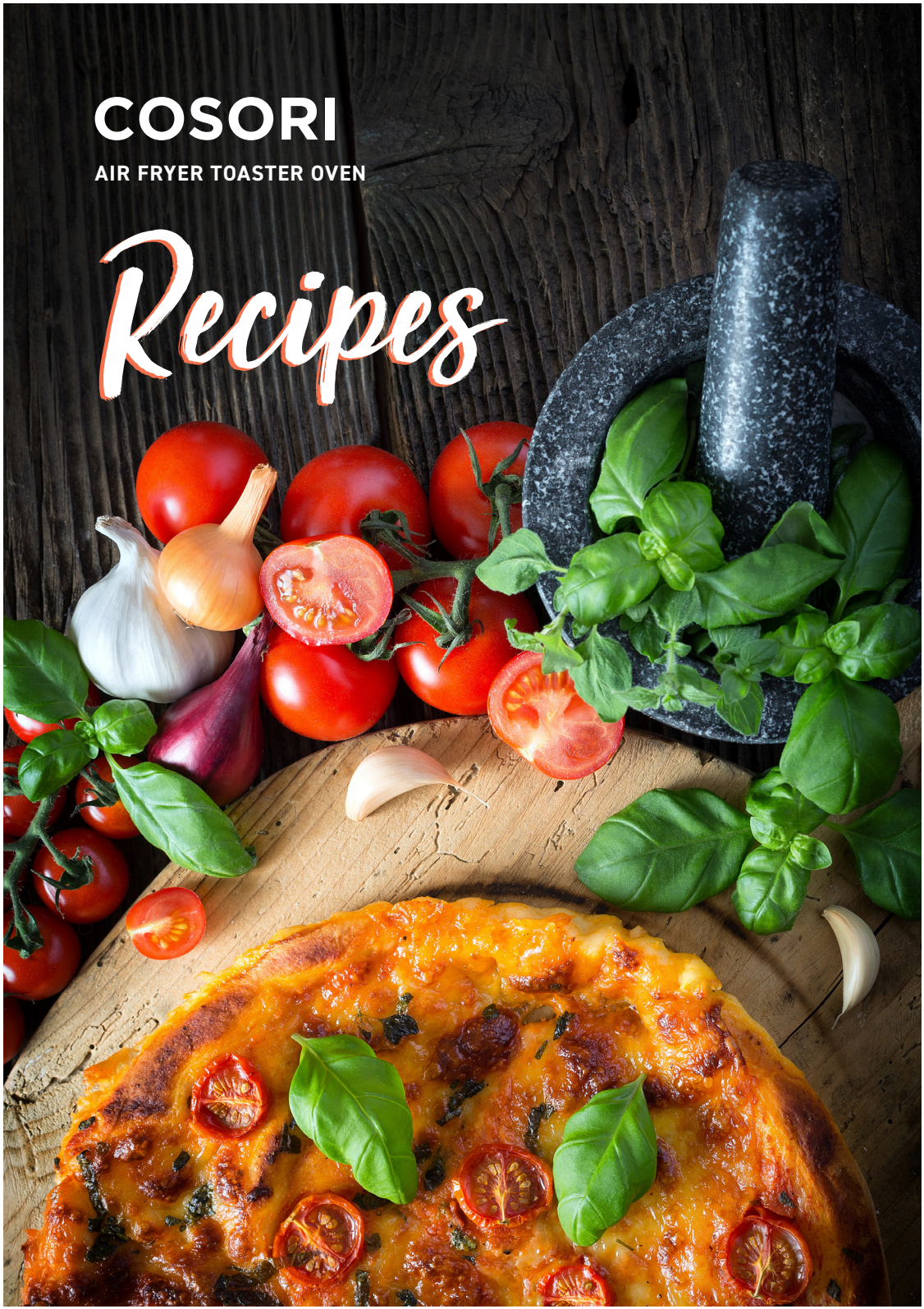
COSORI

AIR FRYER TOASTER OVEN

Recipes



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On behalf of all of us at Cosori,

Happy cooking!

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

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Table of Contents

MISCELLANEOUS

Pastry Dough 6
Pizza Dough 6

APPETIZERS

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

BREAKFAST

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

ENTREÉS

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

SIDES

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

01.03_RB_OriginalAirFryerToasterOven.indd 3 2/24/20 10:10 AM

DEHYDRATED FOODS

Beef Jerky **91**
Beef Teriyaki Jerky **91**
Beet Powder **92**
Dehydrated Candied Bacon **93**
Dehydrated Spiced Orange Slices **94**
Garlic Soy Jerky **95**
Ranch Kale Chip **96**
Taco Seasoned Kale Chips **96**

DESSERTS

Apple Hand Pies **98**
Baked Apples with Raisins & Pinenuts **99**
Black Pepper Souffle **100**
Chocolate Souffle **101**
Decadent Chocolate Cupcakes **102**
Double Chocolate Brownies **103**
Double Chocolate Walnut Cookies **104**
New York Cheesecake **105**
Orange & Lemon Pound Cake **106**
Peach Cobbler **107**
Snickerdoodles **108**
Spiced Molasses Cookies **109**
Sponge Cake **110**
Summer Strawberry Crumble **111**
Vegan Coconut Milk Cupcakes **112**
Walnut Raisin Pumpkin Bread **113**



Miscellaneous



Pastry Dough

YIELD: 6 servings
PREP TIME: 15 minutes

1 cup butter

2½ cups all-purpose flour

7 tablespoons water, iced

¼ teaspoon salt

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

Pizza Dough

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

2½ teaspoons active dry yeast

1 cup warm water

3 cups flour

1 teaspoon salt

1 tablespoon olive oil

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



Appetizers



Air Fried Zucchini Fries

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

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

Yogurt Sauce

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

1. **Mix** together breadcrumbs, cumin, garlic powder, onion powder, smoked hot paprika, white pepper, and salt.
2. **Whisk** the eggs in a separate dish.
3. **Coat** each piece of zucchini with flour, then dip in egg, then roll in breadcrumb mixture.
4. **Select** the Air Fry function on the Cosori Air Fryer Toaster Oven, set time to 20 minutes, then press *Start/Cancel* to preheat.
5. **Place** the zucchini fries into the fry basket.
6. **Spray** the zucchini with nonstick cooking spray, then insert the basket at mid position in the preheated air fryer toaster oven. Press *Start/Cancel*.
7. **Combine** the ingredients for the yogurt sauce, then serve with the zucchini fries when done.



Bacon Cheddar Pinwheels

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

1 sheet premade puff pastry dough

8 slices bacon

¾ cup cheddar cheese, shredded

Items Needed

One 12 x 12-inch cookie sheet

1. **Roll** the puff pastry sheet out onto the cookie sheet until the dough meets the edges.
2. **Sprinkle** the cheese evenly on top, leaving 1 inch of space on the right side.
3. **Place** the bacon slices vertically on top of the cheese.
4. **Roll** puff pastry into a log, finishing with seam side down.
5. **Cut** into 1-inch pieces.
6. **Line** the fry basket with parchment paper, then place puff pastry pieces spiral side up.
7. **Select** the Cookies function on the Cosori Air Fryer Toaster Oven, set time to 20 minutes, then press Start/Cancel to preheat.
8. **Place** the fry basket at mid position into the preheated air fryer toaster oven and press Start/Cancel.
9. **Flip** the pinwheels halfway through cooking.
10. **Remove** when done, then serve.



Blue Cheese Caesar Chicken Wings

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

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

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

Buffalo Chicken Empanadas

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

1 tablespoon unsalted butter

8 ounces ground chicken

¾ teaspoon salt

¼ teaspoon black pepper

½ teaspoon garlic powder

½ teaspoon onion powder

½ cup buffalo sauce

2 scallions, finely chopped

2 ounces crumbled blue cheese

2 ounces shredded mozzarella cheese

2 premade pie crusts (9-inch diameter), thawed

1 egg, beaten

1 tablespoon water

Items Needed

One 9 x 13-inch baking sheet

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



Butter Baked Mussels

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

15 mussels

10 grape tomatoes, halved

⅓ cup unsalted butter

⅛ cup parsley, chopped

¼ teaspoon crushed red peppers

¼ teaspoon kosher salt

Items Needed

One 9 x 9-inch glass baking dish

1. **Soak** mussels in cold salted water for 10 minutes.
2. **Insert** the wire rack at mid position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 15 minutes, then press *Start/Cancel* to preheat.
3. **Place** mussels, tomatoes, butter, parsley, crushed red peppers, and salt in the glass baking dish, then place the dish on top of the wire rack in the preheated air fryer toaster oven. Press *Start/Cancel*.
4. **Remove** when done and serve immediately.



Butternut Squash & Goat Cheese Crostini

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

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

1. **Select** the Roast function on the Cosori Air Fryer Toaster Oven, set time to 35 minutes, then press Start/Cancel to preheat.
2. **Toss** the butternut squash with olive oil, salt, pepper, sage, and shallot.
3. **Line** the food tray with foil, then place the butternut squash on top.
4. **Insert** the food tray at mid position into the preheated air fryer toaster oven, then press Start/Cancel.
5. **Remove** when butternut squash is tender and golden. Place in a bowl and set aside.
6. **Assemble** crostini by placing the butternut squash mixture on top of the baguette slices, followed by small pieces of goat cheese. Garnish with fresh thyme leaves, then serve.



Cheddar Crisps

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

½ cup sharp cheddar cheese, shredded

A pinch of cayenne pepper

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



Chili Beef Nachos

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

1 can chili (15 ounces)

½ teaspoon cumin

¼ teaspoon oregano

¼ teaspoon taco seasoning

A pinch of black pepper

1 bag tortilla chips (8 ounces)

1 bag Mexican blend shredded cheese (8 ounces)

Mexican crema, for drizzling

Items Needed

1 broiler pan

1. **Combine** chili, cumin, oregano, taco seasoning, and black pepper in a microwave-safe bowl.
2. **Microwave** the chili for 1 minute. Set aside.
3. **Insert** the wire rack at top position in the Cosori Air Fryer Toaster Oven. Select the Broil function, set time to 5 minutes, then press *Start/Cancel* to preheat.
4. **Line** the broiler pan with foil. Place half of the tortilla chips in the broiler pan, top them with half the chili, and then half the cheese. Repeat this process to add a second layer of nachos.
5. **Place** the broiler pan on top of the wire rack in the preheated air fryer toaster oven and press *Start/Cancel*.
6. **Remove** when done, drizzle with Mexican crema, then serve.



Garlic & Herb Pita Bread

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

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

1. **Combine** all ingredients except the hummus and toss until pita bread is evenly coated with olive oil and seasonings.
2. **Select** the Toast function on the Cosori Air Fryer Toaster Oven, set darkness level to 2, then press *Start/Cancel* to preheat.
3. **Place** pita bread into the fry basket, then insert the basket at mid position in the preheated air fryer toaster oven. Press *Start/Cancel*.
4. **Take** out pita bread when done and serve with hummus.



Greek Lamb Meatballs

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

1 pound ground lamb
½ cup breadcrumbs
¼ cup milk
2 egg yolks
1 teaspoon ground coriander
1 teaspoon ground cumin
3 garlic cloves, minced
1 teaspoon dried oregano
½ teaspoon salt
½ teaspoon black pepper
1 lemon, juiced and zested
¼ cup fresh parsley, chopped
½ cup crumbled feta cheese
Olive oil, for shaping
Tzatziki, for dipping

1. **Combine** all ingredients except olive oil in a large mixing bowl and mix until fully incorporated.
2. **Form** 12 meatballs, about 2 ounces each. Use olive oil on your hands so they don't stick to the meatballs. Set aside.
3. **Select** the Broil function on the Cosori Air Fryer Toaster Oven, set time to 12 minutes, then press *Start/Cancel* to preheat.
4. **Place** the meatballs on the food tray, then insert the tray at top position in the preheated air fryer toaster oven. Press *Start/Cancel*.
5. **Take** out the meatballs when done and serve with a side of tzatziki.



Mexican Pizza

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

Vegetable oil, for frying
1 flour tortilla
3 ounces ground beef
2 tablespoons taco seasoning
1 tablespoon tomato paste
1 tablespoon water
⅓ can or 14.5 ounces refried beans
2 tablespoons sour cream
2 Roma tomatoes, chopped
3 ounces Mexican-style cheese, shredded
Olives, sliced, for garnish

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



Mini Zucchini Pizzas

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

1 large zucchini squash, cut into ¼-inch-thick slices

Shredded mozzarella cheese, for topping

Mini pepperonis, for topping

Items Needed

One 9 x 13-inch baking sheet

1. **Line** the baking sheet with parchment paper and place zucchini slices on top.
2. **Top** each zucchini slice with mozzarella cheese and mini pepperonis. Set aside.
3. **Insert** the wire rack at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 25 minutes, then press *Start/Cancel* to preheat.
4. **Place** the baking sheet on top of the wire rack in the preheated air fryer toaster oven and press *Start/Cancel*.
5. **Remove** when done and allow to cool for 5 minutes, then serve.



Pesto Pinwheels

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

⅓ cup fresh basil

3 cloves garlic

3 tablespoons pine nuts

⅓ tablespoon Parmesan cheese, grated

⅓ tablespoon olive oil

Salt & pepper, to taste

½ sheet store-bought puff pastry

½ cup mozzarella cheese, shredded

Items Needed

One 9 x 13-inch baking sheet

1. **Combine** basil, garlic, pine nuts, and Parmesan cheese in a food processor.
2. **Pulse** the ingredients until finely chopped. Drizzle in olive oil while blending.
3. **Season** the pesto with salt and pepper to taste.
4. **Spread** the pesto on the sheet of puff pastry, then sprinkle with mozzarella cheese.
5. **Roll** the puff pastry lengthwise and pinch edge to seal.
6. **Cut** into 1/2-inch-thick slices.
7. **Insert** the wire rack at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 15 minutes and temperature to 375°F, then press *Start/Cancel* to preheat.
8. **Line** the baking sheet with parchment paper and set the pinwheels on top. Place the baking sheet on top of the wire rack in the preheated air fryer toaster oven, then press *Start/Cancel*.
9. **Remove** when done and serve.



Sausage Potato & Zucchini Skewers

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

2 Louisiana hot sausages or andouille sausages, cut into ½-inch-thick slices

4 Yukon Gold potatoes, cut into ½-inch-thick slices

½ zucchini, thinly sliced

½ teaspoon lemon pepper

½ teaspoon garlic powder

½ teaspoon onion powder

½ teaspoon black pepper

⅛ teaspoon kosher salt

1 tablespoon olive oil

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



Sesame Ginger Pork Meatballs

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

1 pound ground pork
3 shiitake mushrooms, finely chopped
2 scallions, finely chopped
2 cabbage leaves, finely chopped
1½-inch-thick piece of ginger, grated
1½ teaspoons sesame oil
1 tablespoon soy sauce
¾ teaspoon salt
1 teaspoon sugar
¼ teaspoon black pepper
1½ tablespoons cornstarch
Canola oil, for shaping
Sesame seeds, for garnish

1. **Mix** the pork, mushrooms, scallions, cabbage, ginger, sesame oil, soy sauce, salt, sugar, black pepper, and cornstarch until well combined.
2. **Form** 12 meatballs, about 2 ounces each. Use canola oil on your hands so they don't stick to the meatballs. Set aside.
3. **Select** the Broil function on the Cosori Air Fryer Toaster Oven, set time to 10 minutes, and press *Start/Cancel* to preheat.
4. **Place** the meatballs on the food tray, then insert the tray at top position in the preheated air fryer toaster oven. Press *Start/Cancel*.
5. **Remove** when done and garnish with sesame seeds, then serve.

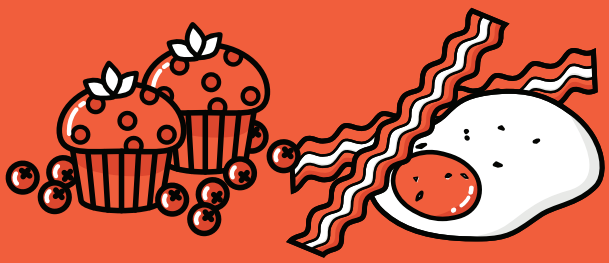


Sweet & Spicy Korean Chicken Wings

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

2 pounds chicken wings
2 tablespoons gochujang paste
2 tablespoons sambal chili paste
½ cup water
2 tablespoons rice vinegar
1 teaspoon sesame oil
1 tablespoon fish sauce
2 tablespoons dark brown sugar
1 tablespoon ginger, grated
¼ teaspoon salt
1 tablespoon sesame seeds
1 green onion, sliced, for garnish

1. **Select** the Air Fry function on the Cosori Air Fryer Toaster Oven, set time to 35 minutes, then press *Start/Cancel* to preheat.
2. **Place** chicken wings into the fry basket, then insert the basket at mid position in the preheated air fryer toaster oven. Press *Start/Cancel*.
3. **Combine** gochujang paste, sambal chili paste, water, rice vinegar, sesame oil, fish sauce, dark brown sugar, ginger, and salt in a small saucepan and mix together.
4. **Set** the saucepan over medium-high heat and cook for 8 minutes, or until reduced by half.
5. **Take** out chicken wings when done, and put in a separate bowl.
6. **Pour** the sauce over the chicken wings, then toss to make sure they're well coated.
7. **Sprinkle** sesame seeds and sliced green onions to garnish, then serve.



Breakfast

Apple Cinnamon Coffee Cake Muffins

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

Muffin

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

Streusel

- ¼ cup walnuts, finely chopped
- 2 tablespoons almond flour
- ¼ teaspoon cinnamon
- 2 tablespoons unsalted butter, cold
- ⅛ teaspoon salt
- 3 tablespoons brown sugar

Items Needed

- One 12-cup muffin pan, greased

1. **Combine** flour, sugar, baking powder, baking soda, salt, and cinnamon for the muffins in a large mixing bowl.
2. **Combine** egg, butter, yogurt, and vanilla in a separate mixing bowl. Whisk to combine.
3. **Add** wet ingredients to dry ingredients, stirring to combine.
4. **Fold** in apples.
5. **Combine** all streusel ingredients in a small bowl. Cut butter into the mixture until clumps form.
6. **Select** the Bake function on the Cosori Air Fryer Toaster Oven, set temperature to 350°F and time to 20 minutes, then press Start/Cancel to preheat.
7. **Pour** batter into the muffin pan, filling each cup ¾ full. Top each muffin with streusel.
8. **Place** muffins onto the food tray and insert at the mid position into the preheated air fryer toaster oven, then press Start/Cancel.
9. **Remove** when a toothpick inserted into the middle comes out clean, then serve.



Avocado Baked Egg

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

1 large ripe avocado, halved and pitted

2 eggs

¼ teaspoon salt

¼ teaspoon black pepper

2 tablespoons grated Parmesan cheese

Finely chopped chives, for garnish

Items Needed

One 9 x 13-inch baking sheet

1. **Place** the avocado halves on the corners of the baking sheet. The lip of the baking sheet will prevent them from rolling over.
2. **Scoop** out some of the flesh from the avocado halves to make a hole large enough for 1 egg.
3. **Crack** 1 egg into each of the halved avocados.
4. **Season** with salt and pepper.
5. **Insert** the wire rack at mid position in the Cosori Air Fryer Toaster Oven. Select the Air Fry function, set time to 22 minutes, then press *Start/Cancel* to preheat.
6. **Place** the baking sheet on top of the wire rack in the preheated air fryer toaster oven, then press *Start/Cancel*.
7. **Sprinkle** Parmesan cheese on the avocado halves after 12 minutes of cook time.
8. **Remove** the baked avocados when done and garnish with finely chopped chives, then serve.



Avocado Cream Cheese Toast

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

1 avocado, halved and pitted

2 tablespoons chopped cilantro

2 teaspoons fresh lemon juice

A pinch of crushed red pepper

Salt & pepper, to taste

2 slices rustic white bread, cut ¾-inch-thick

Olive oil, for brushing

4 ounces cream cheese

Items Needed

One 9 x 13-inch baking sheet

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



Gluten-Free Blueberry Muffins

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

1 tablespoon coconut oil
1 ripe banana
1¼ cups almond flour
2 tablespoons granulated sugar
½ teaspoon baking powder
1 egg, beaten
⅛ cup maple syrup
1 teaspoon apple cider vinegar
1 teaspoon vanilla extract
1 teaspoon lemon zest
A pinch of cinnamon
½ cup fresh or frozen blueberries
Cooking spray

Items Needed

One 6-cup muffin pan

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



Mini Spinach & Cheddar Quiches

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

2 premade pie crusts (9-inch diameter), thawed
2 eggs
¼ cup heavy cream
¼ cup whole milk
½ cup sharp cheddar cheese, shredded
¼ cup frozen spinach, drained
½ teaspoon salt
A pinch of black pepper
A pinch of garlic powder
A pinch of onion powder
A pinch of nutmeg

Items Needed

One 6-cup muffin pan, greased

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



Mini Tomato & Spinach Frittatas

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

4 eggs

2 tablespoons heavy cream

½ cup mozzarella cheese, shredded

¼ cup Parmesan cheese, grated

¾ cup baby spinach, chopped

¾ teaspoon salt

¼ teaspoon black pepper

9 grape tomatoes, halved

Cooking spray

Items Needed

One 6-cup muffin pan

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



Salted Maple Pecan Granola

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

2 cups old fashioned oats

1 cup pecans, chopped

2 tablespoons dark brown sugar, packed

¾ teaspoon kosher salt

1 teaspoon ground cinnamon

¼ teaspoon ground nutmeg

¼ cup coconut oil, melted

½ cup maple syrup

½ teaspoon maple extract

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



Shakshuka

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

3 tablespoons olive oil

1 small red onion, chopped

1 red bell pepper, chopped

3 garlic cloves, minced

1 teaspoon ground cumin

1 teaspoon ground paprika

¼ teaspoon crushed red chili flakes

2 cans or 14.5 ounces fire roasted tomatoes

¾ teaspoon salt

¼ teaspoon black pepper

6 eggs

Feta cheese, crumbled, for garnish

Cilantro, finely chopped, for garnish

Items Needed

One 9 x 9-inch glass baking dish

1. **Heat** a large skillet over medium heat and add olive oil. Allow to heat up for 1 minute.
2. **Add** chopped onion to the heated skillet and cook for 5 minutes.
3. **Add** chopped red bell pepper and cook for 4 minutes.
4. **Mix** in minced garlic, cumin, paprika, and red chili flakes. Cook for 1 minute.
5. **Mix** in the tomatoes, salt, and black pepper. Bring to a boil, then reduce to a simmer and cover. Cook for 15 minutes.
6. **Insert** the wire rack at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 40 minutes, then press *Start/Cancel* to preheat.
7. **Pour** tomato mixture into the glass baking dish.
8. **Make** 6 pockets in the tomato mixture and crack 1 egg in each of the pockets. Cover with foil.
9. **Place** the glass baking dish on top of the wire rack in the preheated air fryer toaster oven, then press *Start/Cancel*.
10. **Remove** when done, garnish with feta cheese and cilantro, then serve.



Strawberry Toaster Pastries

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

¾ cup and 2 tablespoons strawberry jam, divided

1 tablespoon cornstarch

3 tablespoons water, divided

2 premade pie crusts (9-inch diameter), thawed

1 egg, beaten

1 tablespoon heavy cream

¾ cup powdered sugar

Sprinkles

Items Needed

One 9 x 13-inch baking sheet

1. **Combine** ¾ cup strawberry jam, cornstarch, and 1 tablespoon water. Set aside.
2. **Cut** premade pie crusts into ten 3 x 4-inch rectangles. You will need to reroll scraps to make all 10 rectangles.
3. **Whisk** egg with remaining 2 tablespoons water. Set aside.
4. **Scoop** 1½–2 tablespoons of the jam mixture onto the center of 5 rectangles, leaving a ½-inch border.
5. **Brush** the edges with the whisked egg and place another rectangle on top.
6. **Crimp** the edges using a fork, making sure to keep the filling from oozing out.
7. **Line** the baking sheet with parchment paper and place the toaster pastries on top. Set aside.
8. **Insert** the wire rack at mid position in the Cosori Air Fryer Toaster Oven. Select the Air Fry function, set time to 18 minutes, then press *Start/Cancel* to preheat.
9. **Place** the baking sheet on top of the wire rack in the preheated air fryer toaster oven, then press *Start/Cancel*.
10. **Remove** the pastries when done and allow to cool.
11. **Mix** together the remaining 2 tablespoons strawberry jam, heavy cream, and powdered sugar until well combined.
12. **Spread** icing on the cooled toaster pastries and top with sprinkles.



Entreés



Almond-Crusted Salmon

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

4 salmon fillets (8 ounces each)
4 tablespoons honey
1 cup almonds
¼ cup sesame seeds
2 ounces Parmesan cheese
¼ cup parsley, chopped
1 tablespoon lemon zest
1 tablespoon sugar
1 teaspoon kosher salt
1 tablespoon olive oil
½ lemon, juiced

Items Needed

Food processor
One 9 x 13-inch baking sheet

1. **Combine** all ingredients except the salmon, honey, and lemon juice in a food processor, pulse until crumbly, then set aside in a bowl.
2. **Drizzle** the salmon fillets with honey, then bread the top of the fillets with the almond crust.
3. **Line** the food tray with parchment paper, then place the fillets on top.
4. **Insert** the wire rack at top position in the Cosori Air Fryer Toaster Oven. Select the Broil function, set time to 10 minutes, then press *Start/Cancel* to preheat.
5. **Place** the food tray on top of the wire rack in the preheated air fryer toaster oven, then press *Start/Cancel*.
6. **Remove** when done, let the salmon rest for 5 minutes, then top with lemon juice and serve.



Apartment Ribs

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

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

1. **Mix** kosher salt, paprika, garlic powder, onion powder, black pepper, and brown sugar in a small bowl.
2. **Sprinkle** seasoning mixture on both sides of the ribs and pat, not rub.
3. **Select** the Bake function on the Cosori Air Fryer Toaster Oven, set time to 3 hours 30 minutes and temperature to 230°F, then press *Start/Cancel* to preheat.
4. **Place** the ribs on the food tray, then insert the tray at mid position in the preheated air fryer toaster oven. Press *Start/Cancel*.
5. **Remove** when done and allow to cool for 5 minutes, then serve.



Arugula & Prosciutto Pizza

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

12 ounces pizza dough

2 tablespoons olive oil

¼ cup ricotta cheese

3 ounces low moisture mozzarella

2 tablespoons grated Parmesan

3 ounces prosciutto

1 cup arugula

½ lemon, juiced

A pinch of salt

1. **Sprinkle** flour onto a clean work surface and form the pizza dough into a ball. Place a damp cloth over the dough and let it rest for 1 hour.
2. **Insert** wire rack at mid position in the Cosori Air Fryer Toaster Oven, select the Pizza function, then press *Start/Cancel* to preheat.
3. **Punch** down the dough, then shape or roll the dough into a thin circle up to 12 inches in diameter. Transfer the dough onto a pizza pan.
4. **Spread** the olive oil onto the pizza dough evenly, making sure to brush the edges.
5. **Spread** ¼ cup of ricotta cheese evenly onto the dough, leaving a ½-inch border of crust.
6. **Sprinkle** the mozzarella and Parmesan evenly onto the pizza. Then, top the pizza with the prosciutto.
7. **Place** the pizza on the wire rack in the preheated air fryer toaster oven, then press *Start/Cancel*.
8. **Mix** together arugula, lemon juice, and salt.
9. **Remove** when done. Garnish with lemon arugula and serve.



Bacon-Wrapped Hot Dogs

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

4 strips thick-cut bacon

4 beef hot dogs

4 hot dog buns, slightly toasted

1. **Wrap** 1 piece of bacon around each beef hot dog, allowing the edges of the bacon to overlap slightly. Set aside.
2. **Select** the Broil function on the Cosori Air Fryer Toaster Oven, set time to 20 minutes, then press *Start/Cancel* to preheat.
3. **Line** the food tray with foil, then set the wire rack on top of the food tray.
4. **Place** the bacon-wrapped hot dogs on the wire rack, then insert the rack and food tray at top position in the preheated air fryer toaster oven. Press *Start/Cancel*.
5. **Flip** the hot dogs halfway through cooking.
6. **Remove** when done and place each hot dog in a hot dog bun.
7. **Serve** with your choice of toppings.



Baked Tofu Steaks

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

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

Items Needed

One shallow baking dish

1. **Drain** tofu and pat dry liberally with paper towels. Cut tofu into four 2-inch rectangles, then place them in the baking dish.
2. **Mix** the rest of the ingredients in a bowl and whisk to combine.
3. **Pour** the marinade over the tofu. Flip the tofu pieces over so that the marinade completely covers the tofu.
4. **Cover** the baking dish with plastic wrap and marinate for 4 hours in the fridge.
5. **Select** the Roast function on the Cosori Air Fryer Toaster Oven, set time to 20 minutes, then press Start/Cancel to preheat.
6. **Line** the food tray with foil, then place the tofu on top.
7. **Insert** the food tray at top position into the preheated air fryer toaster oven, then press Start/Cancel.
8. **Remove** food tray, flip tofu over, then cook for another 15 minutes.
9. **Remove** when tofu is light brown and firm, then serve.

Braised Pork Belly with Crispy Skin

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

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

Items Needed

One 9 x 9-inch casserole dish

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



Broiled Miso Salmon

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

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

Items Needed

One 9 x 13-inch baking sheet

1. **Whisk** together all ingredients except the salmon fillets in a bowl.
2. **Marinate** salmon fillets in the mixture for up to 30 minutes.
3. **Insert** the wire rack at top position in the Cosori Air Fryer Toaster Oven. Select the Broil function, set time to 8 minutes, then press *Start/Cancel* to preheat.
4. **Line** baking sheet with parchment paper and place the fillets on top.
5. **Spoon** the marinade over the fillets.
6. **Place** the baking sheet on top of the wire rack in the preheated air fryer toaster oven, then press *Start/Cancel*.
7. **Remove** when done, let the salmon rest for 5 minutes, then serve.



Buttermilk Rotisserie Chicken

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

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

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



Carnitas

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

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

Items Needed

One 9 x 9-inch casserole dish

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



Cheesy Mac n Beef Casserole

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

Cheese Sauce

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

Pasta

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

Items Needed

- One 6 x 8 x 2-inch casserole dish

1. **Heat** a skillet over medium-high heat and pour olive oil into the pan. Heat for 1 minute.
2. **Add** onion, garlic, parsley, and ¼ teaspoon salt to the hot skillet. Saute for 10 minutes, or until onions are soft.
3. **Add** butter, ground beef, and the remaining ¼ teaspoon salt to the skillet.
4. **Saute** until beef is thoroughly cooked. The ground beef should be evenly crumbled.
5. **Add** marinara and heavy whipping cream to the beef mixture and simmer for 5 minutes over low heat.
6. **Place** beef mixture aside in a bowl covered with aluminum foil.
7. **Boil** the pasta in water with 1 tablespoon kosher salt. Cook for 8 minutes or until al dente (soft with a slight bite).
8. **Layer** ingredients in the casserole dish in this order: noodles, cheddar cheese, then beef. Once completely filled, sprinkle a final layer of cheddar cheese.
9. **Insert** the wire rack at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 30 minutes and temperature to 350°F, then press *Start/Cancel* to preheat.
10. **Place** the casserole dish on top of the wire rack in the preheated air fryer toaster oven, then press *Start/Cancel*.
11. **Remove** when done and serve immediately.



Chicken Adobo

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

2 chicken thighs

4 chicken legs

1 cup white distilled vinegar

1 cup apple cider vinegar

½ cup soy sauce

2 bulbs garlic, peeled and smashed

2 bay leaves

¼ teaspoon salt

¼ teaspoon black pepper

¼ teaspoon crushed red pepper

1 tablespoon canola oil

1 cup water

Items Needed

One 9 x 9-inch glass baking dish

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



Chicken Bake Calzone

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

12 ounces pizza dough

1½ cups chicken, cut into ½-inch cubes

3 tablespoons bacon bits

⅔ cup mozzarella cheese, grated

¼ teaspoon salt

¼ teaspoon black pepper

1 cup Parmesan cheese, finely grated, divided

6 tablespoons Caesar dressing, divided

1 tablespoon olive oil

1. **Sprinkle** flour onto a clean work surface and form the dough into a ball.
2. **Place** a damp cloth over the dough ball and let it rest for 1 hour.
3. **Mix** chicken, bacon bits, mozzarella, salt, pepper, Parmesan, and Caesar dressing in a bowl.
4. **Punch** down the dough. Split the dough into 2 balls, then roll them out until they become 7-inch diameter circles.
5. **Split** the filling evenly between the circles, spreading the filling on 1 half.
6. **Fold** the dough over and pinch the edges to ensure it is well-sealed. Cut off any excess dough.
7. **Brush** or spray the top of the dough with olive oil.
8. **Select** the Pizza function on the Cosori Air Fryer Toaster Oven, set time to 18 minutes, then press *Start/Cancel* to preheat.
9. **Place** the calzones on the food tray, then insert the tray at mid position in the preheated air fryer toaster oven. Press *Start/Cancel*.
10. **Remove** calzones when done and serve.



Chili Beef Skewers

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

1 ribeye steak (1 pound), cut into 2-inch cubes
¼ cup olive oil
1 tablespoon chili powder
2 teaspoons salt
1 teaspoon cumin
1 teaspoon oregano
½ teaspoon garlic powder
½ teaspoon black pepper
1 lime, juiced
1 red bell pepper, cut into 2-inch squares
½ onion, cut into 2-inch squares

1. **Combine** steak, olive oil, chili powder, salt, cumin, oregano, garlic powder, black pepper, and lime juice in a plastic resealable bag.
2. **Shake** well and marinate for 2 hours in the fridge.
3. **Skewer** the meat, inserting red bell pepper and onion between each piece of steak. Set aside.
4. **Select** the Broil function on the Cosori Air Fryer Toaster Oven, set time to 10 minutes, then press *Start/Cancel* to preheat.
5. **Place** skewers on the food tray, then insert the tray at top position in the preheated air fryer toaster oven. Press *Start/Cancel*.
6. **Remove** carefully when done and serve.

Chili Honey Lime Chicken

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

2 chicken leg quarters
2 tablespoons chili powder
2 teaspoons paprika
1½ teaspoon kosher salt
1 teaspoon garlic powder
1 teaspoon onion powder
¼ teaspoon black pepper
¼ teaspoon ground cumin
¼ teaspoon cayenne pepper
5 tablespoons olive oil
2 limes, juiced
3 tablespoons honey

1. **Place** chicken leg quarters in a plastic resealable bag. Set aside.
2. **Mix** the rest of the ingredients in a bowl until well combined.
3. **Add** the marinade to the plastic resealable bag with the chicken.
4. **Marinate** the chicken for 8 hours in the fridge.
5. **Remove** from fridge and allow it to come to room temperature for 2 hours.
6. **Line** the food tray with foil, then place the chicken on top.
7. **Select** the Air Fry function on the Cosori Air Fryer Toaster Oven and press Start/Cancel to preheat.
8. **Place** the food tray at mid position into the preheated air fryer toaster oven, then press Start/Cancel.
9. **Remove** when done, allow the chicken to rest for 10 minutes, then serve.



Chipotle Pork Tenderloin Roast

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

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

1. **Mix** pork tenderloin, chipotle peppers, salt, and black pepper in a large plastic resealable bag.
2. **Marinate** for 30 minutes.
3. **Select** the Roast function on the Cosori Air Fryer Toaster Oven, set time to 30 minutes and temperature to 400°F, then press *Start/Cancel* to preheat.
4. **Place** a layer of aluminum foil on the food tray and set the pork tenderloin on top.
5. **Place** onion and garlic around the tenderloin and drizzle olive oil over the onion.
6. **Insert** food tray at low position in the preheated air fryer toaster oven. Press *Start/Cancel*.
7. **Remove** when done and allow to cool for 5 minutes.
8. **Spoon** onions and garlic over the tenderloin and serve.



Hearty Vegetarian Quesadillas

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

2 tablespoons vegetable oil

¼ onion, diced

½ cup canned whole corn kernels, strained

½ cup canned black beans, strained

⅛ teaspoon kosher salt

⅛ teaspoon black pepper

1 teaspoon taco seasoning

¼ lime, juiced

2 medium-sized flour tortillas

½ cup queso Chihuahua (quesadilla cheese) or mozzarella cheese, grated

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

Italian Lasagna

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

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

Items Needed

One 9 x 9-inch glass baking dish

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





Italian Meatballs

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

1 pound ground beef (80% lean)
⅓ cup breadcrumbs
¼ cup milk
2 eggs
2 teaspoons garlic powder
1 teaspoon onion powder
½ teaspoon red chilli flakes
3 teaspoons dried oregano
2 tablespoons fresh parsley, chopped
¼ cup Parmesan cheese, grated
Salt & pepper, to taste

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



Italian Ribeye Steak

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

1 ribeye steak (12-14 ounces)

¼ cup flat leaf parsley, minced

¼ cup basil, minced

3 cloves garlic, minced

3 tablespoons olive oil

½ lemon, juiced

¾ teaspoon coarse black pepper, divided

1¼ teaspoons kosher salt, divided

1. **Mix** parsley, basil, garlic, olive oil, lemon juice, ¼ teaspoon black pepper, and ¼ teaspoon salt in a bowl. Refrigerate until ready to use.
2. **Sprinkle** the remaining salt and pepper on both sides of the ribeye steak.
3. **Select** the Broil function on the Cosori Air Fryer Toaster Oven, set temperature to 450°F, then press *Start/Cancel* to preheat.
4. **Place** the steak on the food tray and insert the tray at top position in the preheated air fryer toaster oven, then press *Start/Cancel*.
5. **Move** steak to a plate when done, mix the parsley mixture again, and spoon over steak.
6. **Allow** the steak to rest for 3 minutes, then serve.

Jamaican Hand Pie

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

Pastry

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

Filling

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

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



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

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

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

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

18. **Remove** when done and cool for 5 minutes before serving.



Lamb Gyro

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

1 pound ground lamb
¼ red onion, minced
¼ cup mint, minced
¼ cup parsley, minced
2 cloves garlic, minced
½ teaspoon salt
⅛ teaspoon rosemary
½ teaspoon black pepper
4 slices pita bread
¾ cup hummus
1 cup romaine lettuce, shredded
½ onion sliced
1 roma tomato, diced
½ cucumber, skinned and thinly sliced
12 mint leaves, minced
Tzatziki sauce, to taste

1. **Mix** ground lamb, red onion, mint, parsley, garlic, salt, rosemary, and black pepper until fully incorporated.
2. **Select** the Broil function on the Cosori Air Fryer Toaster Oven, set time to 25 minutes and temperature to 450°F, then press *Start/Cancel* to preheat.
3. **Line** the food tray with parchment paper and place ground lamb on top, shaping it into a patty 1-inch-thick and 6 inches in diameter.
4. **Insert** the food tray at top position in the preheated air fryer toaster oven, then press *Start/Cancel*.
5. **Remove** when done and cut into thin slices.
6. **Assemble** each gyro starting with pita bread, then hummus, lamb meat, lettuce, onion, tomato, cucumber, and mint leaves, then drizzle with tzatziki.
7. **Serve** immediately.



Margherita Pizza

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

12 ounces pizza dough

2 tablespoons olive oil

¼ cup pizza sauce or tomato sauce

3 ounces low-moisture mozzarella cheese

2 tablespoons grated Parmigiano Reggiano

1 teaspoon red pepper flakes

2 sprigs basil, for garnish

1. **Sprinkle** flour onto a clean work surface and form the dough into a ball. Place a damp cloth over the dough and let it rest for 1 hour.
2. **Insert** wire rack at mid position in the Cosori Air Fryer Toaster Oven. Select the Pizza function, then press *Start/Cancel* to preheat.
3. **Puch** down the dough, then shape or roll the dough into a thin circle up to 12 inches in diameter. Transfer the dough onto a pizza pan.
4. **Spread** the olive oil onto the pizza dough evenly, making sure to brush the edges.
5. **Spread** pizza sauce evenly onto the dough, leaving a ½-inch border.
6. **Sprinkle** the mozzarella, Parmigiano Reggiano, and red pepper flakes evenly onto the pizza.
7. **Place** the pizza on top of the wire rack in the preheated air fryer toaster oven, then press *Start/Cancel*.
8. **Remove** pizza when done. Garnish with fresh basil leaves, then serve.



Pepperoni Pizza

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

12 ounces pizza dough

2 tablespoons olive oil

¼ cup tomato sauce

3 ounces low-moisture mozzarella

2 tablespoons Parmesan, grated

¼ teaspoon kosher salt

2 ounces pepperoni, sliced

1. **Sprinkle** flour onto a clean work surface and form the pizza dough into a ball. Place a damp cloth over the dough and let it rest for 1 hour.
2. **Punch** down the dough, then shape or roll the dough into a thin circle up to 12 inches in diameter. Transfer the dough onto a pizza pan.
3. **Spread** the olive oil onto the pizza dough evenly, making sure to brush the edges.
4. **Spread** tomato sauce evenly onto the dough, leaving a ½-inch border.
5. **Insert** the wire rack at mid position in the Cosori Air Fryer Toaster Oven. Select the Pizza function, set time to 15 minutes, and press *Start/Cancel* to preheat.
6. **Sprinkle** mozzarella, Parmesan, and salt evenly onto the pizza. Top with pepperoni.
7. **Place** the pizza pan on top of the rack in the preheated air fryer toaster oven, then press *Start/Cancel*.
8. **Remove** when done and serve.



White Cremini Pizza

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

12 ounces pizza dough

2 tablespoons olive oil

¼ cup ricotta cheese

3 ounces low-moisture mozzarella cheese

2 tablespoons grated Pecorino Romano

¼ teaspoon kosher salt

2 ounces cremini mushrooms, sliced

1 tablespoon lemon zest

2 sprigs thyme

1. **Sprinkle** flour onto a clean work surface and form the dough into a ball. Place a damp cloth over the dough and let it rest for 1 hour.
2. **Punch** down the dough, then shape or roll the dough into a thin circle up to 12 inches in diameter. Transfer the dough onto a pizza pan.
3. **Spread** olive oil evenly on the pizza dough, making sure to brush the edges.
4. **Spread** ricotta cheese evenly on the dough, leaving a ½-inch border.
5. **Sprinkle** mozzarella, Pecorino Romano, and salt evenly on the pizza. Top with the sliced cremini mushrooms.
6. **Insert** wire rack at mid position in the Cosori Air Fryer Toaster Oven and select the Pizza function, then press *Start/Cancel* to preheat.
7. **Place** the pizza pan on the wire rack in the preheated air fryer toaster oven, then press *Start/Cancel*.
8. **Remove** when done, garnish with lemon zest and thyme leaves, then serve.



Pork Curry

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

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

Items Needed

One 9 x 9-inch casserole dish

1. **Grind** lemon grass, ginger, red chili peppers, lime juice, garlic, salt, and black pepper with a pestle and mortar or food processor until it forms a paste.
2. **Mix** paste with garam masala and set aside.
3. **Brown** pork shoulder cubes in a skillet over high heat without oil for 5 minutes. Make sure all sides of the cubes are browned, then set aside.
4. **Add** vegetable oil to the skillet over medium heat. Put in the lemongrass paste and lightly saute for 30 seconds.
5. **Add** onion, chicken stock, coconut milk, and fish sauce, then simmer for 5 minutes.
6. **Insert** the wire rack at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 1 hour and temperature to 400°F, then press *Start/Cancel* to preheat.
7. **Transfer** the pork cubes and lemongrass mixture to the casserole dish, then place the dish on top of the wire rack in the preheated air fryer toaster oven. Press *Start/Cancel*.
8. **Remove** casserole dish when done and skim out the oil layer.
9. **Cool** the curry for 10 minutes, then serve with a side of rice.



Reverse Seared Steak

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

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

1. **Select** the Broil function on the Cosori Air Fryer Toaster Oven, set time to 30 minutes and temperature to 250°F, then press *Start/Cancel* to preheat.
2. **Place** ribeye on the food tray and insert tray at mid position in the preheated air fryer toaster oven, then press *Start/Cancel*.
3. **Remove** steak when done and pat dry with a paper towel, then sprinkle with kosher salt and black pepper.
4. **Pour** vegetable oil in a skillet over high heat.
5. **Place** ribeye in the skillet once the oil is slightly smoking.
6. **Sear** for 1 minute on one side, then add garlic cloves and thyme sprigs.
7. **Flip** the steak and sear for 1 minute.
8. **Add** butter to the skillet and baste the steak for 20 seconds.
9. **Remove** the steak, cool for 5 minutes, then serve.



Roast Beef

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

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

1. **Mix** salt, paprika, garlic powder, black pepper, olive oil, and Dijon mustard in a small bowl.
2. **Select** the Roast function on the Cosori Air Fryer Toaster Oven, set time to 1 hour and temperature to 380°F, then press *Start/Cancel* to preheat.
3. **Rub** the round roast with the Dijon mixture until fully covered.
4. **Place** round roast on the food tray and insert the food tray at low position in the preheated air fryer toaster oven. Press *Start/Cancel*.
5. **Remove** roast when done and let it rest for 10 minutes, then slice and serve.



Rotisserie Chicken

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

1 whole chicken (5 pounds)

1 gallon water

¾ cup kosher salt

3 tablespoons black pepper

2 bay leaves

1. **Mix** water, salt, black pepper, and bay leaves to make a brine. Submerge the chicken in the brine and let it sit for 1 hour.
2. **Pat** chicken dry, then truss with butcher's twine to ensure the wings and legs are held together.
3. **Insert** the rotisserie shaft through the chicken, securing the chicken between the forks. Place the shaft into the designated ports in the Cosori Air Fryer Toaster Oven.
4. **Select** the Rotisserie function, set time to 1 hour 10 minutes and temperature to 380°F, then press *Start/Cancel*. Turn the convection fan on high speed for better crispness.
5. **Remove** rotisserie chicken with the rotisserie handle when done. Carve the chicken into desired portions, then serve.



Rustic Grilled Cheese

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

2 slices rustic bread

1 tablespoon butter

⅛ teaspoon salt

1 slice Swiss cheese

½ ounce smoked Gouda cheese, shredded

½ ounce Parmesan cheese, shredded

½ ounce mozzarella cheese, shredded

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



Sausage Hot Pot

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

1 tablespoon vegetable oil

5 fresh brat sausages or mild Italian sausages

2 tablespoons unsalted butter

¼ teaspoon kosher salt

¼ teaspoon black pepper

5 sprigs thyme

1 whole onion, sliced

12 cremini mushrooms, sliced

½ cup red wine

1 cup beef broth

1 tablespoon parsley, chopped

Items Needed

One 9 x 9-inch casserole dish

1. **Insert** the wire rack at mid position in the Cosori Air Fryer Toaster Oven. Select the Broil function, set time to 40 minutes and temperature to 350°F, then press *Start/Cancel* to preheat.
2. **Pour** vegetable oil in a skillet over high heat and brown sausages on both sides for 10 minutes, then set aside.
3. **Place** butter, salt, black pepper, thyme, sliced onion, and mushrooms in the same skillet, reduce heat to medium, and saute for 10 minutes or until onions are soft.
4. **Pour** red wine and beef broth in the skillet and simmer for 5 minutes.
5. **Pour** the onion mixture and broth into the casserole dish, then place the sausages so that they're half immersed.
6. **Place** the casserole dish on the wire rack in the preheated air fryer toaster oven, then press *Start/Cancel*.
7. **Remove** casserole dish when done, garnish with parsley, then serve.



Shrimp Skewers

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

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

1. **Select** the Bake function on the Cosori Air Fryer Toaster Oven, set time to 10 minutes and temperature to 450°F, then press *Start/Cancel* to preheat.
2. **Combine** all ingredients in a plastic resealable bag. Mix thoroughly.
3. **Skewer** the shrimp (4 to a skewer) and set aside.
4. **Place** the skewers on the wire rack at mid position in the preheated air fryer toaster oven, then insert the food tray underneath at low position. Press *Start/Cancel*.
5. **Remove** the skewers carefully when done, then serve.

Slow Cooked Short Ribs

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

4 short ribs (1½-inch thick)
1 tablespoon kosher salt
1 tablespoon black pepper
2 tablespoons butter
1 onion, thinly sliced
1 celery rib, chopped
1 large carrot, chopped
2 cloves garlic, minced
3 cups beef broth
¾ cup red wine, divided
1 tablespoon tomato paste
2 sprigs thyme, divided
2 bay leaves
1 tablespoon balsamic vinegar
Salt & pepper, to taste

Items Needed

One 8 x 8-inch casserole dish

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



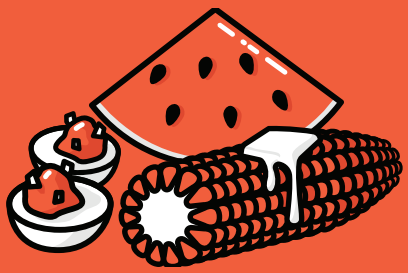


Spinach & Cheese Calzone

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

13 ounces pizza dough
6 ounces spinach, blanched and drained
1 cup ricotta cheese
½ cup Parmesan cheese, shredded
¼ cup mozzarella cheese, shredded
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon chilli flakes
1 teaspoon kosher salt

1. **Sprinkle** flour onto a clean work surface and form the dough into a ball. Place a damp cloth over the dough and let it rest for 1 hour.
2. **Mix** the remaining ingredients together to make the filling, then set aside.
3. **Punch** down the dough, then cut the dough in half. Shape the dough into 2 balls, then roll them into circles up to 7 inches in diameter.
4. **Split** the filling between the dough circles, spreading the filling onto half of each circle and leaving a ½-inch border.
5. **Select** the Pizza function on the Cosori Air Fryer Toaster Oven, set time to 18 minutes, then press *Start/Cancel* to preheat.
6. **Fold** the empty halves of the dough circle over the filling and pinch the edges with your fingers. Cut unnecessary dough if desired, then place the calzones on the food tray.
7. **Insert** food tray at mid position in the preheated air fryer toaster oven, then press *Start/Cancel*.
8. **Remove** when done, then serve.



Sides



Air Fried Potato Wedges

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

- 3 medium russet potatoes, cut into wedges
- 2 teaspoons olive oil
- 1 teaspoon dried rosemary
- ½ teaspoon ground Mexican chilli pepper
- ½ teaspoon ancho chili powder
- ½ teaspoon garlic powder
- ¼ teaspoon black pepper, freshly cracked
- A pinch of salt

1. **Select** the Air Fry function on the Cosori Air Fryer Toaster Oven, set time to 30 minutes, then press *Start/Cancel* to preheat.
2. **Coat** the potato wedges in olive oil, then add the remaining ingredients and mix thoroughly.
3. **Place** the wedges into the fry basket and insert the basket at mid position in the preheated air fryer toaster oven, then press *Start/Cancel*.
4. **Remove** wedges when done, then serve with your sauce of choice.



Baked Sweet Potato with Yogurt Chives Sauce

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

2 large sweet potatoes

1 cup plain whole milk yogurt

2 tablespoons honey

2 tablespoons chives, chopped

¼ teaspoon kosher salt

1. **Select** the Air Fry function on the Cosori Air Fryer Toaster Oven, set time to 1 hour and temperature to 350°F, then press *Start/Cancel* to preheat.
2. **Place** sweet potatoes on the wire rack and insert the rack at mid position in the preheated air fryer toaster oven. Press *Start/Cancel*.
3. **Mix** yogurt, honey, chives, and kosher salt in a small bowl and refrigerate until the sweet potatoes are fully baked.
4. **Remove** sweet potatoes when done and let cool for 5 minutes.
5. **Make** an incision in the middle of the potatoes and serve with a dollop of chive yogurt sauce.



Buttermilk Biscuits

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

2 cups all-purpose flour

2 teaspoons baking powder

¼ teaspoon baking soda

1 teaspoon kosher salt

10 tablespoons butter, chilled

1 cup buttermilk, divided

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



Chinese Style Green Beans

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

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

1. **Select** the Broil function on the Cosori Air Fryer Toaster Oven, set time to 20 minutes, and press *Start/Cancel* to preheat.
2. **Mix** all ingredients except peanuts in a bowl, then set aside.
3. **Line** the food tray with parchment paper, then spread the green bean mixture evenly on top.
4. **Insert** the food tray at top position in the preheated air fryer toaster oven, then press *Start/Cancel*.
5. **Remove** when done, top with chopped peanuts, then serve.



Fire Roasted Mexican Rice

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

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

Items Needed

One 9 x 9-inch glass baking dish

1. **Rinse** the rice with cold water until the water runs clear. Drain and place in the baking dish.
2. **Add** the chili powder, salt, black pepper, garlic powder, onion powder, jalapeno, and frozen peas to the rice and mix well. Set aside.
3. **Heat** chicken stock and canned tomatoes in a saucepan over medium-high heat for about 5 minutes or until the stock is boiling, then add it to the baking dish and mix well.
4. **Cover** the baking dish with foil and set aside. Insert the wire rack at low position into the Cosori Air Fryer Toaster Oven.
5. **Select** the Bake function, set temperature to 375°F and time to 50 minutes, then press Start/Cancel to preheat.
6. **Place** the baking dish on top of the wire rack in the preheated air fryer toaster oven, then press Start/Cancel.
7. **Fluff** the rice halfway through cooking.
8. **Remove** when done, then serve.

Focaccia Bread

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

Dough

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

Brine

- ½ teaspoon salt
- ¼ cup warm water

1. **Mix** water, yeast, and sugar in a large bowl and let it sit for 10 minutes.
2. **Add** ⅗ of the chopped rosemary, salt, ¼ cup of olive oil, and flour to the yeast mixture.
3. **Knead** the dough for 10 minutes until slightly sticky.
4. **Transfer** the dough into a lightly oiled bowl, then cover with plastic wrap or a damp kitchen towel.
5. **Ferment** the dough at room temperature for 10 to 12 hours or overnight, until doubled in size.
6. **Scrape** the dough out of the bowl and shape it into a ball, using excess flour as necessary.
7. **Spread** the remaining olive oil onto the Cosori Air Fryer Toaster Oven's food tray, then put the dough on the tray and begin pressing it out with your fingertips until the dough stretches to fit the tray.
8. **Press** your fingertips firmly into the dough to dimple all over.
9. **Mix** the brine ingredients, then pour brine into each dimple on the dough.
10. **Brush** the dough with more olive oil, then sprinkle the remaining chopped rosemary on top.
11. **Select** the Bake function, set time to 20 minutes, then press *Start/Cancel* to preheat.
12. **Insert** tray at mid position in the preheated air fryer toaster oven, then press *Start/Cancel*.
13. **Take** out when done, then serve with olive oil and balsamic vinegar.

French Bread

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

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

1. **Stir** active dry yeast in warm water and slowly incorporate sugar until the mixture is fully dissolved. Let the mixture sit for 10 minutes.
2. **Mix** the salt and 2 cups of the all-purpose flour slowly into the yeast mixture until fully incorporated.
3. **Add** the remaining flour to the mixture and mix until a dough forms.
4. **Knead** the dough with a stand mixer on medium speed for 8 to 10 minutes. The dough should bounce back when poked.
5. **Grease** a bowl using 1 tablespoon of olive oil and place dough inside. Cover the bowl and let the dough rise for 2 hours.
6. **Remove** the dough from the bowl and divide it into 6 portions. Form into loaves small enough for all 6 to fit on the Cosori Air Fryer Toaster Oven's food tray.
7. **Line** the food tray with parchment paper and place 2 rows of the formed dough on the food tray.
8. **Cover** the food tray with plastic wrap or a damp kitchen cloth and let the dough rise again for 30 minutes.
9. **Select** the Bake function on the air fryer toaster oven, set time to 30 minutes and temperature to 350°F, then press *Start/Cancel* to preheat.
10. **Mix** egg and heavy cream together and brush over the loaves, then cut 3 slits on each loaf.
11. **Insert** the food tray at mid position in the air fryer toaster oven and press *Start/Cancel*.
12. **Remove** when done, brush with remaining olive oil, and serve immediately or when cooled.



Garlic Bread

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

Two 6-inch baguettes, halved lengthwise

3 tablespoons unsalted butter, melted

3 cloves garlic, minced

¼ teaspoon salt

1 teaspoon dried parsley

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



Garlic Parmesan Brussel Sprouts

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

10 brussel sprouts, halved

3 tablespoons olive oil, divided

¼ teaspoon kosher salt

3 cloves garlic, minced

½ tablespoon Parmesan cheese, grated

3 cups water

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



Green Bean Casserole

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

1 pound green beans, cut into 2-inch pieces

1 can (10.5 ounces) cream of mushroom soup

¾ cup milk

1½ cups crispy fried onions

¼ teaspoon black pepper

⅛ teaspoon kosher salt

Items Needed

One 9 x 9 inch casserole dish

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



Italian Baked Grape Tomatoes

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

12 ounces grape tomatoes
3 sprigs thyme
2 tablespoons olive oil
3 cloves garlic, minced
¼ teaspoon oregano
¼ teaspoon red pepper flakes
¼ teaspoon kosher salt
¼ teaspoon cracked black pepper

1. **Select** the Bake function on the Cosori Air Fryer Toaster Oven, set time to 30 minutes, then press *Start/Cancel* to preheat.
2. **Mix** all ingredients in a bowl, then set aside.
3. **Line** the food tray with parchment paper, then spread the tomatoes evenly on top.
4. **Insert** the food tray at low position in the preheated air fryer toaster oven, then press *Start/Cancel*.
5. **Remove** tomatoes when done, then serve.



Jalapeno & Cheddar Cornbread Muffins

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

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

Items Needed

One 12-cup muffin pan

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



Roasted Corn

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

3 whole ears of corn, without husks

2 tablespoons butter

¼ teaspoon salt

1. **Select** the Air Fry function on the Cosori Air Fryer Toaster Oven, set time to 18 minutes and temperature to 400°F, then press *Start/Cancel* to preheat.
2. **Place** ears of corn on the wire rack so that they are perpendicular to the wires.
3. **Insert** wire rack at low position in the preheated air fryer toaster oven and press *Start/Cancel*.
4. **Remove** when done, brush butter and sprinkle salt on each ear of corn, and serve immediately.



Roasted Eggplant

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

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

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



Roasted Parmesan Asparagus

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

1 pound fresh asparagus

2 teaspoons olive oil

¼ teaspoon kosher salt

A pinch of black pepper

3 tablespoons Parmesan cheese, grated

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



Roasted Garlic

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

3 whole garlic bulbs, halved

3 tablespoons olive oil

¼ teaspoon kosher salt

1. **Select** the Bake function on the Cosori Air Fryer Toaster Oven, set time to 30 minutes, then press *Start/Cancel* to preheat.
2. **Season** garlic halves with olive oil and salt.
3. **Line** the food tray with parchment paper, then place garlic bulb halves face down onto the food tray.
4. **Insert** the food tray at low position in the preheated air fryer toaster oven, then press *Start/Cancel* to start baking.
5. **Flip** garlic halves face up after cooking for 20 minutes.
6. **Remove** garlic halves when done and serve as a side, or make into a paste to spread with butter over toast.



Tangy Chile Corn

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

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

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



Spiced Cauliflower with Nuts & Raisins

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

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

1. **Combine** cauliflower, vegetable oil, curry powder, red chilli flakes, and salt in a bowl. Mix well.
2. **Select** the Broil function on the Cosori Air Fryer Toaster Oven, set time to 20 minutes, and press *Start/Cancel* to preheat.
3. **Line** the food tray with parchment paper and spread the cauliflower evenly on top.
4. **Insert** the food tray at top position in the preheated air fryer toaster oven, then press *Start/Cancel*.
5. **Remove** the cauliflower when done, mix in raisins and macadamia nuts, then serve.



Dehydrated Foods

Beef Jerky

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

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

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

Beef Teriyaki Jerky

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

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

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



Beet Powder

PREP TIME: 5 min
COOK TIME: 4 hr

1 medium beet, root and top removed

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



Dehydrated Candied Bacon

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

6 slices bacon

3 tablespoons light brown sugar

2 tablespoons rice vinegar

2 tablespoons chilli paste

1 tablespoon soy sauce

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



Dehydrated Spiced Orange Slices

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

2 large oranges, cut into ⅛-inch-thick slices

½ teaspoon ground star anise

½ teaspoon ground cinnamon

Optional Ingredients

1 tablespoon chocolate hazelnut spread

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



Garlic Soy Jerky

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

1 pound beef round, cut into ⅛-inch-thick slices

⅓ cup soy sauce

1 tablespoon Worcestershire sauce

2 teaspoons garlic powder

3 tablespoons light brown sugar

¼ teaspoon salt

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



Ranch Kale Chip

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

3 whole lacinato kale leaves, destemmed, cut into 2-inch squares

1 tablespoon olive oil

1 tablespoon ranch seasoning

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

Taco Seasoned Kale Chips

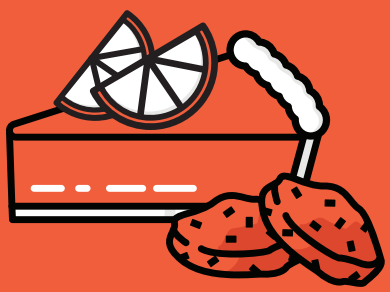
YIELD: 2 servings
PREP TIME: 5 min
COOK TIME: 3 hr

3 whole lacinato kale leaves, destemmed, cut into 2-inch squares

1 tablespoon olive oil

1 tablespoon taco seasoning

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



Desserts

Apple Hand Pies

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

Dough

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

Filling

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

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



Baked Apples with Raisins & Pinenuts

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

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

1. **Cut** off the top of the apples (about ¾ of an inch), including the stem, and set aside. Core the apples, but don't cut all the way through. Throw away the seeds.
2. **Chop** the apple innards finely.
3. **Combine** the chopped apple, melted butter, raisins, brown sugar, cinnamon, and pine nuts in a bowl.
4. **Stuff** the cored apples with the mixture in equal parts.
5. **Select** the Bake function on the air fryer toaster oven, set time to 40 minutes and temperature to 350°F, then press *Start/Cancel* to preheat.
6. **Line** the Cosori Air Fryer Toaster Oven's food tray with parchment paper and place the stuffed apples and their tops on the food tray.
7. **Insert** the food tray with the stuffed apples at low position in the preheated air fryer toaster oven. Press *Start/Cancel*.
8. **Serve** stuffed apples with tops.



Black Pepper Souffle

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

3 tablespoons butter, room temperature, divided

¼ cup and 1 tablespoon granulated sugar, divided

2½ tablespoons flour

⅔ cup whole milk yogurt

1 teaspoon salt

1½ teaspoons black pepper, coarse

2 large egg yolks

2 large egg whites

Items Needed

Two 4-ounce ramekins

1. **Brush** the bottoms and sides of the ramekins lightly with a tablespoon of butter, right up to the rim. Divide 1 tablespoon of sugar between the ramekins and coat all surfaces, then pour out the excess sugar.
2. **Melt** the remaining butter in a saucepan over medium heat. Add flour, yogurt, salt, pepper, and ⅛ cup of sugar, then whisk the mixture until it forms a thick paste.
3. **Remove** saucepan from heat then transfer the mixture to a bowl. Immediately add egg yolks and mix until fully combined, then set aside.
4. **Whisk** egg whites in a separate bowl until they become frothy. Add the remaining sugar, then whisk again until the egg whites form stiff peaks.
5. **Fold** egg whites gently into the egg yolk mixture using a rubber spatula. Fold until the mixture is 1 homogenous color.
6. **Divide** the mixture between the ramekins evenly.
7. **Insert** food tray at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 18 minutes and temperature to 375°F, then press *Start/Cancel* to preheat.
8. **Place** ramekins in the preheated air fryer toaster oven, then press *Start/Cancel* to bake.
9. **Take** the souffles out once done baking, then serve immediately.



Chocolate Souffle

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

2 tablespoons butter, room temperature, divided

2½ tablespoons sugar, divided

1 tablespoon flour

¼ cup milk

2 ounces dark chocolate, 70%

2 large egg yolks

2 large egg whites

Items Needed

Two 4-ounce ramekins

1. **Brush** the insides of the ramekins with 1 tablespoon butter; right up to the rim. Divide 1 tablespoon sugar between the ramekins and coat all surfaces, then pour out the excess sugar.
2. **Melt** the remaining butter in a saucepan over medium heat. Add flour and milk, then whisk the mixture until it forms a thick paste.
3. **Remove** saucepan from heat then transfer into a bowl. Immediately add chocolate into the bowl and mix until the chocolate has fully combined with the paste.
4. **Add** egg yolks and mix to combine. Then set aside.
5. **Whisk** egg whites in a separate bowl until they become frothy. Add the remaining sugar, then whisk again until egg whites have formed a stiff peak.
6. **Fold** egg whites gently into the chocolate batter mixture using a rubber spatula. Fold until mixture is 1 homogenous color.
7. **Divide** the mixture into the prepared ramekins.
8. **Insert** food tray at low position in the Cosori Air Fryer Toaster Oven. Select the Bake function, set time to 17 minutes and temperature to 375°F, then press *Start/Cancel* to preheat.
9. **Place** chocolate souffles in the preheated air fryer toaster oven, then press *Start/Cancel*.
10. **Remove** the souffles when done baking, then serve immediately.

Decadent Chocolate Cupcakes

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

Batter

- ¾ cup all-purpose flour
- ½ cup unsweetened cocoa powder
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 2 large eggs
- ½ cup granulated sugar
- ½ cup light brown sugar
- ⅓ cup vegetable oil
- 2 teaspoons vanilla extract
- ½ cup buttermilk

Buttercream Frosting

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

Items Needed

- One 12-cup cupcake tin
- Cupcake liners

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



Double Chocolate Brownies

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

½ cup and 2 tablespoons butter, room temperature

1 cup sugar

2 eggs

2 teaspoons vanilla extract

½ cup milk chocolate chips, melted

¾ cup all-purpose flour

¼ cup cocoa powder

½ teaspoon sea salt

1 cup dark chocolate chips

Items Needed

One 9 x 9-inch square pan

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



Double Chocolate Walnut Cookies

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

¾ cup butter, room temperature
¾ cup brown sugar
¾ cup white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
¼ teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon salt
½ cup milk chocolate chips
½ cup dark chocolate chips
1 cup chopped walnuts

1. **Mix** butter, brown sugar, and white sugar in a large bowl until creamy.
2. **Add** eggs and vanilla extract to the butter mixture and mix well.
3. **Stir** in flour, baking powder, baking soda, and salt. Mix until just combined to avoid overmixing. Stir in chocolate chips and walnuts.
4. **Roll** dough into 2.5-ounce balls, then place the balls in a bowl. Cover the bowl and chill 6 hours or overnight.
5. **Insert** wire rack at mid position in the Cosori Air Fryer Toaster Oven. Select the Cookies function, set time to 15 minutes, then press *Start/Cancel* to preheat.
6. **Line** the food tray with parchment paper, then place the cookie dough balls on top. Place the food tray on top of the wire rack in the preheated air fryer toaster oven, then press *Start/Cancel*.
7. **Remove** food tray when done and let the cookies rest for at least 10 minutes, then serve.



New York Cheesecake

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

Graham Cracker Crust

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

Cheesecake

- 32 ounces cream cheese, room temperature
- 1 cup sugar
- ⅔ cup sour cream
- 1 tablespoon vanilla
- 4 eggs, whisked
- ¼ cup all-purpose flour
- ⅛ teaspoon salt

Items Needed

- One 10-inch springform pan

1. **Combine** all graham cracker crust ingredients in the 100-inch springform pan and mix well.
2. **Press** the crust firmly into the bottom of the pan to form an even layer, then set aside.
3. **Insert** wire rack at low position in the Cosori Air Fryer Toaster Oven.
4. **Select** the Bake function and set time to 45 minutes, then press *Start/Cancel* to preheat.
5. **Combine** cream cheese, sugar, sour cream, and vanilla extract in a stand mixer or kitchen bowl, mixing until smooth and creamy.
6. **Add** whisked eggs, flour, and salt to the cream cheese mixture, then mix until fully incorporated. Be sure not to overmix.
7. **Pour** mixture into the springform pan, place the pan in the preheated air fryer toaster oven, then press *Start/Cancel*.
8. **Remove** cheesecake when done baking and allow to cool for 1 to 2 hours, then chill for 6 hours or overnight. Serve when ready.



Orange & Lemon Pound Cake

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

1¼ cup flour

⅝ cup granulated sugar

2½ teaspoons baking powder

4 eggs

¾ cup vegetable oil

1 lemon, juiced and zested

1 orange, juiced and zested

⅓ cup powdered sugar

Items Needed

One 9 x 4.5-inch loaf pan

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



Peach Cobbler

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

Filling

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

Topping

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

Items Needed

- 1 glass pie pan

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



Snickerdoodles

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

½ cup butter, softened

¾ cup white sugar

1 egg

1 teaspoon vanilla extract

1 cup and 6 tablespoons all-purpose flour, sifted

1 teaspoon cream of tartar

½ teaspoon baking soda

⅛ teaspoon salt

1 tablespoon white sugar

1 teaspoon ground cinnamon

Items Needed

One 9 x 13-inch baking sheet

1. **Cream** butter and sugar in a stand mixer on medium high speed until fluffy.
2. **Mix** in the egg and vanilla extract.
3. **Add** the flour, cream of tartar, baking soda, and salt to the dough on low speed until fully combined.
4. **Form** 1-inch dough balls, making about 20 cookies.
5. **Combine** white sugar and ground cinnamon in a small bowl.
6. **Roll** the cookies in the cinnamon sugar mixture and place on a baking sheet lined with parchment paper. You will need to work in batches.
7. **Insert** wire rack at mid position in the Cosori Air Fryer Toaster Oven. Select the Cookies function, set time for 23 minutes, then press *Start/Cancel* to preheat.
8. **Place** the baking sheet on the wire rack in the preheated air fryer toaster oven, then press *Start/Cancel*.
9. **Remove** the snickerdoodles when done and allow to cool, or eat fresh.

Spiced Molasses Cookies

YIELD: 24 servings
PREP TIME: 1 hr 12 min
COOK TIME: 11 min

¾ cup unsalted butter
1 cup dark brown sugar
1 large egg, room temperature
1 teaspoon vanilla extract
⅓ cup molasses
2¼ cups all-purpose flour
1 teaspoon baking soda
¼ teaspoon salt
2 teaspoons cinnamon
½ teaspoon nutmeg
1 teaspoon ginger
¼ teaspoon allspice
⅛ teaspoon cloves
Granulated sugar, for rolling

1. **Make** brown butter by melting butter in a saucepan over medium heat. Once butter is melted, it will begin to foam. Stir until butter begins to brown at the bottom of the saucepan. Continue to stir and then remove from heat as soon as it gives off a nutty aroma. Immediately pour browned butter in a bowl to prevent burning. Let cool for 5 minutes.
2. **Whisk** brown butter and brown sugar together in a large bowl, then add egg, vanilla, and molasses.
3. **Add** flour, baking soda, salt, cinnamon, nutmeg, ginger, allspice, and cloves. Stir to combine.
4. **Refrigerate** dough for 1 hour.
5. **Select** the Bake function on the Cosori Air Fryer Toaster Oven, set temperature to 350°F and time to 11 minutes, then press Start/Cancel to preheat.
6. **Roll** cookies into 1½-inch balls and roll in granulated sugar. Flatten cookies very lightly with your fingers.
7. **Line** the food tray with parchment paper, then place cookies on top. You will need to work in batches.
8. **Insert** the food tray at mid position in the preheated air fryer toaster oven, then press Start/Cancel.
9. **Remove** when cookies are golden brown, then serve.



Sponge Cake

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

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

Items Needed

One 10 x 3-inch cake tin

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



Summer Strawberry Crumble

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

Fruit Filling

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

Crumble

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

Items Needed

- One 8 x 8-inch baking dish

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



Vegan Coconut Milk Cupcakes

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

¾ cup all-purpose flour, sifted
2¼ teaspoons baking powder
¼ teaspoon salt
6 tablespoons granulated sugar
2 tablespoons coconut oil, melted
¾ cup full-fat coconut milk, unsweetened
1 tablespoon water
¼ teaspoon vanilla extract
½ teaspoon coconut extract
½ teaspoon white distilled vinegar
Grated coconut, for sprinkling

Items Needed

One 6-cup muffin pan
Cupcake liners

1. **Combine** flour, baking powder, salt, and sugar in a mixing bowl.
2. **Whisk** in coconut oil, coconut milk, water, vanilla extract, coconut extract, and vinegar until smooth.
3. **Insert** wire rack at low position in the Cosori Air Fryer Toaster Oven.
4. **Select** the Bake function on the air fryer toaster oven, set time to 23 minutes and temperature to 350°F, then press *Start/Cancel* to preheat.
5. **Pour** batter into the muffin pan with cupcake liners, then place the pan on the wire rack in the preheated air fryer toaster oven. Press *Start/Cancel*.
6. **Sprinkle** grated coconut on top after 5 minutes of cooking.
7. **Remove** when done, let cool for 15 minutes, then serve.



Walnut Raisin Pumpkin Bread

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

1⅔ cup all-purpose flour
1½ cup sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
½ teaspoon ground nutmeg
½ teaspoon salt
½ teaspoon baking powder
2 large eggs, room temperature
1 can pumpkin puree (15 ounces)
½ cup canola oil
½ cup water
½ cup chopped walnuts
½ cup raisins
½ cup chocolate chips

Items Needed

One 9 x 4.5-inch loaf pan

1. **Combine** flour, sugar, baking soda, cinnamon, nutmeg, salt, and baking powder together in a bowl.
2. **Combine** eggs, pumpkin puree, canola oil, and water in a separate bowl.
3. **Combine** the dry ingredients with the wet ingredients, then gently fold in walnuts, raisins, and chocolate chips.
4. **Select** the Bake function on the Cosori Air Fryer Toaster Oven, set time to 1 hour and 10 minutes, then press *Start/Cancel* to preheat.
5. **Pour** the batter into a 9 x 4.5-inch loaf pan.
6. **Insert** the wire rack at low position in the preheated air fryer toaster oven, then set the loaf pan on the rack. Press *Start/Cancel*.
7. **Remove** when done, then let it rest for 10 minutes before transferring to a wire rack to cool before serving.







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