

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



Cuisinart® Convection Toaster Oven Broiler

TOB-60NC

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

CONTENTS

Important Safeguards	2
Special Cord Set Instructions	3
Features and Benefits	4
Before First Use	5
General Guidelines	5
Operation	5
Cleaning and Maintenance	6
Oven Rack and Pan Positions	6
Recipes	7
Warranty	26

IMPORTANT SAFEGUARDS

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

1. **Read all instructions.**
2. **UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING. Allow to cool before cleaning or handling.**
3. Do not touch hot surfaces. Use handles.
4. To protect against electrical shock, do not place any part of the toaster oven broiler in water or other liquids. See instructions for cleaning.
5. This appliance should not be used by or near children or individuals with certain disabilities.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the toaster oven broiler to the store or retailer where purchased for examination or repair.
7. The use of accessory attachments not recommended by Cuisinart may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop, where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
10. Do not place toaster oven broiler on or near a hot gas or electric burner or in a heated oven.
11. Do not use this toaster oven broiler for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the toaster oven broiler.
13. To avoid burns, use extreme caution when removing tray or disposing of hot grease.
14. **When not in use, always unplug the unit.** Do not store any materials other than manufacturer's recommended accessories in this oven.
15. Do not place any of the following materials in the oven: paper, cardboard, plastic and similar products.
16. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
17. Oversize foods, metal foil packages and utensils must not be inserted in the toaster oven broiler, as they may involve a risk of fire or electric shock.
18. A fire may occur if the toaster oven broiler is covered or touching flammable materials such as curtains, draperies or walls, when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
20. Do not attempt to dislodge food when the toaster oven broiler is plugged into electrical outlet.
21. **Warning:** To avoid possibility of fire, NEVER leave toaster oven broiler unattended during use.
22. Use recommended temperature settings for baking and roasting.
23. Do not rest cooking utensils or baking dishes on glass door.
24. Turn the ON/Toast Shade dial to the OFF position to turn off toaster oven broiler.

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25. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SAVE THESE INSTRUCTIONS

Please read and keep these instructions handy. These instructions will help you to use your Cuisinart® Convection Toaster Oven Broiler to its fullest so that you will achieve consistent, professional results.

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

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

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

NOTICE

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

FOR HOUSEHOLD USE ONLY

**NOT INTENDED
FOR COMMERCIAL USE**

FEATURES AND BENEFITS

- 1. Temperature Dial**
Select desired temperature for the baking, broiling or warm functions.
- 2. Function Dial**
Select cooking method – Toast, Pizza/Bake, Broil, Convection Bake, Convection Broil, or Warm.
- 3. ON/Toast Shade Control Dial**
Set toast shade from light to dark. Or choose always ON feature so that oven will continue to cook until you turn it off manually.
- 4. Oven On Indicator**
Indicator light will remain lit when oven is in use.
- 5. Oven Rack**
Has two positions. The top position has a 50% stop feature so the rack stops halfway out of the oven. It can be removed by lifting the front of the rack and sliding it out.
- 6. Slide-Out Crumb Tray (not shown)**
The slide-out crumb tray comes already positioned in your oven. The crumb tray slides out from the bottom of the toaster oven broiler, in the front of the oven, for easy cleaning.
- 7. Cord Storage (not shown)**
Take up excess cord and keep countertop neat.
- 8. Easy-Clean Interior**
The sides of the oven are coated, providing an easy-to-clean surface.
- 9. Baking Pan/Drip Tray**
A baking pan/drip tray is included for your convenience.
- 10. BPA Free (not shown)**
All parts that come in contact with food are BPA free.



BEFORE FIRST USE

Place your oven on a flat surface.

Before using your oven, move it 2 to 4 inches away from the wall or from any objects on the countertop. Do not use on heat-sensitive surfaces.

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

GENERAL GUIDELINES

Pizza/Bake: This function can be used as you would normally use your kitchen oven for roasting meats, including chicken, or for delicate baked goods like cakes and custards.

Use the provided baking pan for making fresh pizza. When baking frozen pizza, place directly on the rack.

Convection Bake: Convection baking uses a fan to circulate heated air around food as it cooks. Use this function for baked goods that require even browning like muffins, scones, cookies, pastry and bread.

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

Broiling: Broiling function can be used for beef, chicken, pork, fish and more. It also can be used to top-brown casseroles and gratins. Convection broil is best for meats and fish, while traditional broil should be reserved for top browning.

Caution: Aluminum foil is not recommended for covering the rack or tray. If covered, the foil prevents the fat from dripping into the drip tray. Grease will accumulate on the foil surface and may catch fire. If you choose to use foil to cover the drip tray, be sure foil is tucked neatly around the pan and does not touch the wall or heating elements.

Toasting: Always have the rack in the upper toasting position, as indicated in the diagram on page 6, for even toasting. Always position your item/items in the middle of the rack.

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

Turning off the toaster oven broiler: Turn the ON/Toast Shade dial to OFF. The indicator light will turn off.

OPERATION

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

Broil or Convection Broil

Set temperature dial to Broil. Then set the function dial to either Broil or Conv Broil. Turn ON Toast Shade dial to the always ON position.

To stop Broil operation, turn ON/Toast Shade dial to OFF position.

Note: Never use glass oven dishes to broil.

Pizza/Bake

If making fresh pizza, place directly in the pan in the lower position. If making frozen pizza, place directly on the rack in the lower position. For chicken or other large items, the pan can be in the lower position. Turn the temperature dial to the desired temperature, turn function dial to Bake position and turn ON/Toast Shade dial to the always ON position. The oven indicator light will turn on. You will need to turn off the oven manually by turning the ON/Toast Shade dial to the OFF position. Preheat oven for five to 10 minutes (time will vary depending upon desired temperature); then begin to bake.

Convection Bake

Place the pan in upper position for baking. For chicken or other large items, the pan can be in the lower position. Turn the temperature dial to the desired temperature, turn function dial to Convection Bake and turn ON/Toast Shade dial to the always ON position. The oven indicator light will turn on. You will need to turn off the oven manually by turning the ON/Toast Shade dial to the OFF position. Preheat oven for five to 10 minutes (time will vary depending upon desired temperature); then begin to convection bake.

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

Warm

To keep food warm, turn the temperature dial to Warm; turn the function dial to Warm and set the ON/Toast Shade dial to the always ON position. The oven indicator light will turn on. Preheat oven for five minutes.

Toast

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

Shade Selection

Turn temperature dial to Toast. Set function dial to Toast. Turn the ON/Toast Shade dial to desired shade setting from light to dark within the marked settings on this dial. This will turn on the toaster oven broiler and the oven indicator light will turn on.

Stop Toasting

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

Important Notes on Toasting

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

CLEANING AND MAINTENANCE

Always allow the oven to cool completely before cleaning.

1. Always unplug the oven from the electrical outlet.
2. Do not use abrasive cleaners, as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not directly onto the toaster oven, before cleaning.
3. To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use steel wool pads, etc., on interior of oven.
4. To remove crumbs, slide out the crumb tray and discard crumbs. Wipe clean and replace. To remove baked-on grease, soak the tray in hot, sudsy water or use nonabrasive cleaners. Never operate the oven without the crumb tray in place.
5. Wire rack, baking pan and crumb tray should be handwashed in hot, sudsy water or use a nylon scouring pad or nylon brush.
6. Never wrap the cord around the outside of the oven. Use the cord storage cleats on the back of the oven.
7. Any other servicing should be performed by an authorized service representative.

IMPORTANT

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

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

OVEN RACK AND PAN POSITION DIAGRAMS

Each recipe gives you step-by-step directions and will even tell you where the oven rack and pan should be positioned for best results. Please refer to the diagram below for oven rack positions.

UPPER POSITION FOR BAKING

NOTE: For chicken or other large items the pan or rack can be in the lower position.



LOWER POSITION FOR BAKING



POSITION FOR BROILING



POSITION FOR TOASTING



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

RECIPES

Cranberry Bran Muffins

Makes 6 muffins

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

1. Preheat the Cuisinart® Convection Toaster Oven Broiler to 375°F on Convection Bake with the rack in the lower position. Lightly coat a 6-cup muffin tin with nonstick cooking spray. Reserve.
2. In a small mixing bowl, add the flours, salt, baking soda, baking powder and cinnamon. Whisk to combine; reserve.
3. Using a Cuisinart® Hand or Stand Mixer fitted with the paddle/beating attachment(s), mix the butter until creamy. Add the brown sugar and beat until light and fluffy. Add the egg, honey and vanilla and mix until fully combined. While mixing, slowly add one-third of the dry mixture, then follow with half of the buttermilk – adding when the

batter is still streaky with flour. Continue in that pattern – do not overmix. Gently fold in the cranberries and wheat germ.

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

Nutritional information per muffin:

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

Sausage, Spinach and Fontina Quiche

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

- ½ recipe Pâte Brisée (see page 25)**
- 6 ounces sweet Italian sausage, casings removed**
- 2 tablespoons unsalted butter or olive oil**
- 2 garlic cloves, finely chopped**
- 2 cups packed baby spinach**
- ½ teaspoon kosher salt, divided**
- ½ teaspoon freshly ground black pepper, divided**
- 1 cup whole milk**
- 1 cup heavy cream**
- 4 large eggs**
- ½ cup shredded fontina (about 3 ounces)**

1. Roll out the dough into a 10-inch disc about ⅛-inch thick. Fit into an ungreased 9-inch deep-dish pie plate. Chill in refrigerator for about 20 minutes.
2. Preheat the Cuisinart® Convection Toaster Oven Broiler to 350°F on Pizza/Bake with the rack in the lower position. Using a fork, prick the dough evenly all over, but make sure not to go entirely through the dough. Line the shell with parchment and weigh down with dried beans or rice. Bake in preheated oven for 20 to 22 minutes, or until the dough under the parchment is no longer wet. Remove the beans/rice and parchment and continue baking until the shell is golden brown, about an additional 15 minutes. Remove; reserve.

3. Heat a skillet over medium-high heat. Add the sausage, breaking it up with a spatula or the back of a wooden spoon. Sauté until lightly browned; reserve. Do not clean out pan.
4. Add the butter to the hot pan. When it has melted, add the garlic and sauté until golden. Add the spinach, about a quarter-cup at a time, and a pinch each of the salt and pepper. Sauté until bright and wilted; add to sausage and stir to combine; reserve.
5. In a medium bowl, mix the milk, cream, eggs and remaining salt and pepper. Using a Cuisinart® Hand or Stand Mixer fitted with the whisk attachment, whip the mixture until completely combined. Spread the sausage/spinach mixture evenly on the bottom of the tart shell. Pour in the liquid mixture and top with the fontina.
6. Bake about 40 to 60 minutes, or until the quiche has browned on top and is just set.

Nutritional information per serving (based on 12 servings):

*Calories 300 (75% from fat) • carb. 10g • pro. 9g • fat 25g • sat. fat 7g • chol. 110mg
• sod. 380mg • calc. 98mg • fiber 0g*

French Toast Strata

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

Makes 8 servings

- nonstick cooking spray**
- 4 large eggs**
- 2 cups whole milk**
- 1 cup heavy cream**
- 1 tablespoon pure vanilla extract**
- 1/3 cup maple syrup**
- 2 teaspoons ground cinnamon**
- 1 teaspoon ground nutmeg**
- 1/4 teaspoon kosher salt**
- 1 loaf (1 pound) challah bread, cut into 1/2-inch x 9-inch strips**

- 2 tablespoons packed light brown sugar, divided**
- 2 tablespoons unsalted butter, cut into 1/2-inch cubes**

1. Lightly coat a 9-inch square pan with nonstick cooking spray; reserve.
2. Add the eggs, milk, heavy cream, vanilla extract, syrup, spices and salt to a medium mixing bowl. Using a Cuisinart® Hand Mixer fitted with the chef's whisk, beat the mixture until foamy.
3. Tightly fit half of the challah bread strips into the bottom of the prepared pan. Pour half of the egg mixture on top and evenly sprinkle with half of the brown sugar. Repeat with the remaining bread, layering in the opposite direction of the first layer of bread. Pour the remaining egg mixture on top, sprinkle with the remaining brown sugar. Cover and chill in the refrigerator for at least 2 hours, or overnight.
4. Remove the strata from the refrigerator and bring to room temperature. Preheat the Cuisinart® Convection Toaster Oven Broiler to 350°F on Convection Bake with the rack in the lower position. Dot the top of the strata with the butter and loosely cover with aluminum foil. Bake in preheated oven for about 15 minutes; remove foil and bake for an additional 10 minutes, or until the internal temperature of the strata reaches 160°F.
5. Remove and serve immediately.

Nutritional information per serving:

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

Stuffed Mushrooms

Makes 16 servings

- 16 stuffing mushrooms (about 14 ounces)**
- 1/2 cup panko (Japanese breadcrumbs)**

- ¼ **teaspoon dried basil**
- ½ **teaspoon dried oregano**
- 1** **tablespoon fresh parsley**
- ¼ **teaspoon kosher salt**
- ½ **teaspoon freshly ground black pepper**
- 3** **tablespoons olive oil, divided**
- 1** **garlic clove, finely chopped**
- 2** **tablespoons grated Parmesan**

1. Clean the mushrooms and remove and reserve the stems.
2. In the bowl of a Cuisinart® Mini Chopper or Food Processor, add the panko, basil, oregano, parsley, salt and pepper. Process until finely ground. Add the mushroom stems and pulse to chop. Reserve.
3. Heat 1 tablespoon of the oil in a medium skillet over medium-low heat. Add the garlic and sauté until softened and golden. Add the panko mixture and sauté until mixture is very soft and toasted, adding one tablespoon of oil halfway through cooking – this should take about 5 minutes. Stir in the Parmesan and combine.
4. Preheat the Cuisinart® Convection Toaster Oven Broiler to 425°F on Pizza/Bake.
5. Line the baking pan with aluminum foil. Place the mushroom caps on the prepared pan and evenly divide the breadcrumb mixture among the mushrooms, mounding the mixture in each mushroom. Drizzle the remaining olive oil over the prepared mushrooms. Slide the pan into the upper position and bake in preheated oven for about 5 to 7 minutes, or until the tops are browned.
6. Remove and let cool for 5 minutes. Serve warm or at room temperature.

Nutritional information per serving:

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

Gorgonzola and Ricotta Bruschetta

Makes 12 bruschetta

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

1. Preheat the Cuisinart® Convection Toaster Oven Broiler to 375°F on Pizza/Bake with the rack in the upper position and the pan in the lower position.
2. Rub one side of each slice of bread with garlic and then brush with olive oil. Carefully place on the rack and bake in the preheated oven for about 2 to 3 minutes per side, or until lightly toasted.
3. While bread is toasting, prepare topping. In a small bowl, add the ricotta, Parmesan, salt, pepper and nutmeg. Stir to combine. Distribute evenly on the toasted bread slices, and then top with the Gorgonzola. Return to rack and then set on Broil for about 3 minutes, or until cheese is fully warmed.
4. Drizzle honey over bruschetta and serve immediately.

Nutritional information per bruschetta:

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

Roasted Vegetable Quesadillas

Makes 2 quesadillas (4 servings)

- ¼ medium zucchini (approximately 2 ounces), cut into ½-inch dice**
- ½ red or yellow bell pepper (approximately 3 ounces), cut into ½-inch dice**
- ½ jalapeño, seeded and finely chopped**
- ¼ medium onion (approximately 2 ounces), sliced**
- 1 garlic clove, smashed**
- 1 teaspoon olive oil, plus ½ tablespoon for brushing**
- ¼ teaspoon kosher salt**
- ¼ teaspoon freshly ground black pepper**
- ¼ cup frozen corn kernels**
- 1 tablespoon cilantro, roughly chopped**
- 1 ounce Monterey Jack, shredded**
- 1 ounce goat cheese**
- 2 10-inch flour tortillas**
- Nonstick cooking spray**

1. Preheat the Cuisinart® Convection Toaster Oven Broiler to 400°F on Pizza/Bake.
2. Toss the zucchini, peppers, onion, garlic, 1 teaspoon of the olive oil, salt and pepper together in a mixing bowl. Line the baking pan with aluminum foil and transfer the vegetables to the prepared pan. Carefully slide the pan into the upper position. Bake in preheated oven until vegetables are softened and browned, about 20 minutes. Discard garlic and return remaining vegetables to mixing bowl; toss with the corn and cilantro.
3. Assemble quesadillas: Lay the tortillas on a work surface. Place equal amounts of the vegetable mixture on half of each tortilla, then place even amounts of cheese on each. Fold each in half, making a half-moon shape.

4. Spray prepared baking pan with cooking spray. Place the quesadillas on baking pan and brush the tops lightly with oil. Bake quesadillas at 400°F for about 6 to 6½ minutes, until tops are golden and cheese is melted.
5. Cut quesadillas in half and serve with salsa, guacamole, and/or sour cream.

Nutritional information per serving:

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

Twice-Baked Potatoes

Makes 8 servings

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

1. Preheat the Cuisinart® Convection Toaster Oven Broiler to 400°F on Pizza/Bake with the rack in the lower position.
2. Rub each potato with ¼ teaspoon of olive oil, and then evenly prick about 6 to 8 times with a fork. Place potatoes directly on the rack and bake for about 55 to 60 minutes. Remove and let cool slightly. Carefully remove the rack and reduce oven temperature to 375°F.
3. When potatoes are cool enough to handle, cut off top quarter of each potato and scoop out cooked potato, leaving a ¼-inch-thick potato shell. Reserve cooked potato and skin shells.
4. In a medium bowl put cooked potato, milk and 2 tablespoons of the butter. Using a potato masher or hand mixer, mash/beat until smooth. Add sour cream, salt, pepper, and chives. Mash/beat to

combine completely. Generously fill the potato shells with sour cream and chive-potato mixture. (Potatoes may be prepared a day ahead to this point – cover and refrigerate. Bring to room temperature before baking.) Place the potatoes on the baking pan. Melt remaining teaspoon of butter and drizzle on potatoes. Carefully slide the pan into the lower position and bake for 35 to 45 minutes, until potatoes are hot and golden on the tops.

Nutritional information per serving (½ potato):

*Calories 180 (31% from fat) • carb. 27g • pro. 4g • fat 6g • sat. fat 4g • chol. 20mg
• sod. 160mg • calc. 58mg • fiber 3g*

Oven-Roasted Steak Fries

Makes 2 servings

- 1 pound Idaho or russet potatoes (about 2 to 3 medium potatoes), cut into ½-inch wedges**
- 2 tablespoons olive oil**
- ½ teaspoon kosher salt**
- ¼ teaspoon freshly ground black pepper**
pinch cayenne

1. Preheat the Cuisinart® Convection Toaster Oven Broiler to 425°F on Pizza/Bake.
2. Place potatoes in a medium to large mixing bowl. Toss with the remaining ingredients. Line the baking pan with aluminum foil and arrange the potatoes, cut side down.
3. Carefully slide the pan into the lower position. Bake for about 30 minutes, turning the potatoes halfway through the cooking time.
4. Remove and adjust seasonings to taste. Serve immediately.

Nutritional information per serving (1 cup):

*Calories 130 (91% from fat) • carb. 3g • pro. 0g • fat 14g • sat. fat 2g • chol. 0mg
• sod. 530mg • calc. 3mg • fiber 0g*

Roasted Sweet Potatoes

Makes 4 servings

- 1¾ pounds (about 2 to 3 large) sweet potatoes, cut lengthwise into quarters**
- 4 tablespoons unsalted butter, melted**
- ½ teaspoon kosher salt**
- 2 tablespoons packed light brown sugar**

1. Preheat the Cuisinart® Convection Toaster Oven Broiler to 375°F on Pizza/Bake.
2. Place potatoes in a medium to large mixing bowl. Toss with the remaining ingredients. Line the baking pan with aluminum foil and arrange the potatoes cut-side down.
3. Carefully slide the pan into the lower position. Bake for about 35 minutes, turning the potatoes every 10 minutes.
4. Remove and serve immediately.

Nutritional information per serving (1 cup):

*Calories 290 (34% from fat) • carb. 46g • pro. 3g • fat 11g • sat. fat 7g • chol. 30mg
• sod. 380mg • calc. 60mg • fiber 6g*

Roasted Asparagus

Makes 4 servings

- 1** pound asparagus
- 1** teaspoon extra virgin olive oil
- ¼** teaspoon kosher salt
- ¼** teaspoon freshly ground black pepper

1. Preheat the Cuisinart® Convection Toaster Oven Broiler to 425°F on Pizza/Bake.
2. Wash and thoroughly dry asparagus and trim the rough ends. Place asparagus in a mixing bowl and toss with the olive oil, salt and pepper.
3. Line the baking pan with aluminum foil and arrange asparagus on the pan. Carefully slide the pan into the upper position and bake in preheated oven for 10 to 15 minutes, until the asparagus is tender.
4. Serve immediately.

Nutritional information per serving:

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

Roasted Fennel, Carrots and Parsnips

Makes 4 servings

- 2** fennel bulbs, quartered
- 3** medium carrots, cut into 1-inch pieces
- 1** large parsnip, cut into 1-inch pieces
- 1** garlic clove, smashed
- 3** tablespoons olive oil
- 1** teaspoon fresh thyme
- ½** teaspoon kosher salt

- ¼** teaspoon freshly ground black pepper
- pinch** ground cinnamon

1. Preheat the Cuisinart® Convection Toaster Oven Broiler to 450°F on Pizza/Bake.
2. Place vegetables in a medium to large mixing bowl and toss with the remaining ingredients.
3. Arrange the vegetables in the baking pan lined with aluminum foil. Carefully slide the pan into the upper position and bake in preheated oven for 45 minutes, tossing every 15 to 20 minutes.

Nutritional information per serving (½ cup):

*Calories 170 (54% from fat) • carb. 18g • pro. 2g • fat 11g • sat. fat 2g • chol. 0mg
• sod. 360mg • calc. 85mg • fiber 6g*

Broccoli and Cauliflower Gratin

Makes 8 servings

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

1. Lightly and evenly coat a 9-inch square pan with nonstick cooking spray; reserve.
2. In a large stockpot, bring salted water to a boil. Add broccoli and cauliflower and cook 2 to 3 minutes, until bright and just tender. Immediately put vegetables into a large bowl of ice water. Once cooled, drain and reserve.
3. Heat the oil in a medium skillet set over medium-low heat. Once hot and shimmering, add the garlic and onion and cook 2 to 3 minutes, or until slightly softened.
4. Preheat the Cuisinart® Convection Toaster Oven Broiler to 400°F on Pizza/Bake with the rack in the lower position.
5. Add the blanched vegetables, the garlic and onion, salt, pepper, half of the Cheddar and half of the breadcrumbs to a large mixing bowl. Stir to completely combine. Transfer mixture to the prepared pan and then top with the reserved cheeses and breadcrumbs. Bake 15 minutes, or until the cheeses begin to brown.
6. Serve immediately.

Nutritional information per serving:

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

White Pizza with Prosciutto, Arugula and Tomatoes

Makes one 12-inch pizza (8 servings)

- nonstick cooking spray**
- 1/3 recipe Pizza Dough (page 24)**
- 1 tablespoon extra virgin olive oil**
- 1–1½ ounces (about 4 to 6 slices) prosciutto, halved**
- 3 medium garlic cloves, finely chopped, divided**
- 1 cup halved grape tomatoes**
- 2 cups packed arugula**

- 1½ cups ricotta, strained**
- ½ cup grated Parmesan (about 2 ounces)**
- pinch kosher salt**
- ½ teaspoon freshly ground black pepper**

1. Preheat the Cuisinart® Convection Toaster Oven Broiler to 425°F on Pizza/Bake.
2. Lightly coat the baking pan with nonstick cooking spray. Roll out/stretch the pizza dough into a 10x9-inch rectangle (to fit the pan). Fit into the prepared pan. Brush the outer edge of the dough with olive oil. Carefully slide into the lower position. Bake in preheated oven for about 6 to 8 minutes, or until dough is lightly golden.
3. While dough is baking, put a medium skillet over medium-high heat. Once the pan is hot, add the prosciutto. Sauté until crisp; remove and reserve.
4. Add 2/3 of the chopped garlic to the hot pan. Sauté until fragrant, and then add the tomatoes. When tomatoes just begin to soften, stir in the arugula, about 1/4 cup at a time. Cook until the arugula is wilted; remove and reserve.
5. In a medium bowl, mix the strained ricotta, Parmesan, remaining garlic, salt and pepper until well combined. Reserve.
6. Spread the ricotta mixture evenly over the partially baked pizza dough. Top the ricotta with the arugula mixture and then finish with the prosciutto. Carefully slide the pan into the lower position. Bake in preheated oven for about 10 to 12 minutes, or until the dough is golden and crisp and the cheeses start to bubble and brown on top.
7. Remove the pizza from the oven. Cut into slices and serve immediately.

Nutritional information per serving:

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

Tomato, Onion and Bacon Pizza

Makes one 12-inch pizza (8 servings)

- 3** slices bacon
- nonstick cooking spray**
- $\frac{1}{3}$ recipe **Pizza Dough** (page 24)
- 1** tablespoon extra virgin olive oil
- 1** cup hearty pizza sauce, strained
- 6** ounces fresh mozzarella, cubed
- 1** plum tomato, cut into $\frac{1}{2}$ -inch slices
- $\frac{1}{4}$ medium onion, thinly sliced
- 1** tablespoon thinly sliced basil leaves

1. Line the baking pan with aluminum foil. Lay the bacon on the prepared pan and slide into the upper position of the Cuisinart® Convection Toaster Oven Broiler. Set to Broil and cook for about 8 minutes, or until bacon is almost crisp. Carefully remove pan and transfer bacon to a separate dish and reserve. Wipe pan clean and then lightly coat with nonstick cooking spray.
2. Preheat oven to 425°F on Pizza/Bake.
3. Roll out/stretch dough into a 10x9-inch rectangle (to fit the pan). Fit into the prepared pan and brush the outer edge of the dough with olive oil. Carefully slide pan into the lower position and bake in preheated oven for about 6 to 8 minutes, or until dough is lightly golden.
4. Spread the sauce evenly over the baked dough. Top with the cheese, and then finish with the tomatoes, onions, bacon and basil. Carefully slide pan into the lower position. Bake in preheated oven for about 12 to 14 minutes, or until the dough is nicely browned and the cheese is melted and bubbling on top.
5. Remove the pizza from the oven. Cut into slices and serve immediately.

Nutritional information per serving:

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

Zucchini, Tomato and Onion Tart

Makes 10 servings

- $\frac{1}{2}$ recipe **Pâte Brisée** (page 25)
- 3** small zucchini
- 2** small onions
- 4** tablespoons olive oil, divided
- $\frac{1}{2}$ teaspoon kosher salt, divided
- $\frac{1}{2}$ teaspoon freshly ground black pepper, divided
- 3** tablespoons grated Parmesan
- 3** plum tomatoes
- $\frac{1}{2}$ – $\frac{3}{4}$ ounce soft goat cheese
- 5** small basil leaves, thinly sliced (chiffonade)

1. Roll and shape the pâte brisée into a 12x4-inch rectangle. Fold up the edges to $\frac{1}{4}$ -inch high. Refrigerate for about 30 minutes.
2. While dough is chilling, prepare the vegetables. Preheat the Cuisinart® Convection Toaster Oven Broiler to 425°F on Pizza/Bake. Line the baking pan with aluminum foil.
3. Using a Cuisinart® Food Processor fitted with the 4mm/medium slicing disc, slice the zucchini and onions. In a medium bowl, toss the sliced vegetables with 3 tablespoons of the olive oil and $\frac{1}{4}$ teaspoon each of the salt and pepper. Arrange in a single layer on the prepared baking pan. Roast for about 20 minutes, or until vegetables begin to brown and soften. Transfer the vegetables to a separate dish and discard the foil. Wipe pan clean of any excess oil, if necessary.
4. Switch the oven to 350°F on Convection Bake.
5. Remove the tart shell from the refrigerator and place on the baking pan. Using a fork, prick the dough evenly all over, but make sure not to go entirely through the dough. Line the shell with parchment and weigh down with dried beans or rice. Carefully slide pan into the lower position and bake for about 20 minutes, or until the dough

under the parchment is no longer wet. Remove the beans/rice and parchment and sprinkle with the Parmesan. Return to oven and continue baking until the shell is golden brown, an additional 2 to 3 minutes. Reserve.

6. While the tart shell is pre-baking, slice the tomatoes in the food processor, using the same 4mm/medium slicing disc. Lay the slices on a towel-lined plate; sprinkle with the remaining salt. Reserve until ready to use.
7. Once the tart shell is baked, prepare the tart. Arrange the vegetables and the tomatoes in the baked tart shell by tightly overlapping them in rows (start with one vegetable, using a different vegetable in each row). Drizzle with the remaining tablespoon of olive oil and sprinkle with the remaining pepper. Dot the tart with pea-sized pieces of the goat cheese (use more or less, according to taste).
8. Carefully slide the pan into the lower position of the hot oven. Bake 20 minutes or until crust is fully browned and the vegetables are tender and golden. Remove from oven and sprinkle with the sliced basil.
9. Serve warm or at room temperature.

Nutritional information per serving:

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

Chicken, Vegetable and Black Bean Burritos

Makes 4 servings

- ½ large zucchini, diced**
- 1 small onion, thinly sliced**
- 1 large carrot, diced**
- 3 garlic cloves, roughly chopped**
- ½ jalapeño, finely chopped**
- ½ red bell pepper, chopped**
- ¼ medium sweet potato, peeled and diced**

- 2½ teaspoons olive oil, divided**
- ¼ teaspoon kosher salt, divided**
- ⅓ cup frozen corn kernels (not thawed)**
- 1 cup shredded cooked chicken**
- 2 cups canned/cooked black beans (drained and rinsed, if using canned)**
- ⅓ cup chopped cilantro**
- 2 tablespoons fresh lime juice (about 1 to 2 limes)**
- pinch ground cumin**
- pinch chili powder**
- pinch dried oregano**
- pinch freshly ground black pepper**
- 1 cup shredded Monterey Jack (about 4 ounces)**
- 4 10-inch flour tortillas**

1. Preheat the Cuisinart® Convection Toaster Oven Broiler to 400°F on Pizza/Bake. Line the baking pan with aluminum foil.
2. In a large mixing bowl, toss the vegetables (except for the corn) with 2 teaspoons of the olive oil and a pinch of salt. Arrange evenly on the prepared baking pan. Carefully slide the pan into the upper position and roast in the preheated oven for about 18 to 20 minutes, or until vegetables are softened and are beginning to brown. Transfer the vegetables back to the mixing bowl and toss with the corn, chicken, beans, cilantro, lime juice, spices, pepper and remaining salt.
3. Spread one-quarter of the vegetable mixture in a line just below the center of each tortilla. Top each with one-quarter of the cheese. Roll the burritos and place them seam-side down in the same baking tray on which the vegetables were roasted. Brush the top of each rolled burrito with the remaining olive oil.
4. Carefully slide the pan into the lower position. Bake burritos in the hot oven (still at 400°F) for 8 to 10 minutes, or until the tortillas are just crisp and browned. Serve with guacamole, salsa and sour cream for garnish.

Nutritional information per serving:

Calories 620 (35% from fat) • carb. 71g • pro. 33g • fat 25g • sat. fat 8g • chol. 55mg

Baked Rigatoni with Chicken Sausage, Broccoli and Peppers

Makes 6 to 8 servings

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

1. Bring a pot of salted water to a boil. Set up a large bowl filled with ice water. Add broccolini to boiling water and cover. Cook for about 4 to 6 minutes or until bright green. Plunge cooked broccolini into prepared ice water. Once cool, discard ice water and cut broccolini into 1-inch pieces.
2. Preheat a large skillet over medium-high heat; add oil. Once oil is hot and shimmering, add the blanched broccolini. Sauté 2 to 3 minutes, and then add the wine and stock. Raise temperature to high and sauté until liquids have evaporated. Reserve.

3. Preheat the Cuisinart® Convection Toaster Oven Broiler to 400°F on Pizza/Bake. Line the baking pan with aluminum foil.
4. Put the sausage, pepper, onion and garlic with a pinch each of the salt and pepper on the prepared baking pan. Carefully slide the pan into the upper position and roast in the preheated oven for about 15 minutes, or until sausage and vegetables have browned. Remove and reduce temperature to 350°F and slide the rack into the lower position.
5. In a large mixing bowl, toss the broccolini, roasted sausage and vegetables, and the remaining ingredients until well combined.
6. Lightly coat a 2-quart baking dish with nonstick cooking spray. Add the pasta mixture. Bake in the preheated oven for about 30 to 35 minutes, or until cheeses are hot and bubbling.

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

Herb-Crusted Beef Tenderloin

Makes 6 servings

- 1½ pounds trimmed beef tenderloin roast (preferably top cut)**
- ½ teaspoon kosher salt, divided**
- ½ teaspoon freshly ground black pepper, divided**
- 3 garlic cloves, peeled**
- 2 sprigs fresh thyme, stems discarded**
- 1 sprig fresh rosemary, stem discarded**
- 1 sprig fresh oregano, stem discarded**
- ½ teaspoon dried tarragon**
- 3 tablespoons extra virgin olive oil**
- 2 tablespoons Dijon mustard**

1. Preheat the Cuisinart® Convection Toaster Oven Broiler to 375°F on Convection Bake. Line the baking pan with aluminum foil. Rub the beef with ¼ teaspoon each of the salt and pepper. Reserve.
2. In the bowl of a Cuisinart® Mini Chopper or Food Processor, process the garlic, herbs and the reserved salt and pepper until well combined. With the chopper/processor running, add the oil in a slow and steady stream. Process until combined.
3. Rub the mustard on the tenderloin; evenly spread the herb/oil mixture on top. Place beef on the prepared baking pan. Carefully slide the pan into the lower position and roast for about 40 minutes, or until the internal temperature reads 125°F. Let meat rest 10 to 15 minutes before slicing.

Nutritional information per serving:

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

Classic Roast Chicken

Makes 4 to 6 servings

- 1** **3½- to 4-pound chicken**
- 1** **teaspoon kosher salt**
- ½** **teaspoon freshly ground black pepper**
- 1** **lemon, halved**
- 1** **teaspoon olive oil**
- 2** **teaspoons herbes de Provence or fines herbes**
- 1** **small bundle mixed fresh herbs**
(i.e., thyme, rosemary, parsley, etc.)
- 3** **garlic cloves, smashed**
- 1** **medium onion, quartered**

1. Preheat the Cuisinart® Convection Toaster Oven Broiler to 375°F on Convection Bake. Line baking pan with aluminum foil.

2. Sprinkle the salt and pepper all over the chicken, including in the cavity. Squeeze the lemon juice all over the chicken and place the juiced lemon in the cavity. Rub the olive oil on the chicken and sprinkle all over with the dried herbs. Place the fresh herbs, garlic cloves and onion in the cavity and tie the legs together with butcher's twine.
3. Place chicken on prepared baking pan and carefully slide the pan into the lower position. Bake in the preheated oven for 30 minutes. Reduce temperature to 350°F and continue to bake for an additional 30 to 40 minutes, or until the internal temperature registers at 160°F for the light meat and 170°F for the dark meat.
4. Allow chicken to rest for 15 minutes; carve and serve.

Nutritional information per serving (based on 6 servings):

Calories 590 (62% from fat) • carb. 5g • pro. 49g • fat 40g • sat. fat 11g • chol. 240mg • sod. 540mg • calc. 57mg • fiber 1g

Moroccan Spiced Baked Chicken

Makes about 4 servings

- 1½** **pounds mixed chicken parts**
- 1** **tablespoon olive oil**
- 1½** **tablespoons fresh lemon juice (about ½ lemon)**
- 1** **teaspoon kosher salt**
- ¾** **teaspoon ground cumin**
- ½** **teaspoon ground cinnamon**
- pinch cayenne**
- 2** **shallots, quartered**

1. Preheat the Cuisinart® Convection Toaster Oven Broiler to 375°F on Convection Bake. Line the baking pan with aluminum foil.
2. Toss chicken in a large mixing bowl with the oil, lemon juice, salt and spices. Lay the shallots on the prepared baking pan and place the chicken on top of the shallots.

- Carefully slide the pan into the lower position and bake for 30 to 40 minutes, depending on the size of the chicken pieces (internal temperature should read 160°F for light meat and 170°F for dark meat).

Nutritional information per serving (based on 4 servings):

*Calories 371 (53% from fat) • carb. 5g • pro. 32g • fat 24g • sat. fat 6g • chol. 141mg
• sod. 671mg • calc. 38mg • fiber 0g*

Broiled Pork Chops with Hot Cherry Peppers

Makes 4 servings

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

- Line the baking pan with aluminum foil. Rub the pork chops evenly with salt and pepper. Lay the prepared chops on the prepared baking pan; surround with the cherry peppers, garlic and onion.
- Slide the pan into the upper position. Set to Convection Broil and cook for about 20 minutes, flipping the chops halfway through the cooking time. The internal temperature of the meat should be between at 145° and 150°F.

Nutritional information per serving:

*Calories 220 (17% from fat) • carb. 5g • pro. 34g • fat 7g • sat. fat 2g • chol. 76mg
• sod. 2mg • calc. 17mg • fiber 0g*

Roasted Sole with Artichokes and Capers

Makes 4 servings

- 2** medium artichokes, trimmed, choke removed, and cut into wedges
- 3½** tablespoons fresh lemon juice, divided
- 3** tablespoons olive oil, divided
- ¾** teaspoon kosher salt, divided
- ½** teaspoon freshly ground black pepper, divided
- 1** pound fillet of sole, or other similar white fish
- 2** tablespoons drained capers

- Preheat the Cuisinart® Convection Toaster Oven Broiler to 425°F on Pizza/Bake. Line the baking pan with parchment paper.
- Put the artichokes in a medium mixing bowl. Add enough cold water to just cover and then stir in 2 tablespoons of the lemon juice. Agitate artichokes in the water/lemon mixture with your fingers. Drain and pat dry. Toss with 2 tablespoons of oil and ¼ teaspoon each of the salt and pepper. Place on the prepared baking pan and slide the pan into the lower position. Roast for about 20 minutes, or until lightly browned.
- While artichokes are roasting, rinse and pat dry the fish. Rub with the remaining olive oil, salt, pepper and lemon juice. Once artichokes have been roasted, place the seasoned fish on top of the artichokes; top with the capers. Carefully slide the pan back into the lower position, keeping the temperature at 425°F. Roast until the fish is just cooked through, about 15 minutes, depending on the thickness of the fish.
- Remove and serve immediately.

Nutritional information per serving:

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

Rosemary Focaccia

Makes 18 servings

- 2¼** **teaspoons active dry yeast**
- ⅙** **teaspoon granulated sugar**
- ⅓** **cup warm (105°F to 110°F) water**
- 4** **cups unbleached, all-purpose flour, plus more for dusting**
- 3** **teaspoons kosher salt, divided**
- 1** **cup cold water**
- ¼** **cup extra virgin olive oil, divided**
- nonstick cooking spray**
- 2** **tablespoons fresh rosemary**

1. Dissolve the yeast and sugar in the warm water. Let stand 3 to 5 minutes, or until mixture is foamy.
2. Put the flour and 1 teaspoon of salt in the work bowl of a Cuisinart® Food Processor fitted with the dough blade; process 10 seconds to combine. Add cold water and 2 tablespoons of oil to the yeast mixture.
3. With the machine running, slowly pour the liquid yeast mixture through the feed tube. Note: You may not need all of the liquid yeast mixture. Process until a dough ball forms. Continue to let the machine run another minute to knead.
4. Place the dough in a lightly floured sealable plastic bag. Let rise in a warm place until doubled in size, about 45 minutes to 1 hour.
5. Lightly coat the baking pan with nonstick cooking spray.
6. Turn the dough out onto a floured surface. Roll out into a rectangle and then fit into the prepared pan, stretching the ends of the dough to meet the edges of the baking tray. Using your fingers, make indentations in the dough over the entire surface. Brush the dough with the remaining olive oil, and sprinkle the salt and rosemary to cover. Cover with plastic wrap and let rise until puffy, about 20 minutes.

7. Preheat the Cuisinart® Convection Toaster Oven Broiler to 400°F on Convection Bake. Remove the plastic wrap from the pan and then carefully slide the pan into the lower position. Bake until golden and crisp, about 20 to 25 minutes. Let cool slightly on wire rack.

Note: For another version of this Italian staple, sprinkle with some chopped kalamata olives prior to baking.

Nutritional information per serving:

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

Buttermilk Biscuits

Makes 8 biscuits

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

1. Preheat the Cuisinart® Convection Toaster Oven Broiler to 450°F on Convection Bake. Line the baking pan with parchment paper.
2. Sift flours, cream of tartar and baking soda together. Put in the bowl of a Cuisinart® Food Processor fitted with the chopping blade. Add the sugar, salt and black pepper. Process for about 5 seconds to combine. Add the 6 tablespoons of butter and pulse until the mixture is crumb-like, about 6 to 8 pulses. Slowly add the buttermilk and pulse 2 to 3 times, until a dough forms.

- Turn the dough out onto a lightly floured surface. Gently and carefully knead 2 to 3 times to ensure the dough is fully mixed. Divide the dough into 8 equal pieces. Shape each piece, with floured hands, into a ball (they do not have to be perfectly smooth – you do not want to overwork or biscuits will be tough). Repeat with remaining pieces and place on the prepared pan, leaving 1 inch between rolls.
- Carefully slide pan into the lower position. Bake in preheated oven for 10 to 12 minutes, or until golden brown. Remove and brush liberally with the melted butter. Serve immediately.

Nutritional information per biscuit:

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

Multigrain Rolls

Makes 15 rolls

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

- Dissolve the yeast in the water mixed with the molasses. Let stand 4 to 6 minutes, or until mixture is foamy. Add the flours, vital wheat gluten, salt and oil to the bowl of a Cuisinart® Stand Mixer fitted with the dough hook. Mix on speed 3 to combine. With mixer on speed 1, slowly add the yeast mixture. Let mixture come to a ball, add the flax seeds and raisins, and then increase gradually to speed 3. Let dough knead about 8 minutes.

- Place dough in a 1-gallon sealable plastic bag with the air squeezed out, or in a bowl covered with plastic wrap. Let rise in a warm place until it has doubled, about 45 to 60 minutes.
- Lightly butter a 10-inch round baking pan. Divide the dough into 15 equal pieces, about 2¼ ounces each. Roll into smooth rounds and arrange in the prepared pan. Cover with plastic wrap and let rise until about doubled, about 30 to 40 minutes.
- Preheat the Cuisinart® Convection Toaster Oven Broiler to 450°F on Convection Bake with the rack in the lower position.
- Remove the plastic from the pan and put into the preheated oven and bake until golden brown, about 20 to 25 minutes. Remove from pan and let cool on a rack for about 10 minutes before serving.

Nutritional information per roll:

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

Whole-Wheat Banana Chocolate Chip Bread

Makes one 9x5x3-inch loaf

- 1** **cup chopped walnuts**
- 1** **nonstick cooking spray**
- 1** **cup unbleached, all-purpose flour**
- 1** **cup whole-wheat flour**
- ¾** **teaspoon baking soda**
- ¾** **teaspoon kosher salt**
- ½** **cup granulated sugar**
- ½** **teaspoon ground cinnamon**
- ½** **cup semisweet chocolate chips**
- 6** **tablespoons unsalted butter, room temperature**
- 2** **large eggs**
- 1** **teaspoon pure vanilla extract**
- 3** **medium, very ripe bananas, mashed**

¼ cup sour cream

1. Preheat the Cuisinart® Convection Toaster Oven Broiler to 400°F on Pizza/Bake. Line the baking pan with aluminum foil. Arrange the walnuts evenly on the prepared baking pan and carefully slide into the upper position. Toast for about 3 minutes, or until fragrant and lightly browned. Reserve. Switch the oven to 350°F on Convection Bake with the rack in the lower position.
2. Lightly coat a loaf pan with nonstick cooking spray. Reserve.
3. In a small to medium bowl, mix the flours, baking soda, salt, sugar, cinnamon, chocolate chips and toasted walnuts; reserve.
4. Add the butter, eggs, vanilla, bananas and sour cream to the mixing bowl of a Cuisinart® Stand Mixer fitted with the flat paddle. Mix on speed 1, gradually increasing to speed 4, for 20 seconds, or until completely combined. Reduce the mixer to speed 1 and add the dry ingredients. Mix until just combined. Pour batter into the prepared pan.
5. Bake in the preheated oven for about 50 to 55 minutes, or until a cake tester comes out clean.

Nutritional information per serving (based on 12 servings):

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

Apple, Cherry and Raisin Crisp

Makes 8 servings

- 1 cup rolled oats**
- ½ cup packed light brown sugar**
- ⅓ cup unbleached, all-purpose flour**
- 1 teaspoon ground cinnamon**
- ¼ teaspoon kosher salt**
- 6 tablespoons unsalted butter, melted**
- 1½ pounds apples, peeled, cored, quartered and cut into ¼-inch**

- slices***
- 1 tablespoon fresh lemon juice**

- ½ cup dried cherries**
- ¼ cup raisins**

- ½ cup granulated sugar**
- 2 tablespoons honey**
- 1 teaspoon pure vanilla extract**

1. Preheat the Cuisinart® Convection Toaster Oven Broiler to 350°F on Pizza/Bake with the rack in the lower position. Lightly coat a 9-inch square baking pan with nonstick cooking spray.
2. In a medium bowl, combine the oats with the brown sugar, flour, cinnamon and salt. Add the melted butter and stir until the mixture is evenly moistened. Use your fingers to pinch the mixture into large crumbs; reserve.
3. In a medium bowl, toss the sliced apples with the lemon juice, cherries, raisins, granulated sugar, honey and vanilla. Spoon the apple mixture evenly into the prepared baking pan. Sprinkle evenly with the reserved crumb mixture.
4. Bake in the preheated oven for 35 to 40 minutes, until the apples are tender and the filling is bubbling. Let rest for 20 to 30 minutes before serving. Serve warm or at room temperature with vanilla ice cream, frozen yogurt, or freshly whipped cream.

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

Nutritional information per serving:

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

Bittersweet Espresso Brownies

Makes 16 brownies

- ½ cup chopped walnuts**
- nonstick cooking spray**
- ¾ cup (1½ sticks) unsalted butter, cubed**
- 4 ounces unsweetened chocolate, finely chopped**

- 2 ounces bittersweet chocolate, finely chopped**
- 3 large eggs**
- 1 cup granulated sugar**
- ½ cup packed light brown sugar**
- 2 teaspoons instant espresso**
- 2 teaspoons pure vanilla extract**
- ¾ cup unbleached, all-purpose flour, plus more for dusting pan**
- ¾ teaspoon kosher salt**

1. Preheat the Cuisinart® Convection Toaster Oven Broiler to 400°F on Pizza/Bake. Line the baking pan with aluminum foil. Spread the walnuts on the prepared pan and carefully slide into the upper position. Toast for 2 to 3 minutes, or until fragrant and lightly browned. Cool to room temperature. Switch oven to 375°F on Convection Bake with the rack in the lower position.
2. Lightly coat a 9-inch baking pan with nonstick cooking spray; lightly dust with unbleached, all-purpose flour. Reserve.
3. Put the butter and chocolates into a heatproof bowl and place over a pot of simmering water. Once both are almost completely melted, set aside to cool to room temperature. Reserve.
4. In a large mixing bowl, beat eggs with a Cuisinart® Hand Mixer until lightened, about 30 seconds. Add the sugars and beat until light and thickened, another 30 seconds to 1 minute. Add instant espresso and vanilla; beat until well combined. Add flour and salt; mix until just incorporated. Gently fold in toasted walnuts.

5. Pour into prepared pan. Bake for about 35 minutes, or until edges are dry. Cool before cutting into squares.

Nutritional information per brownie:

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

Lemon Squares

Makes 16 servings

Crust:

- nonstick cooking spray**
- ½ cup whole almonds**
- 1 cup unbleached, all-purpose flour**
- ⅓ cup confectioners' sugar**
- ½ teaspoon kosher salt**
- 1 teaspoon grated lemon zest**
- ¼ cup (½ stick) unsalted butter, cold and cubed**

Lemon Filling:

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

1. Preheat the Cuisinart® Convection Toaster Oven Broiler to 400°F on Pizza/Bake. Line the baking pan with aluminum foil. Spread the almonds on the prepared pan and carefully slide into the upper position. Toast for 2 to 3 minutes, or until fragrant and lightly browned.

Cool to room temperature. Switch oven to 350°F on Convection Bake with the rack in the lower position.

2. Lightly coat a 9-inch baking pan with nonstick cooking spray; line with 2 pieces of parchment, leaving a 1- to 2-inch overhang on each side. Reserve.
3. Pulse cooled almonds in a Cuisinart® Food Processor fitted with the chopping blade until ground. Add flour, confectioners' sugar, ½ teaspoon salt and 1 teaspoon lemon zest. Process for about 5 seconds, or until mixture is completely combined. Add the cold, cubed butter and pulse until mixture resembles coarse crumbs. Press into prepared baking pan. Bake in the preheated oven for about 16 to 18 minutes, or until lightly browned. Remove and reserve. Reduce temperature to 300°F.
4. While the crust is baking, add the eggs to a medium mixing bowl. Beat with a Cuisinart® Hand Mixer until lightened, about 30 seconds. Add the sugar and beat until light and thickened, another 1 to 1½ minutes. Add the lemon juice, vanilla and lemon zest and mix to incorporate. Add the baking powder, salt, flour and heavy cream and mix until combined. Pour mixture on top of the warm, prepared crust. Bake in the preheated oven for about 25 minutes, or until set.
5. Dust with confectioners' sugar before serving.

Nutritional information per square:

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

Cinnamon Cake with White Chocolate Glaze

Makes 16 servings

Cake:

**1¼ nonstick cooking spray
cups cake flour**

**1½ teaspoons ground cinnamon
1 teaspoon kosher salt
1 teaspoon cream of tartar
¼ teaspoon baking soda
½ cup (1 stick) unsalted butter, room temperature
¾ cup granulated sugar
¼ cup packed light brown sugar
3 large egg whites
2 teaspoons pure vanilla extract
½ cup whole milk**

Glaze:

**6 tablespoons heavy cream
¼ teaspoon pure vanilla extract
pinch kosher salt
1½ teaspoons light corn syrup
3 ounces white chocolate, chopped**

1. Preheat the Cuisinart® Convection Toaster Oven Broiler to 350°F on Convection Bake setting with the rack in the lower position. Lightly coat a 9-inch cake pan with nonstick cooking spray; lightly dust with flour. Reserve.
2. In a small bowl, stir together the flour, cinnamon, salt, cream of tartar and baking soda; reserve. Add the butter to the bowl of a Cuisinart® Stand Mixer fitted with the flat mixing paddle. Beat until the butter is softened and creamy. With the unit running, slowly add the sugars; beat until light and fluffy. Add one-third of the egg whites at a time, being sure not to add another one until the previous one is completely mixed. Add the vanilla and mix to combine. With the unit running on the lowest speed, add half of the dry ingredients. Mix until the batter is streaky with flour and then add half of the milk. Continue with the remaining dry ingredients and carefully mix until no more flour is visible.
3. Pour batter into prepared pan. Bake for about 25 to 30 minutes, or until a cake tester comes out clean and the top of the cake springs

back to the touch. Cool in pan for 10 minutes; remove and then cool completely on a wire rack.

4. Prepare the White Chocolate Glaze. In a small saucepan, add the cream, vanilla, salt and corn syrup and set over medium-low heat. Place the chopped chocolate in a small mixing bowl; reserve. Once the cream mixture just comes to a boil, pour it over the chopped chocolate. Let the mixture rest for a few minutes, and then whisk to combine. Pour the glaze over the cooled cake and spread evenly with a large offset spatula.
5. Transfer glazed cake to a refrigerator and let chill for at least 2 hours to allow the glaze to set.

Nutritional information per serving:

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

Caramel Walnut Tart with Raspberry and Chocolate

Makes 16 servings

- 2½ cups chopped walnuts**
- ½ recipe Pâte Sucrée (page 25)**
- 1½ cups granulated sugar**
- 1 cup water**
- 3 tablespoons light corn syrup**
- pinch kosher salt**
- ½ cup heavy cream**
- ⅓ cup raspberry preserves, strained**
- 2 ounces bittersweet chocolate, chopped**

1. Preheat the Cuisinart® Convection Toaster Oven Broiler to 400°F on Pizza/Bake. Line the baking pan with aluminum foil. Spread the walnuts on the prepared pan and carefully slide into the upper position. Toast for 4 to 5 minutes, or until fragrant and lightly browned. Cool to room temperature. 2. Roll out the dough into a 10-inch disc about ⅛-

inch thick. Fit into an ungreased fluted tart pan. Chill in refrigerator for about 20 minutes. A few minutes before the shell is done chilling, preheat the oven on Convection Bake at 350°F with the rack in the lower position. Using a fork, prick the dough evenly all over, but make sure not to go entirely through the dough. Line the shell with parchment and weigh down with dried beans or rice. Bake in preheated oven for about 20 minutes, or until the dough underneath the parchment is no longer wet. Remove the beans/rice and parchment and continue baking until the shell is golden brown. Remove and reserve.

3. While the shell is baking, add the sugar, water, corn syrup and salt to a heavy-bottomed, medium saucepan. Wipe down the inside walls of the pan with a wet pastry brush to be sure that there are no sugar granules in the pan – if the walls of the pan are not clean, it will hinder the quality of the caramel. Cook the sugar mixture over medium heat until it turns to an amber color. Once it achieves that color, take off from heat and slowly stir in the cream. (Note: The mixture will bubble quite a bit, so it is important to do this step slowly and off the heat.) Then stir in the toasted walnuts.
4. While caramel is cooking, spread the raspberry jam on the cooled tart shell. Pour the caramel-walnut mixture on top of the raspberry layer.
5. Put the chocolate in a bowl over a pot of simmering water. Once the chocolate is almost fully melted, remove from heat and stir to cool to room temperature. Drizzle chocolate over the caramel-nut tart. Chill in refrigerator for 3 hours, or overnight.

Nutritional information per serving:

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

Pizza Dough

Makes three 12-inch pizzas

- 2¼ teaspoons active dry yeast**
- ½ cup warm (105°F to 110°F) water**

- 1** **teaspoon granulated sugar**
- 4** **cups unbleached, all-purpose flour, plus more for dusting**
- 1½** **teaspoons kosher salt**
- 1** **tablespoon extra virgin olive oil**
- 1** **cup cold water**

1. Dissolve the yeast and sugar in the warm water. Let stand 3 to 5 minutes, or until the mixture gets foamy.
2. Place the flour, salt and olive oil in the work bowl of a Cuisinart® Food Processor fitted with the dough blade. Pulse about 5 times to mix; scrape down the sides of the bowl.
3. Add the cold water to the yeast mixture. With the motor running, slowly pour the liquid yeast mixture through the feed tube of the food processor. Process until a ball forms. Let the machine run for an additional minute to knead. Dough will be slightly sticky.
4. Lightly dust a sealable plastic bag with flour. Dust dough with flour. Place the dough in the floured bag; squeeze out all of the air and seal. Let rise in a warm place for 45 minutes to 1 hour. At this point your dough is ready to use. Follow one of our pizza recipes on the preceding pages, or a favorite of your own. If you are not using right away, dough will keep in a refrigerator, in a plastic bag, for 1 to 2 days. To freeze, wrap dough well in wax paper and then in a freezer bag – it can stay frozen for up to 3 months.

Nutritional information per serving (based on 24 servings):
Calories 98 (14% from fat) • carb. 20g • pro. 3g • fat 2g • sat. fat 0g • chol. 0mg
• sod. 178mg • calc. 1mg • fiber 3g

Pâte Brisée

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

- 2** **cups unbleached, all-purpose flour**
- 1** **teaspoon kosher salt**
- ½** **pound (2 sticks) unsalted butter, cold and cubed**
- 4** **tablespoons ice water**

1. Put flour and salt in a Cuisinart® Food Processor fitted with the chopping blade. Process for 10 seconds. Add butter to work bowl and pulse until the mixture resembles coarse crumbs. Pour in water, 1 tablespoon at a time, and pulse until a dough just forms. (Note: You may not need to use all the water.)
2. Form dough into 2 flat discs. Wrapped well in plastic wrap and in a freezer bag, the dough can be frozen for up to 3 months.

Nutritional information per serving (based on 24 servings):
Calories 101 (67% from fat) • carb. 7g • pro. 1g • fat 7g • sat. fat 5g • chol. 20mg
• sod. 89mg • calc. 0mg • fiber 0g

Pâte Sucrée

Makes two 9-inch single-crust tarts

- 2** **cups unbleached, all-purpose flour**
- 2** **tablespoons granulated sugar**
- ½** **teaspoon kosher salt**
- ¾** **cup (1½ sticks) unsalted butter, room temperature**
- 2** **large egg yolks**
- 1** **tablespoon ice water**
- ½** **teaspoon pure vanilla extract**

1. Put flour, sugar and salt in a Cuisinart® Food Processor fitted with the chopping blade. Process for 10 seconds. Add butter to work bowl and process until combined. With the machine running, add the yolks, one at a time, and process until incorporated. Add the water and vanilla; pulse 3 to 5 times until combined.
2. Form dough into two flat discs. Wrap in plastic wrap and refrigerate until ready to use. Wrapped well in plastic wrap and in a freezer bag, the dough can be frozen for up to 3 months.

Nutritional information per serving (based on 32 servings):
Calories 70 (58% from fat) • carb. 6g • pro. 1g • fat 5g • sat. fat 3g • chol. 25mg
• sod. 35mg • calc. 1mg • fiber 0g

WARRANTY

LIMITED TWO-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 2 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

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Toll-free phone number:

1-800-472-7606

Address:

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100 Conair Parkway
Woodbridge, Ont. L4H 0L2

Email:

consumer_Canada@conair.com

Model:

TOB-60NC

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

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