

AIR FRYER 5.3QT

Recipe Guide



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BLOOMING ONION

1. Peel onion, cut off top. Place cut side down onto a cutting board.
2. Starting 1/2 inch from the root, cut downward, all the way to the cutting board. Repeat to make 4 evenly spaced cuts around the onion.
3. Continue slicing between each section until you have made 8 cuts total.
4. Place sliced onion in ice water for at least 2 hours / overnight. Remove from water, pat dry. Open onion so “petals” are exposed.
5. Mix panko breadcrumbs with olive oil & Cajun seasoning. In a separate dish, mix salt & pepper, paprika & garlic into the flour. In a separate bowl, mix milk with eggs.
6. Place onion on a tray or in a bowl.
7. Sprinkle onion generously with flour mixture. Make sure to get in between all “petals.” Turn onion upside down to remove excess flour.
8. Using a ladle, ladle the egg mixture into every crevice. Lift up onion and turn to make sure excess egg drips off.
9. Sprinkle onion very generously with breadcrumb mixture. Press into place.
10. Place the blooming onion into the Fry Basket of the Air Fryer. Cover the top with aluminum foil like a tent. Place the Fry Basket into the Air Fryer.
11. Cook for 10 minutes at 360°F. Leave foil on.
12. When timer is done, check crispness of the onion.
13. If you desire a more crispy onion, remove the foil tent and cook 5-10 more minutes to desired crispness.
14. When done, remove carefully and serve with Ranch dressing.

INGREDIENTS:

- 1 white onion, large
- 1/4 cup milk, nonfat
- 3/4 cup panko breadcrumbs
- 1 tsp. olive oil
- 1/2 tsp. Cajun seasoning
- 3/4 cup whole wheat flour
- 1/2 tsp. black pepper
- 1/4 tsp. sea salt
- 1 1/2 tsp. paprika
- 1 tsp. garlic powder
- 2 eggs, large
- Ranch dressing





INGREDIENTS:

1 lb frozen pizza
dough/crust
1 Tbsp. garlic
1 tsp. sea salt
1 Tbsp. fresh parsley,
chopped
1 Tbsp. Parmesan
cheese, grated
1/2 cup olive oil
Marinara sauce

GARLIC KNOTS

1. Roll the pizza dough out until 1/4 inch thick.
2. Slice the dough lengthwise. About 3/4 inch apart.
3. Roll the dough between your palm and countertop. Make a knot with the dough and repeat until all the dough is used.
4. Add the spices, cheese and olive oil into a bowl and mix well.
5. Roll the knots into the oil mixture and place into the Fry Basket. Place into the Air Fryer.
6. Cook for 12 minutes at 360°F.
7. Flip over half way through.
8. Serve with marinara sauce.



INGREDIENTS:

2 cups of cooked macaroni and cheese

1/3 cup cheddar cheese, shredded

1 cup breadcrumbs, plain

3/4 cup white flour

3 eggs

2 cups milk

MAC'N CHEESE BALLS

1. Mix the shredded cheese with cooked mac and cheese. Set aside.
2. Place the breadcrumbs in a bowl. Place the flour in a separate bowl. Mix the egg and milk together and put in a separate bowl.
3. Use a small ice cream scoop to form the mac and cheese balls.
4. Roll the mac and cheese balls in the flour, then the egg mixture. Finally, roll in the breadcrumbs.
5. Place the mac and cheese balls in the Fry Basket.
6. Place the Fry Basket in the Air Fryer.
7. Cook for 10 minutes at 360°F.
8. Rotate half way through.

MOZZARELLA STICKS

1. Cut cheese into 3 x 1/2 inch sticks.
2. Place breadcrumbs in a bowl. Place flour in a separate bowl. Mix the egg and milk together and put in a separate bowl.
3. Dip cheese sticks in flour, then egg mixture, and finally breadcrumbs.
4. Lay breaded sticks on a flat cookie sheet.
5. Freeze in freezer for 1-2 hours or until solid.
6. Place small batches of breaded sticks (do not overcrowd) into the Fry Basket.
7. Cook for 7 minutes at 400°F.

INGREDIENTS:

- 1 lb. mozzarella cheese, block
- 1 cup breadcrumbs, plain
- 2 eggs
- 3 Tbsp. milk, nonfat
- 1/4 cup flour, white



BACON-WRAPPED TATER TOTS

1. Wrap each tater tot with a piece of bacon and place into the Fry Basket. Do not overcrowd.
2. Place the Fry Basket into the Air Fryer.
3. Cook for 8 minutes at 400°F.
4. When the timer is done, transfer tater tots to a plate.
5. Spread cheese and scallions over the hot tater tots. If you want the cheese melted we suggest placing the plate in the oven at 350°F for 5 minutes. Serve with sour cream.

INGREDIENTS:

- 1 large bag frozen tater tots
- 1 lb. bacon, sliced medium
- 1/2 cup cheddar cheese, shredded
- 4 scallions
- 3 Tbsp. sour cream





INGREDIENTS:

2 corn on the cob

Olive oil

GRILLED CORN

1. Preheat the Air Fryer to 350°F for 3 minutes.
2. Peel husks from corn and wash.
3. Spread a thin layer of olive oil on the corn cobs, place corn into the Fry Basket then insert Basket into the Air Fryer.
4. Cook for 10-12 minutes at 390°F, or until the corn is roasted brown. Rotate the corn half way through cooking.



INGREDIENTS:

5 oz. pork
1 tsp. peanut oil
1 tsp. sesame oil
1 tsp. soy sauce
2 tsp. salt
1 tsp. green onion
1 tsp. ginger
2 Tbsp. water
3 1/2 oz. leek
6 oz. scallops
20 wonton skins

FRIED PORK WONTON

1. After washing the pork, cut into small pieces.
2. Add peanut oil, sesame oil, soy sauce, salt, green onion, ginger and stir.
3. Add 2 tablespoons of water.
4. Wash and chop the leek and scallops, then add them to the mixture.
5. Take a wonton skin and put a spoonful of stuffing into the center of the skin. Pinch the corners sealing the wonton.
6. Preheat the Air Fryer to 350°F for 3 minutes.
7. Place wonton into the Fryer Basket. Space wontons evenly in a single layer. If desired, brush on thin layer of peanut oil.
8. Cook for 11 minutes at 360°F.

MEATBALLS WITH “RANCH” DRESSING

1. In a large bowl, combine the ground beef, onion, garlic, eggs, Worcestershire sauce, bread crumbs, parsley, and salt and pepper. Mix well.
2. Form into 2-ounce (bite size) meatballs (between 14 and 16 meatballs).
3. Using the ROAST setting, preheat the Air Fryer to 350°F and cook the meatballs for 25 minutes. (The cook time will be between 20 and 25 minutes.)
4. Meanwhile, in a small bowl, combine the ingredients for the dressing and set aside.
5. Give the Fry Basket a shake every 5-6 minutes so the meatballs cook evenly. Begin checking the internal temperature at 20 minutes.
6. When the timer is done, check doneness again and serve with “ranch” dressing.

INGREDIENTS:

- 1/2 lbs. ground beef
 - 1 small onion, minced
 - 2 garlic cloves, minced
 - 2 eggs, lightly beaten
 - 1/2 cup breadcrumbs
 - 2 Tbsp. fresh parsley, chopped
 - 1 Tbsp. Worcestershire sauce
 - Salt & pepper
- For the Dressing:
- 1/2 cup mayonnaise
 - 1/2 cup sour cream
 - 1/2 tbsp. white wine vinegar
 - 2 Tbsp. milk
 - 1/2 Tbsp. fresh parsley, chopped
 - 1 tsp. garlic powder
 - Salt & pepper to taste



BACON-WRAPPED SHRIMP STUFFED WITH HORSERADISH

1. Stuff each shrimp with about 1 tsp. of horse radish and then wrap with the bacon and secure with a toothpick.
2. Using the FISH setting, preheat the Air Fryer to 350°F and adjust the time to cook the shrimp for 12-14 minutes.
3. Half way through the cook time, flip the shrimp over so they cook evenly.
4. When done, squeeze lemon juice all over and serve with your favorite cocktail sauce.

INGREDIENTS:

1 lb. large shrimp, peeled and deveined (about 10-12 shrimp)

1/2 cup fresh or jarred horse radish

1/2 lb. of bacon, each strip cut in half to make 3" strips

Toothpicks

Cocktail sauce for dipping

Lemon wedge for garnish





INGREDIENTS:

12 large shrimp, raw, peeled and deveined

1 cup panko breadcrumbs

1 cup coconut, dried, unsweetened

1 Tbsp. cornstarch

1/2 cup flour, white

1/2 cup egg white, raw

COCONUT SHRIMP

1. Place the shrimp on paper towels.
2. Mix the panko and coconut together in a flat pan and set aside. Mix the flour and cornstarch in a different flat pan and set aside.
3. Place the egg whites in a bowl.
4. Dip one shrimp at a time into the flour mixture, then into the egg whites, and finally into the coconut mixture.
5. Place the coated shrimp into the Fry Basket and repeat until all the shrimp is coated.
6. Place the Fry Basket into the Air Fryer.
7. Cook for 10 minutes at 350°F.
8. After 5 minutes, turn if needed.



INGREDIENTS:

2 lbs. chicken wings, raw
3 cups milk
1 tsp. cayenne pepper
2 cups flour
1 Tbsp. salt
1 Tbsp. pepper
1 tsp. olive oil - spray bottle
1 Tbsp. butter, softened
1 Tbsp. fresh parsley, chopped
3 garlic cloves, minced
Juice of 1/2 a lemon

WINGS WITH PARSLEY, BUTTER, GARLIC & LEMON

1. Combine the milk and cayenne pepper in a mixing bowl and add the wings. Marinate for at least four hours or overnight in the refrigerator.
2. Using the FRENCH FRY setting, preheat the Air Fryer and adjust the cook time to 25 minutes at 400°F.
3. Season the flour with salt and pepper, dredge the wings in the flour, and place in the Fry Basket. Cook in batches of 10-12 wings at a time to avoid overcrowding the Fry Basket. Using the spray bottle, spray the wings with the olive oil for browning.
4. Half way through the cook time, give the Fry Basket a shake so the wings cook evenly.
5. When done, remove the wings to a large mixing bowl and toss them with the parsley, butter, garlic and lemon juice and coat them well. Add salt and pepper and serve.

HOT WINGS

1. Place the wings into the Fry Basket and into the Air Fryer.
2. Cook for 16 minutes at 400°F.
3. Half way through the time, flip the wings.
4. When done remove and toss with the sauce.

INGREDIENTS:

12 chicken wings, drumettes, raw
1/2 cup buffalo sauce



SPRING ROLLS

1. Place a pan on the stove on high heat. Add 1 Tbsp. grapeseed oil.
2. Sauté cabbage. Remove and set aside. Repeat with the shitakes, ginger, garlic and scallions.
3. Chop the cooked shrimp into small pieces.
4. In a bowl add all the ingredients except the spring roll wrappers, egg and water.
5. Make egg wash with egg yolk and water.
6. Once the filling is cooled, assemble the spring rolls. Lightly squeeze and drain any excess water from filling.
7. On the counter place one spring roll wrapper and coat the edges with the egg wash. Place a couple tablespoons of filling on the top of the wrapper and roll up, folding in the sides as you go. Place each spring roll into the Fry Basket.
8. Cook for 15 minutes at 360°F.
9. Turn occasionally during cooking process.
10. Serve with sweet chili sauce.

INGREDIENTS:

- 2 Tbsp. grapeseed oil
- 2 cups cabbage sliced and chopped
- 1/2 lb. shitake mushrooms, sliced & stem removed
- 1 tsp. ginger, minced
- 1 clove garlic, peeled and minced
- 3 scallions, chopped
- 8 oz. water chestnuts, diced
- 1/2 lb. cooked shrimp, chopped
- 1 egg yolk
- 1 Tbsp. water
- 6-8 spring roll wrappers
- Sweet chili sauce, or sauce of your choice





INGREDIENTS:

1 1/2 cups, peanuts

1/3 tsp. vegetable oil

Salt

FRIED PEANUTS

1. Combine peanuts and oil, stirring slightly.
2. Preheat the Air Fryer to 350°F for 3 minutes.
3. Pour peanuts into the Fry Basket and insert Basket into the Air Fryer.
4. Cook for 8-10 minutes at 350°F. Make sure to shake the Basket every couple of minutes throughout cooking to avoid burning.
5. Sprinkle with salt and toss.



INGREDIENTS:

3 chicken thighs with skin, raw
3 chicken legs with skin, raw
1 cup buttermilk, whole
2 cups flour, white
1 Tbsp. black pepper
1 Tbsp. garlic powder
1 tsp. onion powder
1/2 tsp. poultry seasoning
1 tsp. cumin
1 Tbsp. paprika
1 Tbsp. sea salt
1 Tbsp. olive oil

FRIED CHICKEN

1. Soak the chicken in the buttermilk in the fridge for 2 hours.
2. Add the seasonings to the flour with oil and mix well.
3. Dip the chicken into the flour mix, then in buttermilk, and back into the flour.
4. Place the chicken into the Fry Basket. Repeat until all the chicken is coated.
5. Place the Fry Basket into the Air Fryer.
6. Cook for 20 minutes at 360°F.
7. Turn the chicken every 5 minutes.
8. Serve when chicken is cooked to desired crispness.

CHICKEN TENDERS

1. Place chicken tenders on a plate.
2. Place the panko in a pan. Mix with vegetable oil.
3. Place the flour in a pan. In a bowl, add milk into eggs before beating them.
4. Dip the chicken tenders into the flour, then egg mixture, and finally the panko mixture.
5. Place into the Fry Basket and repeat until done.
6. Place the Fry Basket into the Air Fryer.
7. Cook for 10 minutes at 360°F.
8. Half way through cooking, flip the tenders over.

INGREDIENTS:

- 6 chicken tenders
- 1 cup panko breadcrumbs
- 1 tsp. vegetable oil
- 1/2 cup flour, white
- 3 large eggs
- 1 cup milk
- 1 tsp. sea salt
- 1/2 tsp. black pepper



ROASTED CHICKEN WITH HERBS

1. Season the chicken and rub with olive oil.
2. Let sit at room temperature for 45 minutes before cooking.
3. Place the chicken breast side down in the Fry Basket.
4. Cook for 20 minutes at 360°F.
5. When time runs out, carefully turn the chicken over.
6. Cook for an additional 20 minutes at 360°F.
7. Test the chicken with a thermometer for proper doneness (165°F).
8. Let rest for 20 minutes before serving.

INGREDIENTS:

- 5 lb. chicken, whole, with skin
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. sea salt
- 1 tsp. black pepper
- 1 tsp. rosemary
- 1/2 tsp. thyme
- 2 Tbsp. olive oil





INGREDIENTS:

6 lb. turkey breast, bone in
(Remove back bone)

2 Tbsp. sea salt

1 Tbsp. black pepper 2

Tbsp. olive oil

* For better results, let the turkey
(covered) come to room
temperature 10-20 minutes before
cooking in the Air Fryer.

ROAST TURKEY BREAST

1. Season the turkey and rub with olive oil.
2. Place the turkey breast side down in the Fry Basket.
3. Cook for 20 minutes at 360°F.
4. When timer is done, carefully turn the breast over.
5. Cook for an additional 20 minutes at 360°F.
6. Test the turkey with a thermometer for proper doneness (165°F).
7. Let rest for 20 minutes before serving.



INGREDIENTS:

- (2), 2 lb. game hens
- 1 Tbsp. fresh thyme, chopped
- 4 Tbsp. butter, melted
- 4 garlic cloves, minced
- 1 Tbsp. sea salt
- 1 tsp. pepper

THYME, GARLIC & BUTTER BASTED CORNISH HENS

1. Using the CHICKEN setting, preheat the Air Fryer to 360°F.
2. Combine the butter, thyme and garlic in a small bowl.
3. Season the hens with salt and pepper and place them in the Fry Basket and cook for 20 minutes, stopping to baste the hens with thyme butter every 5 minutes. Be sure to use all of the thyme butter.
4. Cook until an internal temperature of 165°F is reached. Allow the hens to rest for 15 minutes before serving.

LAMB CHOPS

1. Preheat the Air Fryer to 350°F for 3 minutes.
2. Mix soy sauce, pepper, cooking wine, scallions, ginger and olive oil in a bowl for the marinade.
3. Marinade lamb chops thoroughly.
4. Let the lamb chops sit for 30-60 minutes.
5. Place lamb chops into the Fry Basket and insert Basket into the Air Fryer.
6. Cook for 10-12 minutes at 350°F. Flip half way through cooking.

INGREDIENTS:

(2), 5 oz. lamb chops

Soy sauce

Pepper

3 tsp. cooking wine

1 oz. scallions

5 slices ginger

1 tsp. olive oil



BEEF ROLL UP

1. Open up (butterfly) the steak flat. Spread the pesto evenly on the meat.
2. Layer the cheese, roasted red peppers & spinach 3/4 of the way down the meat.
3. Roll up and secure with toothpicks. Season with sea salt & pepper.
4. Place the roll up in the Fry Basket and insert Basket into the Air Fryer.
5. Cook for 20-25 minutes at 400°F.
6. Half way through, rotate the meat.
7. When done, let rest 10 minutes before cutting and serving.

INGREDIENTS:

- 2 lb. beef flank steak
- 3 Tbsp. pesto
- 6 slices provolone cheese
- 1/3 cup red bell peppers, roasted
- 3/4 cup baby spinach, fresh
- 1 tsp. sea salt
- 1 tsp. black pepper





INGREDIENTS:

1 lb. ground beef
1 Tbsp. olive oil
1 small onion, peeled and minced
2 cloves garlic, peeled and minced
1/2 green pepper, seeded and diced
1/2 tsp. cumin
1/4 cup tomato salsa
1 egg yolk
1 Tbsp. milk
1 pack empanada shells
Sea salt & pepper, to taste

BEEF EMPANADAS

1. Place a sauté pan on the stove on high heat. Add the oil and ground beef and cook until all the meat is browned. Drain liquid and any excess fat.
2. Add the garlic and onions. Cover and cook for 4 minutes.
3. Add the rest of the ingredients except the egg, milk and empanada shells. Cook for 10 minutes on low.
4. Mix the egg and milk together to make an egg wash.
5. Place an empanada shell on the counter. Add some of the cooked meat on one half of the rolled dough. Brush the edges with egg wash and fold over. Seal with a fork. Brush with egg wash and place into the Fry Basket.
6. Repeat until all are done.
7. Place the Fry Basket into the Air Fryer.
8. Cook for 10 minutes at 350°F. Flip empanadas half way through cooking.



INGREDIENTS:

2 lbs. pork tenderloin (2 small tenderloins)
1 apple, cored and sliced
2 cups hard cider
1 Tbsp. fresh rosemary, chopped
2 garlic cloves, minced
1 small onion, thinly sliced
1 tsp. olive oil - spray bottle
Salt and pepper to taste

ROAST PORK TENDERLOIN

1. Combine the hard cider, apples, rosemary, garlic and onion in a baking dish and marinate the pork in the mix for a minimum of 4 hours or overnight.
2. Using the ROAST setting, preheat the Air Fryer to 350°F.
3. Cook the pork for 25-30 minutes. Check the internal temperature after 20 minutes.
4. Half way through the cook time at 12 minutes, turn the pork roast and add some of the apple, onion mix to the Fry Basket, spray with the olive oil and continue cooking the pork.
5. Cook until an internal temperature of 165°F is reached. Allow the pork to rest 10-15 minutes before serving.

RIBEYE STEAK WITH HOTEL BUTTER

1. Ahead of time, using a food processor combine the first 5 ingredients, roll the butter into a tubular shape using parchment paper and chill in the refrigerator.
2. Using the STEAK setting, preheat the Air Fryer to 400°F.
3. Season the ribeye with salt and pepper and cook for 12 minutes or until the desired temperature is reached. (Check internal temperature after 10 minutes if you want it slightly more rare.)
4. Half way through the cook time, turn the steak so it cooks evenly.
5. When done, allow the steak to rest for 10 minutes, slice and top with the hotel butter.

INGREDIENTS:

Hotel Butter:

- 1/4 cup (1/2 stick) unsalted butter, softened
- 1 tsp. lemon juice
- 1 Tbsp. fresh parsley, chopped
- 1 tsp. Dijon mustard
- Pinch of cayenne pepper

One ribeye steak, between 1 and 1 1/2 lbs.

- 1 Tbsp. salt
- 1 tsp. pepper



COD WITH ORANGE SAUCE

1. Using the FISH setting, preheat the Air Fryer to 350°F. Using a paring knife, section the orange slices, save about 1 Tbsp. of the juice and set aside.
2. Season with salt & pepper and place the fish (skin side down) in the Air Fryer. Baste the fish with some of the butter and cook for 10 minutes.
3. Combine the orange sections and juice with the zest and liquor, and arrange them on top of the Cod filets, baste with more butter and cook for another 5 minutes at 350°F.
4. When done, carefully remove the Cod filets, garnish with parsley and serve.

INGREDIENTS:

- (2), 8 oz. Cod filets
- 3 Tbsp. butter, melted
- 1 Tbsp. orange zest
- 1 orange, peeled and sectioned, some juice
- 1 Tbsp. orange liquor, such as triple sec
- 2 tsp. sea salt
- 1 tsp. pepper
- 1/2 Tbsp. fresh parsley, chopped





INGREDIENTS:

- (2), 8 oz. salmon filets
- 1 tsp. olive oil - spray bottle
- 1/2 cup pesto sauce, jarred or homemade
- 1/2 cup panko crumbs
- 1 Tbsp. sea salt
- 1 tsp. pepper

SALMON WITH PANKO AND PESTO CRUST

1. Using the FISH setting, preheat the Air Fryer to 350°F.
2. Season the salmon with salt & pepper and place the fish (skin side down) in the Air Fryer. Spray with the olive oil and cook for 10 minutes.
3. Spread the pesto on the salmon filets and top with the panko crumbs. Cook for another 5 minutes at 350°F to toast the panko and pesto topping.
4. When done, carefully remove the salmon filets and serve.



INGREDIENTS:

12 oz. pizza crust,
refrigerated
1/3 lb. cooked ham, sliced
2/3 cup cheddar cheese,
shredded
2/3 cup mozzarella cheese,
shredded
3 oz. red bell peppers,
roasted
1 egg yolk
1 Tbsp. milk

STROMBOLI

1. Roll the dough out until 1/4 inch thick.
2. Layer the ham, cheese and peppers on one side of the dough. Fold over excess dough and seal the Stromboli.
3. Mix the egg and milk together and brush the dough.
4. Place the Stromboli into the Fry Basket and place it into the Air Fryer. Please note you will need to shape the Stromboli to the basket during this step.
5. Cook for 15 minutes at 360°F.
6. Every 5 minutes, carefully flip Stromboli over.

HAM, GRUYERE AND MUSHROOM STROMBOLI

1. On your cooktop, sauté the mushrooms in the butter, set aside.
2. Using the CHICKEN setting, Preheat the Air Fryer to 360°F. Meanwhile, roll out the pizza dough on a lightly floured surface to about 1/4-inch thick.
3. Layer the cheese, mushrooms, diced tomato and ham on one half of the dough. Fold over and seal the Stromboli.
4. Mix the egg and milk together and brush the Stromboli.
5. Place the Stromboli in the Fry Basket and cook for 20 minutes, making sure to carefully flip the Stromboli after 10 minutes to cook evenly.
6. Allow to rest, slice and serve.

INGREDIENTS:

- 1 lb. store-bought pizza dough (left to rise at room temperature for 1-2 hours)
- 1 egg yolk
- 1 Tbsp. milk
- 6 oz. sliced deli ham (about 5-6 slices)
- 2 cups Gruyere cheese, grated
- 8 oz. white mushrooms, thinly sliced
- 1/2 cup diced tomato
- 2 Tbsp. butter, clarified



DOUGHNUT BREAD PUDDING

1. In a bowl combine all the wet ingredients. Mix.
2. Add the rest of the ingredients and pour into a 7.5" Baking Pan suitable for oven use. Place foil over the dish. Place the Baking Pan into the Fry Basket and then insert Basket into the Air Fryer.
3. Cook for 30 minutes at 310°F with an aluminum foil tent over the dessert.
4. After 30 minutes check on the dessert. Recover and cook for an additional 30 minutes.
5. Check on the dessert. Cover again with the aluminum foil tent for 10 minutes.
6. After 70 minutes of covered cooking, remove the aluminum foil tent and cook uncovered for 15 minutes.
7. When done, chill before serving.

INGREDIENTS:

- 6 doughnuts, glazed and cut into small pieces
- 1 1/2 cups whipping cream
- 4 egg yolks, raw
- 1 tsp. cinnamon
- 3/4 cup sweet cherries, frozen
- 1/4 cup sugar
- 1/2 cup chocolate baking chips, semi-sweet





INGREDIENTS:

8 oz. blueberries
8 oz. strawberries, sliced
8 oz. blackberries
2 Tbsp. sugar
1 tsp. vanilla
1 Tbsp. lemon juice

For the topping:

1/4 cup flour
1/2 cup rolled oats
3 Tbsp. butter, softened
1/3 cup brown sugar
1 tsp. cinnamon

MIXED BERRY CRISP

1. In a mixing bowl, cobbler the berries, sugar, vanilla and lemon juice. Pour this mix into the Baking Pan.
2. Using the CAKE setting, preheat the Air Fryer to 310°F. Cook the fruit for 20 minutes. Give it a stir after 10 minutes.
3. Meanwhile, in another mixing bowl combine well the remaining ingredients for the topping. After 20 minutes, top the fruit with the oat mix.
4. Place the Fry Basket back into the Air Fryer and cook at 310°F for another 10 minutes.
5. When the crisp is done, let it cool for a few minutes and serve with vanilla ice cream.



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