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Our helpful, in-house chefs are ready to assist you with any questions you might have!

Email: recipes@cosori.com
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M–F, 9:00 am–5:00 pm PST/PDT

On behalf of all of us at Cosori,

Happy cooking!

This recipe book supports the following Cosori Air Fryer Toaster Oven models: CO130-AO, CO130-AO-RXS, CS130-AO
# Table of Contents

## Miscellaneous
- Pastry Dough: 6
- Pizza Dough: 6

## Appetizers
- Air Fried Zucchini Fries: 8
- Bacon Cheddar Pinwheels: 9
- Blue Cheese Caesar Chicken Wings: 10
- Buffalo Chicken Empanadas: 11
- Butter Baked Mussels: 12
- Butternut Squash & Goat Cheese Crostini: 13
- Cheddar Crisps: 14
- Chili Beef Nachos: 15
- Garlic & Herb Pita Bread: 16
- Greek Lamb Meatballs: 17
- Mexican Pizza: 18
- Mini Zucchini Pizzas: 19
- Pesto Pinwheels: 20
- Sausage Potato & Zucchini Skewers: 21
- Sesame Ginger Pork Meatballs: 22
- Sweet & Spicy Korean Chicken Wings: 23

## Breakfast
- Apple Cinnamon Coffee Cake Muffins: 25
- Avocado Baked Egg: 26
- Avocado Cream Cheese Toast: 27
- Gluten-Free Blueberry Muffins: 28
- Mini Spinach & Cheddar Quiches: 29
- Mini Tomato & Spinach Frittatas: 30
- Salted Maple Pecan Granola: 31
- Shakshuka: 32
- Strawberry Toaster Pastries: 33

## Entrees
- Almond-Crusted Salmon: 35
- Apartment Ribs: 36
- Arugula & Prosciutto Pizza: 37
- Bacon-Wrapped Hot Dogs: 38
- Baked Tofu Steaks: 39
- Braised Pork Belly with Crispy Skin: 40
- Broiled Miso Salmon: 41
- Buttermilk Rotisserie Chicken: 42
- Carritas: 43
- Cheesy Mac n Beef Casserole: 44
- Chicken Adobo: 45
- Chicken Bake Calzone: 46
- Chili Beef Skewers: 47
- Chili Honey Lime Chicken: 48
- Chipotle Pork Tenderloin Roast: 49
- Hearty Vegetarian Quesadillas: 50
- Italian Lasagna: 51
- Italian Meatballs: 53
- Italian Ribeye Steak: 54
- Jamaican Hand Pie: 55
- Lamb Gyro: 57
- Margherita Pizza: 58
- Pepperoni Pizza: 59
- White Cremini Pizza: 60
- Pork Curry: 61
- Reverse Seared Steak: 62
- Roast Beef: 63
- Rotisserie Chicken: 64
- Rustic Grilled Cheese: 65
- Sausage Hot Pot: 66
- Shrimp Skewers: 67
- Slow Cooked Short Ribs: 68
- Spinach & Cheese Calzone: 70

## Sides
- Air Fried Potato Wedges: 72
- Baked Sweet Potato with Yogurt: 73
- Chives Sauce: 74
- Buttermilk Biscuits: 74
- Chinese Style Green Beans: 75
- Fire Roasted Mexican Rice: 76
- Focaccia Bread: 77
- French Bread: 78
- Garlic Bread: 79
- Garlic Parmesan Brussel Sprouts: 80
- Green Bean Casserole: 81
- Italian Baked Grape Tomatoes: 82
- Jalapeno & Cheddar Cornbread Muffins: 83
- Roasted Corn: 84
- Roasted Eggplant: 85
- Roasted Parmesan Asparagus: 86
- Roasted Garlic: 87
- Tangy Chile Corn: 88
- Spiced Cauliflower with Nuts & Raisins: 89
### DEHYDRATED FOODS

<table>
<thead>
<tr>
<th>Item</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Jerky</td>
<td>91</td>
</tr>
<tr>
<td>Beef Teriyaki Jerky</td>
<td>91</td>
</tr>
<tr>
<td>Beet Powder</td>
<td>92</td>
</tr>
<tr>
<td>Dehydrated Candied Bacon</td>
<td>93</td>
</tr>
<tr>
<td>Dehydrated Spiced Orange Slices</td>
<td>94</td>
</tr>
<tr>
<td>Garlic Soy Jerky</td>
<td>95</td>
</tr>
<tr>
<td>Ranch Kale Chip</td>
<td>96</td>
</tr>
<tr>
<td>Taco Seasoned Kale Chips</td>
<td>96</td>
</tr>
</tbody>
</table>

### DESSERTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Hand Pies</td>
<td>98</td>
</tr>
<tr>
<td>Baked Apples with Raisins &amp; Pinenuts</td>
<td>99</td>
</tr>
<tr>
<td>Black Pepper Souffle</td>
<td>100</td>
</tr>
<tr>
<td>Chocolate Souffle</td>
<td>101</td>
</tr>
<tr>
<td>Decadent Chocolate Cupcakes</td>
<td>102</td>
</tr>
<tr>
<td>Double Chocolate Brownies</td>
<td>103</td>
</tr>
<tr>
<td>Double Chocolate Walnut Cookies</td>
<td>104</td>
</tr>
<tr>
<td>New York Cheesecake</td>
<td>105</td>
</tr>
<tr>
<td>Orange &amp; Lemon Pound Cake</td>
<td>106</td>
</tr>
<tr>
<td>Peach Cobbler</td>
<td>107</td>
</tr>
<tr>
<td>Snickerdoodles</td>
<td>108</td>
</tr>
<tr>
<td>Spiced Molasses Cookies</td>
<td>109</td>
</tr>
<tr>
<td>Sponge Cake</td>
<td>110</td>
</tr>
<tr>
<td>Summer Strawberry Crumble</td>
<td>111</td>
</tr>
<tr>
<td>Vegan Coconut Milk Cupcakes</td>
<td>112</td>
</tr>
<tr>
<td>Walnut Raisin Pumpkin Bread</td>
<td>113</td>
</tr>
</tbody>
</table>
Pastry Dough

**YIELD:** 6 servings  
**PREP TIME:** 15 minutes

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.

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Pizza Dough

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

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.

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**Yogurt Sauce**

- ¼ cup yogurt
- ⅛ cup sour cream
- ¼ lemon, juiced
- 4 mint leaves, chopped

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**Air Fried Zucchini Fries**

- 1 cup panko breadcrumbs
- ½ teaspoon cumin
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ¼ teaspoon smoked hot paprika
- ¼ teaspoon white pepper
- ½ teaspoon salt
- 2 eggs
- 2 zucchini, halved and cut into wedges
- ⅓ cup flour
- Nonstick cooking spray
Bacon Cheddar Pinwheels

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

1. **Roll** the puff pastry sheet out onto the cookie sheet until the dough meets the edges.

2. **Sprinkle** the cheese evenly on top, leaving 1 inch of space on the right side.

3. **Place** the bacon slices vertically on top of the cheese.

4. **Roll** puff pastry into a log, finishing with seam side down.

5. **Cut** into 1-inch pieces.

6. **Line** the fry basket with parchment paper, then place puff pastry pieces spiral side up.

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

8. **Place** the fry basket at mid position into the preheated air fryer toaster oven and press Start/Cancel.

9. **Flip** the pinwheels halfway through cooking.

10. **Remove** when done, then serve.

---

**Items Needed**

- 1 sheet premade puff pastry dough
- 8 slices bacon
- ¾ cup cheddar cheese, shredded

- One 12 x 12-inch cookie sheet
**Blue Cheese Caesar Chicken Wings**

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

1½ pounds chicken wings  
⅛ teaspoon kosher salt  
1 tablespoon cornstarch  
⅛ tablespoons Pecorino Romano cheese, shredded  
1 ounce blue cheese  
½ 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
- ⅛ teaspoon salt
- ⅛ teaspoon black pepper
- ⅛ teaspoon garlic powder
- ⅛ teaspoon onion powder
- ¼ 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  
- ⅓ cup unsalted butter  
- ⅛ cup parsley, chopped  
- ¼ teaspoon crushed red peppers  
- ¼ teaspoon kosher salt

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

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.
Butternut Squash & Goat Cheese Crostini

YIELD: 15 servings
PREP TIME: 12 min
COOK TIME: 35 min

1 loaf French baguette, sliced
1 butternut squash, peeled & cut into ½-inch cubes
3 tablespoons olive oil
1½ teaspoons salt
1 teaspoon black pepper
1 tablespoon fresh sage leaves, chopped
2 shallots, thinly sliced
3 ounces goat cheese, cut into small pieces
1 teaspoon fresh thyme leaves, for garnish

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

2. **Toss** the butternut squash with olive oil, salt, pepper, sage, and shallot.

3. **Line** the food tray with foil, then place the butternut squash on top.

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

5. **Remove** when butternut squash is tender and golden. Place in a bowl and set aside.

6. **Assemble** crostini by placing the butternut squash mixture on top of the baguette slices, followed by small pieces of goat cheese. Garnish with fresh thyme leaves, then serve.
Cheddar Crisps

**YIELD:** 2 servings  
**PREP TIME:** 8 min  
**COOK TIME:** 10 min

- ½ cup sharp cheddar cheese, shredded  
- A pinch of cayenne pepper

1. **Mix** all ingredients together until well combined.  
2. **Line** the food tray with parchment paper. Use a tablespoon to form 8 cheddar discs on the tray, then set aside.  
3. **Select** the Bake function on the Cosori Air Fryer Toaster Oven, set time to 10 minutes, then press Start/Cancel to preheat.  
4. **Place** the food tray at mid position into the preheated air fryer toaster oven, then press Start/Cancel.  
5. **Remove** when done and allow to cool for 5 minutes.  
6. **Serve** or store for later.
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.

Ingredients

1 can chili (15 ounces)
\( \frac{1}{4} \) teaspoon cumin
\( \frac{1}{4} \) teaspoon oregano
\( \frac{1}{4} \) 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

Items Needed
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  
⅛ cup milk  
2 egg yolks  
1 teaspoon ground coriander  
1 teaspoon ground cumin  
3 garlic cloves, minced  
1 teaspoon dried oregano  
¾ teaspoon salt  
⅛ teaspoon black pepper  
1 lemon, juiced and zested  
⅛ cup fresh parsley, chopped  
⅛ 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**  
- 1 large zucchini squash, cut into ¼-inch-thick slices  
- Shredded mozzarella cheese, for topping  
- Mini pepperonis, for topping  
- One 9 x 13-inch baking sheet
Pesto Pinwheels

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

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.

Ingredients

- ⅓ cup fresh basil
- 3 cloves garlic
- 3 tablespoons pine nuts
- ⅓ tablespoon Parmesan cheese, grated
- ⅓ tablespoon olive oil
- Salt & pepper, to taste
- ½ sheet store-bought puff pastry
- ½ cup mozzarella cheese, shredded

Items Needed

- One 9 x 13-inch baking sheet
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  
- ⅛ teaspoon lemon pepper  
- ⅛ teaspoon garlic powder  
- ⅛ teaspoon onion powder  
- ¼ teaspoon black pepper  
- ⅛ 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  
1⅛ teaspoons sesame oil  
1 tablespoon soy sauce  
⅛ teaspoon salt  
1 teaspoon sugar  
⅛ teaspoon black pepper  
1⅛ 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  
- ¼ 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
Apple Cinnamon Coffee Cake Muffins

**YIELD:** 12 servings  
**PREP TIME:** 10 min  
**COOK TIME:** 20 min

1. **Combine** flour, sugar, baking powder, baking soda, salt, and cinnamon for the muffins in a large mixing bowl.

2. **Combine** egg, butter, yogurt, and vanilla in a separate mixing bowl. Whisk to combine.

3. **Add** wet ingredients to dry ingredients, stirring to combine.

4. **Fold** in apples.

5. **Combine** all streusel ingredients in a small bowl. Cut butter into the mixture until clumps form.

6. **Select** the Bake function on the Cosori Air Fryer Toaster Oven, set temperature to 350°F and time to 20 minutes, then press Start/Cancel to preheat.

7. **Pour** batter into the muffin pan, filling each cup ¾ full. Top each muffin with streusel.

8. **Place** muffins onto the food tray and insert at the mid position into the preheated air fryer toaster oven, then press Start/Cancel.

9. **Remove** when a toothpick inserted into the middle comes out clean, then serve.

**Muffin**
- 1 cup all-purpose flour
- ½ cup sugar
- ¼ teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- ¼ teaspoon cinnamon
- 1 egg, room temperature
- ¼ cup unsalted butter, melted
- ⅓ cup plain yogurt
- 1 teaspoon vanilla extract
- ¾ cup apple, peeled & finely chopped

**Streusel**
- ¼ cup walnuts, finely chopped
- 2 tablespoons almond flour
- ¼ teaspoon cinnamon
- 2 tablespoons unsalted butter, cold
- ½ teaspoon salt
- 3 tablespoons brown sugar

**Items Needed**
- One 12-cup muffin pan, greased
Avocado Baked Egg

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

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.

Items Needed
- One 9 x 13-inch baking sheet
- 1 large ripe avocado, halved and pitted
- 2 eggs
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 2 tablespoons grated Parmesan cheese
- Finely chopped chives, for garnish
Avocado Cream Cheese Toast

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

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.

**Items Needed**
- One 9 x 13-inch baking sheet
- 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
Gluten-Free Blueberry Muffins

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

1 tablespoon coconut oil  
1 ripe banana  
1 ½ 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

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

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.
**Mini Spinach & Cheddar Quiches**

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

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.

**Items Needed**

- 2 premade pie crusts (9-inch diameter), thawed
- 2 eggs
- ⅛ cup heavy cream
- ⅛ cup whole milk
- ⅛ cup sharp cheddar cheese, shredded
- ⅛ cup frozen spinach, drained
- ⅛ teaspoon salt
- A pinch of black pepper
- A pinch of garlic powder
- A pinch of onion powder
- A pinch of nutmeg

- One 6-cup muffin pan, greased
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  
¼ cup Parmesan cheese, grated  
¾ cup baby spinach, chopped  
½ teaspoon salt  
½ 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

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.

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  
⅛ cup coconut oil, melted  
⅛ cup maple syrup  
⅛ teaspoon maple extract
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  
½ teaspoon salt  
½ 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

4 salmon fillets (8 ounces each)  
4 tablespoons honey  
1 cup almonds  
¼ 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

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
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

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.


**Ingredients:**
- 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
Bacon-Wrapped Hot Dogs

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

- 4 strips thick-cut bacon  
- 4 beef hot dogs  
- 4 hot dog buns, slightly toasted

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.
Baked Tofu Steaks

**YIELD:** 4 servings  
**PREP TIME:** 4 hr 10 min  
**COOK TIME:** 35 min

1. **Drain** tofu and pat dry liberally with paper towels. Cut tofu into four 2-inch rectangles, then place them in the baking dish.

2. **Mix** the rest of the ingredients in a bowl and whisk to combine.

3. **Pour** the marinade over the tofu. Flip the tofu pieces over so that the marinade completely covers the tofu.

4. **Cover** the baking dish with plastic wrap and marinate for 4 hours in the fridge.

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

6. **Line** the food tray with foil, then place the tofu on top.

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

8. **Remove** food tray, flip tofu over, then cook for another 15 minutes.

9. **Remove** when tofu is light brown and firm, then serve.

**Ingredients Needed**

- 1 block firm tofu (1 pound)
- ¼ cup soy sauce
- ¼ cup water
- 1 tablespoon sesame oil
- 1 tablespoon agave or maple syrup
- 2 tablespoons white wine vinegar
- 2 garlic cloves, crushed
- 1 teaspoon fresh ginger, grated

**Items Needed**

- One shallow baking dish
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 sauté for 3 minutes.
5. **Add** garlic and fennel seeds and sauté 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

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.

**Ingredients**

- 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
Buttermilk Rotisserie Chicken

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

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.

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
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
- ¼ onion, minced
- 2 cloves garlic, minced
- 1 tablespoon parsley, chopped
- ½ 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 ⅛ teaspoon salt to the hot skillet. Saute for 10 minutes, or until onions are soft.

3. **Add** butter, ground beef, and the remaining ⅛ 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

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.

**Ingredients**
- 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
- ⅛ teaspoon salt
- ⅛ teaspoon black pepper
- ⅛ teaspoon crushed red pepper
- 1 tablespoon canola oil
- 1 cup water

**Items Needed**
- One 9 x 9-inch glass baking dish
**Chicken Bake Calzone**

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

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.

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

- 1 ribeye steak (1 pound), cut into 2-inch cubes
- ¼ cup olive oil
- 1 tablespoon chili powder
- 2 teaspoons salt
- 1 teaspoon cumin
- 1 teaspoon oregano
- ⅛ teaspoon garlic powder
- ⅛ teaspoon black pepper
- 1 lime, juiced
- 1 red bell pepper, cut into 2-inch squares
- ⅛ onion, cut into 2-inch squares
Chili Honey Lime Chicken

**YIELD:** 2 servings  
**PREP TIME:** 10 hr 15 min  
**COOK TIME:** 25 min

1. **Place** chicken leg quarters in a plastic resealable bag. Set aside.

2. **Mix** the rest of the ingredients in a bowl until well combined.

3. **Add** the marinade to the plastic resealable bag with the chicken.

4. **Marinate** the chicken for 8 hours in the fridge.

5. **Remove** from fridge and allow it to come to room temperature for 2 hours.

6. **Line** the food tray with foil, then place the chicken on top.

7. **Select** the Air Fry function on the Cosori Air Fryer Toaster Oven and press Start/Cancel to preheat.

8. **Place** the food tray at mid position into the preheated air fryer toaster oven, then press Start/Cancel.

9. **Remove** when done, allow the chicken to rest for 10 minutes, then serve.

2 chicken leg quarters  
2 tablespoons chili powder  
2 teaspoons paprika  
1½ teaspoon kosher salt  
1 teaspoon garlic powder  
1 teaspoon onion powder  
½ teaspoon black pepper  
½ teaspoon ground cumin  
½ teaspoon cayenne pepper  
5 tablespoons olive oil  
2 limes, juiced  
3 tablespoons honey
Chipotle Pork Tenderloin Roast

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

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

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.
Hearty Vegetarian Quesadillas

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

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.

2 tablespoons vegetable oil  
½ onion, diced  
¼ cup canned whole corn kernels, strained  
¼ 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
**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.

**Items Needed**
- One 9 x 9-inch glass baking dish
- 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
- ⅛ teaspoon crushed red pepper
- Additional salt & pepper, to taste
- 15 ounces ricotta cheese
- 4 cups mozzarella cheese, divided
- ¼ cup Parmesan cheese, grated
- ⅛ cup heavy cream
- 8 oven-ready lasagna sheets
**Italian Meatballs**

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

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.

- 1 pound ground beef (80% lean)  
- ⅓ cup breadcrumbs  
- ¼ cup milk  
- 2 eggs  
- 2 teaspoons garlic powder  
- 1 teaspoon onion powder  
- ⅛ teaspoon red chilli flakes  
- 3 teaspoons dried oregano  
- 2 tablespoons fresh parsley, chopped  
- ⅛ cup Parmesan cheese, grated  
- Salt & pepper, to taste
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  
¾ 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  
- 2¼ 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 ¼ 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.
Lamb Gyro

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

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.

1 pound ground lamb
¼ red onion, minced
¼ cup mint, minced
¼ cup parsley, minced
2 cloves garlic, minced
½ teaspoon salt
⅛ 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
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
⅛ 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  
½ 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 ¼-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.

6. **Sprinkle** mozzarella, Parmesan, and salt evenly onto the pizza. Top with pepperoni.

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.

**Ingredients:**  
- 12 ounces pizza dough  
- 2 tablespoons olive oil  
- ¼ cup ricotta cheese  
- 3 ounces low-moisture mozzarella cheese  
- 2 tablespoons grated Pecorino Romano  
- ¼ teaspoon kosher salt  
- 2 ounces cremini mushrooms, sliced  
- 1 tablespoon lemon zest  
- 2 sprigs thyme
Pork Curry

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

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  
¼ onion, sliced  
1 cup chicken stock  
4 tablespoons coconut milk  
1 tablespoon fish sauce

Items Needed  
One 9 x 9-inch casserole dish

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.
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.

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  
- $\frac{1}{2}$ teaspoon paprika  
- $\frac{1}{2}$ teaspoon garlic powder  
- $\frac{1}{2}$ 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  
⅓ 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. **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 sauté 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.

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

**Ingredients**
- 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
Shrimp Skewers

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

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.

- 12 whole shrimp, peeled and deveined
- ⅛ cup olive oil
- ⅛ teaspoon kosher salt
- 1 tablespoon parsley, chopped
- ¼ lemon, juiced
- ⅛ teaspoon lemon pepper
- ⅛ teaspoon garlic powder
**Slow Cooked Short Ribs**

**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.
16. **Serve** short ribs with sauce immediately.

**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

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.

13 ounces pizza dough  
6 ounces spinach, blanched and drained  
1 cup ricotta cheese  
⅛ cup Parmesan cheese, shredded  
⅛ cup mozzarella cheese, shredded  
⅛ teaspoon garlic powder  
⅛ teaspoon onion powder  
⅛ teaspoon chilli flakes  
1 teaspoon kosher salt
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  
½ teaspoon ancho chili powder  
½ 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

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

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.

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
Fire Roasted Mexican Rice

**YIELD:** 4–5 servings  
**PREP TIME:** 5 min  
**COOK TIME:** 55 min

1. **Rinse** the rice with cold water until the water runs clear. Drain and place in the baking dish.

2. **Add** the chili powder, salt, black pepper, garlic powder, onion powder, jalapeno, and frozen peas to the rice and mix well. Set aside.

3. **Heat** chicken stock and canned tomatoes in a saucepan over medium-high heat for about 5 minutes or until the stock is boiling, then add it to the baking dish and mix well.

4. **Cover** the baking dish with foil and set aside. Insert the wire rack at low position into the Cosori Air Fryer Toaster Oven.

5. **Select** the Bake function, set temperature to 375°F and time to 50 minutes, then press Start/Cancel to preheat.

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

7. **Fluff** the rice halfway through cooking.

8. **Remove** when done, then serve.

**Ingredients**
- 1½ cup long-grain white rice  
- 1 teaspoon chili powder  
- 1 teaspoon salt  
- ½ teaspoon black pepper  
- ½ teaspoon garlic powder  
- ½ teaspoon onion powder  
- 1 jalapeno, minced (optional)  
- ½ cup frozen peas  
- 1½ cup chicken stock  
- 14½ ounces fire roasted salsa style tomatoes

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

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

**Dough**
1. Mix water, yeast, and sugar in a large bowl and let it sit for 10 minutes.
2. Add ⅓ 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.

**Brine**
1. ⅛ teaspoon salt
2. ⅛ cup warm water

**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
- ½ cup extra virgin olive oil, divided, plus more for brushing
- 3 cups all-purpose flour, plus more for kneading

**Brine**
- ½ teaspoon salt
- ⅛ cup warm water
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  
½ 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

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.

**Ingredients:**  
- 10 brussel sprouts, halved  
- 3 tablespoons olive oil, divided  
- ¼ teaspoon kosher salt  
- 3 cloves garlic, minced  
- ½ tablespoon Parmesan cheese, grated  
- 3 cups water
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.
6. **Serve** immediately.
### Italian Baked Grape Tomatoes

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

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.

- 12 ounces grape tomatoes
- 3 sprigs thyme
- 2 tablespoons olive oil
- 3 cloves garlic, minced
- 1/4 teaspoon oregano
- 1/4 teaspoon red pepper flakes
- 1/4 teaspoon kosher salt
- 1/4 teaspoon cracked black pepper
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.

**Ingredients**

- 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
¼ 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

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.

- 2 pounds cauliflower, cut into florets  
- 2 tablespoons vegetable oil  
- 2 teaspoons curry powder  
- 2 teaspoons crushed red chilli flakes  
- 2 teaspoons kosher salt  
- ½ cup raisins  
- ¼ cup macadamia nuts, chopped
Dehydrated Foods
**Beef Jerky**

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

1 pound beef round, cut into ¼-inch-thick slices  
⅛ cup Worcestershire sauce  
⅛ 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

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.

**Beef Teriyaki Jerky**

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

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

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.
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

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.

**Ingredients**

- 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
Garlic Soy Jerky

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

1 pound beef round, cut into ⅛-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.

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.
Desserts
Apple Hand Pies

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

Dough
1 cup butter
2 ½ 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 ¼-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

2 large Fuji or Honeycrisp apples  
1 tablespoon butter, melted  
2 teaspoons raisins  
2 teaspoons brown sugar  
½ teaspoon cinnamon  
1 tablespoon pine nuts

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.
Black Pepper Souffle

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

3 tablespoons butter, room temperature, divided
⅛ cup and 1 tablespoon granulated sugar, divided
2½ tablespoons flour
⅔ cup whole milk yogurt
1 teaspoon salt
1½ teaspoons black pepper, coarse
2 large egg yolks
2 large egg whites

Items Needed
Two 4-ounce ramekins

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 ⅛ 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.
Chocolate Souffle

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

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

**Items Needed**  
Two 4-ounce ramekins

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.
Decadent Chocolate Cupcakes

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

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.

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**Batter**

- ⅛ cup all-purpose flour  
- ⅛ cup unsweetened cocoa powder  
- ⅛ teaspoon baking soda  
- ⅛ teaspoon baking powder  
- ⅛ teaspoon salt  
- 2 large eggs  
- ⅛ cup granulated sugar  
- ⅛ cup light brown sugar  
- ⅛ cup vegetable oil  
- 2 teaspoons vanilla extract  
- ⅛ cup buttermilk

**Buttercream Frosting**

- 1 cup unsalted butter, room temperature  
- 3½ cups powdered sugar  
- ⅛ cup unsweetened cocoa powder  
- 3 tablespoons milk  
- ⅛ teaspoon salt  
- 2 teaspoons vanilla extract

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**Items Needed**

- One 12-cup cupcake tin  
- Cupcake liners
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**  
1/2 cup and 2 tablespoons butter, room temperature  
1 cup sugar  
2 eggs  
2 teaspoons vanilla extract  
1/4 cup milk chocolate chips, melted  
1/4 cup all-purpose flour  
1/4 cup cocoa powder  
1/4 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

- 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  
- ¼ teaspoon salt  
- ½ cup milk chocolate chips  
- ½ cup dark chocolate chips  
- 1 cup chopped walnuts

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.
New York Cheesecake

YIELD: 10-12 servings
PREP TIME: 7 hr 20 min
COOK TIME: 45 min

Graham Cracker Crust
2½ 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
⅛ cup all-purpose flour
⅛ teaspoon salt

Items Needed
One 10-inch springform pan

1. **Combine** all graham cracker crust ingredients in the 10-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.
Orange & Lemon Pound Cake

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

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.

Ingredients

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

1½ cup flour
⅝ cup granulated sugar
2½ teaspoons baking powder
4 eggs
⅓ cup vegetable oil
1 lemon, juiced and zested
1 orange, juiced and zested
⅓ cup powdered sugar

Items Needed

One 9 x 4.5-inch loaf pan
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  
- ⅓ cup sugar  
- 1 teaspoon vanilla extract  
- 1 cup all-purpose flour  
- 1 teaspoon baking powder  
- A pinch of salt

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** 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.

**Items Needed**
- 1 glass pie pan
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  
⅛ teaspoon baking soda  
¼ 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.
Spiced Molasses Cookies

**YIELD:** 24 servings

**PREP TIME:** 1 hr 12 min

**COOK TIME:** 11 min

¾ cup unsalted butter
1 cup dark brown sugar
1 large egg, room temperature
1 teaspoon vanilla extract
⅓ cup molasses
2¼ cups all-purpose flour
1 teaspoon baking soda
⅛ teaspoon salt
2 teaspoons cinnamon
½ teaspoon nutmeg
1 teaspoon ginger
⅛ teaspoon allspice
⅛ teaspoon cloves
Granulated sugar, for rolling

1. **Make** brown butter by melting butter in a saucepan over medium heat. Once butter is melted, it will begin to foam. Stir until butter begins to brown at the bottom of the saucepan. Continue to stir and then remove from heat as soon as it gives off a nutty aroma. Immediately pour browned butter in a bowl to prevent burning. Let cool for 5 minutes.

2. **Whisk** brown butter and brown sugar together in a large bowl, then add egg, vanilla, and molasses.

3. **Add** flour, baking soda, salt, cinnamon, nutmeg, ginger, allspice, and cloves. Stir to combine.

4. **Refrigerate** dough for 1 hour.

5. **Select** the Bake function on the Cosori Air Fryer Toaster Oven, set temperature to 350°F and time to 11 minutes, then press Start/Cancel to preheat.

6. **Roll** cookies into 1½-inch balls and roll in granulated sugar. Flatten cookies very lightly with your fingers.

7. **Line** the food tray with parchment paper, then place cookies on top. You will need to work in batches.

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

9. **Remove** when cookies are golden brown, then serve.
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.

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

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

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.

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
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.

Ingredients:
- ¾ cup all-purpose flour, sifted
- 2¼ teaspoons baking powder
- ½ teaspoon salt
- 6 tablespoons granulated sugar
- 2 tablespoons coconut oil, melted
- ¾ cup full-fat coconut milk, unsweetened
- 1 tablespoon water
- ¼ 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
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