEN KABOBS

- | | |
|------------------------|---|
| ½ cup vegetable oil | ¼ teaspoon ground ginger |
| ¼ cup soy sauce | 2 whole chicken breasts, boned, skinned and cut into 1½-inch pieces |
| 1 tablespoon sugar | 1 green pepper, cut into ½-inch pieces |
| 2 tablespoons vinegar | 1 can (20 oz.) pineapple chunks |
| 1 clove garlic, minced | |

Mix first 6 ingredients. Pour into sturdy plastic bag containing chicken pieces. Marinate in refrigerator, turning occasionally, at least 4 hours or overnight. Drain. Preheat in Broil Mode for 5 minutes. Arrange chicken, green pepper and pineapple on small wooden picks. Place on rack above drip tray. Broil for 5 to 10 minutes or until chicken is tender. Turn after 5 minutes. Makes about 3 dozen appetizers.

RUMAKI

- | | |
|-------------------------------------|---|
| ¼ cup soy sauce | ¾ pound bacon, cut in half |
| ¼ teaspoon ground ginger | 1 can (8½ oz.) water chestnuts, drained and cut in half |
| ¼ teaspoon curry powder | |
| ¾ pound chicken livers, cut in half | |

Mix first three ingredients in a sturdy plastic bag. Add chicken livers and marinate in refrigerator for 4 hours or overnight, turning occasionally. Preheat in Broil Mode for 5 minutes. Wrap bacon strip around one chicken liver and water chestnut; fasten with wooden pick. Repeat with remaining ingredients. Broil for about 25 minutes. Makes about 30 appetizers.

CHICKEN PUFFS

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|------------------------------|-----------------------------------|
| 1 cup all-purpose flour | 1 cup chicken broth |
| 1 tablespoon chopped parsley | ½ cup butter or margarine |
| ½ teaspoon onion salt | 4 eggs |
| 1 teaspoon poultry seasoning | 1 cup finely diced cooked chicken |
| Dash cayenne pepper | ¼ cup slivered blanched almonds |

Preheat in Convection Mode to 325°F. Grease baking sheets. Mix first 5 ingredients in small bowl. In 2-quart saucepan heat chicken broth and butter to boiling, stirring occasionally. Reduce heat to low; with spoon quickly stir in flour mixture until ball forms and leaves sides of pan. Remove from heat. Beat in eggs until well blended. Stir in chicken and almonds. Drop by teaspoonfuls onto greased baking sheet. Bake for 25 minutes or until golden brown. Makes 4 to 5 dozen appetizers.

MAIN DISHES

FLANK STEAK CONTINENTAL

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|-----------------------------|-------------------------|
| ¼ cup soy sauce | ¾ teaspoon black pepper |
| 2 tablespoons vegetable oil | ½ teaspoon salt |
| 2 tablespoons tomato paste | 1 clove garlic, crushed |
| ¾ teaspoon oregano | 1 (2 lb.) flank steak |

Mix first 7 ingredients in small bowl. Score steak on both sides. Pour marinade over steak in sturdy plastic bag. Tie securely. Marinate in refrigerator several hours or overnight, turning occasionally. Preheat in Broil Mode for five minutes. Remove meat from bag. Place on rack above drip tray. Broil for 10 to 12 minutes. To serve, cut meat across grain at a slanted angle into very thin slices. Makes 6 to 8 servings.

NOTE: Steak may be cut before marinating. Broil slices about 5 minutes.

POT ROAST

The Convection Oven can be used as a slow cooker. Set the timer to "Stay On".

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| 1 (4 lb.) bottom round or rump roast | 3 tablespoons butter, fat or oil |
| 3 medium potatoes, peeled and cut into ¼-inch slices | 2 cups beef broth or water |
| 3 carrots, cut into 2-inch pieces | ½ teaspoon salt |
| 3 onions, cut into ¼-inch slices | ¼ teaspoon black pepper |

Brown all sides of the roast in bottom of 3-quart casserole. Add potatoes, carrots and onions to casserole. In small bowl mix together broth, salt and pepper. Pour over meat and vegetables. Cover. Cook in Convection Mode at 225°F for 8 to 10 hours or until meat is tender. Makes 6 to 8 servings.

NOTE: Meat may be cooked in the Convection Mode at 350°F for 2 ½ to 3 hours.

SALT AND PEPPER PORK ROAST

- | | |
|-------------------------------------|--------------------------|
| 1 tablespoon prepared mustard | 2 tablespoons honey |
| 1 (3 lb.) boned and tied pork roast | 1 tablespoon coarse salt |
| 1 tablespoon crushed peppercorns | |

Mix honey and prepared mustard; brush on pork roast. Mix salt and peppercorns; roll meat in mixture. Roast at 300°F for 1 hour and 45 minutes or until meat thermometer reads 170°F. Makes 6 to 8 servings.

OLD-FASHIONED MEAT LOAF

- | | |
|--------------------------|---------------------------|
| 2 pounds ground beef | ¼ cup milk |
| 1 cup dried bread crumbs | 2 teaspoons salt |
| 1 onion, finely chopped | ¼ teaspoon black pepper |
| 2 eggs | 2 tablespoons steak sauce |
| ½ cup catsup | Seasoned salt |

In 3-quart mixing bowl combine beef, bread crumbs, onion, eggs, catsup, milk, salt and pepper. Mix well. Shape meat loaf in drip tray into an 11 x 5-inch oval. Spread steak sauce on top of loaf. Sprinkle with seasoned salt. Bake in Convection Mode at 350°F for 50 minutes. Makes 6 to 8 servings.

VARIATIONS:

Other vegetables may be added to basic meat loaf for flavor and texture such as: chopped celery, green pepper, stewed tomatoes, sliced olives, Italian seasonings, chili powder or your favorite herbs and spices.

APRICOT OVEN RIBS

- | | |
|--------------------------------------|--------------------------|
| 2½-3 pounds pork spare ribs, cracked | ½ cup catsup |
| 4 teaspoons lemon juice | 1 cup apricot preserves |
| ½ teaspoon ground ginger | ¼ cup soy sauce |
| ½ teaspoon hot pepper sauce | ½ teaspoon garlic powder |
| | 1 teaspoon mustard |

Place ribs, meaty side up directly on rack over drip tray. Bake in Convection Mode at 350°F for 50 to 60 minutes. In 2-quart mixing bowl mix remaining ingredients until blended. Remove ribs from oven and baste both sides with apricot sauce. Turn temperature control knob down to 300°F. Bake ribs for 15 to 30 minutes longer, basting once or twice during cooking. Serve extra sauce with ribs. Makes 4 to 6 servings.

HAM IN BURGUNDY WINE GLAZE

Instead of messing an extra pan for the glaze, use the drip tray to make the glaze as the ham roasts.

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|--|------------------------------|
| 1 (6 lb.) fully cooked smoked ham half | 1½ cups burgundy wine |
| 1 can (8 oz.) crushed pineapple | 2 cups beef or chicken broth |
| ½ small finely chopped onion | 2 crushed garlic cloves |
| 1 tablespoon flour or cornstarch | 2 teaspoons mustard |

Trim fat from ham. Combine remaining ingredients and pour into oven drip tray. Place ham on rack over drip tray. Roast in Convection Mode at 300°F for 2 hours or until meat thermometer reads 140°F, basting frequently with pan juices. Skim fat from gravy and serve over sliced ham. Makes 6 to 8 servings.

OVEN-FRIED CHICKEN

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|------------------------------|---|
| 1 cup dried bread crumbs | ½ teaspoon basil |
| 3 cloves garlic, minced | ½ teaspoon dried parsley |
| 1 tablespoon Parmesan cheese | 1 (2½-3½ lb.) broiler-fryer chicken, cut up |
| 1 teaspoon onion powder | 3-4 tablespoons vegetable oil |
| ½ teaspoon oregano | |

In plastic bag combine first 7 ingredients. Shake well to mix thoroughly. Brush chicken with oil. Put 2 or 3 pieces of chicken in bag at a time. Shake until well coated. Place chicken directly on rack over drip tray. Bake in Convection Mode at 350°F for 45 to 50 minutes or until golden brown. Makes 4 servings.

VARIATION:

OVEN-FRIED FISH

- 22 Substitute 1 pound fresh or frozen thawed fish fillets for chicken. Continue as above. Bake 15 to 20 minutes or until fish flakes easily with a fork.

LEMON FISH FILLETS

- | | |
|--|------------------------------|
| 1 pound fresh or frozen flounder fillets, thawed | ¼ cup lemon juice |
| 1 small onion, finely chopped | ¼ cup water |
| 1 large clove garlic, finely chopped | 3 tablespoons soy sauce |
| | 2 tablespoons dry white wine |

Place fish in oven drip tray. Combine remaining ingredients and pour over fish. Marinate 1 hour in refrigerator. Bake in Convection Mode at 300°F for 15 to 20 minutes or until fish flakes easily with a fork. Makes 4 servings.

DUCKLING WITH ORANGE STUFFING

- | | |
|---|------------------------------------|
| 1 duckling (about 4 lb.), ready-to-cook | ¼ teaspoon pepper |
| ¼ cup butter | ¼ teaspoon thyme |
| 1 small onion, minced | ¼ teaspoon nutmeg |
| 1½ cups diced celery | 1 large orange, peeled and chopped |
| 1½ cups fine bread crumbs | ½ cup orange juice |
| 1 teaspoon salt | |

Wash duckling and pat dry. Melt butter in 2-quart saucepan; add onion and diced celery and cook over low heat until onion is translucent and celery tender. Remove from heat. Add remaining ingredients; mix well and let cool. Fill duckling with stuffing and secure opening. With fork, prick skin at various intervals. Place in Convection Mode on rack above drip tray. Roast at 400°F for 1½ to 2 hours or until done. If desired, duckling may be brushed with ½ cup orange juice during the last 15 minutes of cooking. Makes 4 servings.

CHEESE AND TOMATO LASAGNA

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|---|--|
| 1 package (1 lb.) lasagna noodles | ¼ teaspoon black pepper |
| 3 eggs, beaten | 1 pound mozzarella cheese, thinly sliced |
| 2 containers (15 oz. each) ricotta cheese | 1 cup finely grated Parmesan cheese |
| 2 tablespoons oregano | 5 cups spaghetti sauce |
| 2 cloves garlic, chopped fine | |
| 1½ teaspoons salt | |

Cook lasagna noodles according to package directions; drain. In medium bowl mix eggs, ricotta cheese, oregano, garlic, salt, and pepper. Spread ½ cup of the spaghetti sauce in bottom of 14 x 12 x 2-inch roasting pan. Top with ⅓ of the noodles, ½ each of the mozzarella cheese, ricotta cheese mixture. Top with 1½ cups of spaghetti sauce and ¼ of the Parmesan cheese. Repeat layers once. Top with remaining noodles, sauce and Parmesan cheese. Cover tightly with aluminum foil. Bake in Convection Mode at 400°F for 1 hour. Remove foil. Continue baking for 15 to 20 minutes or until hot and bubbly. Makes 8 to 10 servings.

PIZZA

- | | |
|-------------------------------|---|
| 1 package active dry yeast | Corn meal |
| 1½ teaspoons sugar | Spaghetti sauce |
| ¾ cup warm water (105°-115°F) | Toppings (mozzarella cheese, |
| 2½ cups all purpose flour | pepperoni, onions, green peppers, etc.) |
| 1 teaspoon salt | |
| 2 teaspoons vegetable oil | |

Dissolve yeast and sugar in warm water in a 3 -quart mixing bowl. Set aside. In another bowl mix together flour and salt. Set aside. Add vegetable oil and 1 cup of flour mixture to yeast mixture, beating with electric mixer at medium speed. Add ½ cup of the remaining flour mixture. Beat at high speed for 2 minutes. Stir in remaining flour mixture to make a stiff dough. Turn dough onto lightly floured surface. Knead until smooth and elastic, about 8 to 10 minutes, adding additional flour as necessary. Place dough in greased bowl, turn dough to coat. Cover bowl tightly. Let rise in Convection Mode with temperature control knob set to left edge of 150°F (air should be warm, not hot) until doubled, about 1 hour. Remove dough from oven and punch down. Lightly sprinkle two 13 x 9 x 2-inch pans with corn meal. Shape dough into pans as thinly as possible. Preheat oven to 450°F for 10 minutes. Bake one pan in oven in bottom rack position for 10 minutes. Remove from oven and bake second pan. Top dough with spaghetti sauce and mozzarella cheese and other toppings, if desired. Turn temperature control knob down to 350°F. Bake one pizza for 15 to 20 minutes or until cheese melts and begins to brown. Repeat with second pizza. Makes 2 pizzas.

NOTE: If using two racks, preheat oven to 450°F for 10 minutes. Bake both pans of dough simultaneously for 5 to 7 minutes. Rotate pizza dough by placing pan on bottom rack on top and pan on upper rack on bottom. Bake for an additional 5 minutes. Top dough with spaghetti sauce and mozzarella cheese and other toppings, if desired. Turn temperature control knob down to 350°F. Bake pizzas in oven for 10 minutes. Rotate pans as directed above and bake for an additional 10 minutes or until cheese melts and begins to brown. Makes 2 pizzas.

BAKED MACARONI AND CHEESE

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|---------------------------------|------------------------------------|
| 3 cups elbow macaroni, uncooked | Dash cayenne pepper |
| 2 tablespoons butter | 2½ cups milk |
| 2 tablespoons flour | 1 egg, beaten |
| 2 teaspoons salt | 3 cups shredded Cheddar cheese |
| ¼ teaspoon dry mustard | 1 tablespoon flavored bread crumbs |
| | 1 tablespoon Parmesan cheese |

In 4-quart saucepot, cook macaroni according to package directions. Drain and set aside. In 2 - quart saucepan, melt butter over low heat. Add flour, salt, mustard and cayenne, stirring until combined. Add milk to flour mixture. Cook over low heat, stirring constantly, until thickened. Add egg and Cheddar cheese, stirring until cheese is melted. Combine cooked elbow macaroni and cheese mixture. Pour into greased 2 ½-quart casserole. Sprinkle top of macaroni with bread crumbs and Parmesan cheese. Cover casserole and bake in Convection Mode at 350°F for 20 minutes. Uncover, turn control dial to "Broil Mode" and cook for 5 minutes longer or until crumbs are nicely browned. Makes 6 servings.

CHEESE SOUFFLE

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| 1 tablespoon butter or margarine | ¼ teaspoon white pepper |
| 2 tablespoons finely grated Parmesan cheese | Dash cayenne pepper |
| ¼ cup butter or margarine | 1 cup milk |
| ¼ cup all purpose flour | 2 cups shredded Cheddar cheese |
| 1 teaspoon salt | 4 eggs, separated |

Preheat in Convection Mode to 350°F for 5 minutes. Grease a 1 ½-quart souffle or baking dish well with 1 tablespoon butter; sprinkle bottom of dish with Parmesan cheese. In 2-quart saucepan melt remaining ¼ cup butter; gradually stir in flour, salt, pepper and cayenne pepper. Add milk and cheese; cook, stirring constantly, until thickened and smooth and all the cheese has melted. Remove from heat. Stir in egg yolks, one at a time, until well blended. Beat egg whites until stiff peaks form when beater is raised. Gently fold in cheese mixture. Turn into prepared dish. Bake for 30 minutes or until top is browned and puffed. Serve immediately. Makes 4 servings.

VARIATIONS:

SPINACH SOUFFLE

Follow above procedure, omitting Cheddar cheese. Press all excess liquid from 1 package (10 oz.) frozen chopped spinach, thawed and add to creamy mixture after adding egg yolks. Bake as directed above. Makes 4 servings.

CHOCOLATE SOUFFLE

Follow above procedure, omitting Parmesan cheese, Cheddar cheese, white pepper and cayenne. Add 2 squares unsweetened chocolate (chopped) and ½ cup sugar to margarine flour mixture. To milk, add 1 teaspoon vanilla extract. Add ½ cup sugar to egg whites when beating. Bake as directed above. Makes 4 servings.

QUICHE LORRAINE

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|---------------------------------------|--|
| 1 (9-inch) pie crust | 1 cup heavy cream |
| 4 slices crisp cooked bacon, crumbled | 1 cup light cream |
| 4 ounces Swiss cheese, shredded | Chopped onions lightly sauteed in butter |
| 4 eggs | Dash cayenne pepper |

Pierce bottom of pie crust with fork. Bake pie crust in Convection Mode at 400°F for 10 minutes. Remove pie crust. Turn temperature control knob down to 300°F. In bottom of pie crust sprinkle crumbled bacon followed by shredded Swiss cheese. In 2-quart mixing bowl beat eggs well. Beat remaining ingredients into eggs. Pour egg mixture over bacon and cheese in pie crust. Bake for 35 to 40 minutes or until knife inserted 1 inch from center comes out clean. Let stand 10 minutes before serving. Makes 6 main dish servings or 12 appetizers.

VARIATIONS:

MUSHROOM QUICHE

Substitute 4 ounces sliced, sauteed mushrooms for bacon. Proceed as directed above.

SPINACH QUICHE

Substitute ½ cup leaf spinach and ½ cup finely diced cooked ham for bacon. Proceed as directed above.

SIDE DISHES

BROILED TOMATOES

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|--------------------------------------|-------------------------|
| 2 tomatoes | ½ teaspoon margarine |
| 1 tablespoon butter | ½ teaspoon onion powder |
| 2 tablespoons grated Parmesan cheese | Dash salt |
| 1 teaspoon chopped parsley | Dash black pepper |

Cut tomatoes into halves. Carefully cut 3 or 4 slashes in the cut side of each tomato. Tuck pieces of butter into the slashes. In a small dish combine the remaining ingredients. Sprinkle cheese mixture on tomato halves. Place tomato halves in an 8-inch baking pan. Preheat in Broil Mode for 5 minutes. Broil tomatoes for 8 to 10 minutes or until tomatoes are soft and tops are crusty. Makes 4 servings.

TWICE BAKED POTATOES

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|-------------------------------|-------------------------|
| 4 large baking potatoes | 1½ teaspoons salt |
| ½ cup butter or margarine | ½ teaspoon onion powder |
| ¼ cup milk | Dash cayenne pepper |
| ¼ cup sour cream | Paprika |
| 2 tablespoons Parmesan cheese | |

Wash potatoes. Place directly on rack and bake in Convection Mode at 400°F for 45 minutes or until easily pierced with a fork. Remove from oven and turn the temperature control knob down to 350°F. While still hot, carefully cut potatoes in half lengthwise and remove potatoes from skins, leaving an 1/8-inch wall. Place potatoes in 2-quart mixing bowl. To hot potatoes, add butter and milk, whipping until fluffy. Add sour cream, Parmesan cheese, salt, onion powder and cayenne pepper. Beat well, adding more milk or butter if necessary. Spoon or pipe potato mixture back into potato shells. Sprinkle lightly with paprika. Place potato halves in a greased shallow baking dish. Bake in oven for 30 minutes or until tops of potatoes begin to brown. Makes 6-8 servings. NOTE: Potatoes can be stuffed in advance and baked when needed. To heat potatoes after refrigeration, bake in Convection Mode at 350°F for 45 to 50 minutes or until heated through.

OVEN RICE PILAF

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|---|------------------------------|
| 2 tablespoons butter | 4 cups chicken broth |
| 1 large onion, chopped | 1 tablespoon chopped parsley |
| 1½ cups uncooked rice | Chopped garlic clove |
| ¼ cup pignoli (pine nuts) or slivered almonds | ¼ teaspoon black pepper |

Melt butter in 10½-inch fry pan over low heat. To butter, add onion, rice and pignoli. Heat, stirring occasionally, until onions are soft and rice begins to brown. Remove from heat and turn rice mixture into greased 2-quart casserole. Pour chicken broth over rice mixture. Stir in remaining ingredients. Cover casserole and bake in Convection Mode at 350°F for 30 to 40 minutes or until rice is cooked. Fluff rice with fork and serve immediately. Makes 6 to 8 servings.

BREADS

Because of the even temperature throughout, the Farberware Convection/Broil Oven is excellent for baking bread. It can also be used when proofing (rising) the yeast dough. For proofing yeast breads, set in Convection Mode and turn the temperature control knob to the left edge of the 150°F area for 1 hour. The air should feel warm (about 90°F), not hot. Adjust the temperature control dial accordingly.

NO-KNEAD HERB BREAD

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|-----------------------------------|--------------------------|
| 1 package active dry yeast | 1 teaspoon celery salt |
| ¼ cup warm water (105°-115°F) | 1 teaspoon chives |
| 1 cup boiling water | 1 teaspoon dill weed |
| 2 tablespoons butter or margarine | ½ teaspoon basil |
| 2 tablespoons sugar | ¾ cups all purpose flour |
| 1 teaspoon salt | 2 eggs |
| 1 teaspoon chopped parsley | Butter or margarine |

Dissolve yeast in ¼ cup warm water. In 3-quart mixing bowl pour 1 cup boiling water over butter, sugar, salt, parsley flakes, celery salt, chives, dill weed and basil; stir until butter melted and mixture is cool. With mixer on low speed, beat in 1½ cups of the flour until blended; beat on medium speed for 1 minute. Stir in dissolved yeast and eggs. Stir in enough of the remaining flour, about 1¾ cups, to make a stiff batter. At medium speed beat for 1 minute (Dough will be soft.) Cover bowl tightly. Let rise in Convection Mode with temperature control knob set to left edge of 150°F (air should be warm, not hot) until doubled, about 1 hour. Stir down batter and turn into greased 2-quart casserole. Cover. Let rise in oven for minutes longer. Bake in oven at 300°F for 55 minutes to 1 hour or until loaf sounds hollow when tapped. Rub surface with butter. Remove loaf from casserole and cool. Makes 1 loaf.

BANANA-NUT BREAD

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|-------------------------------------|---------------------------------|
| ½ cup butter or margarine, softened | 1 teaspoon baking powder |
| ½ cup sugar | 1 teaspoon baking soda |
| 1 teaspoon vanilla | 1 cup mashed banana |
| 2 eggs | (about two ripe bananas) |
| 1½ cups all purpose flour | 1 cup walnuts, coarsely chopped |
| 1 teaspoon salt | |

In 3-quart mixing bowl mix butter and sugar until fluffy. Add vanilla and eggs. In small mixing bowl mix together flour, salt, baking powder and baking soda. Add flour mixture to mashed banana alternately to butter mixture, stirring well after each addition. Add chopped nuts. Stir until well blended. Turn into a greased 8½ x 4½ x 2½-inch loaf pan. Bake in Convection Mode at 300°F for 50 to 55 minutes or until wooden pick inserted into loaf comes out clean. Makes 1 loaf.

COFFEE LOAF

- | | |
|---|--------------------------------------|
| 1 cup sugar | Melted butter or margarine |
| 2 teaspoons cinnamon | ½-1 cup chopped walnuts, pecans |
| 1 loaf (1 lb.) frozen yeast bread, partially thawed | blanched slivered almonds or raisins |

Grease 10-inch Bundt pan or angel food cake pan. Mix sugar and cinnamon. Cut bread into 10 slices and each slice into quarters. Roll each piece into a ball; coat with butter and turn in cinnamon-sugar mixture. Place single layer of balls into prepared pan, so that they just touch, and sprinkle tops with nuts. Repeat with remaining dough and nuts, forming second layer. Let rise in Convection Mode with temperature control knob set to left edge of 150°F (air should be warm, not hot) until doubled, about 1 to 1½ hours. Then bake in oven at 300°F for 25 to 30 minutes or until loaf sounds hollow when tapped. Immediately remove from pan onto serving plate. To serve, break apart with fork or fingers. Makes 8 to 10 servings.

WHITE BREAD

5½-6 cups all-purpose flour	1 cup milk
¼ cup sugar	1 cup water
2 teaspoons salt	¼ cup butter or margarine
2 packages active dry yeast	Oil

In 3-quart mixing bowl mix 2 cups of flour, sugar, salt and yeast. In 1-quart saucepan add milk, water and butter; heat over low heat until very warm (120°-130°F). Butter does not need to melt. Gradually add liquid to flour mixture, beating with electric mixer at medium speed. Add 1 cup of the remaining flour. Beat at high speed for 2 minutes. Stir in additional 1½ cups flour to make a stiff dough. Turn dough onto lightly floured surface. Knead until smooth and elastic, about 8 to 10 minutes, adding additional flour as necessary. Place dough in a greased bowl, turn dough to coat. Cover bowl tightly. Let rise in Convection Mode with temperature control knob set to left edge of 150°F (air should be warm, not hot) until doubled, about 1 hour. Remove dough from oven and punch down. Divide dough in half. Roll out each half to a rectangle; roll up tightly. Place in two greased 9 x 5 x 3-inch loaf pans. Brush top of loaves with oil. Let rise in oven until doubled, about 1 hour. Then bake in oven at 300°F for 30 to 40 minutes or until loaves sound hollow when tapped. Makes 2 loaves.

RYE BREAD

1 package active dry yeast	1 tablespoon caraway seeds
¾ cup warm water (105°- 115°F)	2 teaspoons salt
3 tablespoons honey	Corn meal
2 cups all-purpose flour	1 egg white
1 cup rye flour	1 tablespoon water
2 tablespoons melted butter or margarine	

In a 3 quart mixing bowl, dissolve yeast in warm water and stir in honey. Set aside. In another bowl mix together all-purpose flour and rye flour. Add 1 cup of flour mixture, butter, caraway seeds and salt to yeast mixture, beating with electric mixer at medium speed. Add 1 cup of the remaining flour. Beat at high speed for 2 minutes. Stir in remaining flour mixture to make a stiff dough. Turn dough onto lightly floured surface. Knead until smooth and elastic, about 8 to 10 minutes, adding additional all-purpose flour as necessary. Place dough in greased bowl; turn dough to coat. Cover bowl tightly. Let rise in Convection Mode with temperature control knob set to left edge of 150°F (air should be warm, not hot) until doubled, about 1 hour. Remove dough from oven and punch down. Shape into loaf and place on cookie sheet sprinkled with corn meal. Brush top of loaf with oil. Let rise until doubled, about 1 hour. Then bake in oven at 300°F for 20 minutes. In small bowl mix together egg white and water. Brush on loaf. Bake 10 to 20 minutes longer or until loaf sounds hollow when tapped. Makes 1 loaf.

BLUEBERRY MUFFINS

2 cups all purpose flour	¾ cup sugar
2 teaspoons baking powder	1 teaspoon salt
3 eggs	½ cup milk
1 cup blueberries, washed and drained	¼ cup vegetable oil

Preheat in Convection Mode at 325°F for five minutes. Grease 18 medium muffin cups (2¼-inch diameter). In 2-quart mixing bowl combine flour, sugar, baking powder and salt. In separate bowl beat eggs. To eggs, add milk and vegetable oil. Beat together until well mixed. Quickly add egg mixture to flour. Stir until just mixed, about 10 to 15 strokes. Fold in blueberries. Fill muffin cups ¾ full. Bake for 15 minutes or until wooden pick inserted in muffin comes out clean. Makes about 12 muffins.

DESSERTS

POUND CAKE DELUXE

2½ cups all-purpose flour	2 cups sugar
1½ teaspoons baking powder	4 eggs
½ teaspoon salt	1 teaspoon vanilla
1 cup butter or margarine, softened	1 cup milk

Grease and lightly flour 9 x 5 x 3-inch loaf pan or Bundt pan. In small bowl mix flour, baking powder and salt. In 3-quart mixing bowl with electric mixer at high speed, beat butter and sugar until fluffy. Beat in eggs, one at a time, beating well after each addition. Beat 2 minutes more at high speed. Beat in vanilla. Gradually add flour mixture, alternately with milk. Turn into prepared pan. Bake in Convection Mode at 275°F for 1 hour or until cake springs back when lightly touched. Makes 1 pound cake.

CHEESECAKE

1½ cups graham cracker crumbs	3 eggs
¼ cup sugar	1 teaspoon lemon juice
¼ cup butter or margarine, melted	2 tablespoons all purpose flour
3 packages (8 oz. each) cream cheese	1 teaspoon vanilla
1 cup sugar	1 cup heavy cream

In 2-quart mixing bowl combine crumbs, ¼ cup sugar and melted butter. Press crumbs on bottom and halfway up the side of a 9-inch springform pan. Set aside. In 5-quart mixing bowl with electric mixer at medium speed, blend cream cheese and 1 cup sugar until light and fluffy, about 2 minutes. Add eggs one at a time, beating well after each addition. Blend in remaining ingredients. Pour batter into prepared pan and bake in Convection Mode at 275°F for 1 hour and 15 minutes. Remove from oven. Cool at room temperature, about 1 hour. Refrigerate several hours before serving. Makes 1 (9-inch) cheesecake.

CHOCOLATE, CHOCOLATE CAKE

1 package (18½ oz.) chocolate cake mix	½ cup salad oil
1 package (4½ oz.) instant chocolate pudding and pie filling	½ cup water
1 container (8 oz.) sour cream	4 eggs
	1 package (6 oz.) semi-sweet chocolate morsels

Grease 10-inch Bundt or angel food cake pan. In 3-quart mixing bowl place all ingredients except chocolate morsels. Beat with an electric mixer on low speed until ingredients are moistened; then beat on high speed for 5 minutes. Stir in chocolate morsels. Turn batter into prepared pan. Bake in Convection Mode at 300°F for 1 hour or until cake pulls away from side of pan. Makes 1 Bundt cake.



YELLOW CAKE

2¼ cups all-purpose flour	1½ cups sugar
1 tablespoon baking powder	2 teaspoons vanilla
1 teaspoon salt	3 eggs
¼ cup shortening	1 cup milk
¼ cup butter	

Grease and flour 2 (8-inch) layer pans. On waxed paper mix together flour, baking powder and salt. Set aside. In 3-quart mixing bowl mix shortening, butter, sugar and vanilla. Add eggs one at a time, mixing well after each addition. Gradually add milk and flour mixture. Mix at high speed for 3 minutes, scraping down side of bowl if necessary. Turn batter into prepared pans. Bake in Convection Mode at 275°F for 30 to 35 minutes or until cake tester inserted in center comes out clean. Makes 2 (8-inch) layers.

NOTE: To bake 2 (9-inch) layers, use 2 racks. Stagger layers on racks. Bake for 30 to 35 minutes. Remove layer on top rack. Bake second layer an additional 5 minutes. Makes 2 (9-inch) layers.

JELLY ROLL

½ cup all-purpose flour	¾ cup granulated sugar
1 teaspoon baking powder	1 teaspoon vanilla
¼ teaspoon salt	½ cup confectioners sugar
4 eggs	1 jar (12 oz.) raspberry jelly

Preheat in Convection Mode at 325°F for 5 minutes. Line bottom of 1 5½ x 10½ x 1-inch jelly roll pan with waxed paper; grease paper. In small bowl mix together first 3 ingredients. In 2-quart mixing bowl, with electric mixer at high speed, beat eggs until foamy. Gradually beat in ¾ cup sugar; beat 3 to 5 minutes or until mixture is very thick and light colored. Stir in vanilla. Fold in flour mixture just until batter is smooth. Spread evenly in prepared pan. Bake about 20 minutes or until center springs back when lightly touched. Sprinkle clean dish towel with confectioners sugar. Immediately loosen edges of sponge roll with knife. Turn onto towel. Remove paper; trim any uneven edges. Roll cake and towel, starting at narrow end. Cool. Unroll sponge roll; spread with jelly. Reroll and cover. Chill several hours or overnight. Makes 8 to 10 servings.

CARROT NUT CAKE

2 cups all-purpose flour	2 cups sugar
1 cup chopped pecans or walnuts	4 eggs
2 teaspoons baking powder	1 cup vegetable oil
2 teaspoons ground cinnamon	1 pound carrots, cleaned and finely grated
1 teaspoon baking soda	Cream Cheese Frosting
1 teaspoon salt	

Grease and flour 10-inch Bundt or angel food cake pan. Combine flour, nuts, baking powder, cinnamon, baking soda and salt. Set aside. In 3-quart mixing bowl, with electric mixer at medium speed, blend sugar, eggs and oil. Add carrots and mix well. Stir in flour mixture, mixing well until combined. Pour into prepared pan. Bake in Convection Mode at 325°F for 50 minutes or until cake pulls away from sides of pan. Remove from pan. Cool completely. Frost with Cream Cheese Frosting. Makes 1 Bundt cake.

CREAM CHEESE FROSTING:

¼ cup butter or margarine	1 teaspoon vanilla
1 package (3 oz.) cream cheese	2 teaspoons lemon juice
¼ cup milk	2 cups confectioners sugar

In 3-quart mixing bowl, with electric mixer at medium speed, combine all ingredients. Beat until fluffy.

CHOCOLATE-COVERED MERINGUE COOKIES

2 egg whites	½ cup sugar
½ teaspoon cream of tartar	1 cup chopped nuts or 1 package (6 oz.) chocolate morsels
1 teaspoon vanilla	

In 3-quart mixing bowl beat egg whites and cream of tartar until soft peaks form. Beat in vanilla, then sugar (1 tablespoon at a time) until very stiff, glossy peaks form when beater is raised. Fold in nuts or chocolate morsels. Drop by rounded teaspoonfuls onto greased cookie sheet. Bake in Convection Mode at 275°F for 30 minutes* or until lightly golden. Cool on rack. Makes 3½ dozen cookies.

CHOCOLATE CHIP COOKIES

1 cup butter or margarine, softened	2 cups all-purpose flour
¾ cup sugar	½ teaspoon baking soda
¾ cup brown sugar, firmly packed	½ teaspoon salt
1½ teaspoons vanilla	½ cup chopped walnuts
1 egg	1 package (6 oz.) semi-sweet chocolate morsels

In 3-quart mixing bowl mix together butter and sugars until creamy. Add vanilla and egg. Mix thoroughly. Combine the flour, baking soda and salt and mix into batter. Stir in walnuts and chocolate morsels. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Bake in Convection Mode at 300°F for 8 to 10 minutes* or until lightly browned. Cool. Makes 4 dozen cookies.

BUTTER-NUT COOKIES

½ cup butter, softened	1 cup all purpose flour
¼ cup sugar	Sugar (optional)
½ teaspoon vanilla	Pecan halves

In 3-quart mixing bowl mix together butter and sugar until creamy. Add vanilla. Mix in flour until thoroughly mixed. Shape dough into 1-inch balls. Roll in sugar, if desired. Place on cookie sheet. Flatten with palm of hand. Press nut half in center of each cookie. Bake in Convection Mode at 300°F for 12 to 15 minutes* or until lightly browned. Cool. Makes 2 dozen cookies.

VARIATION:

JELLY COOKIES

Shape into 1-inch balls. Make hollow in center with finger. Bake in oven at 300°F for 12 to 15 minutes* or until lightly browned. Fill with favorite jelly and bake 2 minutes longer.

PEANUT BUTTER COOKIES

½ cup butter or margarine	½ cup peanut butter
½ cup sugar	½ teaspoon vanilla
½ cup brown sugar, firmly packed	1½ cups all-purpose flour
1 egg	1 teaspoon baking soda
	¼ teaspoon salt

In 3-quart mixing bowl mix together butter and sugars until creamy. Beat in egg, peanut butter and vanilla. Combine remaining ingredients. Gradually add to sugar mixture, stirring well until blended. Shape dough into 1-inch balls. Place on ungreased cookie sheet. Flatten with fork. Bake in Convection Mode at 300°F for 10 to 12 minutes* or until browned. Makes about 3½ dozen (2-inch) cookies.

*When using two racks, bake bottom rack an additional 5 minutes.

OATMEAL-RAISIN COOKIES

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| 1 cup butter or margarine, softened | 1 teaspoon baking soda |
| 1 cup firmly packed brown sugar | 1 cup raisins |
| 1 cup sugar | 2½ cups quick oats |
| 2 eggs | 1 teaspoon salt |
| 1 teaspoon vanilla | ½ teaspoon cinnamon |
| 1½ cups all-purpose flour | |

In 3-quart mixing bowl mix together butter and sugars until creamy. Add eggs and vanilla. Combine remaining ingredients, add to butter mixture, beating until blended. Drop by tablespoonfuls onto ungreased cookie sheet. Bake in Convection Mode at 300°F for 12 to 15 minutes* or until lightly browned. Remove immediately from cookie sheet. Makes 3 dozen large cookies.

*When using two racks, bake bottom rack an additional 5 minutes.

FUDGY BROWNIES

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| ½ cup butter | 1 teaspoon vanilla |
| 1½ cups sugar | 3 eggs |
| ¼ cup water | 1½ cups all-purpose flour |
| 1 ounce (1 square) unsweetened chocolate | ½ teaspoon baking soda |
| 1 package (6 oz.) semi-sweet chocolate morsels | ½ teaspoon salt |
| | 1 cup chopped nuts |

In 2-quart saucepan combine butter, sugar, water and unsweetened chocolate over medium heat. Bring just to a boil, stirring constantly. Remove from heat. Stir in semi-sweet chocolate morsels and vanilla until morsels melt and mixture is smooth. Transfer to 3-quart mixing bowl. Add eggs, one at a time, beating well after each addition. Add flour, baking soda and salt. Mix until well blended. Stir in nuts. Spread into greased 13 x 9 x 2-inch baking pan. Bake in Convection Mode at 300°F for 30 minutes or until knife inserted in center comes out clean. Makes 3 dozen 1½-inch squares.

PECAN PIE

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| 3 eggs | 1 teaspoon vanilla |
| 1 cup dark corn syrup | ½ teaspoon salt |
| 1 cup sugar | 1½ cups pecan halves |
| 2 tablespoons butter or margarine, melted | 1 (9-inch) unbaked pie crust |

In 2-quart mixing bowl beat eggs slightly. Mix in corn syrup, sugar, butter, vanilla and salt, then nuts. Pour into unbaked pie crust. Bake in Convection Mode at 350°F for 40 to 45 minutes. (Filling should be slightly less set in center than around edge.) Makes 1 (9-inch) pie.

NOTE: May be served with brandied whipped cream. Make brandied whipped cream by beating together 1 cup heavy cream, 2 to 3 tablespoons sugar and 1 tablespoon brandy or Cognac until stiff.

APPLE PIE

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| 2 cups all-purpose flour | ¼ cup sugar |
| ½ teaspoon salt | 2 tablespoons brown sugar |
| ¾ cup shortening, butter or margarine | 2 tablespoons all-purpose flour |
| 3-5 tablespoons cold water | 1 tablespoon lemon juice |
| 8-9 medium baking apples, cored, peeled and sliced | ½ teaspoon cinnamon |
| | ¼ teaspoon nutmeg |
| | 2 tablespoons butter or margarine |

In bowl stir 2 cups flour and ½ teaspoon salt. Cut in shortening with pastry blender or 2 knives until mixture is very well blended and fine crumbs form. Sprinkle water over mixture while tossing to moisten. Press dough firmly into ball with hands. Divide dough almost in half. Flatten larger portion slightly; roll out to 12-inch circle on lightly floured surface. Fit loosely into 9-inch pie pan. Mix together remaining ingredients except 2 tablespoons butter. Fill pastry with apple mixture and dot top with butter. Roll out remaining pastry for top crust. Cut slits to permit steam to escape during baking. Trim ½-inch beyond rim of plate, if necessary. Fold edge of both crusts under, seal and flute. Bake in Convection Mode at 375°F for 50 minutes or until golden brown. Makes 1 (9-inch) double crust pie.

PUMPKIN CUSTARD PIE

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| 1 (9-inch) pie crust | 3 eggs |
| 1 can (5.33 oz.) evaporated milk | 1 can (16 oz.) pumpkin |
| ¾ cup sugar | 1½ teaspoons allspice |

Pierce bottom of pie crust with fork. Bake pie crust in Convection Mode at 400°F for 8 to 10 minutes or until lightly browned. Remove pie crust. Turn temperature control knob down to 325°F. In 2-quart mixing bowl combine eggs, evaporated milk, pumpkin, sugar and allspice. With electric mixer at low speed, beat until blended. Pour into baked pie crust. Bake for 45 minutes or until knife inserted 1 inch from center comes out clean. Let cool before serving. Makes 1 (9-inch) pie.

LEMON MERINGUE PIE

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| 1 cup sugar | 1 tablespoon butter or margarine |
| ¼ cup corn starch | 2 drops yellow food coloring (optional) |
| 1½ cups water | 1 (9-inch) baked pie crust |
| 3 eggs, separated | ½ cup sugar |
| Grated rind of 1 lemon | ¼ teaspoon cream of tartar |
| ¼ cup lemon juice | |

In 2-quart saucepan mix 1 cup sugar and corn starch. Stir in water and the 3 egg yolks until blended. Heat over low heat, stirring constantly, until mixture comes to a boil and boils for 1 minute. Remove from heat. Stir in lemon rind, juice, butter and food coloring. Cool. Preheat Convection Mode to 350°F. Turn lemon filling into baked pie shell. Beat egg whites and cream of tartar until foamy. Gradually add remaining ½ cup sugar, 1 tablespoon at a time, beating well after each addition. Beat until stiff peaks form when beater is raised. Spread meringue over filling, sealing to edges. Bake 4 to 8 minutes or until lightly browned. Cool at room temperature, away from drafts. Makes 1 (9-inch) pie.

VARIATION:

LIME MERINGUE PIE

Substitute lime rind and juice for lemon rind and juice and green food coloring for yellow food coloring. Makes 1 (9-inch) pie.

RICE PUDDING

2 teaspoons butter or margarine	1 teaspoon vanilla
1 quart milk	1/8 teaspoon salt
3 eggs, beaten	2 cups cooked rice
3/4 cup sugar	1/4 cup raisins

Grease a 3-qt. baking dish with butter. Mix together milk, eggs, sugar, vanilla and salt. Stir in rice and raisins and pour into baking dish. Bake uncovered in Convection Mode at 300°F for 1 1/4 hours or until set, stirring mixture after first 1/2 hour of baking. Serve hot or chilled. Makes 6 servings.

GRANOLA

2 1/2 cups old fashioned oats, uncooked	1/2 cup firmly packed brown sugar
1/2 cup shredded coconut	1/4 cup sesame seed
1/2 cup chopped walnuts or pecans	1/2 cup margarine, melted
	1/2 cup raisins

In 3-quart mixing bowl mix first 5 ingredients. Stir in melted margarine until thoroughly mixed. Spread evenly in oven drip tray. Bake in Convection Mode at 300°F, stirring every 5 minutes, for 20 minutes or until browned and crisp. Remove from oven. Stir in raisins. Cool before storing in air-tight container. Serve as a cereal with milk or dry as a snack. Makes about 1 pound.

EGG CUSTARD

3 eggs	3/4 teaspoon vanilla
3 tablespoons sugar	Dash salt
2 cups milk	Nutmeg

In 3-quart mixing bowl beat eggs with sugar until thick and light colored, about 1 minute. Add milk, vanilla and salt; beat only until blended. Pour into 6 heatproof, lightly greased custard cups. Sprinkle nutmeg on top. Place custard cups in a 13 x 9 x 2-inch baking pan. Fill baking pan with water until water comes halfway up side of custard cups. Bake in Convection Mode at 300°F for 1 hour or until set. Makes 6 servings.

CREAM PUFFS

1/2 cup water	1/2 teaspoon salt
1/4 cup butter or margarine	2 eggs
1/2 cup all purpose flour	

Preheat in Convection Mode to 325°F for 5 minutes. In 2-quart saucepan over medium heat, heat water and butter to boiling. With spoon, quickly stir in flour and salt until ball forms and leaves side of pan. Remove from heat. Beat in 1 egg with spoon until well blended; repeat with remaining egg. Drop 8 rounded tablespoonfuls batter onto greased baking sheet. Bake about 25 minutes or until golden brown. Cool completely. Cut off tops. Fill with ice cream or pudding; sprinkle with confectioners sugar if desired. Makes 8 cream puffs.

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