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On behalf of all of us at Cosori,

Happy cooking!
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Miscellaneous
Pastry Dough

YIELD: 6 servings  
PREP TIME: 15 minutes

1 cup butter  
2½ cups all-purpose flour  
7 tablespoons water, iced  
¼ teaspoon salt

1. Combine butter and flour in a food processor and pulse until it forms crumbly pieces.
2. Add the iced water and salt, pulsing until fully incorporated. The mixture will still be crumbly.
3. Knead mixture into a mound of dough.
4. Flatten the dough to create a square about ¼-inch-thick.
5. Wrap in plastic wrap and store in refrigerator until ready to use.

Pizza Dough

YIELD: Two 12-inch pizzas or 4 personal pizzas  
PREP TIME: 24 hr

2½ teaspoons active dry yeast  
1 cup warm water  
3 cups flour  
1 teaspoon salt  
1 tablespoon olive oil

1. Combine yeast and water in the bowl of a kitchen mixer and stir until yeast is dissolved. Set aside for 10 minutes.
2. Add flour, salt, and olive oil to the yeast mixture. Knead the dough for 8 to 10 minutes until it is smooth and elastic.
3. Transfer dough to a large bowl and cover with plastic wrap, then refrigerate overnight or up to 2 days.
4. Take out dough and let it rest for an hour to at room temperature before making pizza.
Appetizers
Air Fried Zucchini Fries

**YIELD:** 2-4 servings  
**PREP TIME:** 15 min  
**COOK TIME:** 20 min

1. **Mix** together breadcrumbs, cumin, garlic powder, onion powder, smoked hot paprika, white pepper, and salt.

2. **Whisk** the eggs in a separate dish.

3. **Coat** each piece of zucchini with flour, then dip in egg, then roll in breadcrumb mixture.

4. **Select** the Air Fry function on the Cosori Air Fryer Toaster Oven, set time to 20 minutes, then press Start/Cancel to preheat.

5. **Place** the zucchini fries into the fry basket.

6. **Spray** the zucchini with nonstick cooking spray, then insert the basket at mid position in the preheated air fryer toaster oven. Press Start/Cancel.

7. **Combine** the ingredients for the yogurt sauce, then serve with the zucchini fries when done.

**Yogurt Sauce**

- ¼ cup yogurt
- ¼ cup sour cream
- ½ lemon, juiced
- 4 mint leaves, chopped

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1 cup panko breadcrumbs  
½ teaspoon cumin  
½ teaspoon garlic powder  
½ teaspoon onion powder  
½ teaspoon smoked hot paprika  
½ teaspoon white pepper  
½ teaspoon salt  
2 eggs  
2 zucchini, halved and cut into wedges  
½ cup flour  
Nonstick cooking spray
Blue Cheese Caesar Chicken Wings

**YIELD:** 1-3 servings  
**PREP TIME:** 15 min  
**COOK TIME:** 25 min

- 1½ pounds chicken wings  
- ½ teaspoon kosher salt  
- 1 tablespoon cornstarch  
- 1½ tablespoons Pecorino Romano cheese, shredded  
- 1 ounce blue cheese  
- ⅓ cup caesar dressing  
- Salt & pepper, to taste

1. **Select** the Air Fry function on the Cosori Air Fryer Toaster Oven and press *Start/Cancel* to preheat.
2. **Combine** chicken wings, salt, cornstarch, and Pecorino Romano cheese in a bowl and mix well.
3. **Place** chicken wings into the fry basket, then insert the rack at mid position in the preheated air fryer toaster oven, then press *Start/Cancel*.
4. **Combine** blue cheese and caesar dressing in a saucepan over medium heat. Cook for 3 minutes or until the blue cheese has melted into the caesar dressing.
5. **Take** out the chicken wings when done, then toss the blue cheese dressing and chicken wings together.
6. **Garnish** with salt and pepper, then serve.
Buffalo Chicken Empanadas

YIELD: 6 servings
PREP TIME: 10 min
COOK TIME: 20 min

1. Heat a skillet over medium high heat for 1 minute.
2. Melt butter in the skillet.
3. Cook the ground chicken for 5 minutes and season with salt, black pepper, garlic powder, and onion powder.
4. Drain the ground chicken, place into a mixing bowl, and allow to cool slightly.
5. Combine ground chicken, buffalo sauce, scallions, blue cheese, and mozzarella. Set aside.
6. Roll out the premade pie crusts and cut out circles of dough with 5-inch diameters. You should have about 6 round pie crusts.
7. Distribute the filling evenly in the center of each pie crust. Set aside.
8. Whisk together egg and water until well combined.
9. Brush 1 edge of the circles with egg wash, then fold in half.
10. Press the edges with a fork to seal the empanadas and brush more egg wash on top. Set aside.
11. Insert the wire rack at mid position in the Cosori Air Fryer Toaster Oven. Select the Air Fry function, set time to 20 minutes, then press Start/Cancel to preheat.
12. Line the baking sheet with parchment paper, then set the empanadas on top. Place the baking sheet on top of the wire rack in the preheated air fryer, then press Start/Cancel.
13. Remove when done and allow to cool for 10 minutes, then serve.

Ingredients

1 tablespoon unsalted butter
8 ounces ground chicken
¾ teaspoon salt
¼ teaspoon black pepper
½ teaspoon garlic powder
½ teaspoon onion powder
½ cup buffalo sauce
2 scallions, finely chopped
2 ounces crumbled blue cheese
2 ounces shredded mozzarella cheese
2 premade pie crusts (9-inch diameter), thawed
1 egg, beaten
1 tablespoon water

Items Needed

One 9 x 13-inch baking sheet
Butter Baked Mussels

YIELD: 2 servings  
PREP TIME: 15 min  
COOK TIME: 15 min

15 mussels  
10 grape tomatoes, halved  
¼ cup unsalted butter  
¼ cup parsley, chopped  
⅛ teaspoon crushed red peppers  
⅛ teaspoon kosher salt

1. Soak mussels in cold salted water for 10 minutes.

2. Insert the wire rack at mid position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 15 minutes, then press Start/Cancel to preheat.

3. Place mussels, tomatoes, butter, parsley, crushed red peppers, and salt in the glass baking dish, then place the dish on top of the wire rack in the preheated air fryer toaster oven. Press Start/Cancel.

4. Remove when done and serve immediately.

Items Needed
One 9 x 9-inch glass baking dish
Chili Beef Nachos

YIELD: 2-3 servings  
PREP TIME: 5 min  
COOK TIME: 5 min

1. Combine chili, cumin, oregano, taco seasoning, and black pepper in a microwave-safe bowl.

2. Microwave the chili for 1 minute. Set aside.

3. Insert the wire rack at top position in the Cosori Air Fryer Toaster Oven. Select the Broil function, set time to 5 minutes, then press Start/Cancel to preheat.

4. Line the broiler pan with foil. Place half of the tortilla chips in the broiler pan, top them with half the chili, and then half the cheese. Repeat this process to add a second layer of nachos.

5. Place the broiler pan on top of the wire rack in the preheated air fryer toaster oven and press Start/Cancel.

6. Remove when done, drizzle with Mexican crema, then serve.

Items Needed

- 1 can chili (15 ounces)  
- ½ teaspoon cumin  
- ¼ teaspoon oregano  
- ¼ teaspoon taco seasoning  
- A pinch of black pepper  
- 1 bag tortilla chips (8 ounces)  
- 1 bag Mexican blend shredded cheese (8 ounces)  
- Mexican crema, for drizzling  
- 1 broiler pan
Garlic & Herb Pita Bread

**YIELD:** 2 servings  
**PREP TIME:** 10 min  
**COOK TIME:** 12 min

- 2 pita breads (6-inch diameter), cut into sixths  
- 2 teaspoons olive oil  
- ½ teaspoon dried oregano  
- ¼ teaspoon dried rosemary  
- ¼ teaspoon garlic powder  
- A pinch of salt  
- A pinch of black pepper  
- Hummus, for dipping

1. **Combine** all ingredients except the hummus and toss until pita bread is evenly coated with olive oil and seasonings.

2. **Select** the Toast function on the Cosori Air Fryer Toaster Oven, set darkness level to 2, then press `Start/Cancel` to preheat.

3. **Place** pita bread into the fry basket, then insert the basket at mid position in the preheated air fryer toaster oven. Press `Start/Cancel`.

4. **Take** out pita bread when done and serve with hummus.
Greek Lamb Meatballs

YIELD: 12 meatballs
PREP TIME: 10 min
COOK TIME: 12 min

1 pound ground lamb
½ cup breadcrumbs
⅓ cup milk
2 egg yolks
1 teaspoon ground coriander
1 teaspoon ground cumin
3 garlic cloves, minced
1 teaspoon dried oregano
½ teaspoon salt
½ teaspoon black pepper
1 lemon, juiced and zested
⅓ cup fresh parsley, chopped
⅓ cup crumbled feta cheese
Olive oil, for shaping
Tzatziki, for dipping

1. **Combine** all ingredients except olive oil in a large mixing bowl and mix until fully incorporated.

2. **Form** 12 meatballs, about 2 ounces each. Use olive oil on your hands so they don’t stick to the meatballs. Set aside.

3. **Select** the Broil function on the Cosori Air Fryer Toaster Oven, set time to 12 minutes, then press Start/Cancel to preheat.

4. **Place** the meatballs on the food tray, then insert the tray at top position in the preheated air fryer toaster oven. Press Start/Cancel.

5. **Take** out the meatballs when done and serve with a side of tzatziki.
Mexican Pizza

**YIELD:** 4 servings  
**PREP TIME:** 15 min  
**COOK TIME:** 15 min

- Vegetable oil, for frying  
- 1 flour tortilla  
- 3 ounces ground beef  
- 2 tablespoons taco seasoning  
- 1 tablespoon tomato paste  
- 1 tablespoon water  
- ½ can or 14.5 ounces refried beans  
- 2 tablespoons sour cream  
- 2 Roma tomatoes, chopped  
- 3 ounces Mexican-style cheese, shredded  
- Olives, sliced, for garnish

1. **Pour** vegetable oil into a skillet. The oil should be ¼-inch deep.
2. **Heat** the oil over medium heat until it reaches a temperature of 350°F.
3. **Fry** the tortilla for 3 minutes, or until golden brown on both sides. Drain oil and set the tortilla aside.
4. **Heat** a pan over medium heat with 1 tablespoon of vegetable oil.
5. **Add** the ground beef and taco seasoning to the heated pan and mix well. Cook the meat for 5 minutes.
6. **Mix** in tomato paste and water. Cook for another 2 minutes and set aside.
7. **Combine** refried beans and sour cream. Microwave for 1 minute, then mix well.
8. **Spread** a layer of beans on the tortilla, then top with ground beef, chopped tomatoes, and shredded cheese.
9. **Select** the Broil function on the Cosori Air Fryer Toaster Oven, set time to 5 minutes, and press Start/Cancel to preheat.
10. **Line** the food tray with foil and set the pizza on top. Insert the tray at top position in the preheated air fryer toaster oven, then press Start/Cancel.
11. **Remove** when done and garnish with sliced olives.
Mini Zucchini Pizzas

**YIELD:** 2-3 servings  
**PREP TIME:** 5 min  
**COOK TIME:** 25 min

1. **Line** the baking sheet with parchment paper and place zucchini slices on top.

2. **Top** each zucchini slice with mozzarella cheese and mini pepperonis. Set aside.

3. **Insert** the wire rack at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 25 minutes, then press Start/Cancel to preheat.

4. **Place** the baking sheet on top of the wire rack in the preheated air fryer toaster oven and press Start/Cancel.

5. **Remove** when done and allow to cool for 5 minutes, then serve.

**Items Needed**

- One 9 x 13-inch baking sheet
- 1 large zucchini squash, cut into ¼-inch-thick slices
- Shredded mozzarella cheese, for topping
- Mini pepperonis, for topping
Pesto Pinwheels

YIELD: 2-3 servings
PREP TIME: 5 min
COOK TIME: 15 min

1. **Combine** basil, garlic, pine nuts, and Parmesan cheese in a food processor.

2. **Pulse** the ingredients until finely chopped. Drizzle in olive oil while blending.

3. **Season** the pesto with salt and pepper to taste.

4. **Spread** the pesto on the sheet of puff pastry, then sprinkle with mozzarella cheese.

5. **Roll** the puff pastry lengthwise and pinch edge to seal.

6. **Cut** into 1/2-inch-thick slices.

7. **Insert** the wire rack at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 15 minutes and temperature to 375°F, then press **Start/Cancel** to preheat.

8. **Line** the baking sheet with parchment paper and set the pinwheels on top. Place the baking sheet on top of the wire rack in the preheated air fryer toaster oven, then press **Start/Cancel**.

9. **Remove** when done and serve.

**Items Needed**
- One 9 x 13-inch baking sheet

- ½ cup fresh basil
- 3 cloves garlic
- 3 tablespoons pine nuts
- ½ tablespoon Parmesan cheese, grated
- ½ tablespoon olive oil
- Salt & pepper, to taste
- ½ sheet store-bought puff pastry
- ½ cup mozzarella cheese, shredded
Sausage Potato & Zucchini Skewers

YIELD: 2 servings  
PREP TIME: 10 min  
COOK TIME: 24 min

2 Louisiana hot sausages or andouille sausages, cut into ½-inch-thick slices  
4 Yukon Gold potatoes, cut into ½-inch-thick slices  
½ zucchini, thinly sliced  
½ teaspoon lemon pepper  
½ teaspoon garlic powder  
½ teaspoon onion powder  
½ teaspoon black pepper  
¼ teaspoon kosher salt  
1 tablespoon olive oil

1. Combine all ingredients in a bowl until fully coated.  
2. Skewer sausages, potatoes, and zucchini.  
3. Select the Broil function on the Cosori Air Fryer Toaster Oven, set time to 24 minutes, then press Start/Cancel to preheat.  
4. Set skewers onto the wire rack, then insert the rack at top position in the preheated air fryer toaster oven. Press Start/Cancel.  
5. Flip the skewers after 12 minutes of cook time.  
6. Remove when done and serve immediately.
Sesame Ginger Pork Meatballs

**YIELD:** 12 meatballs  
**PREP TIME:** 10 min  
**COOK TIME:** 12 min

- 1 pound ground pork  
- 3 shiitake mushrooms, finely chopped  
- 2 scallions, finely chopped  
- 2 cabbage leaves, finely chopped  
- 1½-inch-thick piece of ginger, grated  
- 1½ teaspoons sesame oil  
- 1 tablespoon soy sauce  
- ½ teaspoon salt  
- 1 teaspoon sugar  
- ½ teaspoon black pepper  
- 1½ tablespoons cornstarch  
- Canola oil, for shaping  
- Sesame seeds, for garnish

1. **Mix** the pork, mushrooms, scallions, cabbage, ginger, sesame oil, soy sauce, salt, sugar, black pepper, and cornstarch until well combined.

2. **Form** 12 meatballs, about 2 ounces each. Use canola oil on your hands so they don’t stick to the meatballs. Set aside.

3. **Select** the Broil function on the Cosori Air Fryer Toaster Oven, set time to 10 minutes, and press **Start/Cancel** to preheat.

4. **Place** the meatballs on the food tray, then insert the tray at top position in the preheated air fryer toaster oven. Press **Start/Cancel**.

5. **Remove** when done and garnish with sesame seeds, then serve.
Sweet & Spicy Korean Chicken Wings

YIELD: 2-4 servings  
PREP TIME: 15 min  
COOK TIME: 35 min

2 pounds chicken wings  
2 tablespoons gochujang paste  
2 tablespoons sambal chili paste  
½ cup water  
2 tablespoons rice vinegar  
1 teaspoon sesame oil  
1 tablespoon fish sauce  
2 tablespoons dark brown sugar  
1 tablespoon ginger, grated  
⅛ teaspoon salt  
1 tablespoon sesame seeds  
1 green onion, sliced, for garnish

1. Select the Air Fry function on the Cosori Air Fryer Toaster Oven, set time to 35 minutes, then press Start/Cancel to preheat.

2. Place chicken wings into the fry basket, then insert the basket at mid position in the preheated air fryer toaster oven. Press Start/Cancel.

3. Combine gochujang paste, sambal chili paste, water, rice vinegar, sesame oil, fish sauce, dark brown sugar, ginger, and salt in a small saucepan and mix together.

4. Set the saucepan over medium-high heat and cook for 8 minutes, or until reduced by half.

5. Take out chicken wings when done, and put in a separate bowl.

6. Pour the sauce over the chicken wings, then toss to make sure they’re well coated.

7. Sprinkle sesame seeds and sliced green onions to garnish, then serve.
Breakfast
Avocado Baked Egg

YIELD: 2 servings  
PREP TIME: 5 min  
COOK TIME: 22 min

1 large ripe avocado, halved and pitted  
2 eggs  
¼ teaspoon salt  
⅛ teaspoon black pepper  
2 tablespoons grated Parmesan cheese  
Finely chopped chives, for garnish

Items Needed  
One 9 x 13-inch baking sheet

1. **Place** the avocado halves on the corners of the baking sheet. The lip of the baking sheet will prevent them from rolling over.

2. **Scoop** out some of the flesh from the avocado halves to make a hole large enough for 1 egg.

3. **Crack** 1 egg into each of the halved avocados.

4. **Season** with salt and pepper.

5. **Insert** the wire rack at mid position in the Cosori Air Fryer Toaster Oven. Select the Air Fry function, set time to 22 minutes, then press Start/Cancel to preheat.

6. **Place** the baking sheet on top of the wire rack in the preheated air fryer toaster oven, then press Start/Cancel.

7. **Sprinkle** Parmesan cheese on the avocado halves after 12 minutes of cook time.

8. **Remove** the baked avocados when done and garnish with finely chopped chives, then serve.
Avocado Cream Cheese Toast

**YIELD:** 2 servings  
**PREP TIME:** 5 min  
**COOK TIME:** 4 min

1 avocado, halved and pitted  
2 tablespoons chopped cilantro  
2 teaspoons fresh lemon juice  
A pinch of crushed red pepper  
Salt & pepper, to taste  
2 slices rustic white bread, cut ¾-inch-thick  
Olive oil, for brushing  
4 ounces cream cheese

**Items Needed**  
One 9 x 13-inch baking sheet

1. **Scoop** the flesh of the avocado into a mixing bowl.  
2. **Mash** together avocado, cilantro, lemon juice, and crushed red pepper.  
3. **Season** to taste with salt and pepper. Set aside.  
4. **Brush** the bread with olive oil on both sides and place on the baking sheet.  
5. **Insert** wire rack at mid position in the Cosori Air Fryer Toaster Oven. Select the Toast function, set darkness level to 4, then press Start/Cancel to preheat.  
6. **Place** the baking sheet on top of the wire rack in the preheated air fryer toaster oven, then press Start/Cancel.  
7. **Remove** the bread when done and spread cream cheese on top.  
8. **Spread** avocado mixture on top of the cream cheese, then serve.
Corned Beef Hash Casserole

**YIELD:** 4 servings  
**PREP TIME:** 20 min  
**COOK TIME:** 1 hr 10 min

1. Select the Bake function on the Cosori Air Fryer Toaster Oven, set time to 30 minutes and temperature to 350°F, then press Start/Cancel to preheat.

2. Place Yukon Gold potatoes into the fry basket, then insert the basket at mid position in the preheated air fryer toaster oven. Press Start/Cancel.

3. Remove potatoes when done and set aside to cool for 15 minutes.

4. Cut potatoes into ½-inch-thick slices and place them into the casserole dish.

5. Heat a skillet over medium heat.

6. Add butter, onion, and garlic to the skillet. Cook for about 10 minutes or until soft.

7. Place onion and garlic mixture into the casserole dish with the potatoes.

8. Add vegetable oil and salt into the casserole dish and mix until potatoes are well-coated.

9. Crumble the corned beef hash into the casserole dish and mix again.

10. Insert the wire rack at low position in the air fryer toaster oven. Select the Bake function again, set time to 40 minutes and temperature to 350°F, then press Start/Cancel to preheat.

11. Place the casserole dish on top of the wire rack in the preheated air fryer toaster oven, then press Start/Cancel.

12. Remove the casserole dish after 30 minutes of cook time and crack 2 eggs on top. Put the dish back into the air fryer toaster oven and cook for the remaining 10 minutes.

13. Take out the casserole when done and serve immediately.

**Items Needed**
- One 9 x 9-inch casserole dish  
- 3 Yukon Gold potatoes  
- 2 tablespoons unsalted butter  
- ½ onion, chopped  
- 2 cloves garlic, minced  
- 2 tablespoons vegetable oil  
- ½ teaspoon salt  
- ½ can or 12 ounces corned beef  
- 2 eggs
Gluten-Free Blueberry Muffins

YIELD: 6 servings  
PREP TIME: 8 min  
COOK TIME: 12 min

1 tablespoon coconut oil  
1 ripe banana  
1¼ cups almond flour  
2 tablespoons granulated sugar  
½ teaspoon baking powder  
1 egg, beaten  
½ cup maple syrup  
1 teaspoon apple cider vinegar  
1 teaspoon vanilla extract  
1 teaspoon lemon zest  
A pinch of cinnamon  
½ cup fresh or frozen blueberries  
Cooking spray

1. Microwave the coconut oil in a small glass container until melted.  
2. Mash the banana until it becomes a smooth puree.  
3. Mix together all ingredients except blueberries and mix until well incorporated.  
4. Fold in blueberries gently.  
5. Grease muffin pan with cooking spray and pour batter in until cups are ¾ full.  
6. Insert the wire rack at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 12 minutes and temperature to 375°F, then press Start/Cancel to preheat.  
7. Place the muffin pan on top of the wire rack in the preheated air fryer toaster oven, then press Start/Cancel.  
8. Remove muffins when done and let them cool for 10 minutes, then serve.

Items Needed
One 6-cup muffin pan
Mini Spinach & Cheddar Quiches

**YIELD:** 6 servings  
**PREP TIME:** 5 min  
**COOK TIME:** 25 min

2 premade pie crusts (9-inch diameter), thawed  
2 eggs  
½ cup heavy cream  
½ cup whole milk  
½ cup sharp cheddar cheese, shredded  
½ cup frozen spinach, drained  
½ teaspoon salt  
A pinch of black pepper  
A pinch of garlic powder  
A pinch of onion powder  
A pinch of nutmeg

**Items Needed**  
One 6-cup muffin pan, greased

1. **Cut** pie crust into 6 circles with 3-inch diameters. Place the circles into the muffin pan.
2. **Poke** holes in the bottom of the pie crusts with a fork. Set aside.
3. **Whisk** the remaining ingredients together in a bowl until well combined.
4. **Pour** the egg mixture evenly between the pie crusts. Set aside.
5. **Insert** the wire rack at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 25 minutes and temperature to 375°F, then press **Start/Cancel** to preheat.
6. **Place** the muffin pan on top of the wire rack in the preheated air fryer toaster oven, then press **Start/Cancel**.
7. **Remove** when done, then serve.
Mini Tomato & Spinach Frittatas

YIELD: 6 servings  
PREP TIME: 5 min  
COOK TIME: 15 min

4 eggs  
2 tablespoons heavy cream  
½ cup mozzarella cheese, shredded  
½ cup Parmesan cheese, grated  
½ cup baby spinach, chopped  
¾ teaspoon salt  
¾ teaspoon black pepper  
9 grape tomatoes, halved

Cooking spray

Items Needed  
One 6-cup muffin pan

1. Whisk together eggs, heavy cream, mozzarella, Parmesan, spinach, salt, and pepper.
2. Grease the muffin pan with cooking spray.
3. Pour egg mixture evenly between the muffin pan cups.
4. Add 3 tomato halves to each muffin cup.
5. Insert the wire rack at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 15 minutes, then press Start/Cancel to preheat.
6. Place the muffin pan on top of the wire rack in the preheated air fryer toaster oven, then press Start/Cancel.
7. Remove the frittatas when done and serve.
Salted Maple Pecan Granola

**YIELD:** 4 servings  
**PREP TIME:** 5 min  
**COOK TIME:** 40 min

- 2 cups old fashioned oats  
- 1 cup pecans, chopped  
- 2 tablespoons dark brown sugar, packed  
- ⅛ teaspoon kosher salt  
- 1 teaspoon ground cinnamon  
- ⅛ teaspoon ground nutmeg  
- ¼ cup coconut oil, melted  
- ½ cup maple syrup  
- ½ teaspoon maple extract

1. **Mix** all ingredients in a large bowl until well combined.  
2. **Line** the food tray with parchment paper and spread the granola evenly on top. Set aside.  
3. **Select** the Bake function on the Cosori Air Fryer Toaster Oven, set time to 40 minutes, then press Start/Cancel to preheat. Turn the convection fan on high speed for better airflow.  
4. **Insert** the food tray at low position in the preheated air fryer toaster oven, then press Start/Cancel.  
5. **Mix** the granola every 10 minutes to ensure even baking.  
6. **Remove** granola when done and allow to cool for 1 hour.  
7. **Break** granola into chunks and enjoy immediately, or store in an airtight container for later.
Shakshuka

**YIELD:** 6 servings  
**PREP TIME:** 1 hr 5 min  
**COOK TIME:** 40 min

- 3 tablespoons olive oil  
- 1 small red onion, chopped  
- 1 red bell pepper, chopped  
- 3 garlic cloves, minced  
- 1 teaspoon ground cumin  
- 1 teaspoon ground paprika  
- ¼ teaspoon crushed red chili flakes  
- 2 cans or 14.5 ounces fire roasted tomatoes  
- ¾ teaspoon salt  
- ¼ teaspoon black pepper  
- 6 eggs  
- Feta cheese, crumbled, for garnish  
- Cilantro, finely chopped, for garnish

**Items Needed**  
One 9 x 9-inch glass baking dish

1. **Heat** a large skillet over medium heat and add olive oil. Allow to heat up for 1 minute.

2. **Add** chopped onion to the heated skillet and cook for 5 minutes.

3. **Add** chopped red bell pepper and cook for 4 minutes.

4. **Mix** in minced garlic, cumin, paprika, and red chili flakes. Cook for 1 minute.

5. **Mix** in the tomatoes, salt, and black pepper. Bring to a boil, then reduce to a simmer and cover. Cook for 15 minutes.

6. **Insert** the wire rack at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 40 minutes, then press **Start/Cancel** to preheat.

7. **Pour** tomato mixture into the glass baking dish.

8. **Make** 6 pockets in the tomato mixture and crack 1 egg in each of the pockets. Cover with foil.

9. **Place** the glass baking dish on top of the wire rack in the preheated air fryer toaster oven, then press **Start/Cancel**.

10. **Remove** when done, garnish with feta cheese and cilantro, then serve.
Strawberry Toaster Pastries

**YIELD:** 5 servings  
**PREP TIME:** 10 min  
**COOK TIME:** 18 min

- ¾ cup and 2 tablespoons strawberry jam, divided  
- 1 tablespoon cornstarch  
- 3 tablespoons water, divided  
- 2 premade pie crusts (9-inch diameter), thawed  
- 1 egg, beaten  
- 1 tablespoon heavy cream  
- ¾ cup powdered sugar  
- Sprinkles

**Items Needed**  
One 9 x 13-inch baking sheet

1. **Combine** ¾ cup strawberry jam, cornstarch, and 1 tablespoon water. Set aside.

2. **Cut** premade pie crusts into ten 3 x 4-inch rectangles. You will need to reroll scraps to make all 10 rectangles.

3. **Whisk** egg with remaining 2 tablespoons water. Set aside.

4. **Scoop** 1½–2 tablespoons of the jam mixture onto the center of 5 rectangles, leaving a ½-inch border.

5. **Brush** the edges with the whisked egg and place another rectangle on top.

6. **Crimp** the edges using a fork, making sure to keep the filling from oozing out.

7. **Line** the baking sheet with parchment paper and place the toaster pastries on top. Set aside.

8. **Insert** the wire rack at mid position in the Cosori Air Fryer Toaster Oven. Select the Air Fry function, set time to 18 minutes, then press Start/Cancel to preheat.

9. **Place** the baking sheet on top of the wire rack in the preheated air fryer toaster oven, then press Start/Cancel.

10. **Remove** the pastries when done and allow to cool.

11. **Mix** together the remaining 2 tablespoons strawberry jam, heavy cream, and powdered sugar until well combined.

12. **Spread** icing on the cooled toaster pastries and top with sprinkles.
Entrees
Almond-Crusted Salmon

YIELD: 4 servings
PREP TIME: 20 min
COOK TIME: 10 min

1. **Combine** all ingredients except the salmon, honey, and lemon juice in a food processor, pulse until crumbly, then set aside in a bowl.

2. **Drizzle** the salmon fillets with honey, then bread the top of the fillets with the almond crust.

3. **Line** the food tray with parchment paper, then place the fillets on top.

4. **Insert** the wire rack at top position in the Cosori Air Fryer Toaster Oven. Select the Broil function, set time to 10 minutes, then press Start/Cancel to preheat.

5. **Place** the food tray on top of the wire rack in the preheated air fryer toaster oven, then press Start/Cancel.

6. **Remove** when done, let the salmon rest for 5 minutes, then top with lemon juice and serve.

**Items Needed**
- Food processor
- One 9 x 13-inch baking sheet

**Ingredient List**
- 4 salmon fillets (8 ounces each)
- 4 tablespoons honey
- 1 cup almonds
- ½ cup sesame seeds
- 2 ounces Parmesan cheese
- ½ cup parsley, chopped
- 1 tablespoon lemon zest
- 1 tablespoon sugar
- 1 teaspoon kosher salt
- 1 tablespoon olive oil
- ½ lemon, juiced
Apartment Ribs

YIELD: 3 servings  
PREP TIME: 10 min  
COOK TIME: 3 hr 30 min

1 rack baby back ribs, halved  
1 teaspoon kosher salt  
1 tablespoon paprika  
1 tablespoon garlic powder  
1 tablespoon onion powder  
1 tablespoon black pepper  
2 tablespoons brown sugar

1. Mix kosher salt, paprika, garlic powder, onion powder, black pepper, and brown sugar in a small bowl.

2. Sprinkle seasoning mixture on both sides of the ribs and pat, not rub.

3. Select the Bake function on the Cosori Air Fryer Toaster Oven, set time to 3 hours 30 minutes and temperature to 230°F, then press Start/Cancel to preheat.

4. Place the ribs on the food tray, then insert the tray at mid position in the preheated air fryer toaster oven. Press Start/Cancel.

5. Remove when done and allow to cool for 5 minutes, then serve.
Arugula & Prosciutto Pizza

**YIELD:** One 12-inch pizza  
**PREP TIME:** 1 hr 25 min  
**COOK TIME:** 15 min

- 12 ounces pizza dough  
- 2 tablespoons olive oil  
- ¼ cup ricotta cheese  
- 3 ounces low moisture mozzarella  
- 2 tablespoons grated Parmesan  
- 3 ounces prosciutto  
- 1 cup arugula  
- ½ lemon, juiced  
- A pinch of salt

1. **Sprinkle** flour onto a clean work surface and form the pizza dough into a ball. Place a damp cloth over the dough and let it rest for 1 hour.

2. **Insert** wire rack at mid position in the Cosori Air Fryer Toaster Oven, select the Pizza function, then press **Start/Cancel** to preheat.

3. **Punch** down the dough, then shape or roll the dough into a thin circle up to 12 inches in diameter. Transfer the dough onto a pizza pan.

4. **Spread** the olive oil onto the pizza dough evenly, making sure to brush the edges.

5. **Spread** ¼ cup of ricotta cheese evenly onto the dough, leaving a ½-inch border of crust.

6. **Sprinkle** the mozzarella and Parmesan evenly onto the pizza. Then, top the pizza with the prosciutto.

7. **Place** the pizza on the wire rack in the preheated air fryer toaster oven, then press **Start/Cancel**.

8. **Mix** together arugula, lemon juice, and salt.

Bacon-Wrapped Hot Dogs

YIELD: 4 servings  
PREP TIME: 5 min  
COOK TIME: 20 min

1. **Wrap** 1 piece of bacon around each beef hot dog, allowing the edges of the bacon to overlap slightly. Set aside.

2. **Select** the Broil function on the Cosori Air Fryer Toaster Oven, set time to 20 minutes, then press Start/Cancel to preheat.

3. **Line** the food tray with foil, then set the wire rack on top of the food tray.

4. **Place** the bacon-wrapped hot dogs on the wire rack, then insert the rack and food tray at top position in the preheated air fryer toaster oven. Press Start/Cancel.

5. **Flip** the hot dogs halfway through cooking.

6. **Remove** when done and place each hot dog in a hot dog bun.

7. **Serve** with your choice of toppings.
Braised Pork Belly with Crispy Skin

**YIELD:** 4 servings  
**PREP TIME:** 15 min  
**COOK TIME:** 2 hr 25 min

- 1 pound pork belly, skin on, scored  
- 2 teaspoons kosher salt  
- ½ onion, chopped  
- 3 cloves garlic, minced  
- ½ teaspoon fennel seeds  
- ½ cup white wine  
- 1 cup vegetable stock  
- 3 bay leaves  
- 1 teaspoon stone ground mustard  
- ½ teaspoon black pepper

**Items Needed**  
One 9 x 9-inch casserole dish

1. **Season** pork belly on both sides with kosher salt.
2. **Place** pork on a heated skillet over high heat and brown both sides for 5 minutes.
3. **Remove** pork from skillet and place in the casserole dish.
4. **Place** onion in the heated skillet and saute for 3 minutes.
5. **Add** garlic and fennel seeds and saute for an additional 2 minutes.
6. **Add** white wine and reduce wine for 5 minutes over medium heat, stirring periodically.
7. **Insert** the wire rack at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 2 hours and temperature to 350°F, then press **Start/Cancel** to preheat.
8. **Add** vegetable stock and bay leaves to the onion and wine mixture. Simmer for 5 minutes.
9. **Pour** the broth mixture into the casserole dish, including the bay leaves.
10. **Place** the casserole dish on top of the wire rack in the preheated air fryer toaster oven, then press **Start/Cancel**.
11. **Remove** when done and set the pork belly on a serving plate.
12. **Pour** the reduced broth back into the skillet over medium heat.
13. **Reduce** the broth for 5 minutes and add stone ground mustard and black pepper. Incorporate the mustard fully into the liquid, then pour into a bowl to serve as a sauce.
14. **Serve** pork belly with sauce.
Broiled Miso Salmon

**YIELD:** 4 servings  
**PREP TIME:** 35 min  
**COOK TIME:** 8 min

4 salmon fillets (8 ounces each)  
3 tablespoons white miso paste  
¼ cup soy sauce  
¼ cup sake  
2 tablespoons sugar  
½ teaspoon sesame oil  
2 tablespoons rice vinegar

**Items Needed**  
One 9 x 13-inch baking sheet

1. **Whisk** together all ingredients except the salmon fillets in a bowl.

2. **Marinate** salmon fillets in the mixture for up to 30 minutes.

3. **Insert** the wire rack at top position in the Cosori Air Fryer Toaster Oven. Select the Broil function, set time to 8 minutes, then press Start/Cancel to preheat.

4. **Line** baking sheet with parchment paper and place the fillets on top.

5. **Spoon** the marinade over the fillets.

6. **Place** the baking sheet on top of the wire rack in the preheated air fryer toaster oven, then press Start/Cancel.

7. **Remove** when done, let the salmon rest for 5 minutes, then serve.
Buttermilk Rotisserie Chicken

**YIELD:** 3-5 servings  
**PREP TIME:** 12 min  
**COOK TIME:** 1 hr 10 min

1 whole chicken (4-5 pounds)  
2 cups buttermilk  
1 tablespoon garlic powder  
1 tablespoon paprika  
½ teaspoon black pepper  
1 teaspoon cayenne  
½ tablespoon kosher salt  
1 lemon, halved  
2 sprigs thyme

1. **Combine** all seasonings except thyme and mix with the buttermilk.
2. **Place** chicken and seasoned buttermilk in a bowl or bag. Marinate overnight in the fridge.
3. **Remove** chicken from the marinade and pat dry.
4. **Truss** the chicken with butcher’s twine so that the wings and legs are held together.
5. **Put** the lemon and thyme inside the chicken.
6. **Insert** the rotisserie shaft through the chicken, securing the chicken between the forks. Place the shaft into the designated ports in the Cosori Air Fryer Toaster Oven.
7. **Select** the Rotisserie function, set time to 1 hour 10 minutes, and press Start/Cancel. Turn the convection fan on high speed for better crispness and even cooking.
8. **Take** the chicken out when done using the rotisserie handle. Let it rest for 10 minutes.
9. **Carve** the chicken into the desired portions.
10. **Squeeze** lemon juice over the chicken, then serve.
Carnitas

YIELD: 4 servings
PREP TIME: 10 min
COOK TIME: 2 hr 20 min

1½ pounds pork shoulder or butt
2 teaspoons kosher salt
½ onion, chopped
4 cloves garlic, minced
1 tablespoon vegetable oil
1½ cups chicken broth
½ teaspoon oregano
½ teaspoon chili powder
½ teaspoon coriander
½ teaspoon cumin
½ teaspoon black pepper
3 bay leaves
¼ cup cilantro, chopped
1 lime, juiced

Items Needed
One 9 x 9-inch casserole dish

1. **Season** the pork on all sides with kosher salt.
2. **Place** pork in a skillet over high heat. Brown all sides.
3. **Place** pork in the casserole dish.
4. **Place** chopped onions in the heated skillet and saute for 3 minutes.
5. **Add** minced garlic and vegetable oil and saute for an additional 2 minutes.
6. **Add** chicken broth, oregano, chili powder, coriander, cumin, black pepper, and bay leaves. Reduce heat to a simmer and cook for 5 minutes.
7. **Pour** chicken broth mixture into the casserole dish with the pork. Add cilantro and lime juice.
8. **Insert** the wire rack at low position in the Cosori Air Fryer Toaster Oven and set the casserole dish on top.
9. **Select** the Bake function, then set time to 2 hours 10 minutes and temperature to 350°F. Press Start/Cancel twice to skip preheating and begin baking immediately.
10. **Flip** the pork with 1 hour left of cook time.
11. **Remove** when done and serve.
Cheesy Mac n Beef Casserole

**YIELD:** 4 servings  
**PREP TIME:** 20 min  
**COOK TIME:** 55 min

### Cheese Sauce
- ½ pound ground beef (90% lean)  
- 1 tablespoon olive oil  
- ½ onion, minced  
- 2 cloves garlic, minced  
- 1 tablespoon parsley, chopped  
- ¼ teaspoon kosher salt, divided  
- 1 tablespoon butter  
- ¼ cup marinara sauce  
- 2 tablespoons heavy whipping cream  
- 5 ounces cheddar cheese, grated

### Pasta
- 1 cup dry macaroni or rotini  
- 1 tablespoon kosher salt

### Items Needed
- One 6 x 8 x 2-inch casserole dish

1. **Heat** a skillet over medium-high heat and pour olive oil into the pan. Heat for 1 minute.

2. **Add** onion, garlic, parsley, and ¼ teaspoon salt to the hot skillet. Saute for 10 minutes, or until onions are soft.

3. **Add** butter, ground beef, and the remaining ¼ teaspoon salt to the skillet.

4. **Saute** until beef is thoroughly cooked. The ground beef should be evenly crumbled.

5. **Add** marinara and heavy whipping cream to the beef mixture and simmer for 5 minutes over low heat.

6. **Place** beef mixture aside in a bowl covered with aluminum foil.

7. **Boil** the pasta in water with 1 tablespoon kosher salt. Cook for 8 minutes or until al dente (soft with a slight bite).

8. **Layer** ingredients in the casserole dish in this order: noodles, cheddar cheese, then beef. Once completely filled, sprinkle a final layer of cheddar cheese.

9. **Insert** the wire rack at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 30 minutes and temperature to 350°F, then press Start/Cancel to preheat.

10. **Place** the casserole dish on top of the wire rack in the preheated air fryer toaster oven, then press Start/Cancel.

11. **Remove** when done and serve immediately.
Chicken Adobo

**YIELD:** 2-3 servings  
**PREP TIME:** 2 hr 10 min  
**COOK TIME:** 1 hr 20 min

2 chicken thighs  
4 chicken legs  
1 cup white distilled vinegar  
1 cup apple cider vinegar  
½ cup soy sauce  
2 bulbs garlic, peeled and smashed  
2 bay leaves  
½ teaspoon salt  
½ teaspoon black pepper  
½ teaspoon crushed red pepper  
1 tablespoon canola oil  
1 cup water

**Items Needed**  
One 9 x 9-inch glass baking dish

1. **Combine** all ingredients except canola oil and water in a plastic resealable bag, seal tightly, and shake well.
2. **Remove** as much air from the bag as possible. Marinate for 2 hours in the fridge.
3. **Heat** a skillet over medium heat and add canola oil. Allow the oil to heat for about 1 minute.
4. **Brown** the chicken in the heated skillet, skin side down. Cook for 10 minutes.
5. **Place** chicken into the glass baking dish, skin side up. Pour in juices.
6. **Pour** water and half the marinade into the baking dish. Set aside.
7. **Insert** the wire rack at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 1 hour 10 minutes, then press **Start/Cancel** to preheat.
8. **Place** the glass baking dish on top of the wire rack in the preheated air fryer toaster oven, then press **Start/Cancel**.
9. **Remove** when done and serve on top of rice.
Chicken Bake Calzone

**YIELD:** 2 calzones  
**PREP TIME:** 1 hr 5 min  
**COOK TIME:** 18 min

12 ounces pizza dough  
1½ cups chicken, cut into ½-inch cubes  
3 tablespoons bacon bits  
½ cup mozzarella cheese, grated  
¼ teaspoon salt  
¼ teaspoon black pepper  
1 cup Parmesan cheese, finely grated, divided  
6 tablespoons Caesar dressing, divided  
1 tablespoon olive oil

1. **Sprinkle** flour onto a clean work surface and form the dough into a ball.

2. **Place** a damp cloth over the dough ball and let it rest for 1 hour.

3. **Mix** chicken, bacon bits, mozzarella, salt, pepper, Parmesan, and Caesar dressing in a bowl.

4. **Punch** down the dough. Split the dough into 2 balls, then roll them out until they become 7-inch diameter circles.

5. **Split** the filling evenly between the circles, spreading the filling on 1 half.

6. **Fold** the dough over and pinch the edges to ensure it is well-sealed. Cut off any excess dough.

7. **Brush** or spray the top of the dough with olive oil.

8. **Select** the Pizza function on the Cosori Air Fryer Toaster Oven, set time to 18 minutes, then press **Start/Cancel** to preheat.

9. **Place** the calzones on the food tray, then insert the tray at mid position in the preheated air fryer toaster oven. Press **Start/Cancel**.

10. **Remove** calzones when done and serve.
**Chili Beef Skewers**

**YIELD:** 2 servings  
**PREP TIME:** 2 hr 10 min  
**COOK TIME:** 10 min

1. **Combine** steak, olive oil, chili powder, salt, cumin, oregano, garlic powder, black pepper, and lime juice in a plastic resealable bag.

2. **Shake** well and marinate for 2 hours in the fridge.

3. **Skewer** the meat, inserting red bell pepper and onion between each piece of steak. Set aside.

4. **Select** the Broil function on the Cosori Air Fryer Toaster Oven, set time to 10 minutes, then press Start/Cancel to preheat.

5. **Place** skewers on the food tray, then insert the tray at top position in the preheated air fryer toaster oven. Press Start/Cancel.

6. **Remove** carefully when done and serve.

**Ingredients:**

- 1 ribeye steak (1 pound), cut into 2-inch cubes
- ⅓ cup olive oil
- 1 tablespoon chili powder
- 2 teaspoons salt
- 1 teaspoon cumin
- 1 teaspoon oregano
- ½ teaspoon garlic powder
- ½ teaspoon black pepper
- 1 lime, juiced
- 1 red bell pepper, cut into 2-inch squares
- ⅛ onion, cut into 2-inch squares
**Chipotle Pork Tenderloin Roast**

**YIELD:** 4 servings  
**PREP TIME:** 40 min  
**COOK TIME:** 30 min

1. **Mix** pork tenderloin, chipotle peppers, salt, and black pepper in a large plastic resealable bag.

2. **Marinate** for 30 minutes.

3. **Select** the Roast function on the Cosori Air Fryer Toaster Oven, set time to 30 minutes and temperature to 400°F, then press Start/Cancel to preheat.

4. **Place** a layer of aluminum foil on the food tray and set the pork tenderloin on top.

5. **Place** onion and garlic around the tenderloin and drizzle olive oil over the onion.

6. **Insert** food tray at low position in the preheated air fryer toaster oven. Press Start/Cancel.

7. **Remove** when done and allow to cool for 5 minutes.

8. **Spoon** onions and garlic over the tenderloin and serve.

- 1 pound pork tenderloin, whole
- 1 can or 7 ounces chipotle peppers in adobo sauce
- 1 teaspoon salt
- 1 teaspoon black pepper
- ½ red or white onion, sliced
- 4 cloves garlic, whole
- 2 tablespoons olive oil
Hearty Vegetarian Quesadillas

YIELD: 2 servings
PREP TIME: 10 min
COOK TIME: 12 min

2 tablespoons vegetable oil
⅛ onion, diced
½ cup canned whole corn kernels, strained
½ cup canned black beans, strained
¼ teaspoon kosher salt
¼ teaspoon black pepper
1 teaspoon taco seasoning
¼ lime, juiced
2 medium-sized flour tortillas
½ cup queso Chihuahua (quesadilla cheese) or mozzarella cheese, grated

1. Place vegetable oil, onion, corn, and black beans in a skillet over medium heat. Saute for 5 minutes.
2. Add salt, pepper, taco seasoning, and lime juice to the skillet and cook for 3 minutes.
3. Select the Bake function on the Cosori Air Fryer Toaster Oven, set time to 4 minutes and temperature to 450°F, then press Start/Cancel to preheat.
4. Place the bean mix on 1 of the tortillas, leaving a 1-inch border.
5. Sprinkle cheese on top of the bean mix, then place the remaining tortilla on top.
6. Place quesadilla on the food tray, then insert food tray at mid position in the preheated air fryer toaster oven. Press Start/Cancel.
7. Cut quesadillas into 4 pieces and serve with guacamole, sour cream, or your favorite salsa.
Honey Mustard Chicken Legs

**YIELD:** 2-3 servings  
**PREP TIME:** 20 min  
**COOK TIME:** 35 min

6 chicken legs  
1 lemon, juiced  
2 tablespoons stone ground mustard  
2 tablespoons honey  
¼ teaspoon kosher salt  
¼ teaspoon black pepper

1. **Soak** chicken legs in lemon juice for 15 minutes.
2. **Select** the Air Fry function on the Cosori Air Fryer Toaster Oven, set time to 30 minutes and temperature to 400°F, then press Start/Cancel to preheat.
3. **Mix** mustard and honey in a small bowl and set aside.
4. **Sprinkle** salt and pepper on both sides of the chicken legs.
5. **Place** the chicken legs in the fry basket, then insert the basket at mid position in the preheated air fryer toaster oven. Press Start/Cancel.
6. **Spoon** half of the honey mustard mixture over the chicken legs. Set remaining honey mustard aside.
7. **Insert** the basket back into the air fryer toaster oven at mid position. Select the Air Fry function again, set time to 5 minutes and temperature to 400°F, then press Start/Cancel twice to skip preheating.
8. **Allow** chicken legs to rest for 5 minutes when done, then serve with the remaining honey mustard sauce.
Indian Butter Chicken

**YIELD:** 4 servings
**PREP TIME:** 15 min
**COOK TIME:** 50 min

1. Place chicken in the casserole dish and drizzle 2 tablespoons of olive oil over it. Then sprinkle 1 teaspoon garam masala, 1 teaspoon ground cumin, and 1 teaspoon chili powder on top.

2. Insert the wire rack at mid position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 20 minutes and temperature to 450°F, then press Start/Cancel to preheat.

3. Place the casserole dish on top of the wire rack in the preheated air fryer toaster oven, then press Start/Cancel.

4. Heat a nonstick skillet over medium heat. Add the remaining 2 tablespoons of olive oil to the skillet.

5. Add minced onion, garlic, and ginger to the skillet and cook for 10 minutes, or until soft.

6. Adjust to low heat and sprinkle salt, black pepper, cayenne pepper, the remaining cumin, garam masala, and chili powder. Mix thoroughly.

7. Add heavy whipping cream, butter, bay leaves, and pureed tomatoes. Simmer for 10 minutes.

8. Remove chicken from the air fryer toaster oven when done. Pour sauce from the skillet into the casserole dish to coat the chicken.

9. Place the casserole dish back into the air fryer toaster oven.

10. Select the Bake function again, set time to 10 minutes and temperature to 450°F, then press Start/Cancel twice to skip preheating.

11. Remove when done and serve immediately with a side of rice or naan.

**Items Needed**
- One 9 x 9-inch casserole dish
- 6 chicken thighs, skinless and de-boned, cut into 1-inch cubes
- 4 tablespoons olive oil, divided
- 2 teaspoons garam masala, divided
- 2 teaspoons ground cumin, divided
- 2 teaspoons chili powder, divided
- ¼ onion, minced
- 3 cloves garlic, minced
- ½ teaspoon ginger, minced
- ½ teaspoon salt
- ½ teaspoon black pepper
- ¼ teaspoon cayenne pepper
- 1 cup heavy whipping cream
- 2 tablespoons butter
- 2 bay leaves
- 1 cup pureed tomatoes
Italian Lasagna

YIELD: 6 servings
PREP TIME: 30 min
COOK TIME: 3 hr

1. **Heat** a pot over medium heat for 1 minute.
2. **Add** olive oil and minced onion to the pot and cook for 5 minutes or until translucent.
3. **Add** grated carrot and cook for 5 minutes.
4. **Add** minced garlic, ground beef, and 1 teaspoon salt. Cook for 5 minutes.
5. **Mix** red wine, tomato puree, red wine vinegar, 2 teaspoons salt, sugar, Italian seasoning, black pepper, and crushed red pepper into the sauce. Bring to a boil, then cook for 5 minutes.
6. **Cover** the bolognese and simmer for 2 hours.
7. **Season** the bolognese to taste with salt and pepper. Set aside.
8. **Combine** ricotta cheese, 2 cups mozzarella cheese, Parmesan cheese, and heavy cream in a large mixing bowl. Set aside.
9. **Grease** the glass baking dish, then add a thin layer of bolognese to the bottom.
10. **Place** 2 oven-ready lasagna sheets on top, followed by a layer of ricotta mixture, then bolognese. Repeat 4 times.
11. **Sprinkle** the remaining 2 cups mozzarella cheese on top and cover with foil.
12. **Insert** the wire rack at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 40 minutes and temperature to 375°F, then press **Start/Cancel**.
13. **Place** the glass baking dish on top of the wire rack in the preheated air fryer toaster oven and press **Start/Cancel**.
14. **Remove** the foil after 30 minutes of cooking.
15. **Remove** the lasagna when done and allow to cool for 5 minutes, then serve.

**Ingredients**

- 2 tablespoons olive oil
- ½ onion, minced
- 1 carrot, grated
- 3 garlic cloves, minced
- 1 pound ground beef (80% lean)
- 3 teaspoons salt, divided
- ½ cup red wine
- 1 can or 28 ounces tomato puree
- 1 tablespoon red wine vinegar
- 2 teaspoons sugar
- 1 tablespoon Italian seasoning
- 1 teaspoon black pepper
- ½ teaspoon crushed red pepper
- Additional salt & pepper, to taste
- 15 ounces ricotta cheese
- 4 cups mozzarella cheese, divided
- ½ cup Parmesan cheese, grated
- ¼ cup heavy cream
- 8 oven-ready lasagna sheets

**Items Needed**

- One 9 x 9-inch glass baking dish
Italian Meatballs

**YIELD:** 3-4 servings  
**PREP TIME:** 15 min  
**COOK TIME:** 25 min

1 pound ground beef (80% lean)  
½ cup breadcrumbs  
⅛ cup milk  
2 eggs  
2 teaspoons garlic powder  
1 teaspoon onion powder  
½ teaspoon red chilli flakes  
3 teaspoons dried oregano  
2 tablespoons fresh parsley, chopped  
⅛ cup Parmesan cheese, grated  
Salt & pepper, to taste

1. **Combine** all ingredients in a large bowl. Mix well.
2. **Roll** the mixture into medium-sized balls. Chill in the fridge for 10 minutes.
3. **Select** the Air Fry function on the Cosori Air Fryer Toaster Oven and press **Start/Cancel** to preheat.
4. **Line** the fry basket with parchment paper, then place the meatballs in the basket.
5. **Insert** the fry basket at mid position in the preheated air fryer toaster oven. Press **Start/Cancel**.
6. **Remove** when done, then serve.
Italian Ribeye Steak

YIELD: 2-3 servings  
PREP TIME: 10 min  
COOK TIME: 15 min

1 ribeye steak (12-14 ounces)  
¼ cup flat leaf parsley, minced  
¼ cup basil, minced  
3 cloves garlic, minced  
3 tablespoons olive oil  
½ lemon, juiced  
¼ teaspoon coarse black pepper, divided  
1¼ teaspoons kosher salt, divided

1. **Mix** parsley, basil, garlic, olive oil, lemon juice, ¼ teaspoon black pepper, and ¼ teaspoon salt in a bowl. Refrigerate until ready to use.

2. **Sprinkle** the remaining salt and pepper on both sides of the ribeye steak.

3. **Select** the Broil function on the Cosori Air Fryer Toaster Oven, set temperature to 450°F, then press Start/Cancel to preheat.

4. **Place** the steak on the food tray and insert the tray at top position in the preheated air fryer toaster oven, then press Start/Cancel.

5. **Move** steak to a plate when done, mix the parsley mixture again, and spoon over steak.

6. **Allow** the steak to rest for 3 minutes, then serve.
Jamaican Hand Pie

**YIELD:** 5 servings
**PREP TIME:** 20 min
**COOK TIME:** 36 min

**Pastry**
- 1 cup butter
- 2½ cups all-purpose flour
- 1 tablespoon turmeric powder
- 7 tablespoons water, iced
- ¼ teaspoon salt

**Filling**
- 1 pound ground beef (85% lean)
- 2 tablespoons unsalted butter
- 3 whole green onions, sliced
- 4 cloves garlic, minced
- 1 tablespoon fresh thyme, minced
- 2 habaneros, deseeded and minced
- 1 teaspoon curry powder
- ½ teaspoon kosher salt
- ½ teaspoon black pepper
- ¼ teaspoon ground nutmeg
- ½ cup beef stock
- 1 teaspoon all-purpose flour
- 1 egg, whisked

1. **Combine** the butter, flour, and turmeric powder for the pastry in a food processor and pulse until it forms crumbly pieces.
2. **Add** iced water and salt, then pulse until fully incorporated. The mixture will still be crumbly.
3. **Remove** the mixture and knead until it is a solid mound of dough.
4. **Flatten** the dough to create a square about ¼-inch-thick.
5. **Wrap** in plastic wrap and store in refrigerator until ready to use.
6. **Heat** a skillet over medium-high heat and add the butter for the filling.
7. **Add** sliced green onions, minced garlic, thyme, and habaneros to the skillet. Saute for 2 minutes.
8. **Add** curry powder, salt, black pepper, and nutmeg. Incorporate fully into the green onion mixture.
9. **Add** ground beef and cook until beef is an even crumbled texture.
10. **Add** beef stock, and reduce for 4 minutes. Add flour and incorporate it into the beef mixture.
11. **Reduce** the beef mixture liquid for about 10 more minutes or until it has a texture similar to gravy. Set aside.
12. **Roll** out pastry dough about ⅛ inch thick, and make five or six 5-inch circles.
13. **Place** filling on half of each dough circle, and dab water around the edges.
14. **Select** the Bake function on the Cosori Air Fryer Toaster Oven, set time to 20 minutes and temperature to 350°F, then press **Start/Cancel** to preheat.

15. **Fold** 1 side of the dough to enclose the filling and pinch the edges with your finger. Cut off unnecessary dough if desired.

16. **Brush** the pies with the whisked egg. Line the food tray with parchment paper and place hand pies on top.

17. **Insert** food tray at mid position in the preheated air fryer toaster oven. Press **Start/Cancel**.

18. **Remove** when done and cool for 5 minutes before serving.
Korean Braised Soy Chicken

YIELD: 3 servings
PREP TIME: 15 min
COOK TIME: 1 hr 40 min

2 chicken thighs
2 chicken legs
1 medium carrot, halved
½ jalapeno or red chile, sliced
4 cloves garlic, minced
½ onion, chopped
3 green onions, chopped
4 cremini mushrooms
1 tablespoon ginger, minced
½ cup dark soy sauce
½ cup soy sauce
1 teaspoon sesame oil
2 tablespoons rice vinegar
2 tablespoons fish sauce

Items Needed
One 8 x 8-inch casserole dish

1. Insert the wire rack at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 10 minutes and temperature to 450°F, then press Start/Cancel to preheat.

2. Place carrot, jalapeno or red chile, garlic, onion, green onion, mushrooms, and ginger in the casserole dish.

3. Place the casserole dish on top of the wire rack in the preheated air fryer toaster oven, then press Start/Cancel.

4. Mix dark soy sauce, soy sauce, sesame oil, rice vinegar, and fish sauce in a bowl.

5. Remove casserole dish when done and place chicken thighs and drumsticks into the dish. Pour in soy sauce mixture so the chicken is submerged.

6. Place casserole dish back into the air fryer toaster oven.

7. Select the Bake function again, set time to 1 hour 30 minutes and temperature to 350°F, then press Start/Cancel twice to skip preheating.

8. Flip the chicken using tongs after cooking for 45 minutes.

9. Remove when done, cool for 10 minutes, then serve.
Lamb Gyro

YIELD: 4 servings
PREP TIME: 10 min
COOK TIME: 25 min

1 pound ground lamb
¼ red onion, minced
¼ cup mint, minced
¼ cup parsley, minced
2 cloves garlic, minced
½ teaspoon salt
¼ teaspoon rosemary
½ teaspoon black pepper
4 slices pita bread
¾ cup hummus
1 cup romaine lettuce, shredded
½ onion sliced
1 roma tomato, diced
½ cucumber, skinned and thinly sliced
12 mint leaves, minced
Tzatziki sauce, to taste

1. Mix ground lamb, red onion, mint, parsley, garlic, salt, rosemary, and black pepper until fully incorporated.

2. Select the Broil function on the Cosori Air Fryer Toaster Oven, set time to 25 minutes and temperature to 450°F, then press Start/Cancel to preheat.

3. Line the food tray with parchment paper and place ground lamb on top, shaping it into a patty 1-inch-thick and 6 inches in diameter.

4. Insert the food tray at top position in the preheated air fryer toaster oven, then press Start/Cancel.

5. Remove when done and cut into thin slices.

6. Assemble each gyro starting with pita bread, then hummus, lamb meat, lettuce, onion, tomato, cucumber, and mint leaves, then drizzle with tzatziki.

7. Serve immediately.
Margherita Pizza

YIELD: One 12-inch pizza
PREP TIME: 1 hr 15 min
COOK TIME: 15 min

12 ounces pizza dough
2 tablespoons olive oil
¼ cup pizza sauce or tomato sauce
3 ounces low-moisture mozzarella cheese
2 tablespoons grated Parmigiano Reggiano
1 teaspoon red pepper flakes
2 sprigs basil, for garnish

1. Sprinkle flour onto a clean work surface and form the dough into a ball. Place a damp cloth over the dough and let it rest for 1 hour.

2. Insert wire rack at mid position in the Cosori Air Fryer Toaster Oven. Select the Pizza function, then press Start/Cancel to preheat.

3. Puch down the dough, then shape or roll the dough into a thin circle up to 12 inches in diameter. Transfer the dough onto a pizza pan.

4. Spread the olive oil onto the pizza dough evenly, making sure to brush the edges.

5. Spread pizza sauce evenly onto the dough, leaving a ½-inch border.

6. Sprinkle the mozzarella, Parmigiano Reggiano, and red pepper flakes evenly onto the pizza.

7. Place the pizza on top of the wire rack in the preheated air fryer toaster oven, then press Start/Cancel.

8. Remove pizza when done. Garnish with fresh basil leaves, then serve.
Pepperoni Pizza

YIELD: 1 medium pizza  
PREP TIME: 1 hr 25 min  
COOK TIME: 15 min

12 ounces pizza dough  
2 tablespoons olive oil  
⅛ cup tomato sauce  
3 ounces low-moisture mozzarella  
2 tablespoons Parmesan, grated  
¼ teaspoon kosher salt  
2 ounces pepperoni, sliced

1. Sprinkle flour onto a clean work surface and form the pizza dough into a ball. Place a damp cloth over the dough and let it rest for 1 hour.

2. Punch down the dough, then shape or roll the dough into a thin circle up to 12 inches in diameter. Transfer the dough onto a pizza pan.

3. Spread the olive oil onto the pizza dough evenly, making sure to brush the edges.

4. Spread tomato sauce evenly onto the dough, leaving a ½-inch border.

5. Insert the wire rack at mid position in the Cosori Air Fryer Toaster Oven. Select the Pizza function, set time to 15 minutes, and press Start/Cancel to preheat.


7. Place the pizza pan on top of the rack in the preheated air fryer toaster oven, then press Start/Cancel.

8. Remove when done and serve.
White Cremini Pizza

**YIELD:** 12-inch pizza  
**PREP TIME:** 1 hr 25 min  
**COOK TIME:** 15 min

1. **Sprinkle** flour onto a clean work surface and form the dough into a ball. Place a damp cloth over the dough and let it rest for 1 hour.

2. **Punch** down the dough, then shape or roll the dough into a thin circle up to 12 inches in diameter. Transfer the dough onto a pizza pan.

3. **Spread** olive oil evenly on the pizza dough, making sure to brush the edges.

4. **Spread** ricotta cheese evenly on the dough, leaving a ½-inch border.

5. **Sprinkle** mozzarella, Pecorino Romano, and salt evenly on the pizza. Top with the sliced cremini mushrooms.

6. **Insert** wire rack at mid position in the Cosori Air Fryer Toaster Oven and select the Pizza function, then press Start/Cancel to preheat.

7. **Place** the pizza pan on the wire rack in the preheated air fryer toaster oven, then press Start/Cancel.

8. **Remove** when done, garnish with lemon zest and thyme leaves, then serve.
Mushroom, Green Onion & Swiss Toasted Sandwich

YIELD: 2 servings  
PREP TIME: 10 min  
COOK TIME: 23 min

1. Mix mushrooms, green onions, kosher salt, black pepper, and butter in a bowl. Set aside.

2. Insert the wire rack at top position in the Cosori Air Fryer Toaster Oven. Select the Broil function, set time to 15 minutes and temperature to 450°F, then press Start/Cancel to preheat.

3. Line the roasting pan with parchment paper, then spread the mushrooms evenly on top.

4. Place the roast pan on top of the wire rack in the preheated air fryer toaster oven, then press Start/Cancel.

5. Remove when done and place mushrooms evenly on both slices of bread. Place swiss cheese over the mushrooms on each slice.

6. Place bread slices onto the roasting pan, then place the pan back on the wire rack in the air fryer toaster oven.

7. Select the Broil function again, then set time to 8 minutes and temperature to 450°F. Press Start/Cancel twice to skip preheating.

8. Remove when done, combine the slices to make a sandwich, then serve.

Items Needed  
One 6 x 4-inch roasting pan

10 medium cremini mushrooms, sliced  
2 green onions, sliced  
¼ teaspoon kosher salt  
½ teaspoon black pepper  
2 tablespoons butter, melted  
2 slices of hearty bread  
2 slices swiss cheese
Pork Curry

**YIELD:** 4 servings  
**PREP TIME:** 10 min  
**COOK TIME:** 1 hour 10 min

1. **Grind** lemon grass, ginger, red chili peppers, lime juice, garlic, salt, and black pepper with a pestle and mortar or food processor until it forms a paste.

2. **Mix** paste with garam masala and set aside.

3. **Brown** pork shoulder cubes in a skillet over high heat without oil for 5 minutes. Make sure all sides of the cubes are browned, then set aside.

4. **Add** vegetable oil to the skillet over medium heat. Put in the lemongrass paste and lightly saute for 30 seconds.

5. **Add** onion, chicken stock, coconut milk, and fish sauce, then simmer for 5 minutes.

6. **Insert** the wire rack at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 1 hour and temperature to 400°F, then press Start/Cancel to preheat.

7. **Transfer** the pork cubes and lemongrass mixture to the casserole dish, then place the dish on top of the wire rack in the preheated air fryer toaster oven. Press Start/Cancel.

8. **Remove** casserole dish when done and skim out the oil layer.

9. **Cool** the curry for 10 minutes, then serve with a side of rice.

**Items Needed**
- One 9 x 9-inch casserole dish
- 1 pound pork shoulder, cut into 1-inch cubes
- 1 lemongrass stalk, chopped
- 1 tablespoon ginger, minced
- 2 red chili peppers, sliced
- 1 lime, juiced
- 3 cloves garlic
- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- 1 teaspoon garam masala
- 2 tablespoons vegetable oil
- ½ onion, sliced
- 1 cup chicken stock
- 4 tablespoons coconut milk
- 1 tablespoon fish sauce
Reverse Seared Steak

YIELD: 2 servings  
PREP TIME: 5 min  
COOK TIME: 32 min

1. **Select** the Broil function on the Cosori Air Fryer Toaster Oven, set time to 30 minutes and temperature to 250°F, then press Start/Cancel to preheat.

2. **Place** ribeye on the food tray and insert tray at mid position in the preheated air fryer toaster oven, then press Start/Cancel.

3. **Remove** steak when done and pat dry with a paper towel, then sprinkle with kosher salt and black pepper.

4. **Pour** vegetable oil in a skillet over high heat.

5. **Place** ribeye in the skillet once the oil is slightly smoking.

6. **Sear** for 1 minute on one side, then add garlic cloves and thyme sprigs.

7. **Flip** the steak and sear for 1 minute.

8. **Add** butter to the skillet and baste the steak for 20 seconds.

9. **Remove** the steak, cool for 5 minutes, then serve.

**Ingredients:**

- 1 ribeye steak (12 ounces)
- ½ teaspoon kosher salt
- ½ teaspoon ground black pepper
- 1 tablespoon vegetable oil
- 2 cloves garlic
- 4 sprigs thyme
- 1 tablespoon unsalted butter
Roast Beef

YIELD: 6 servings
PREP TIME: 15 min
COOK TIME: 1 hr

1 round roast (3 pounds)
1 teaspoon salt
½ teaspoon paprika
½ teaspoon garlic powder
½ teaspoon black pepper
1 tablespoon olive oil
1 tablespoon Dijon mustard

1. **Mix** salt, paprika, garlic powder, black pepper, olive oil, and Dijon mustard in a small bowl.

2. **Select** the Roast function on the Cosori Air Fryer Toaster Oven, set time to 1 hour and temperature to 380°F, then press *Start/Cancel* to preheat.

3. **Rub** the round roast with the Dijon mixture until fully covered.

4. **Place** round roast on the food tray and insert the food tray at low position in the preheated air fryer toaster oven. Press *Start/Cancel*.

5. **Remove** roast when done and let it rest for 10 minutes, then slice and serve.
Rotisserie Chicken

**YIELD:** 3-5 servings  
**PREP TIME:** 1 hr 10 min  
**COOK TIME:** 1 hr 10 min

1 whole chicken (5 pounds)  
1 gallon water  
⅛ cup kosher salt  
3 tablespoons black pepper  
2 bay leaves

1. **Mix** water, salt, black pepper, and bay leaves to make a brine. Submerge the chicken in the brine and let it sit for 1 hour.

2. **Pat** chicken dry, then truss with butcher’s twine to ensure the wings and legs are held together.

3. **Insert** the rotisserie shaft through the chicken, securing the chicken between the forks. Place the shaft into the designated ports in the Cosori Air Fryer Toaster Oven.

4. **Select** the Rotisserie function, set time to 1 hour 10 minutes and temperature to 380°F, then press Start/Cancel. Turn the convection fan on high speed for better crispness.

5. **Remove** rotisserie chicken with the rotisserie handle when done. Carve the chicken into desired portions, then serve.
Rustic Grilled Cheese

**YIELD:** 2 servings  
**PREP TIME:** 5 min  
**COOK TIME:** 14 min

2 slices rustic bread  
1 tablespoon butter  
⅛ teaspoon salt  
1 slice Swiss cheese  
½ ounce smoked Gouda cheese, shredded  
½ ounce Parmesan cheese, shredded  
½ ounce mozzarella cheese, shredded

1. **Brush** butter on both slices of bread and sprinkle salt.
2. **Place** bread slices on the wire rack. Insert rack at top position in the Cosori Air Fryer Toaster Oven, select the Toast function, and set the darkness level to 5. Press Start/Cancel.
3. **Remove** bread slices when done. Place all the cheeses on 1 of the bread slices and then top with the other bread slice.
4. **Place** sandwich on the wire rack in the air fryer toaster oven, select the Toast function again and set the darkness level to 3. Press Start/Cancel.
5. **Remove** when done and serve immediately.
Sausage Hot Pot

**YIELD:** 2 servings  
**PREP TIME:** 10 min  
**COOK TIME:** 1 hr 5 min

1 tablespoon vegetable oil  
5 fresh brat sausages or mild Italian sausages  
2 tablespoons unsalted butter  
¼ teaspoon kosher salt  
¼ teaspoon black pepper  
5 sprigs thyme  
1 whole onion, sliced  
12 cremini mushrooms, sliced  
½ cup red wine  
1 cup beef broth  
1 tablespoon parsley, chopped

**Items Needed**  
One 9 x 9-inch casserole dish

1. **Insert** the wire rack at mid position in the Cosori Air Fryer Toaster Oven. Select the Broil function, set time to 40 minutes and temperature to 350°F, then press Start/Cancel to preheat.

2. **Pour** vegetable oil in a skillet over high heat and brown sausages on both sides for 10 minutes, then set aside.

3. **Place** butter, salt, black pepper, thyme, sliced onion, and mushrooms in the same skillet, reduce heat to medium, and saute for 10 minutes or until onions are soft.

4. **Pour** red wine and beef broth in the skillet and simmer for 5 minutes.

5. **Pour** the onion mixture and broth into the casserole dish, then place the sausages so that they’re half immersed.

6. **Place** the casserole dish on the wire rack in the preheated air fryer toaster oven, then press Start/Cancel.

7. **Remove** casserole dish when done, garnish with parsley, then serve.
Shrimp Skewers

YIELD: 3 servings
PREP TIME: 10 min
COOK TIME: 10 min

12 whole shrimp, peeled and deveined
¼ cup olive oil
½ teaspoon kosher salt
1 tablespoon parsley, chopped
½ lemon, juiced
½ teaspoon lemon pepper
½ teaspoon garlic powder

1. Select the Bake function on the Cosori Air Fryer Toaster Oven, set time to 10 minutes and temperature to 450°F, then press Start/Cancel to preheat.

2. Combine all ingredients in a plastic resealable bag. Mix thoroughly.

3. Skewer the shrimp (4 to a skewer) and set aside.

4. Place the skewers on the wire rack at mid position in the preheated air fryer toaster oven, then insert the food tray underneath at low position. Press Start/Cancel.

5. Remove the skewers carefully when done, then serve.
Slow Cooked Ribs

YIELD: 6 servings
PREP TIME: 15 min
COOK TIME: 3 hr 30 min

1 rack St. Louis-style ribs
½ teaspoon salt
1 teaspoon smoked paprika
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon black pepper
1 cup BBQ sauce

1. Mix salt, smoked paprika, garlic powder, onion powder, and black pepper in a small bowl.

2. Select the Bake function on the Air Fryer Toaster Oven, set the time to 3 hours 15 minutes and temperature to 230°F, then press Start/Cancel.

3. Season ribs with the smoked paprika mix until fully covered.

4. Wrap ribs in foil and place on top of the wire rack.

5. Insert the wire rack at mid position in the preheated air fryer toaster oven, then press Start/Cancel.

6. Remove rack when done, cool for 10 minutes, then open the foil.

7. Brush barbeque sauce over the ribs while it’s still in the foil and on the rack.

8. Select the Broil function on the air fryer toaster oven, set time to 15 minutes and temperature to 350°F. Insert rack at mid position and press Start/Cancel twice to skip preheating.

9. Remove when done, cool for 5 minutes, then serve.
YIELD: 4 servings
PREP TIME: 20 min
COOK TIME: 3 hr 5 min

1. Season short ribs with salt and pepper, coating all parts evenly.
2. Place butter in a skillet over medium heat, then add onion. Cook the onion for about 10 minutes or until it’s soft.
3. Add chopped celery and carrot, cooking for another 5 minutes.
4. Add minced garlic to the skillet and cook for 1 minute.
5. Add 3 cups of beef broth, ½ cup red wine, tomato paste, 1 sprig of thyme, and bay leaves to the skillet and simmer for 10 minutes.
6. Transfer the mixture to the casserole dish.
7. Insert wire rack at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 2 hours 30 minutes and temperature to 325°F, then press Start/Cancel to preheat.
8. Sear short ribs bone-side up in the skillet over high heat for 5 minutes without oil.
9. Place short ribs on top of vegetables in the casserole dish.
10. Wrap the casserole dish with aluminum foil, and place on the wire rack in the preheated air fryer toaster oven. Press Start/Cancel.
11. Remove the casserole dish when done and wrap the short ribs in a large piece of foil.
12. Strain the liquid from the casserole dish into a blender and remove as much of the top layer of fat as possible. Remove bay leaves and thyme sprigs.
13. Add the vegetables from the casserole dish into the blender, then blend the strained liquid and vegetables until smooth.
14. Transfer the blended mixture to a saucepan and add the remaining ¼ cup red wine, 1 sprig thyme, and 1 tablespoon balsamic vinegar.
15. Simmer for 5 minutes, stirring constantly. Add salt and pepper to taste.

Items Needed
One 8 x 8-inch casserole dish

4 short ribs (1½-inch thick)
1 tablespoon kosher salt
1 tablespoon black pepper
2 tablespoons butter
1 onion, thinly sliced
1 celery rib, chopped
1 large carrot, chopped
2 cloves garlic, minced
3 cups beef broth
½ cup red wine, divided
1 tablespoon tomato paste
2 sprigs thyme, divided
2 bay leaves
1 tablespoon balsamic vinegar
Salt & pepper, to taste
Spinach & Cheese Calzone

YIELD: 2 calzones
PREP TIME: 1 hr 10 min
COOK TIME: 18 min

13 ounces pizza dough
6 ounces spinach, blanched and drained
1 cup ricotta cheese
½ cup Parmesan cheese, shredded
½ cup mozzarella cheese, shredded
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon chilli flakes
1 teaspoon kosher salt

1. Sprinkle flour onto a clean work surface and form the dough into a ball. Place a damp cloth over the dough and let it rest for 1 hour.

2. Mix the remaining ingredients together to make the filling, then set aside.

3. Punch down the dough, then cut the dough in half. Shape the dough into 2 balls, then roll them into circles up to 7 inches in diameter.

4. Split the filling between the dough circles, spreading the filling onto half of each circle and leaving a ½-inch border.

5. Select the Pizza function on the Cosori Air Fryer Toaster Oven, set time to 18 minutes, then press Start/Cancel to preheat.

6. Fold the empty halves of the dough circle over the filling and pinch the edges with your fingers. Cut unnecessary dough if desired, then place the calzones on the food tray.

7. Insert food tray at mid position in the preheated air fryer toaster oven, then press Start/Cancel.

8. Remove when done, then serve.
Sides
Air Fried Potato Wedges

**YIELD:** 3-4 servings  
**PREP TIME:** 8 min  
**COOK TIME:** 30 min

3 medium russet potatoes, cut into wedges  
2 teaspoons olive oil  
1 teaspoon dried rosemary  
¼ teaspoon ground Mexican chilli pepper  
¼ teaspoon ancho chili powder  
¼ teaspoon garlic powder  
¼ teaspoon black pepper, freshly cracked  
A pinch of salt

1. **Select** the Air Fry function on the Cosori Air Fryer Toaster Oven, set time to 30 minutes, then press **Start/Cancel** to preheat.

2. **Coat** the potato wedges in olive oil, then add the remaining ingredients and mix thoroughly.

3. **Place** the wedges into the fry basket and insert the basket at mid position in the preheated air fryer toaster oven, then press **Start/Cancel**.

4. **Remove** wedges when done, then serve with your sauce of choice.
Baked Sweet Potato with Yogurt Chives Sauce

YIELD: 3 servings  
PREP TIME: 5 min  
COOK TIME: 1 hr

2 large sweet potatoes  
1 cup plain whole milk yogurt  
2 tablespoons honey  
2 tablespoons chives, chopped  
¼ teaspoon kosher salt

1. **Select** the Air Fry function on the Cosori Air Fryer Toaster Oven, set time to 1 hour and temperature to 350°F, then press Start/Cancel to preheat.

2. **Place** sweet potatoes on the wire rack and insert the rack at mid position in the preheated air fryer toaster oven. Press Start/Cancel.

3. **Mix** yogurt, honey, chives, and kosher salt in a small bowl and refrigerate until the sweet potatoes are fully baked.

4. **Remove** sweet potatoes when done and let cool for 5 minutes.

5. **Make** an incision in the middle of the potatoes and serve with a dollop of chive yogurt sauce.
## Buttermilk Biscuits

**YIELD:** 6 servings  
**PREP TIME:** 20 min  
**COOK TIME:** 15 min

<table>
<thead>
<tr>
<th>Ingrdient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>2 cups all-purpose flour</td>
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<tr>
<td>2 teaspoons baking powder</td>
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<td>½ teaspoon baking soda</td>
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<td>1 teaspoon kosher salt</td>
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<tr>
<td>10 tablespoons butter, chilled</td>
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<tr>
<td>1 cup buttermilk, divided</td>
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1. **Combine** flour, baking powder, baking soda, and kosher salt in a mixing bowl.
2. **Grate** chilled butter into the flour mixture and use a stand mixer to mix until crumbly.
3. **Pour** ¾ cup of buttermilk in slowly, mixing until dough forms.
4. **Shape** dough into a rectangle on a floured surface.
5. **Fold** the dough 3 times and flatten into a 8 x 5-inch rectangle. Cut into 6 biscuits that are 2½ inches in diameter.
6. **Select** the Bake function on the Cosori Air Fryer Toaster Oven, set time to 15 minutes and temperature to 350°F, then press Start/Cancel to preheat.
7. **Line** the food tray with parchment paper and place the biscuits on top. Brush the remaining buttermilk on each biscuit.
8. **Insert** food tray at mid position in the preheated air fryer toaster oven and press Start/Cancel.
9. **Remove** when done and serve immediately.
Chinese Style Green Beans

YIELD: 3-4 servings  
PREP TIME: 5 min  
COOK TIME: 20 min

12 ounces green beans  
1 tablespoon vegetable oil  
2 teaspoons xiaoxing wine  
2 teaspoons soy sauce  
½ teaspoon kosher salt  
3 garlic cloves, minced  
3 tablespoons peanuts, chopped

1. Select the Broil function on the Cosori Air Fryer Toaster Oven, set time to 20 minutes, and press Start/Cancel to preheat.

2. Mix all ingredients except peanuts in a bowl, then set aside.

3. Line the food tray with parchment paper, then spread the green bean mixture evenly on top.

4. Insert the food tray at top position in the preheated air fryer toaster oven, then press Start/Cancel.

5. Remove when done, top with chopped peanuts, then serve.
Double-Baked Stuffed Potato

**YIELD:** 2 servings  
**PREP TIME:** 10 min  
**COOK TIME:** 1 hr 15 min

2 large russet potatoes  
2 tablespoons butter  
½ cup heavy whipping cream  
¼ teaspoon kosher salt  
¼ cup sour cream  
¼ cup shredded cheddar cheese  
2 slices cooked bacon, cut into bits  
1 green onion, sliced

1. **Select** the Bake function on the Cosori Air Fryer Toaster Oven, set time to 1 hour and temperature to 350°F, then press **Start/Cancel** to preheat.

2. **Place** potatoes on the wire rack and insert at mid position in the preheated air fryer toaster oven. Press **Start/Cancel**.

3. **Remove** potatoes and cool for 5 minutes.

4. **Make** an incision in the middle of the potatoes and carefully scoop out the insides into a large bowl.

5. **Add** butter, heavy whipping cream, and kosher salt to the bowl and use a fork or masher to mash.

6. **Place** mashed potatoes back into the potato skins and put back in the air fryer toaster oven. Select the Bake function again, set time to 15 minutes and temperature to 350°F, then press **Start/Cancel** twice to forgo preheating.

7. **Remove** potatoes and garnish with sour cream, cheddar cheese, bacon bits, and green onion.

8. **Remove** when done and serve immediately.
Focaccia Bread

**YIELD:** 6-8 servings  
**PREP TIME:** 12 hr 30 min  
**COOK TIME:** 20 min

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### Dough

- 1 cup lukewarm water
- 1 packet (2¼ teaspoons) active dry yeast
- ½ tablespoon granulated sugar
- 5 sprigs fresh rosemary leaves, chopped and divided
- 1½ teaspoons kosher salt
- ¾ cup extra virgin olive oil, divided, plus more for brushing
- 3 cups all-purpose flour, plus more for kneading

### Brine

- ½ teaspoon salt
- ¼ cup warm water

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1. **Mix** water, yeast, and sugar in a large bowl and let it sit for 10 minutes.

2. **Add** ⅔ of the chopped rosemary, salt, ¼ cup of olive oil, and flour to the yeast mixture.

3. **Knead** the dough for 10 minutes until slightly sticky.

4. **Transfer** the dough into a lightly oiled bowl, then cover with plastic wrap or a damp kitchen towel.

5. **Ferment** the dough at room temperature for 10 to 12 hours or overnight, until doubled in size.

6. **Scrape** the dough out of the bowl and shape it into a ball, using excess flour as necessary.

7. **Spread** the remaining olive oil onto the Cosori Air Fryer Toaster Oven’s food tray, then put the dough on the tray and begin pressing it out with your fingertips until the dough stretches to fit the tray.

8. **Press** your fingertips firmly into the dough to dimple all over.

9. **Mix** the brine ingredients, then pour brine into each dimple on the dough.

10. **Brush** the dough with more olive oil, then sprinkle the remaining chopped rosemary on top.

11. **Select** the Bake function, set time to 20 minutes, then press Start/Cancel to preheat.

12. **Insert** tray at mid position in the preheated air fryer toaster oven, then press Start/Cancel.

13. **Take** out when done, then serve with olive oil and balsamic vinegar.
French Bread

**YIELD:** 6 servings  
**PREP TIME:** 3 hr 20 min  
**COOK TIME:** 30 min

1 packet (2¼ teaspoons) active dry yeast  
2¼ cups warm water  
1 tablespoon sugar  
1 tablespoon kosher salt  
5½ cups all-purpose flour  
2 tablespoons olive oil, divided  
1 large egg, whisked  
1 tablespoon heavy cream

1. **Stir** active dry yeast in warm water and slowly incorporate sugar until the mixture is fully dissolved. Let the mixture sit for 10 minutes.

2. **Mix** the salt and 2 cups of the all-purpose flour slowly into the yeast mixture until fully incorporated.

3. **Add** the remaining flour to the mixture and mix until a dough forms.

4. **Knead** the dough with a stand mixer on medium speed for 8 to 10 minutes. The dough should bounce back when poked.

5. **Grease** a bowl using 1 tablespoon of olive oil and place dough inside. Cover the bowl and let the dough rise for 2 hours.

6. **Remove** the dough from the bowl and divide it into 6 portions. Form into loaves small enough for all 6 to fit on the Cosori Air Fryer Toaster Oven’s food tray.

7. **Line** the food tray with parchment paper and place 2 rows of the formed dough on the food tray.

8. **Cover** the food tray with plastic wrap or a damp kitchen cloth and let the dough rise again for 30 minutes.

9. **Select** the Bake function on the air fryer toaster oven, set time to 30 minutes and temperature to 350°F, then press Start/Cancel to preheat.

10. **Mix** egg and heavy cream together and brush over the loaves, then cut 3 slits on each loaf.

11. **Insert** the food tray at mid position in the air fryer toaster oven and press Start/Cancel.

12. **Remove** when done, brush with remaining olive oil, and serve immediately or when cooled.
Garlic Bread

YIELD: 4 servings  
PREP TIME: 5 min  
COOK TIME: 8 min

Two 6-inch baguettes, halved lengthwise  
3 tablespoons unsalted butter, melted  
3 cloves garlic, minced  
¼ teaspoon salt  
1 teaspoon dried parsley

1. **Mix** melted butter, minced garlic, salt, and parsley.  
2. **Brush** mixture over each baguette half.  
3. **Place** baguettes on the Cosori Air Fryer Toaster Oven’s wire rack and insert at mid position.  
4. **Select** the Toast function, set to darkness level 6, and press **Start/Cancel**.  
5. **Remove** when done and serve immediately.
Garlic Parmesan Brussel Sprouts

YIELD: 4 servings  
PREP TIME: 10 min  
COOK TIME: 20 min

10 brussel sprouts, halved  
3 tablespoons olive oil, divided  
½ teaspoon kosher salt  
3 cloves garlic, minced  
½ tablespoon Parmesan cheese, grated  
3 cups water

1. Mix 2 tablespoons of olive oil with salt, garlic and Parmesan in a bowl.
2. Boil brussels sprouts in 3 cups of water for 5 minutes, then set aside.
3. Select the Air Fry function on the Cosori Air Fryer Toaster Oven, set time to 15 minutes and temperature to 400°F, then press Start/Cancel to preheat.
4. Place brussels sprouts into the fry basket and brush with the remaining tablespoon of olive oil.
5. Insert the fry basket at mid position in the preheated air fryer toaster oven and press Start/Cancel.
6. Brush Parmesan mixture on each brussels sprout half when there are 7 minutes of cook time left.
7. Remove when done and serve immediately.
Green Bean Casserole

YIELD: 4 servings  
PREP TIME: 5 min  
COOK TIME: 34 min

1 pound green beans, cut into 2-inch pieces  
1 can (10.5 ounces) cream of mushroom soup  
¾ cup milk  
1½ cups crispy fried onions  
¼ teaspoon black pepper  
⅛ teaspoon kosher salt

Items Needed  
One 9 x 9 inch casserole dish

1. Microwave green beans in a microwave-safe bowl for 4 minutes.
2. Insert wire rack at mid position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 30 minutes and temperature to 350°F, then press Start/Cancel to preheat.
3. Mix green beans with cream of mushroom soup, milk, half of the crispy fried onions, black pepper, and salt until fully incorporated, then place in the casserole dish.
4. Place casserole dish on top of the wire rack in the preheated air fryer toaster oven, then press Start/Cancel.
5. Place the remaining crispy fried onions on top of the casserole with 6 minutes of cook time remaining.
Italian Baked Grape Tomatoes

**YIELD:** 3-4 servings  
**PREP TIME:** 5 min  
**COOK TIME:** 30 min

12 ounces grape tomatoes  
3 sprigs thyme  
2 tablespoons olive oil  
3 cloves garlic, minced  
½ teaspoon oregano  
½ teaspoon red pepper flakes  
½ teaspoon kosher salt  
½ teaspoon cracked black pepper

1. **Select** the Bake function on the Cosori Air Fryer Toaster Oven, set time to 30 minutes, then press Start/Cancel to preheat.

2. **Mix** all ingredients in a bowl, then set aside.

3. **Line** the food tray with parchment paper, then spread the tomatoes evenly on top.

4. **Insert** the food tray at low position in the preheated air fryer toaster oven, then press Start/Cancel.

5. **Remove** tomatoes when done, then serve.
Jalapeno & Cheddar Cornbread Muffins

YIELD: 8 muffins  
PREP TIME: 10 min  
COOK TIME: 30 min

1. Whisk cornmeal, flour, sugar, baking powder, baking soda, and salt.
2. Mix in buttermilk, creamed corn, egg, melted butter, cheddar cheese, and minced jalapeño.
3. Spray the inside of the muffin pan with cooking spray.
4. Divide the batter between 8 of the 12 muffin cups and set aside.
5. Insert the wire rack at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 30 minutes, then press Start/Cancel to preheat.
6. Place the muffin pan on the wire rack in the preheated air fryer toaster oven, then press Start/Cancel.
7. Remove the muffin pan when done and allow to cool for 10 minutes before serving.

½ cup yellow cornmeal  
¼ cup all-purpose flour  
¼ cup sugar  
1 teaspoon baking powder  
¼ teaspoon baking soda  
½ teaspoon salt  
½ cup buttermilk  
½ can (4 ounces) creamed corn  
1 egg, beaten  
2 tablespoons unsalted butter, melted  
1 cup shredded sharp cheddar cheese  
1 fresh jalapeño pepper, deseeded and minced

Cooking spray

Items Needed

One 12-cup muffin pan
Roasted Corn

YIELD: 3 servings  
PREP TIME: 5 min  
COOK TIME: 18 min

3 whole ears of corn, without husks  
2 tablespoons butter  
½ teaspoon salt

1. **Select** the Air Fry function on the Cosori Air Fryer Toaster Oven, set time to 18 minutes and temperature to 400°F, then press **Start/Cancel** to preheat.

2. **Place** ears of corn on the wire rack so that they are perpendicular to the wires.

3. **Insert** wire rack at low position in the preheated air fryer toaster oven and press **Start/Cancel**.

4. **Remove** when done, brush butter and sprinkle salt on each ear of corn, and serve immediately.
Roasted Eggplant

**YIELD:** 4 servings  
**PREP TIME:** 10 min  
**COOK TIME:** 20 min

1. **Whisk** olive oil, balsamic vinegar, salt, garlic powder, and black pepper until fully combined.
2. **Select** the Air Fry function on the Cosori Air Fryer Toaster Oven, set time to 20 minutes and temperature to 400°F, then press **Start/Cancel** to preheat.
3. **Brush** balsamic mix on both sides of the eggplant slices, then place into the fry basket.
4. **Insert** the fry basket at mid position in the preheated air fryer toaster oven and press **Start/Cancel**.
5. **Remove** when done and serve immediately.

**Ingredients:***
- 1 eggplant, cut lengthwise into ½-inch-thick slices
- 2 tablespoons olive oil
- 3 tablespoons balsamic vinegar
- ½ teaspoon salt
- 1 teaspoon garlic powder
- ½ teaspoon ground black pepper
Roasted Parmesan Asparagus

YIELD: 3-4 servings  
PREP TIME: 5 min  
COOK TIME: 10 min

1 pound fresh asparagus  
2 teaspoons olive oil  
¼ teaspoon kosher salt  
A pinch of black pepper  
3 tablespoons Parmesan cheese, grated

1. Hold the ends of an asparagus spear and bend until it snaps to remove the woody end.  
2. Cut the ends of the rest of the asparagus in line with the snapped asparagus.  
3. Line the Cosori Air Fryer Toaster Oven’s food tray with parchment paper. Place the asparagus on top and drizzle with olive oil.  
4. Season with kosher salt and black pepper.  
5. Select the Air Fry function on the air fryer toaster oven, set time to 10 minutes, then press Start/Cancel to preheat.  
6. Insert the food tray at mid position in the preheated air fryer toaster oven, then press Start/Cancel.  
7. Sprinkle the asparagus with Parmesan cheese after 5 minutes of cooking.  
8. Remove the asparagus when done, then serve.
Roasted Garlic

YIELD: 10 servings  
PREP TIME: 5 min  
COOK TIME: 30 min  

3 whole garlic bulbs, halved  
3 tablespoons olive oil  
½ teaspoon kosher salt

1. Select the Bake function on the Cosori Air Fryer Toaster Oven, set time to 30 minutes, then press Start/Cancel to preheat.

2. Season garlic halves with olive oil and salt.

3. Line the food tray with parchment paper, then place garlic bulb halves face down onto the food tray.

4. Insert the food tray at low position in the preheated air fryer toaster oven, then press Start/Cancel to start baking.

5. Flip garlic halves face up after cooking for 20 minutes.

6. Remove garlic halves when done and serve as a side, or make into a paste to spread with butter over toast.
Tangy Chile Corn

YIELD: 3 servings  
PREP TIME: 10 min  
COOK TIME: 21 min

3 whole ears of corn, without husks  
2 tablespoons butter  
½ teaspoon salt  
½ teaspoon chile powder  
¼ teaspoon black pepper  
1 lime, juiced and divided  
1 tablespoon grated Parmesan

1. Select the Roast function on the Cosori Air Fryer Toaster Oven, set time to 18 minutes and temperature to 400°F, then press Start/Cancel to preheat.
2. Place ears of corn on the wire rack so that they are perpendicular to the wires.
3. Insert wire rack with at low position in the preheated air fryer toaster oven and press Start/Cancel.
4. Cool corn for 5 minutes and cut kernels into a bowl.
5. Heat a large skillet over medium heat and add butter, letting it melt.
6. Add salt, chile powder, black pepper, and half the lime juice to the corn and cook for 3 minutes.
7. Sprinkle Parmesan and remaining lime juice on top of the corn and serve immediately.
Spiced Cauliflower with Nuts & Raisins

YIELD: 3-4 servings
PREP TIME: 5 min
COOK TIME: 20 min

2 pounds cauliflower, cut into florets
2 tablespoons vegetable oil
2 teaspoons curry powder
2 teaspoons crushed red chilli flakes
2 teaspoons kosher salt
¾ cup raisins
½ cup macadamia nuts, chopped

1. **Combine** cauliflower, vegetable oil, curry powder, red chilli flakes, and salt in a bowl. Mix well.

2. **Select** the Broil function on the Cosori Air Fryer Toaster Oven, set time to 20 minutes, and press **Start/Cancel** to preheat.

3. **Line** the food tray with parchment paper and spread the cauliflower evenly on top.

4. **Insert** the food tray at top position in the preheated air fryer toaster oven, then press **Start/Cancel**.

5. **Remove** the cauliflower when done, mix in raisins and macadamia nuts, then serve.
Dehydrated Foods
Beef Jerky

**YIELD:** 4 servings  
**PREP TIME:** 1 hr 10 min  
**COOK TIME:** 2 hr 30 min

1. Mix all ingredients in a gallon-sized plastic resealable bag and marinate for 1 hour.
2. Place beef into the fry basket, then insert fry basket at mid position in the Cosori Air Fryer Toaster Oven.
3. Select the Dehydrate function, set time to 1½ hours for softer jerky or 2½ hours for firmer jerky, and set temperature to 170°F. Press Start/Cancel.
4. Remove when done and serve.

1 pound beef round, cut into ⅛-inch-thick slices  
¼ cup Worcestershire sauce  
¼ cup soy sauce  
2 tablespoons honey  
⅛ teaspoon liquid smoke  
⅛ teaspoon smoked paprika  
⅛ teaspoon lemon pepper  
⅛ teaspoon garlic powder  
⅛ teaspoon onion powder

Beef Teriyaki Jerky

**YIELD:** 4 servings  
**PREP TIME:** 1 hr 10 min  
**COOK TIME:** 2 hr 30 min

1. Mix all ingredients in a gallon-sized plastic resealable bag. Marinate for 1 hour.
2. Discard the marinade and place beef into the fry basket, then insert the basket at mid position in the Cosori Air Fryer Toaster Oven.
3. Select the Dehydrate function, set time to 1½ hours for softer jerky or 2½ hours for firmer jerky, and set temperature to 170°F. Press Start/Cancel.
4. Remove when done and serve.

1 pound beef round, cut into ⅛-inch-thick slices  
¼ cup soy sauce  
3 tablespoons light brown sugar  
⅛ teaspoon ginger, grated  
1 garlic clove, crushed  
3 tablespoons pineapple juice
Beet Powder

**PREP TIME:** 5 min  
**COOK TIME:** 4 hr

1 medium beet, root and top removed

1. **Peel** off the outer layer of the beet and discard.
2. **Peel** strips around the beet to make 10–12 thin strips.
3. **Place** strips on the Cosori Air Fryer Toaster Oven’s wire rack. Insert wire rack at mid position in the air fryer toaster oven.
4. **Select** the Dehydrate function and set time to 4 hours and temperature to 165°F, then press Start/Cancel.
5. **Break** dehydrated beet strips into small pieces and place into a coffee grinder.
6. **Grind** dehydrated beet strips until they are a fine powder.
7. **Sprinkle** beet powder over desired food by sifting it through a mesh strainer.
Dehydrated Candied Bacon

**YIELD:** 6 slices  
**PREP TIME:** 3 hr 10 min  
**COOK TIME:** 4 hr

6 slices bacon  
3 tablespoons light brown sugar  
2 tablespoons rice vinegar  
2 tablespoons chilli paste  
1 tablespoon soy sauce

1. **Mix** brown sugar, rice vinegar, chilli paste, and soy sauce in a bowl.
2. **Add** bacon slices and mix until the slices are evenly coated.
3. **Marinate** for up to 3 hours or until ready to dehydrate.
4. **Discard** the marinade, then place the bacon onto the food tray.
5. **Set** bacon on the air fryer toaster oven’s wire rack, then insert the rack at mid position in the air fryer toaster oven.
6. **Select** the Dehydrate function on the Cosori Air Fryer Toaster Oven, set time to 4 hours, then press **Start/Cancel**.
7. **Remove** tray when done baking and let the bacon cool down for 5 minutes, then serve.
Dehydrated Spiced Orange Slices

**YIELD:** 3 servings  
**PREP TIME:** 10 min  
**COOK TIME:** 6 hr

2 large oranges, cut into ⅛-inch-thick slices  
½ teaspoon ground star anise  
½ teaspoon ground cinnamon

**Optional Ingredients**  
1 tablespoon chocolate hazelnut spread

1. **Sprinkle** spices on the orange slices.  
2. **Place** orange slices into the fry basket, then insert the basket at mid position in the Cosori Air Fryer Toaster Oven.  
3. **Select** the Dehydrate function, set time to 6 hours and temperature to 140°F, then press Start/Cancel.  
4. **Remove** when done, and if desired serve with chocolate hazelnut spread.
Garlic Soy Jerky

YIELD: 4 servings  
PREP TIME: 1 hr  
COOK TIME: 2 hr 30 min

1 pound beef round, cut into ¼-inch-thick slices  
⅓ cup soy sauce  
1 tablespoon Worcestershire sauce  
2 teaspoons garlic powder  
3 tablespoons light brown sugar  
⅛ teaspoon salt

1. Mix all ingredients in a gallon-sized plastic resealable bag and marinate for 1 hour.
2. Place beef slices into the fry basket, then insert the basket at mid position in the Cosori Air Fryer Toaster Oven.
3. Select the Dehydrate function, set time to 1½ hours for softer jerky or 2½ hours for firmer jerky and set temperature to 170°F. Press Start/Cancel.
4. Remove when done and serve.
Ranch Kale Chip

YIELD: 2 servings  
PREP TIME: 5 min  
COOK TIME: 3 hr

1. Mix olive oil and ranch seasoning in a small bowl.
2. Toss ranch mixture with kale leaves until all leaves are evenly coated.
3. Place kale leaves into the fry basket, then insert the fry basket at mid position in the Cosori Air Fryer Toaster Oven.
4. Select the Dehydrate function, set time to 3 hours and temperature to 140°F, then press Start/Cancel.
5. Remove when done and serve.

Ingredients:
- 3 whole lacinato kale leaves, destemmed, cut into 2-inch squares
- 1 tablespoon olive oil
- 1 tablespoon ranch seasoning

Taco Seasoned Kale Chips

YIELD: 2 servings  
PREP TIME: 5 min  
COOK TIME: 3 hr

1. Mix olive oil and taco seasoning in a small bowl.
2. Toss taco seasoning mixture with kale leaves until all leaves are evenly coated.
3. Place kale leaves into the fry basket, then insert the fry basket at mid position in the Cosori Air Fryer Toaster Oven.
4. Select the Dehydrate function, set time to 3 hours and temperature to 140°F, then press Start/Cancel.
5. Remove when done and serve.

Ingredients:
- 3 whole lacinato kale leaves, destemmed, cut into 2-inch squares
- 1 tablespoon olive oil
- 1 tablespoon taco seasoning
Desserts
Apple Hand Pies

YIELD: 6-8 servings
PREP TIME: 1 hr
COOK TIME: 35 min

Dough
1 cup butter
2½ cups all-purpose flour
7 tablespoons water, ice cold
1 egg, whisked

Filling
2 tablespoons butter
2 green apples, peeled, cored & thinly sliced
¼ cup white sugar
2 tablespoons brown sugar
1 tablespoon lemon juice
1 tablespoon cinnamon
1 tablespoon water

1. Combine the butter and flour for the dough in a food processor and pulse until it forms crumbles.
2. Add the ice water and pulse until fully incorporated. The mixture will still be crumbly.
3. Remove the mixture and knead until it is a mound of dough.
4. Flatten the dough with a rolling pin until it is about ¼-inch-thick.
5. Wrap in plastic wrap and refrigerate for 20 minutes.
6. Melt the butter for the filling in a saucepan over medium-high heat for 1 minute.
7. Add apples, white sugar, brown sugar, lemon juice, cinnamon, and water to the saucepan. Cook for 10 minutes on medium-high heat or until desired consistency is reached.
8. Roll out the puff pastry dough until it’s about ⅛-inch-thick.
9. Cut out 6–8 circles that are about 6 inches in diameter using the rim of a bowl or a cookie cutter. Then place ¼ cup of apple filling onto half of each pastry circle.
10. Fold the other halves of the pastry circles over the filling and use a fork to press and seal the edges.
11. Brush the surfaces of the hand pies with whisked egg.
12. Select the Bake function on the Cosori Air Fryer Toaster Oven, set time to 25 minutes and temperature to 375°F, then press Start/Cancel to preheat.
13. Line the air fryer toaster oven’s food tray with parchment paper and place the hand pies on top. Insert the food tray at mid position in the preheated air fryer toaster oven, then press Start/Cancel to bake.
14. Remove hand pies when done, allow to rest for 15 minutes, then serve.
Baked Apples with Raisins & Pinenuts

**YIELD:** 2 servings  
**PREP TIME:** 10 min  
**COOK TIME:** 40 min

1. **Cut** off the top of the apples (about ¾ of an inch), including the stem, and set aside. Core the apples, but don’t cut all the way through. Throw away the seeds.

2. **Chop** the apple innards finely.

3. **Combine** the chopped apple, melted butter, raisins, brown sugar, cinnamon, and pine nuts in a bowl.

4. **Stuff** the cored apples with the mixture in equal parts.

5. **Select** the Bake function on the air fryer toaster oven, set time to 40 minutes and temperature to 350°F, then press **Start/Cancel** to preheat.

6. **Line** the Cosori Air Fryer Toaster Oven’s food tray with parchment paper and place the stuffed apples and their tops on the food tray.

7. **Insert** the food tray with the stuffed apples at low position in the preheated air fryer toaster oven. Press **Start/Cancel**.

8. **Serve** stuffed apples with tops.

**Ingredients:**
- 2 large Fuji or Honeycrisp apples
- 1 tablespoon butter, melted
- 2 teaspoons raisins
- 2 teaspoons brown sugar
- ½ teaspoon cinnamon
- 1 tablespoon pine nuts
Black Pepper Souffle

**YIELD:** 2 souffles  
**PREP TIME:** 15 min  
**COOK TIME:** 18 min

1. **Brush** the bottoms and sides of the ramekins lightly with a tablespoon of butter, right up to the rim. Divide 1 tablespoon of sugar between the ramekins and coat all surfaces, then pour out the excess sugar.

2. **Melt** the remaining butter in a saucepan over medium heat. Add flour, yogurt, salt, pepper, and ¼ cup of sugar, then whisk the mixture until it forms a thick paste.

3. **Remove** saucepan from heat then transfer the mixture to a bowl. Immediately add egg yolks and mix until fully combined, then set aside.

4. **Whisk** egg whites in a separate bowl until they become frothy. Add the remaining sugar, then whisk again until the egg whites form stiff peaks.

5. **Fold** egg whites gently into the egg yolk mixture using a rubber spatula. Fold until the mixture is 1 homogenous color.

6. **Divide** the mixture between the ramekins evenly.

7. **Insert** food tray at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 18 minutes and temperature to 375°F, then press Start/Cancel to preheat.

8. **Place** ramekins in the preheated air fryer toaster oven, then press Start/Cancel to bake.

9. **Take** the souffles out once done baking, then serve immediately.

**Items Needed**
- Two 4-ounce ramekins
- 3 tablespoons butter, room temperature, divided
- ¼ cup and 1 tablespoon granulated sugar, divided
- 2½ tablespoons flour
- ⅓ cup whole milk yogurt
- 1 teaspoon salt
- 1½ teaspoons black pepper, coarse
- 2 large egg yolks
- 2 large egg whites
Chocolate Souffle

YIELD: 2 souffles  
PREP TIME: 15 min  
COOK TIME: 17 min

1. **Brush** the insides of the ramekins with 1 tablespoon butter; right up to the rim. Divide 1 tablespoon sugar between the ramekins and coat all surfaces, then pour out the excess sugar.

2. **Melt** the remaining butter in a saucepan over medium heat. Add flour and milk, then whisk the mixture until it forms a thick paste.

3. **Remove** saucepan from heat then transfer into a bowl. Immediately add chocolate into the bowl and mix until the chocolate has fully combined with the paste.

4. **Add** egg yolks and mix to combine. Then set aside.

5. **Whisk** egg whites in a separate bowl until they become frothy. Add the remaining sugar, then whisk again until egg whites have formed a stiff peak.

6. **Fold** egg whites gently into the chocolate batter mixture using a rubber spatula. Fold until mixture is 1 homogenous color.

7. **Divide** the mixture into the prepared ramekins.

8. **Insert** food tray at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 17 minutes and temperature to 375°F, then press **Start/Cancel** to preheat.

9. **Place** chocolate souffles in the preheated air fryer toaster oven, then press **Start/Cancel**.

10. **Remove** the souffles when done baking, then serve immediately.

**Items Needed**
- Two 4-ounce ramekins
- 2 tablespoons butter, room temperature, divided
- 2½ tablespoons sugar, divided
- 1 tablespoon flour
- ¼ cup milk
- 2 ounces dark chocolate, 70%
- 2 large egg yolks
- 2 large egg whites
Decadent Chocolate Cupcakes

YIELD: 12 cupcakes
PREP TIME: 20 min
COOK TIME: 25 min

Batter
- ¾ cup all-purpose flour
- ½ cup unsweetened cocoa powder
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 2 large eggs
- ½ cup granulated sugar
- ½ cup light brown sugar
- ¼ cup vegetable oil
- 2 teaspoons vanilla extract
- ½ cup buttermilk

Buttercream Frosting
- 1 cup unsalted butter, room temperature
- 3½ cups powdered sugar
- ½ cup unsweetened cocoa powder
- 3 tablespoons milk
- ¼ teaspoon salt
- 2 teaspoons vanilla extract

Items Needed
- One 12-cup cupcake tin
- Cupcake liners

1. Whisk flour, cocoa powder, baking soda, baking powder, and salt in a large bowl until well incorporated.
2. Whisk remaining ingredients for the batter in a separate bowl until combined.
3. Pour the wet ingredients into the dry ingredients and mix until just combined. Be sure not to overmix as this can make the batter too liquidy.
4. Insert wire rack at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 25 minutes and temperature to 325°F, then press Start/Cancel to preheat.
5. Pour batter into the lined cupcake tin, filling the cups halfway to avoid spillage.
6. Place the cupcake tin in the air fryer toaster oven, then press Start/Cancel.
7. Mix the room-temperature butter for the buttercream frosting with a stand mixer until creamy.
8. Mix in the remaining ingredients for the frosting until it thickens.
9. Remove cupcakes when done and let cool for 15 minutes. Pipe frosting onto cupcakes, then serve.
Double Chocolate Brownies

YIELD: 6-8 servings
PREP TIME: 10 min
COOK TIME: 35 min

1. **Melt** butter in a large bowl and add sugar, eggs, and vanilla extract. Mix until well combined.
2. **Whisk** in melted milk chocolate until smooth.
3. **Add** flour, cocoa powder, and sea salt, then stir. Fold in the dark chocolate chips until well combined.
4. **Insert** wire rack at low position in the Cosori Air Fryer Toaster Oven.
5. **Select** the Bake function on the air fryer toaster oven, set time to 35 minutes and temperature to 330°F, then press Start/Cancel to preheat.
6. **Line** the 9 x 9-inch square pan with parchment paper and pour the batter in. Place the pan in the air fryer toaster oven, then press Start/Cancel.
7. **Remove** the brownies when done, then let them cool for 30 minutes before serving or chilling.

**Ingredients:**
- ½ cup and 2 tablespoons butter, room temperature
- 1 cup sugar
- 2 eggs
- 2 teaspoons vanilla extract
- ½ cup milk chocolate chips, melted
- ¾ cup all-purpose flour
- ½ cup cocoa powder
- ½ teaspoon sea salt
- 1 cup dark chocolate chips

**Items Needed**
- One 9 x 9-inch square pan
Double Chocolate Walnut Cookies

YIELD: 12-15 cookies  
PREP TIME: 6 hr 15 min  
COOK TIME: 15 min

1. Mix butter, brown sugar, and white sugar in a large bowl until creamy.

2. Add eggs and vanilla extract to the butter mixture and mix well.

3. Stir in flour, baking powder, baking soda, and salt. Mix until just combined to avoid overmixing. Stir in chocolate chips and walnuts.

4. Roll dough into 2.5-ounce balls, then place the balls in a bowl. Cover the bowl and chill 6 hours or overnight.

5. Insert wire rack at mid position in the Cosori Air Fryer Toaster Oven. Select the Cookies function, set time to 15 minutes, then press Start/Cancel to preheat.

6. Line the food tray with parchment paper, then place the cookie dough balls on top. Place the food tray on top of the wire rack in the preheated air fryer toaster oven, then press Start/Cancel.

7. Remove food tray when done and let the cookies rest for at least 10 minutes, then serve.

¾ cup butter, room temperature  
¾ cup brown sugar  
¾ cup white sugar  
2 eggs  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
½ teaspoon baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
½ cup milk chocolate chips  
½ cup dark chocolate chips  
1 cup chopped walnuts
New York Cheesecake

**YIELD:** 10-12 servings

**PREP TIME:** 7 hr 20 min

**COOK TIME:** 45 min

1. **Combine** all graham cracker crust ingredients in the 100-inch springform pan and mix well.

2. **Press** the crust firmly into the bottom of the pan to form an even layer, then set aside.

3. **Insert** wire rack at low position in the Cosori Air Fryer Toaster Oven.

4. **Select** the Bake function and set time to 45 minutes, then press *Start/Cancel* to preheat.

5. **Combine** cream cheese, sugar, sour cream, and vanilla extract in a stand mixer or kitchen bowl, mixing until smooth and creamy.

6. **Add** whisked eggs, flour, and salt to the cream cheese mixture, then mix until fully incorporated. Be sure not to overmix.

7. **Pour** mixture into the springform pan, place the pan in the preheated air fryer toaster oven, then press *Start/Cancel*.

8. **Remove** cheesecake when done baking and allow to cool for 1 to 2 hours, then chill for 6 hours or overnight. Serve when ready.

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**Graham Cracker Crust**

- 2¼ cups graham cracker crumbs
- 2 tablespoons sugar
- 1 tablespoon brown sugar
- 1 cup butter, melted

**Cheesecake**

- 32 ounces cream cheese, room temperature
- 1 cup sugar
- ½ cup sour cream
- 1 tablespoon vanilla
- 4 eggs, whisked
- ¼ cup all-purpose flour
- ⅛ teaspoon salt

**Items Needed**

- One 10-inch springform pan
Orange & Lemon Pound Cake

**YIELD:** 1 loaf  
**PREP TIME:** 15 min  
**COOK TIME:** 50 min

1¼ cup flour  
⅝ cup granulated sugar  
2½ teaspoons baking powder  
4 eggs  
⅔ cup vegetable oil  
1 lemon, juiced and zested  
1 orange, juiced and zested  
½ cup powdered sugar

**Items Needed**  
One 9 x 4.5-inch loaf pan

1. Mix together flour, sugar, and baking powder.
2. Mix eggs, vegetable oil, lemon zest, and orange zest in a separate bowl.
3. Combine dry ingredients with wet ingredients until fully incorporated.
4. Insert wire rack at low position in the Cosori Air Fryer Toaster Oven.
5. Select the Bake function on the air fryer toaster oven, set time to 50 minutes and temperature to 320°F, then press Start/Cancel to preheat.
6. Grease the 9 x 4.5-inch loaf pan, then pour the batter in.
7. Place the loaf pan in the air fryer toaster oven, then press Start/Cancel.
8. Combine the orange and lemon juice while the pound cake is baking.
9. Mix powdered sugar with 1 tablespoon of the mixed juice to make a glaze.
10. Take pound cake out when finished baking, then pour the remaining juice over the pound cake.
11. Remove the pound cake from the loaf pan to cool. Drizzle the glaze on top, then serve.
Peach Cobbler

**YIELD:** 6 servings  
**PREP TIME:** 10 min  
**COOK TIME:** 40 min

**Filling**  
3 fresh peaches, peeled and sliced  
1 tablespoon white sugar  
2 tablespoons light brown sugar  
A pinch of ground cinnamon  
A pinch of ground nutmeg  
½ teaspoon cornstarch

**Topping**  
½ cup unsalted butter, melted  
¾ cup sugar  
1 teaspoon vanilla extract  
1 cup all-purpose flour  
1 teaspoon baking powder  
A pinch of salt

**Items Needed**  
1 glass pie pan

1. Combine all ingredients for the filling and mix well.  
2. Add filling to a greased glass pie pan, then set aside.  
3. Combine all ingredients for the topping, then set aside.  
4. Insert wire rack at low position in the Cosori Air Fryer Toaster Oven.  
5. Select the Bake function on the air fryer toaster oven, set time to 40 minutes and temperature to 350°F, then press Start/Cancel to preheat.  
6. Place the glass pie pan into the preheated air fryer toaster oven. Press Start/Cancel.  
7. Sprinkle on topping after 10 minutes of cook time.  
8. Remove from the air fryer toaster oven when done, and allow to cool for 10 minutes.  
9. Serve with vanilla ice cream.
Snickerdoodles

YIELD: 20 cookies
PREP TIME: 10 min
COOK TIME: 23 min

½ cup butter, softened
¾ cup white sugar
1 egg
1 teaspoon vanilla extract
1 cup and 6 tablespoons all-purpose flour, sifted
1 teaspoon cream of tartar
½ teaspoon baking soda
⅛ teaspoon salt
1 tablespoon white sugar
1 teaspoon ground cinnamon

Items Needed
One 9 x 13-inch baking sheet

1. Cream butter and sugar in a stand mixer on medium high speed until fluffy.

2. Mix in the egg and vanilla extract.

3. Add the flour, cream of tartar, baking soda, and salt to the dough on low speed until fully combined.

4. Form 1-inch dough balls, making about 20 cookies.

5. Combine white sugar and ground cinnamon in a small bowl.

6. Roll the cookies in the cinnamon sugar mixture and place on a baking sheet lined with parchment paper. You will need to work in batches.

7. Insert wire rack at mid position in the Cosori Air Fryer Toaster Oven. Select the Cookies function, set time for 23 minutes, then press Start/Cancel to preheat.

8. Place the baking sheet on the wire rack in the preheated air fryer toaster oven, then press Start/Cancel.

9. Remove the snickerdoodles when done and allow to cool, or eat fresh.
Sponge Cake

**YIELD:** 6-8 servings  
**PREP TIME:** 15 min  
**COOK TIME:** 28 min

1. Whisk egg yolks and powdered sugar together.
2. Mix flour and baking powder into the batter until thickened.
3. Mix in milk, vegetable oil, and vanilla extract, whisking until well combined.
4. Insert wire rack at low position in the Cosori Air Fryer Toaster Oven.
5. Select the Bake function on the air fryer toaster oven, set time to 28 minutes, then press Start/Cancel to preheat.
6. Whisk egg whites in a separate bowl or a stand mixer until frothy. Add granulated sugar and whisk again until egg whites have formed stiff peaks.
7. Fold egg whites gently into the batter using a rubber spatula. Fold until the batter is 1 homogenous color.
8. Spray or wipe the 10 x 3-inch cake tin with vegetable oil, then pour the batter in.
9. Insert cake tin into the preheated air fryer toaster oven, then press Start/Cancel.
10. Remove sponge cake when done and let it cool for 10 minutes.
11. Dust powdered sugar on top, then serve.

**Ingredients**
- 6 egg yolks
- 2 cups powdered sugar
- 1 cup cake flour
- 1½ teaspoons baking powder
- 3 tablespoons milk
- 3 tablespoons vegetable oil
- 2 teaspoons vanilla extract
- 6 egg whites
- ¼ cup granulated sugar
- Powdered sugar, for sprinkling

**Items Needed**
- One 10 x 3-inch cake tin
Summer Strawberry Crumble

**YIELD:** 4-8 servings  
**PREP TIME:** 15 min  
**COOK TIME:** 40-45 min

**Fruit Filling**
- 2 pounds strawberries, halved  
- ½ lemon, juiced and zested  
- 1 tablespoon orange zest  
- 8 basil leaves, chopped  
- A pinch of sea salt  
- 2½ tablespoons cornstarch  
- ¼ cup sugar

**Crumble**
- ¾ cup sugar  
- ¾ cup unsalted butter, room temperature  
- 1½ cups rolled oats  
- 1½ cups almond flour  
- 1 egg yolk

**Items Needed**
- One 8 x 8-inch baking dish

1. **Combine** all fruit filling ingredients, then let them sit for 5 minutes.
2. **Combine** all ingredients for the crumble in a separate bowl and mix well.
3. **Add** the filling to the 8 x 8-inch baking dish, then layer the crumble on top of the strawberries.
4. **Insert** the wire rack at low position in the Cosori Air Fryer Toaster Oven.
5. **Select** the Bake function, set time to 40 minutes, then press Start/Cancel to preheat.
6. **Place** the baking dish in the air fryer toaster oven, then press Start/Cancel.
7. **Remove** when done, then serve. Best complemented by ice cream.
Vegan Coconut Milk Cupcakes

YIELD: 6 cupcakes  
PREP TIME: 10 min  
COOK TIME: 23 min

1. Combine flour, baking powder, salt, and sugar in a mixing bowl.

2. Whisk in coconut oil, coconut milk, water, vanilla extract, coconut extract, and vinegar until smooth.

3. Insert wire rack at low position in the Cosori Air Fryer Toaster Oven.

4. Select the Bake function on the air fryer toaster oven, set time to 23 minutes and temperature to 350°F, then press Start/Cancel to preheat.

5. Pour batter into the muffin pan with cupcake liners, then place the pan on the wire rack in the preheated air fryer toaster oven. Press Start/Cancel.

6. Sprinkle grated coconut on top after 5 minutes of cooking.

7. Remove when done, let cool for 15 minutes, then serve.

¾ cup all-purpose flour, sifted  
2¼ teaspoons baking powder  
½ teaspoon salt  
6 tablespoons granulated sugar  
2 tablespoons coconut oil, melted  
½ cup full-fat coconut milk, unsweetened  
1 tablespoon water  
½ teaspoon vanilla extract  
½ teaspoon coconut extract  
½ teaspoon white distilled vinegar  
Grated coconut, for sprinkling

Items Needed
One 6-cup muffin pan  
Cupcake liners
Walnut Raisin Pumpkin Bread

YIELD: 14-16 slices  
PREP TIME: 15 min  
COOK TIME: 1 hr 10 min

1. **Combine** flour, sugar, baking soda, cinnamon, nutmeg, salt, and baking powder together in a bowl.

2. **Combine** eggs, pumpkin puree, canola oil, and water in a separate bowl.

3. **Combine** the dry ingredients with the wet ingredients, then gently fold in walnuts, raisins, and chocolate chips.

4. **Select** the Bake function on the Cosori Air Fryer Toaster Oven, set time to 1 hour and 10 minutes, then press Start/Cancel to preheat.

5. **Pour** the batter into a 9 x 4.5-inch loaf pan.

6. **Insert** the wire rack at low position in the preheated air fryer toaster oven, then set the loaf pan on the rack. Press Start/Cancel.

7. **Remove** when done, then let it rest for 10 minutes before transferring to a wire rack to cool before serving.

**Items Needed**

- One 9 x 4.5-inch loaf pan
- 1½ cups all-purpose flour
- 1½ cups sugar
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ½ teaspoon salt
- ½ teaspoon baking powder
- 2 large eggs, room temperature
- 1 can pumpkin puree (15 ounces)
- ½ cup canola oil
- ½ cup water
- ½ cup chopped walnuts
- ½ cup raisins
- ½ cup chocolate chips
Zesty Lemon Tart

**YIELD:** 10-12 servings  
**PREP TIME:** 7 hr 10 min  
**COOK TIME:** 45 min

**Pastry Dough**  
1 cup butter, cubed  
2½ cups all-purpose flour  
½ teaspoon salt  
6 tablespoons cold water

**Lemon Filling**  
3 lemons, juiced and zested  
1½ cups heavy cream  
1½ cups sugar  
9 eggs  
1 egg yolk

**Items Needed**  
One 12-inch tart pan or springform cake pan

1. **Combine** all pastry dough ingredients in a food processor. Pulse the mixture until a soft dough has formed.

2. **Mold** the dough into a flat rectangle and wrap with plastic wrap. Refrigerate for up to 1 hour.

3. **Roll** the dough out to 2-mm thickness.

4. **Select** the Bake function on the Cosori Air Fryer Toaster Oven, set time to 25 minutes and temperature to 375°F, then press Start/Cancel to preheat.

5. **Place** the dough into a 12-inch tart pan or springform cake pan.

6. **Prick** the dough with a fork, then place parchment paper on top and add dried beans to ensure there is weight on the dough.

7. **Insert** wire rack at mid position in the preheated air fryer toaster oven. Place the dough on top and press Start/Cancel to blind bake for 25 minutes.

8. **Mix** the lemon filling ingredients in a bowl while the dough is baking. Sift the lemon mixture to ensure there are no seeds or zest for a smooth consistency.

9. **Take** the pastry dough out and discard parchment paper and beans. Pour the lemon filling onto the baked dough.

10. **Select** the Bake function on the air fryer toaster oven again, set time to 20 minutes and temperature to 375°F, then press Start/Cancel to preheat.

11. **Place** the lemon tart into the preheated air fryer toaster oven, then press Start/Cancel. Use a food thermometer to check the filling’s temperature. When the filing reaches 158°F, the lemon tart has finished baking.

12. **Remove** the lemon tart and allow it to rest at room temperature for 10 minutes. Place in the fridge for 6 hours or until ready to serve.
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