



COSORI

ORIGINAL AIR FRYER
C0137-AF & C0158-AF

Recipes

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your purchase!* 

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CONTACT OUR CHEFS

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

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M–F, 9:00 am–5:00 pm PST/PDT

On behalf of all of us at Cosori,

Happy cooking!

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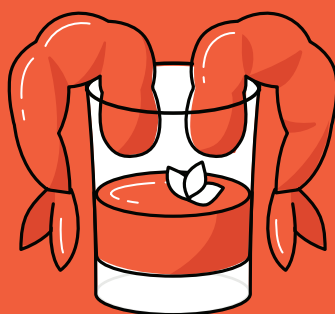
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Appetizers



Pepper and Cheese Stuffed Mushrooms

YIELD: 2–3 servings

PREP TIME: 10 minutes

COOK TIME: 15 minutes

¼ red bell pepper, diced

¼ green bell pepper, diced

¼ jalapeño pepper, deseeded & diced

3 ounces cream cheese

¼ teaspoon salt

6–10 crimini mushrooms, destemmed

Nonstick cooking spray

½ cup shredded mozzarella or
pepper jack cheese

1. **PREHEAT** the Cosori Air Fryer to 400°F for 5 minutes.
2. **MIX** red bell pepper, green bell pepper, jalapeño pepper, cream cheese, and salt in a bowl.
3. **FILL** each mushroom cap with the bell pepper mixture.
4. **PLACE** stuffed mushrooms into the preheated air fryer basket and spray with cooking spray.
5. **COOK** at 300°F for 10 minutes.
6. **SPRINKLE** cheese over each cap enough to cover the filling.
7. **COOK** at 400°F for an additional 5 minutes.
8. **ALLOW** to cool for 4 to 5 minutes. Then, serve.



Sriracha Honey Chicken Wings

YIELD: 2–3 servings

PREP TIME: 5 minutes

COOK TIME: 17 minutes

⅓ teaspoon salt

½ teaspoon black pepper

3 tablespoons Sriracha sauce,
divided

Nonstick cooking spray

1 pound chicken wings

2 tablespoons honey

1. **COMBINE** salt, black pepper, and 2 tablespoons Sriracha in a bowl and mix well.
2. **PREHEAT** the Cosori Air Fryer to 380°F for 5 minutes.
3. **SPRAY** the preheated air fryer baskets with cooking spray and add the wings. Spray the top of the chicken wings as well.
4. **COOK** at 380°F for 14 minutes.
5. **REMOVE** chicken wings using tongs and toss in the Sriracha mixture until evenly coated.
6. **RETURN** chicken wings to baskets and cook at 380°F for an additional 3 minutes.
7. **MIX** the honey and remaining Sriracha in a bowl. Toss wings in mixture until evenly coated.
8. **ALLOW** to cool for 2 minutes and serve.



Fish Sticks

YIELD: 2–3 servings

PREP TIME: 10 minutes

COOK TIME: 10 minutes

½ teaspoon salt

½ teaspoon black pepper

½ cup all-purpose flour

1 pound whitefish, cut into 3 x ¾-inch strips

2 eggs, beaten

1 cup panko breadcrumbs

Nonstick cooking spray

1. **COMBINE** salt, pepper, and flour on a plate.
2. **PREHEAT** the Cosori Air Fryer to 400°F for 5 minutes.
3. **DIP** fish pieces into the beaten eggs, then the flour mixture, then eggs again, and finally breadcrumbs. Repeat for all pieces.
4. **SPRAY** the preheated air fryer baskets with cooking spray and add the fish sticks, spraying the top of the fish sticks as well.
5. **COOK** at 400°F for 10 minutes. Flip sticks after 6 minutes.
6. **ALLOW** to cool for 2 minutes, then serve with favorite dipping sauces.



Cheesy Garlic Breadsticks

YIELD: 2–3 servings

PREP TIME: 5 minutes

COOK TIME: 3 minutes

3 tablespoons unsalted butter,
melted

¼ teaspoon salt

¼ teaspoon dried parsley

4 cloves garlic, minced finely

1 French baguette (1 foot), halved &
cut into 1½ x 5-inch strips

1 cup mozzarella cheese

1. **COMBINE** butter, salt, parsley, and garlic in a bowl.
2. **PREHEAT** the Cosori Air Fryer to 400°F for 5 minutes.
3. **BRUSH** butter mixture onto each breadstick and place into the preheated air fryer baskets. Sprinkle cheese over each breadstick.
4. **COOK** at 400°F for 3 minutes.
5. **SERVE** immediately.



Bacon-Wrapped Shrimp

YIELD: 2–3 servings

PREP TIME: 10 minutes

COOK TIME: 5 minutes

12 shrimp (16–20 ct), deveined

6 strips bacon, halved

1. **PREHEAT** the Cosori Air Fryer to 400°F for 5 minutes.
2. **WRAP** each shrimp with bacon and use a toothpick or skewer to secure.
3. **PLACE** the bacon-wrapped shrimp into the preheated air fryer basket.
4. **COOK** shrimp at 400°F for 5 minutes. Flip shrimp halfway through cooking.
5. **ALLOW** to cool for 2 minutes, then serve.



Salt and Pepper Chicken Wings

YIELD: 2–3 servings

PREP TIME: 5 minutes

COOK TIME: 20 minutes

½ teaspoon salt

¼ teaspoon black pepper

1 pound chicken wings

Nonstick cooking spray

1. **COMBINE** salt and pepper in a mixing bowl and mix well.
2. **PREHEAT** the Cosori Air Fryer to 380°F for 5 minutes.
3. **TOSS** chicken wings with seasoning until well coated.
4. **SPRAY** the preheated air fryer baskets with cooking spray and add the wings, spraying the top of the chicken wings as well.
5. **COOK** chicken wings at 380°F for 20 minutes, then serve.



Five-Spice and Honey Chicken Wings

YIELD: 2–3 servings

PREP TIME: 5 minutes

COOK TIME: 20 minutes

1 pound chicken wings

½ teaspoon salt

1½ teaspoons five-spice powder

Nonstick cooking spray

2 tablespoons honey

1 tablespoon sesame seeds

1. **PREHEAT** the Cosori Air Fryer to 380°F for 5 minutes.
2. **TOSS** chicken wings with salt and five-spice powder until well coated.
3. **SPRAY** the preheated air fryer basket with cooking spray and add the wings, spraying the top of the chicken wings as well.
4. **COOK** chicken wings at 380°F for 20 minutes.
5. **TOSS** chicken wings with honey and sesame seeds, then serve.



“Fried” Zucchini Fries

YIELD: 2 servings

PREP TIME: 10 minutes

COOK TIME: 8 minutes

½ cup all-purpose flour

2 teaspoons salt

½ teaspoon black pepper

2 eggs

¾ cup Italian seasoned panko
breadcrumbs

¼ cup Parmesan cheese, grated

2 medium zucchini, cut into wedges

Nonstick cooking spray

Ranch, for serving

1. **MIX** together flour, salt, and pepper in a dish. Whisk together the eggs in a separate dish. Combine the breadcrumbs and Parmesan cheese in a third dish.
2. **COAT** each piece of zucchini with flour, then dip in egg, and roll in breadcrumbs. Set aside.
3. **PREHEAT** the Cosori Air Fryer to 360°F for 5 minutes.
4. **PLACE** the coated zucchini evenly into the preheated air fryer and spray with nonstick cooking spray. You may need to work in batches.
5. **COOK** the zucchini fries at 360°F for 8 minutes.
6. **SERVE** with a side of ranch.



Chilli Lime Chicken Wings

YIELD: 2–3 servings

PREP TIME: 5 minutes

COOK TIME: 20 minutes

½ teaspoon salt

½ teaspoon paprika

½ teaspoon cumin

½ teaspoon ancho chile powder

½ teaspoon dark chili powder

¼ teaspoon cayenne

1 pound chicken wings

Nonstick cooking spray

1 lime, juiced

1. **PREHEAT** the Cosori Air Fryer to 380°F for 5 minutes.
2. **COMBINE** all seasonings in a bowl and mix well.
3. **TOSS** chicken wings with the seasoning.
4. **SPRAY** the preheated air fryer basket with cooking spray and add the wings, spraying the top of the chicken wings as well.
5. **COOK** at 380°F for 20 minutes.
6. **TOSS** chicken wings with lime juice and serve.



“Fried” Dill Pickles

YIELD: 4 servings

PREP TIME: 10 minutes

COOK TIME: 8 minutes

4 large dill pickles

½ cup all-purpose flour

2 eggs, beaten

½ cup breadcrumbs

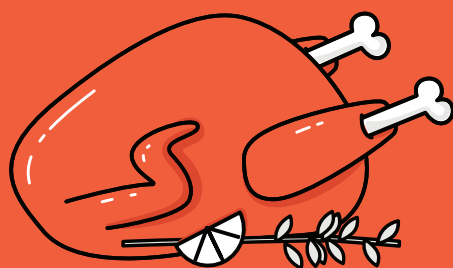
1 teaspoon paprika

¼ teaspoon cayenne pepper

Salt & pepper, to taste

Nonstick cooking spray

1. **DRY** the pickles very well with a paper towel and cut into spears.
2. **SET UP** a dredging station using 3 shallow bowls. Fill the first shallow dish with flour. Beat the eggs in the second dish. Then, combine the breadcrumbs, paprika, cayenne pepper, salt, and pepper in the last dish until well incorporated.
3. **PREHEAT** the Cosori Air Fryer to 360°F for 5 minutes.
4. **COAT** the pickles by dredging them first in the flour, then egg, and finally the breadcrumbs, pressing the crumbs on gently with your hands. Set the coated pickles on a tray and spray them on all sides with cooking spray.
5. **PLACE** the pickles into the preheated air fryer and cook at 360°F for 8 minutes. Flip them over halfway through cooking and spray lightly again, if necessary.
6. **SERVE** with your favorite dipping sauce.



Entrées



Chicken Nuggets

YIELD: 2–3 servings

PREP TIME: 10 minutes

COOK TIME: 12 minutes

1 cup breadcrumbs

½ teaspoon kosher salt

¼ teaspoon black pepper

¼ teaspoon garlic powder

1 pound boneless, skinless chicken
thighs or chicken breast, cut into
1½-inch cubes

2 eggs, whisked

Nonstick cooking spray

1. **PREHEAT** the Cosori Air Fryer to 350°F for 5 minutes.
2. **MIX** breadcrumbs, salt, pepper, and garlic powder in a bowl.
3. **COAT** chicken cubes in egg wash and roll in the breadcrumb mixture until fully coated.
4. **PLACE** the chicken nuggets into the preheated air fryer basket and spray with cooking spray.
5. **COOK** at 350°F for 12 minutes.
6. **SERVE** chicken nuggets with desired sauces.



Honey Mustard Chicken Thighs

YIELD: 2–3 servings

PREP TIME: 20 minutes

COOK TIME: 11 minutes

2 tablespoons stone ground mustard

2 tablespoons honey

4 boneless, skinless chicken thighs

1 lemon, juiced

¼ teaspoon kosher salt

¼ teaspoon black pepper

1. **PREHEAT** the Cosori Air Fryer to 380°F for 5 minutes.
2. **MIX** mustard and honey in a small bowl and set aside.
3. **SOAK** chicken thighs in lemon juice for 15 minutes.
4. **SPRINKLE** salt and pepper on both sides of the chicken thighs.
5. **PLACE** the chicken thighs into the preheated air fryer and cook at 380°F for 8 minutes.
6. **SPOON** half of the honey mustard mixture over the top of the chicken thighs. Set remaining honey mustard aside.
7. **COOK** chicken thighs at 380°F for an additional 3 minutes.
8. **ALLOW** chicken thighs to rest for 5 minutes, then serve with remaining honey mustard sauce.



Pesto Grilled Fish

YIELD: 2–3 servings

PREP TIME: 5 minutes

COOK TIME: 8 minutes

2 tablespoons pesto sauce

¼ teaspoon coarse black pepper

2 whitefish fillets (6 ounces)

1. **PREHEAT** the Cosori Air Fryer to 350°F for 5 minutes.
2. **MIX** pesto and black pepper in a bowl. Coat the fillets with the pesto mixture.
3. **PLACE** the fish into the preheated air fryer basket and cook at 350°F for 8 minutes.
4. **ALLOW** the fish to rest for 3 minutes, then serve.



Eggplant Pizza

YIELD: 2 servings

PREP TIME: 10 minutes

COOK TIME: 15 minutes

⅓ teaspoon kosher salt

⅓ teaspoon black pepper

⅓ teaspoon garlic powder

¼ large eggplant, sliced 1-inch thick

6 cherry tomatoes, halved

2 tablespoons mozzarella cheese

2 basil leaves, for garnish

1. **PREHEAT** the Cosori Air Fryer to 400°F for 5 minutes.
2. **SPRINKLE** salt, pepper, and garlic powder onto both sides of the eggplant slices.
3. **PLACE** the eggplant slices into the preheated air fryer and cook at 400°F for 5 minutes.
4. **TOP** each eggplant slice with cherry tomatoes followed by mozzarella cheese.
5. **COOK** at 350°F for an additional 10 minutes.
6. **GARNISH** with basil leaves and serve.



Italian Ribeye Steak

YIELD: 2–3 servings

PREP TIME: 10 minutes

COOK TIME: 10 minutes

½ cup flat leaf parsley, minced

¼ cup basil, minced

3 cloves garlic, minced

3 tablespoons olive oil

½ teaspoon coarse black pepper

½ lemon, juiced

1¼ teaspoons kosher salt, divided

1 ribeye steak (12–14 ounces)

1. **PREHEAT** the Cosori Air Fryer to 400°F for 5 minutes.
2. **MIX** parsley, basil, garlic, olive oil, black pepper, lemon juice, and a ¼ teaspoon of salt in a bowl and refrigerate.
3. **SPRINKLE** salt and pepper on both sides of the ribeye steak.
4. **PLACE** the ribeye steak into the preheated air fryer and cook at 400°F for 10 minutes.
5. **MOVE** steak to a plate, mix the parsley mixture again, and spoon over steak.
6. **ALLOW** the steak to rest for 3 minutes and serve.



Lemon Garlic Chicken Thighs

YIELD: 2–3 servings

PREP TIME: 10 minutes

COOK TIME: 20 minutes

2 teaspoons extra virgin olive oil

4 cloves garlic, minced

2 tablespoons lemon juice

2 sprigs thyme

½ teaspoon kosher salt

¼ teaspoon black pepper

4 bone-in chicken thighs with skin

1. **PREHEAT** the Cosori Air Fryer to 380°F for 5 minutes.
2. **MIX** together olive oil, garlic, lemon juice, thyme, salt, and pepper in a bowl.
3. **TOSS** the chicken thighs in the marinade until well coated.
4. **PLACE** the chicken thighs into the preheated air fryer and cook at 380°F for 20 minutes.
5. **SPRINKLE** additional salt and pepper, if necessary, then serve.



Moroccan Chicken Legs

YIELD: 4 servings

PREP TIME: 35 minutes

COOK TIME: 22 minutes

½ teaspoon ground thyme

½ teaspoon dried rosemary

½ teaspoon allspice

½ teaspoon ground ginger

½ teaspoon garlic powder

½ teaspoon onion powder

½ teaspoon cinnamon

½ teaspoon paprika

½ teaspoon chili powder

¼ teaspoon nutmeg

¼ teaspoon salt

⅓ cup vegetable oil

4 chicken drumsticks

1 lime

1. **COMBINE** all spices with vegetable oil in a bowl.
2. **TOSS** the chicken legs in the marinade until well coated and marinate for 30 minutes.
3. **PREHEAT** the Cosori Air Fryer to 380°F for 5 minutes.
4. **PLACE** the marinated chicken legs into the preheated air fryer and cook at 380°F for 22 minutes.
5. **PLACE** chicken legs onto a serving platter, squeeze fresh lime juice on top, and serve.



Flank Steak with Chimichurri

YIELD: 2–4 servings

PREP TIME: 10 minutes

COOK TIME: 6 minutes

Chimichurri Sauce

- ¼ cup extra virgin olive oil
- ¾ cup fresh basil
- ¾ cup cilantro
- ¾ cup parsley
- 4 anchovy fillets
- 1 small shallot
- 2 garlic cloves, peeled
- 1 lemon, juiced
- A pinch crushed red pepper

Steak

- 2 teaspoons vegetable oil
- 1 flank steak (16 ounces)
- Salt & pepper, to taste

1. **COMBINE** all of the chimichurri sauce ingredients in a blender, and blend until your desired consistency is reached.
2. **PREHEAT** the Cosori Air Fryer to 400°F for 5 minutes.
3. **RUB** vegetable oil onto the steak and season with salt and pepper.
4. **PLACE** the steak into the preheated air fryer and cook at 400°F for 6 minutes.
5. **ALLOW** the steak to rest for 5 minutes, then slice, top with chimichurri sauce, and serve.



Bang Bang Shrimp

YIELD: 3–4 servings

PREP TIME: 8 minutes

COOK TIME: 8 minutes

Shrimp

¼ cup all-purpose flour

1 teaspoon salt, divided

½ teaspoon black pepper, divided

½ teaspoon garlic powder, divided

½ teaspoon paprika, divided

2 large eggs, beaten

½ cup panko breadcrumbs

12 shrimp (16 ct), peeled with tails left on & deveined

Nonstick cooking spray

1. **MIX** together flour, seasonings, and spices in a bowl. Whisk together the eggs in a separate bowl. Place the breadcrumbs in a third bowl.
2. **COAT** each shrimp with flour, then dip in egg, and then roll in panko breadcrumbs. Set aside.
3. **PREHEAT** the Cosori Air Fryer to 360°F for 5 minutes.
4. **MIX** together all the ingredients for the bang bang sauce and set aside.
5. **PLACE** the shrimp evenly into the preheated air fryer and spray with cooking spray.
6. **COOK** the shrimp at 360°F for 8 minutes.
7. **SERVE** shrimp with the bang bang sauce.

Bang Bang Sauce

½ cup mayonnaise

3 tablespoons Sriracha

1 tablespoon lime juice



Hungarian Pork Chops

YIELD: 2 servings

PREP TIME: 5 minutes

COOK TIME: 10 minutes

2 teaspoons Hungarian paprika

1 teaspoon ground mustard

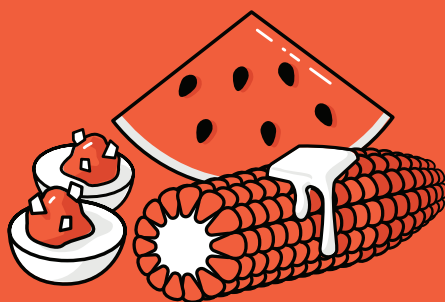
1 teaspoon onion powder

1 teaspoon garlic powder

Salt & pepper, to taste

2 pork loin chops, bone in

1. **COMBINE** all the spices and liberally season the pork chops, almost as if it were breading.
2. **PREHEAT** the Cosori Air Fryer to 400°F for 5 minutes.
3. **PLACE** the pork chops into the preheated air fryer and cook at 400°F for 10 minutes.
4. **ALLOW** pork chops to rest for 5 minutes, then serve.



Sides



Roasted Asparagus

YIELD: 2–3 servings

PREP TIME: 5 minutes

COOK TIME: 8 minutes

10 asparagus spears

1 tablespoon olive oil

¼ teaspoon salt

1. **PREHEAT** the Cosori Air Fryer to 360°F for 5 minutes.
2. **PLACE** asparagus spears in a bowl and coat with olive oil. Sprinkle salt over all asparagus spears.
3. **PLACE** the asparagus spears into the preheated air fryer basket and cook at 360°F for 8 minutes.
4. **SERVE** immediately with favorite dish and a lemon garnish, if desired.



Garlic Rosemary Baby Potatoes

YIELD: 2–3 servings

PREP TIME: 5 minutes

COOK TIME: 20 minutes

1 pound baby Yukon gold potatoes,
halved

¼ teaspoon kosher salt

¼ teaspoon black pepper

1 tablespoon olive oil

3 tablespoons butter

3 cloves garlic, minced

2 tablespoons rosemary leaves

1. **PREHEAT** the Cosori Air Fryer to 350°F for 5 minutes.
2. **TOSS** potatoes, salt, black pepper, and olive oil in a bowl until potatoes are evenly coated.
3. **PLACE** the potatoes into the preheated air fryer and cook at 350°F for 20 minutes.
4. **COMBINE** butter, garlic, and rosemary in a microwave-safe bowl and microwave for 1 minute.
5. **TRANSFER** potatoes from the air fryer into a large bowl and pour butter mixture over and mix.
6. **SERVE** immediately.



Homemade French Fries

YIELD: 2 servings

PREP TIME: 20 minutes

COOK TIME: 20 minutes

1 russet potato

1 teaspoon kosher salt

1 tablespoon oil

Salt & pepper, to taste

1. **CUT** the potato into $3\frac{1}{2} \times \frac{1}{2}$ -inch strips, then soak in hot water for 15 minutes.
2. **DRAIN** the potatoes and pat them dry with a paper towel.
3. **COMBINE** all of the ingredients in a bowl and toss until potato strips are well coated.
4. **PREHEAT** the Cosori Air Fryer to 380°F for 5 minutes.
5. **PLACE** the potatoes into the preheated air fryer and cook at 380°F for 20 minutes.
6. **SHAKE** the baskets halfway through cooking.
7. **SEASON** the fries with salt and pepper to taste.
8. **SERVE** with ketchup, ranch, or your favorite dipping sauce.



Sweet Potato Fries

YIELD: 2–4 servings

PREP TIME: 40 minutes

COOK TIME: 20 minutes

1 large sweet potato (1 pound)

2 tablespoons cornstarch

1 teaspoon paprika

1 teaspoon garlic powder

½ teaspoon cayenne pepper

1 teaspoon salt

1 tablespoon vegetable oil

Salt & pepper, to taste

1. **CUT** the sweet potato into 3½ x ½-inch strips, then soak in hot water for 30 minutes.
2. **DRAIN** the potatoes and pat dry with a paper towel.
3. **PLACE** potatoes into a bag with cornstarch and shake until well coated.
4. **PREHEAT** the Cosori Air Fryer to 380°F for 5 minutes.
5. **TRANSFER** sweet potato fries to a bowl and toss with the remaining ingredients until the fries are well seasoned.
6. **PLACE** the fries into the preheated air fryer and cook at 380°F for 20 minutes. Shake halfway through cooking.
7. **SEASON** the fries with salt and pepper to taste, then serve with ketchup or ranch.



Roasted Heirloom Rainbow Carrots

YIELD: 2–4 servings

PREP TIME: 5 minutes

COOK TIME: 10 minutes

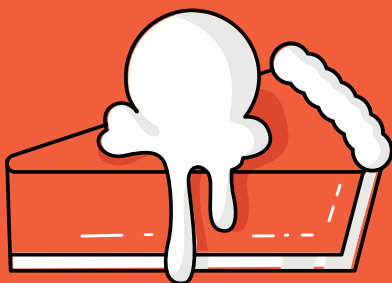
1 pound heirloom rainbow carrots,
peeled & washed

2 teaspoons olive oil

2 sprigs fresh thyme

Salt & pepper, to taste

1. **PAT DRY** the carrots with a paper towel. Set aside.
2. **PREHEAT** the Cosori Air Fryer to 400°F for 5 minutes.
3. **TOSS** the carrots with olive oil, thyme, salt, and pepper in a bowl.
4. **PLACE** the carrots evenly into the preheated air fryer and cook at 400°F for 10 minutes.
5. **SERVE** hot.



Desserts



Apple Fritters

YIELD: 4 fritters

PREP TIME: 10 minutes

COOK TIME: 15 minutes

Fritter

- 1 cup all-purpose flour
- 1½ teaspoons baking powder
- ½ teaspoon salt
- 1 apple, peeled & cored, chopped into ½-inch cubes
- 1½ teaspoons cinnamon
- 3 tablespoons sugar
- 1 cup Greek yogurt (2%)
- Nonstick cooking spray

Glaze

- 1 cup powdered sugar
- 2 tablespoons whole milk

1. **MIX** fritter ingredients in a bowl until fully incorporated and divide dough into 4 balls.
2. **MIX** glaze ingredients in a small bowl until smooth.
3. **PREHEAT** the Cosori Air Fryer to 370°F for 5 minutes.
4. **LINE** the bottom of the inner basket with parchment paper and spray with cooking spray.
5. **PLACE** fritters onto the parchment paper and spray with cooking spray.
6. **COOK** at 370°F for 15 minutes.
7. **DRIZZLE** glaze over the apple fritters and allow to rest for 5 minutes before serving.



Nutella Cookies

YIELD: 4 cookies

PREP TIME: 20 minutes

COOK TIME: 12 minutes

¾ cup all-purpose flour

2 tablespoons sugar

1 egg, whisked

½ cup Nutella®

1 tablespoon powdered sugar, for
dusting

1. **MIX** flour, sugar, egg, and Nutella in a bowl until fully incorporated. Then, place in a ziplock bag and refrigerate for 10 minutes.
2. **PREHEAT** the Cosori Air Fryer to 350°F for 12 minutes.
3. **LINE** the bottom of the inner basket with parchment paper.
4. **ROLL** cookie dough into four 1½-inch balls and place 1 in each corner.
5. **COOK** at 350°F for 12 minutes.
6. **ALLOW** to rest for 10 minutes, then dust cookies with powdered sugar and serve.



Lemon Cookies

YIELD: 4 cookies

PREP TIME: 20 minutes

COOK TIME: 12 minutes

Cookie Ingredients

- 1 cup all-purpose flour
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{8}$ teaspoon baking powder
- 6 tablespoons butter, room temperature
- $\frac{5}{8}$ cup sugar
- $\frac{1}{2}$ egg, whisked
- $\frac{1}{4}$ teaspoon vanilla extract

Glaze

- 1 cup powdered sugar
- 2 tablespoons whole milk
- 1 lemon, zested

1. **MIX** cookie ingredients in a bowl until fully incorporated. Place cookie dough into a ziplock bag and refrigerate for 10 minutes.
2. **MIX** glaze ingredients in a small bowl until smooth.
3. **PREHEAT** the Cosori Air Fryer to 350°F for 5 minutes.
4. **LINE** the bottom of the inner basket with parchment paper.
5. **ROLL** cookie dough into four 1½-inch balls and place 1 in each corner.
6. **COOK** at 350°F for 12 minutes.
7. **DRIZZLE** glaze over the cookies and allow to rest for 10 minutes, then serve.



Chocolate Molten Lava Cake

YIELD: 2 servings

PREP TIME: 5 minutes

COOK TIME: 10 minutes

¼ cup butter, cubed

⅓ cup dark chocolate chips

½ cup powdered sugar, plus more for dusting

1 egg

1 egg yolk

3 tablespoons all-purpose flour

Nonstick cooking spray or butter, for greasing

1. **COMBINE** butter and chocolate chips in a microwave-safe bowl and microwave for 30 seconds. Then, stir until smooth.
2. **WHISK** in powdered sugar, egg, and egg yolk until blended. Then, fold in flour.
3. **PREHEAT** the Cosori Air Fryer to 320°F for 5 minutes.
4. **GREASE** and flour two 4-ounce ramekins with butter or cooking spray.
5. **POUR** batter into ramekins and place into the preheated air fryer.
6. **COOK** at 320°F for 10 minutes.
7. **ALLOW** to rest for 5 minutes after cooking.
8. **INVERT** the ramekins onto dessert plates, then dust with powdered sugar and serve.



Chocolate Banana Bread

YIELDS 1 SMALL LOAF

YIELD: 1 small loaf

PREP TIME: 10 minutes

COOK TIME: 36 minutes

¼ cup unsalted butter, softened

½ cup sugar

1 egg, beaten

2 overripe bananas, mashed

¼ teaspoon vanilla extract

¾ cup all-purpose flour

½ teaspoon baking soda

½ teaspoon salt

⅓ cup chocolate chips

Nonstick cooking spray

1. **CREAM** together the butter and sugar.
2. **MIX** in the egg, mashed bananas, and vanilla. Set aside.
3. **SIFT** together the flour, baking soda, and salt.
4. **FOLD** the dry ingredients into the wet until combined. Then, mix in the chocolate chips.
5. **PREHEAT** the Cosori Air Fryer to 280°F for 5 minutes.
6. **GREASE** 1 mini loaf pan (5 x 3 x 2 inches) with cooking spray and then fill with batter.
7. **PLACE** into the preheated air fryer and cook at 280°F for 36 minutes.
8. **ALLOW** the banana bread to rest and cool down before serving.

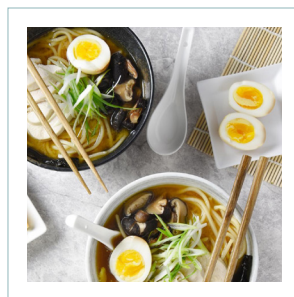
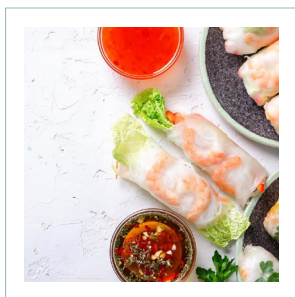
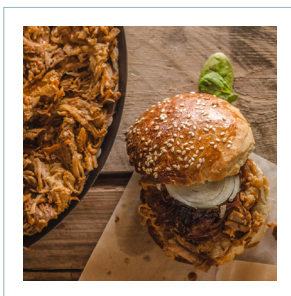


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