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AIR FRYER TOASTER OVEN

Recipes



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

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On behalf of all of us at Cosori,

Happy cooking!

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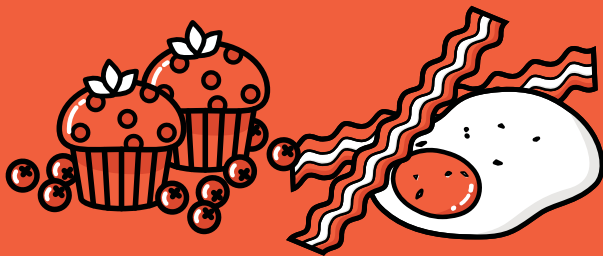
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Breakfast



Breakfast Blueberry Peach Crisp

YIELD: 8 servings

PREP TIME: 10 min

COOK TIME: 1 hour

Filling Ingredients

4 cups blueberries, fresh or frozen

2 cups peaches, sliced

1 teaspoon vanilla extract

2 teaspoons lemon juice

4 tablespoons pure maple syrup

1½ tablespoons cornstarch

A tiny pinch of salt

Topping Ingredients

2½ cups rolled oats

5 tablespoons almond meal
(or almond flour)

1 teaspoon cinnamon

5 tablespoons pure maple syrup

3 tablespoons coconut sugar
(or brown sugar)

7 tablespoons coconut oil, melted

1 cup sliced almonds

1 cup chopped walnuts

¼ teaspoon salt

Items Needed

9 x 12-inch baking dish.

1. **Combine** the blueberries, peaches, vanilla extract, lemon juice, maple syrup, cornstarch, and salt in a bowl and toss to combine. Pour mixture into the baking dish.
2. **Combine** all the topping ingredients in a separate bowl and stir until clumps form, then spread evenly over the fruit mixture.
3. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 350°F, and press *Start/Pause*.
4. **Place** the baking dish on the wire rack, then insert rack at low position in the preheated oven.
5. **Select** the Bake function, adjust time to 1 hour, then press *Start/Pause*.
6. **Remove** crisp when golden on top and fruit is bubbly.
7. **Serve** with yogurt for breakfast or vanilla ice cream for dessert.



Paleo Spiced Zucchini Bread

YIELD: 8 servings

PREP TIME: 10 min

COOK TIME: 45 min

Dry Ingredients

1½ cups almond flour

2 tablespoons coconut flour

1 teaspoon cinnamon

¼ teaspoon allspice

¼ teaspoon ground cloves

1 teaspoon baking powder

½ teaspoon baking soda

¼ teaspoon salt

1 cup chopped walnuts

Wet Ingredients

½ cup coconut sugar

1 teaspoon vanilla extract

3 large eggs

5 tablespoons olive oil

2 tablespoons applesauce

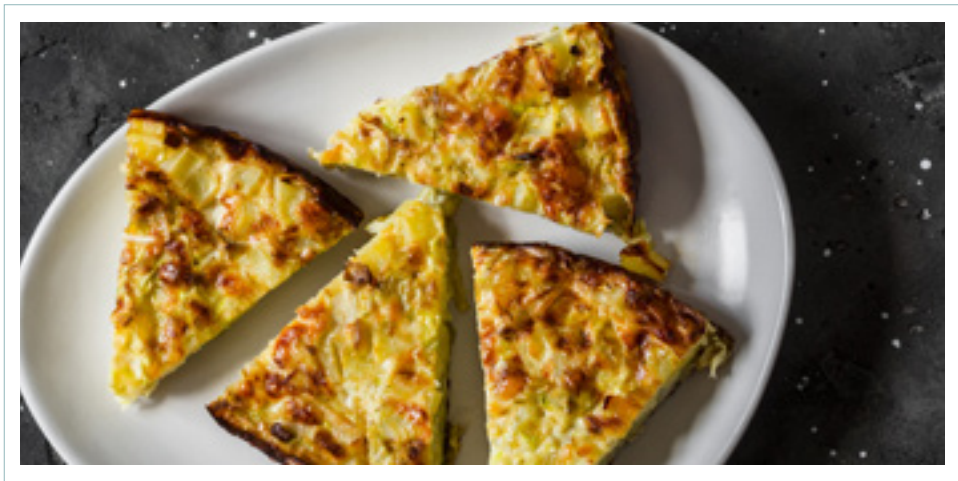
1 cup shredded zucchini, squeezed to
remove excess moisture

Items Needed

Two 6 x 3-inch mini loaf pans

Coconut oil spray

1. **Stir** together all the dry ingredients in a large bowl.
2. **Whisk** all the wet ingredients in a separate bowl.
3. **Add** the dry ingredients to the wet ingredients and stir to combine. Allow the batter to rest for 5 minutes. This allows the coconut flour to absorb the batter.
4. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 350°F, and press *Start/Pause*.
5. **Grease** the mini loaf pans with coconut oil spray. Divide the batter evenly between the pans.
6. **Place** the mini loaf pans on the wire rack, then insert the rack at mid position in the preheated oven.
7. **Select** the Bake function, adjust time to 45 minutes, and press *Start/Pause*.
8. **Remove** when a toothpick or cake tester inserted into the middle comes out clean.
9. **Remove** zucchini bread from the pans and place on a cooling rack for 15 minutes before slicing.



Potato & Bacon Frittata

YIELD: 4 servings

PREP TIME: 20 min

COOK TIME: 15 min

2 slices bacon, chopped

1 tablespoon olive oil

½ onion, thinly sliced

1 large gold potato, diced into
½-inch cubes

Salt & pepper, to taste

6 large eggs

½ cup grated Parmesan cheese

Items Needed

9-inch round baking dish, greased

- 1. Place** the chopped bacon slices in a large nonstick skillet. Cook over medium high heat for 5 minutes or until the bacon is cooked and crispy. Move the bacon to a small plate.
- 2. Add** olive oil to the skillet, then add the onion and potato. Season with salt and pepper. Sautee for 10-12 minutes, or until the potatoes are tender.
- 3. Remove** from heat and place the bacon, potatoes, and onions into the greased baking dish.
- 4. Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 350°F, and press *Start/Pause*.
- 5. Whisk** together the eggs, Parmesan, and a pinch of salt and pepper in a bowl. Pour egg mixture over the bacon, potatoes, and onions.
- 6. Place** the baking dish on the wire rack, then insert the rack at mid position in the preheated oven.
- 7. Select** the Bake function, adjust time to 15 minutes, then press *Start/Pause*.
- 8. Remove** when the frittata is set. Allow to cool for 10 minutes before slicing.

Spinach, Tomato, & Feta Quiche

YIELD: 8 servings

PREP TIME: 7 hours 50 min

COOK TIME: 1 hour

Pie Crust Ingredients

1½ cups all-purpose flour, plus more for dusting

½ teaspoon kosher salt

3 tablespoons unsalted butter, chilled and cubed

6 tablespoons vegetable shortening, chilled

3 tablespoons ice water

Dry beans or uncooked rice, for filling

Filling Ingredients

1½ ounces frozen spinach, thawed and squeezed dry

9 cherry tomatoes, halved

1½ ounces crumbled feta cheese

4 large eggs

½ cup heavy cream

½ teaspoon kosher salt

¼ teaspoon freshly ground black pepper

Extra virgin olive oil, for drizzling

Items Needed

One 9-inch tart pan

1. **Combine** the flour and salt in a food processor and pulse once to combine.
2. **Add** the butter and shortening, then pulse until the mixture creates fine crumbs.
3. **Pour** the water in slowly and pulse until it forms a dough.
4. **Form** the dough into a square, wrap with plastic wrap, and place in the fridge for 6 hours or overnight.
5. **Remove** the dough from the fridge, unwrap it, and place onto a lightly floured work surface.
6. **Roll** out the dough into a 10-inch diameter circle. You may need to use additional flour to keep the dough from sticking to the rolling pin.
7. **Place** the dough into the tart pan and use your fingers to form the dough to fit the pan.
8. **Trim** the edges and prick the bottom of the tart shell all over.
9. **Cover** with plastic wrap and place in the freezer for 30 minutes.
10. **Remove** from the freezer, unwrap, and top with parchment paper that covers all the edges.
11. **Fill** the tart shell with dry beans or uncooked rice until the dough is fully covered. Set aside.
12. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 350°F, and press *Start/Pause*.
13. **Place** the tart shell on the wire rack, then insert the rack at low position in the preheated oven.
14. **Select** the Bake function, press the *Fan/Light* button to start the fan, then press *Start/Pause*.
15. **Remove** the tart shell from the oven and let it cool for 1 hour.



16. **Arrange** the spinach, tomatoes, and feta cheese evenly inside the empty tart shell.
17. **Whisk** together the eggs, heavy cream, salt, and pepper until well combined.
18. **Pour** the egg mixture into the filled tart shell and lightly drizzle with extra-virgin olive oil. You may have some extra filling left over.
19. **Select** the Preheat function, adjust temperature to 350°F, and press *Start/Pause*.
20. **Place** the quiche on the wire rack, then insert the rack at low position in the preheated oven.
21. **Select** the Bake function, then press *Start/Pause*.
22. **Remove** the quiche from the oven and let it cool for 5 minutes.
23. **Cut** into slices and serve.



Strawberry Yogurt Parfait

YIELD: 6 servings

PREP TIME: 8 hours 20 min

COOK TIME: 8-12 hours

4 cups whole milk

3 tablespoons plain yogurt

Granola, for serving

Strawberries, sliced

1. **Place** the milk in a pot and bring to a boil.
2. **Cool** the milk down to 115°F, then whisk in the yogurt until completely dissolved.
3. **Cover** the pot with a lid, set pot on the wire rack, then insert the rack at low position in the Cosori Smart Air Fryer Toaster Oven.
4. **Select** the Ferment function, adjust temperature to 110°F and time to 8-12 hours, then press *Start/Pause*. The longer you incubate the more tart the yogurt will be.
5. **Remove** the yogurt when done incubating and mix well.
6. **Place** the yogurt into the fridge with the lid on and refrigerate for 8 hours or overnight.
7. **Assemble** the parfait by placing granola at the bottom of a glass, followed by strawberries, then yogurt.
8. **Top** the parfait with more strawberries and granola.



Appetizers

Mozzarella-Stuffed Arancini

YIELD: 14 servings

PREP TIME: 4 hours 30 min

COOK TIME: 20 min

Pie Crust

3½ cups low sodium chicken stock

4 tablespoons unsalted butter, divided

1 medium onion, finely chopped

2 garlic cloves, minced

1 cup arborio rice

1½ teaspoons kosher salt, plus more to taste

½ cup dry white wine

2 ounces finely grated Parmesan

¼ cup heavy cream

1 teaspoon freshly ground black pepper, plus more to taste

3 ounces low-moisture mozzarella, cut into ½-inch pieces

1½ cups panko breadcrumbs

2 tablespoons melted salted butter

½ cup all-purpose flour

2 large eggs, beaten

Cooking spray

Marinara sauce, for serving

Items Needed

9 x 13-inch rimmed baking sheet

1. **Simmer** chicken stock in a pot, then keep warm on low heat.
2. **Heat** 2 tablespoons of unsalted butter in a medium saucepan over medium heat.
3. **Add** onions to the saucepan and cook for 5 minutes or until softened.
4. **Add** garlic and cook for 1 minute or until softened.
5. **Add** rice and 1½ teaspoons of kosher salt to the saucepan.
6. **Cook** the rice for 3 minutes or until the edges turn translucent.
7. **Pour** in the wine, stir, and cook for 3 minutes or until the wine is all evaporated and the rice looks dry.
8. **Ladle** in 1 cup of the warm chicken stock and bring to a simmer. Stirring often, cook the rice for 5 minutes or until liquid is absorbed. Repeat this process with another cup of chicken stock.
9. **Add** the remaining 1½ cups of chicken stock and cook, stirring often, for 10 minutes or until the rice is cooked through but toothsome and the liquid is mostly absorbed.
10. **Remove** the risotto from the heat and mix in Parmesan, heavy cream, black pepper, and the remaining two tablespoons of unsalted butter.
11. **Season** the risotto to taste with salt and black pepper.
12. **Spread** risotto in an even layer on a parchment-lined baking sheet and cover with plastic wrap.
13. **Place** the risotto in the fridge and chill for 4 hours.
14. **Separate** the chilled risotto into 14 even pieces and form them into round patties about 2½ inches in diameter.
15. **Place** a piece of mozzarella in the center of a patty, pinch and shape the risotto so it completely encases the cheese, then roll into a ball. Repeat with each risotto patty.



16. **Place** the balls onto the baking sheet lined with fresh parchment paper, cover with plastic wrap, and place in the freezer for 15 minutes.
17. **Place** the panko breadcrumbs into a food processor and pulse until finely ground, then place into a bowl.
18. **Mix** the panko breadcrumbs with the melted salted butter until well combined.
19. **Remove** the risotto balls from the freezer and dredge in flour, dip in beaten eggs, then cover with breadcrumbs. Repeat this process with the rest of the balls. Set aside.
20. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 400°F, and press *Start/Pause*.
21. **Place** the balls into the fry basket, spray them liberally with cooking spray, then insert the basket at mid position in the preheated oven.
22. **Select** the Air Fry function, adjust time to 20 minutes, and press *Start/Pause*.
23. **Remove** the arancini from the oven and serve with marinara sauce.



Korean “Fried” Chicken Wings

YIELD: 4 servings

PREP TIME: 10 min

COOK TIME: 25 min

Wings Ingredients

2 pounds chicken wings

1 teaspoon kosher salt

$\frac{1}{2}$ teaspoon black pepper

$1\frac{1}{2}$ teaspoons onion powder

$1\frac{1}{2}$ teaspoons garlic powder

$\frac{3}{4}$ teaspoons ground mustard

1 teaspoon gochugaru

2 tablespoons cornstarch

1 tablespoon water

Cooking spray

Toasted sesame seeds, for sprinkling

Sauce Ingredients

3 tablespoons Korean gojuchang red pepper paste

2 tablespoon white distilled vinegar

1 tablespoon hot water

2 tablespoons honey

1 tablespoon soy sauce

1. **Combine** all the ingredients for the wings except the cooking spray and sesame seeds in a large bowl. Mix well.
2. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 400°F, and press *Start/Pause*.
3. **Spray** both sides of the wings with cooking spray.
4. **Place** the wings into the fry basket, then insert the basket at mid position in the preheated oven.
5. **Select** the Air Fry function, adjust time to 25 minutes, then press *Start/Pause*.
6. **Mix** together sauce ingredients until well combined, then microwave on high for 30 seconds. Set aside.
7. **Remove** wings when done, then place the wings and sauce in a large bowl and toss together until the wings are well coated.
8. **Sprinkle** the wings with toasted sesame seeds and serve.

Pork Belly Scallion Yakitori

YIELD: 3 servings

PREP TIME: 6 hours 15 min

COOK TIME: 10 min

¼ cup soy sauce

1 tablespoon sake

2 tablespoons mirin

2 teaspoons rice wine vinegar

2 tablespoons dark brown sugar

½ teaspoon onion powder

¼ teaspoon garlic powder

¼ teaspoon kosher salt

1½ inch piece of ginger, peeled and roughly sliced

1 pound of ½-inch thick sliced pork belly, cut into 2-inch pieces

6 scallions

Lemon wedges, for serving

Items Needed

6 bamboo skewers, soaked in cold water for 30 minutes

1. **Combine** soy sauce, sake, mirin, rice wine vinegar, dark brown sugar, onion powder, garlic powder, kosher salt, and ginger in a bowl.
2. **Add** the pork belly to the marinade and massage the marinade into the meat.
3. **Cover** and place into the refrigerator for 5 hours.
4. **Remove** from the fridge and pat the pork belly dry with paper towels. Set aside and allow to sit at room temperature for 1 hour.
5. **Cut** off the thinner dark green part of the scallion and discard.
6. **Cut** the trimmed scallions into thirds.
7. **Skewer** a piece of pork belly, followed by a piece of scallion, then repeat until the skewer is filled. Place the skewers onto the food tray.
8. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 450°F, and press *Start/Pause*.
9. **Insert** the food tray with yakitori at top position in the preheated oven.
10. **Select** the Broil and Shake functions, then press *Start/Pause*.
11. **Flip** the yakitori halfway through cooking. The Shake Reminder will let you know when.
12. **Remove** when done and serve with a wedge of lemon.



Buffalo Cauliflower

YIELD: 4 servings

PREP TIME: 15 min

COOK TIME: 30 min

1 cup gluten free panko breadcrumbs

1 teaspoon ground paprika

½ teaspoon garlic powder

¼ teaspoon onion powder

½ teaspoon cayenne pepper

1 teaspoon kosher salt

½ teaspoon freshly ground black pepper

1 head cauliflower, cut into florets

2 tablespoons cornstarch

3 eggs, beaten

Cooking spray

¾ cup buffalo wing sauce, warm

Ranch or bleu cheese dressing,
for serving

1. **Combine** panko breadcrumbs, paprika, garlic powder, onion powder, cayenne pepper, kosher salt, and black pepper in a large bowl. Set aside.
2. **Toss** together cauliflower and cornstarch until the cauliflower is lightly coated.
3. **Shake** any excess cornstarch off the cauliflower, then dip into beaten eggs, then into seasoned breadcrumbs.
4. **Spray** the breaded cauliflower with cooking spray, place into the fry basket, and set aside. You may need to work in batches.
5. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 380°F, and press *Start/Pause*.
6. **Insert** the fry basket with the cauliflower at top position in the preheated oven.
7. **Select** the Air Fry and Shake functions, adjust time to 30 minutes, and press *Start/Pause*.
8. **Flip** the cauliflower halfway through cooking. The Shake Reminder will let you know when.
9. **Remove** when done and place into a large bowl.
10. **Toss** the cauliflower in the buffalo wing sauce until they are well coated.
11. **Serve** with a side of ranch or blue cheese dressing.





Snacks



Cinnamon Apple Chips

YIELD: 4 servings

PREP TIME: 5 min

COOK TIME: 8 hours

1 apple

1 tablespoon lemon juice

$\frac{1}{4}$ teaspoon cinnamon

1. **Slice** the apple into $\frac{1}{8}$ -inch-thick slices, preferably by using a mandoline slicer.
2. **Place** slices in a bowl of water mixed with the lemon juice to prevent browning. Remove after 2 minutes and dry thoroughly with paper towels.
3. **Sprinkle** the apple slices with cinnamon and place on the food tray.
4. **Insert** the food tray at mid position in the preheated oven.
5. **Select** the Dehydrate function on the Cosori Smart Air Fryer Toaster Oven, adjust time to 8 hours, and press *Start/Pause*.
6. **Remove** when apple chips are crispy.



Crispy Spiced Chickpeas

YIELD: 4 servings

PREP TIME: 5 min

COOK TIME: 12 min

1 (15 ounce) can chickpeas, drained, rinsed, and patted dry

1 tablespoon olive oil

½ teaspoon cumin

¼ teaspoon paprika

½ teaspoon ground fennel seeds

¼ teaspoon cayenne pepper

- 1. Combine** all ingredients in a large bowl and stir to combine.
- 2. Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 430°F, and press *Start/Pause*.
- 3. Place** chickpeas on the food tray, then insert the tray at mid position in the preheated oven.
- 4. Select** the Air Fry function, adjust time to 12 minutes, and press *Start/Pause*.
- 5. Remove** when chickpeas are crispy and golden.



Entrées



Chicken Breast with Chermoula Sauce

YIELD: 4 servings

PREP TIME: 15 min

COOK TIME: 15 min

Chicken Ingredients

2 boneless skinless chicken breasts

1 tablespoon olive oil

1 teaspoon salt

1 teaspoon pepper

Chermoula Ingredients

1 cup fresh cilantro

1 cup fresh parsley

$\frac{1}{4}$ cup fresh mint

$\frac{1}{2}$ teaspoon red chili flakes

$\frac{1}{2}$ teaspoon cumin seeds

$\frac{1}{2}$ teaspoon coriander seeds

3 garlic cloves, peeled

$\frac{1}{2}$ cup extra virgin olive oil

1 lemon, zested and juiced

$\frac{3}{4}$ teaspoons smoked paprika

$\frac{3}{4}$ teaspoons salt

Items Needed

Blender or food processor

- 1. Combine** all the chermoula sauce ingredients in a blender or food processor. Pulse until smooth. Taste and add salt if needed. Place into a bowl and set aside.
- 2. Slice** the chicken breast in half lengthwise and lightly pound with a meat tenderizer until both halves are about $\frac{1}{2}$ -inch thick.
- 3. Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 430°F, and press *Start/Pause*.
- 4. Line** the food tray with foil, then place the chicken breasts on the tray. Drizzle chicken with olive oil and season with salt and pepper.
- 5. Insert** the food tray at top position in the preheated oven.
- 6. Select** the Air Fry function, adjust time to 15 minutes, and press *Start/Pause*.
- 7. Remove** when the chicken breast reaches an internal temperature of 160°F. Allow the chicken to rest for 5 minutes.
- 8. Brush** the chermoula sauce over the chicken, or serve chicken with chermoula sauce on the side.



Sweet Chili Shrimp

YIELD: 4 servings

PREP TIME: 5 min

COOK TIME: 6 min

1 pound jumbo shrimp, peeled and deveined

¼ cup sweet chili sauce

1 lime, zested and juiced

1 tablespoon soy sauce

1 tablespoon honey

1 tablespoon olive oil

1 large garlic clove, minced

½ teaspoon salt

¼ teaspoon pepper

1 green onion, thinly sliced, for garnish

1. **Place** the shrimp in a large bowl. Whisk all the remaining ingredients except the green onion in a separate bowl.
2. **Pour** sauce over the shrimp and toss to coat.
3. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 430°F, and press *Start/Pause*.
4. **Line** the food tray with foil, place shrimp on the tray, then insert at top position in the preheated oven.
5. **Select** the Air Fry function, adjust time to 6 minutes, and press *Start/Pause*.
6. **Remove** shrimp and garnish with sliced green onions.



Mahi Mahi Tacos with Pineapple Salsa

YIELD: 2 servings

PREP TIME: 10 min

COOK TIME: 9 min

Salsa Ingredients

1 cup pineapple, diced

½ lime, zested and juiced

1 small jalapeno, diced

1 avocado, diced

¼ red onion, diced

2 tablespoons cilantro, chopped

A pinch of salt

Mahi Mahi Ingredients

2 (6-ounce) filets of Mahi Mahi fish

1 tablespoon olive oil

Salt & pepper, to taste

Corn tortillas for serving

1. **Combine** all the salsa ingredients in a bowl. Stir together and taste, then add additional salt if desired. Store salsa in the fridge until ready to serve.
2. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 430°F, and press *Start/Pause*.
3. **Line** the food tray with foil, then place mahi mahi on the tray. Drizzle with olive oil and season with salt and pepper.
4. **Insert** food tray at top position in the preheated oven.
5. **Select** the Air Fry function, adjust time to 9 minutes, and press *Start/Pause*.
6. **Remove** when the internal temperature of the mahi mahi reaches close to 145°F. Allow fish to rest for 5 minutes, then flake into large pieces.
7. **Assemble** tacos by placing pieces of mahi mahi onto warmed corn tortillas. Top with salsa and serve.



Crispy Curry Chicken Tenders

YIELD: 4 servings

PREP TIME: 6-8 hours

COOK TIME: 14 min

1 pound boneless skinless
chicken tenders

¼ cup plain yogurt

2 tablespoons thai red curry paste

1½ teaspoons salt, divided

½ teaspoon pepper

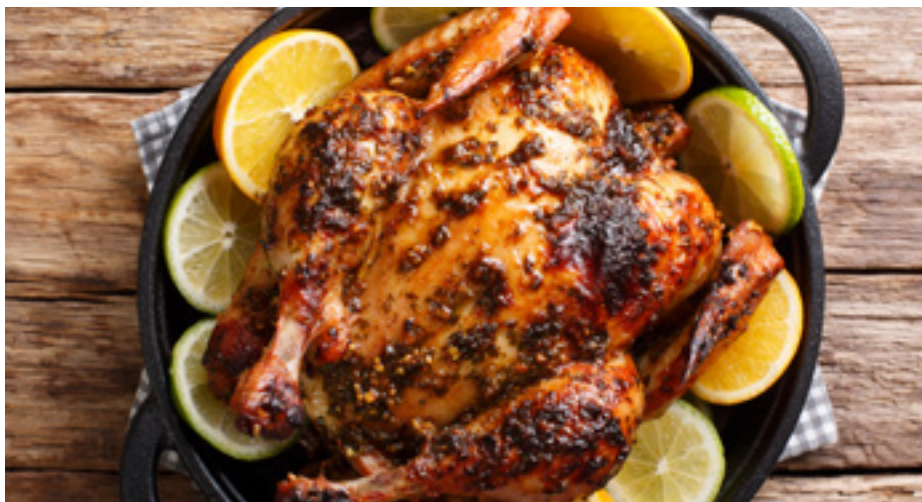
1½ cups panko breadcrumbs

1 teaspoon granulated garlic

1 teaspoon granulated onion

Olive oil or avocado oil spray

1. **Whisk** together the yogurt, curry paste, 1 teaspoon of salt, and pepper in a large bowl. Add the chicken tenders and toss to coat. Cover bowl with plastic wrap and marinate in the fridge for 6-8 hours.
2. **Combine** the panko breadcrumbs, ½ teaspoon salt, garlic, and onion. Remove chicken tenders from the marinade and coat individually in the panko mixture.
3. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 430°F, and press *Start/Pause*.
4. **Spray** both sides of each chicken tender well with olive oil or avocado oil spray, then place into the fry basket.
5. **Insert** the fry basket at mid position in the preheated oven.
6. **Select** the Air Fry and Shake functions, adjust time to 14 minutes, and press *Start/Pause*.
7. **Flip** chicken tenders halfway through cooking. The Shake Reminder will let you know when.
8. **Remove** when chicken tenders are golden and crispy.



Harissa Lemon Whole Chicken

YIELD: 6 servings

PREP TIME: 1 hour 30 min

COOK TIME: 1 hour

2 teaspoons kosher salt

½ teaspoon freshly ground black pepper

½ teaspoon ground cumin

2 garlic cloves

6 tablespoons harissa paste

½ lemon, juiced

1 whole lemon, zested

1 (5 pound) whole chicken

1. **Place** salt, pepper, cumin, garlic cloves, harissa paste, lemon juice, and lemon zest in a food processor and pulse until they form a smooth puree.
2. **Rub** the puree all over the chicken, especially inside the cavity, and cover with plastic wrap.
3. **Marinate** for 1 hour at room temperature.
4. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven and press *Start/Pause*.
5. **Place** the marinated chicken on the food tray, then insert the tray at low position in the preheated oven.
6. **Select** the Roast function, then press *Start/Pause*.
7. **Remove** when done, tent chicken with foil, and allow it to rest for 20 minutes before serving.

Beef Bourguignon

YIELD: 6 servings

PREP TIME: 45 min

COOK TIME: 4 hours

- 4 slices bacon, chopped into ½-inch pieces
- 3 pounds chuck roast, cut into 2-inch chunks
- 1 tablespoon kosher salt, plus more to taste
- 1½ tablespoons black pepper, plus more to taste
- 4 tablespoons all purpose flour, divided
- 2 tablespoons olive oil
- 2 large carrots, cut into ½-inch thick slices
- ½ large white onion, diced
- 4 cloves garlic, minced
- 2 tablespoons tomato paste
- 3 cups red wine (Merlot, Pinot Noir, or Chianti)
- 2 cups beef stock
- 1 beef bouillon cube, crushed
- ½ teaspoon dried thyme
- ¼ teaspoon dried parsley
- 2 bay leaves
- 10 ounces fresh small white or brown mushrooms, quartered
- 2 tablespoons cornstarch (optional)
- 2 tablespoons water (optional)

1. **Render** the bacon in a large pot over medium heat for 5 minutes or until crispy.
2. **Drain** the bacon and set aside, leaving the bacon fat in the pot.
3. **Mix** together chuck roast chunks, kosher salt, black pepper, and 2 tablespoons of all purpose flour until well combined.
4. **Dredge** the beef of any extra flour and sear in the bacon grease for about 4 minutes on each side. It is important not to overcrowd the pot, so you may need to work in batches.
5. **Remove** the beef when done and set aside with the bacon.
6. **Add** the olive oil, sliced carrots, and diced onion to the pot. Cook for 5 minutes, then add the garlic and cook for another minute.
7. **Add** the tomato paste and cook for 1 minute, then mix in the remaining 2 tablespoons of flour and cook on medium low for 4 minutes.
8. **Pour** in the wine and beef stock, scraping the bottom of the pot to make sure there aren't any bits stuck to the bottom.
9. **Add** the bacon and seared meat back into the pot, along with the bouillon cube, dried thyme, dried parsley, bay leaves, and mushrooms. Mix well and bring to a light boil.
10. **Insert** the wire rack at low position in the Cosori Smart Air Fryer Toaster Oven.
11. **Cover** the pot with foil and place on the rack in the oven. Make sure the foil is secure so it doesn't lift and contact the heating elements.
12. **Select** the Slow Cook function, adjust time to 4 hours, and press *Start/Pause*.



13. **Remove** the pot carefully from the oven when done and place back on the stove.
14. **Discard** the foil, mix the stew, and season to taste with salt and pepper.
15. **Thicken** the stew if desired by using a cornstarch slurry of 2 tablespoons cornstarch and 2 tablespoons water. Add half, mix, and bring to a boil, stirring occasionally. If the sauce is still too thin, add the other half of the slurry.

Meat Lovers Pan Pizza

YIELD: 9 servings

PREP TIME: 16 hours 50 min

COOK TIME: 15 min

Dough

$\frac{3}{4}$ cup plus $1\frac{1}{2}$ tablespoons warm water,
100°-110°F

$1\frac{1}{2}$ teaspoons instant yeast

2 cups all-purpose flour, plus more for
dusting

1 teaspoon kosher salt

1 tablespoon extra virgin olive oil, plus
more for drizzling

Toppings

6 tablespoons pizza sauce

8 ounces shredded low-moisture
mozzarella

Pepperoni slices

8 ounces cooked Italian sausage

Crushed red pepper, for sprinkling

Dried oregano, for sprinkling

Black pepper, for sprinkling

1. **Pour** water into a large mixing bowl, then whisk in the yeast. Allow to bloom for 10 minutes.
2. **Add** the flour and salt and mix with your hands until no dry flour remains.
3. **Cover** the dough tightly with plastic wrap and allow to rest at room temperature for 15 hours.
4. **Add** the olive oil and form into a ball.
5. **Drizzle** extra-virgin olive oil generously on the food tray and use your hands to coat evenly.
6. **Place** the dough on the food tray and spread it out slightly toward the corners of the pan.
7. **Drizzle** some more extra-virgin olive oil on top and use your hands to evenly coat the top of the dough.
8. **Cover** the dough and allow it to rest for 90 minutes.
9. **Spread** the dough out further so that it covers the bottom of the pan, then pop any bubbles that formed in the dough.
10. **Spread** pizza sauce on the dough, followed by cheese, then pepperoni and sausage.
11. **Sprinkle** the pizza with crushed red pepper, dried oregano, and black pepper.
12. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 450°F, and press *Start/Pause*.



13. **Insert** the pizza at low position in the preheated oven.
14. **Select** the Pizza function, adjust time to 15 minutes, and press *Start/Pause*.
15. **Remove** when done and allow to rest for 5 minutes before cutting.
16. **Cut** the pizza into squares and serve.

Ribeye Steak with Blue Cheese Compound Butter

YIELD: 2 servings

PREP TIME: 4 hours 10 min

COOK TIME: 12 min

5 tablespoons unsalted butter, softened
¼ cup crumbled blue cheese

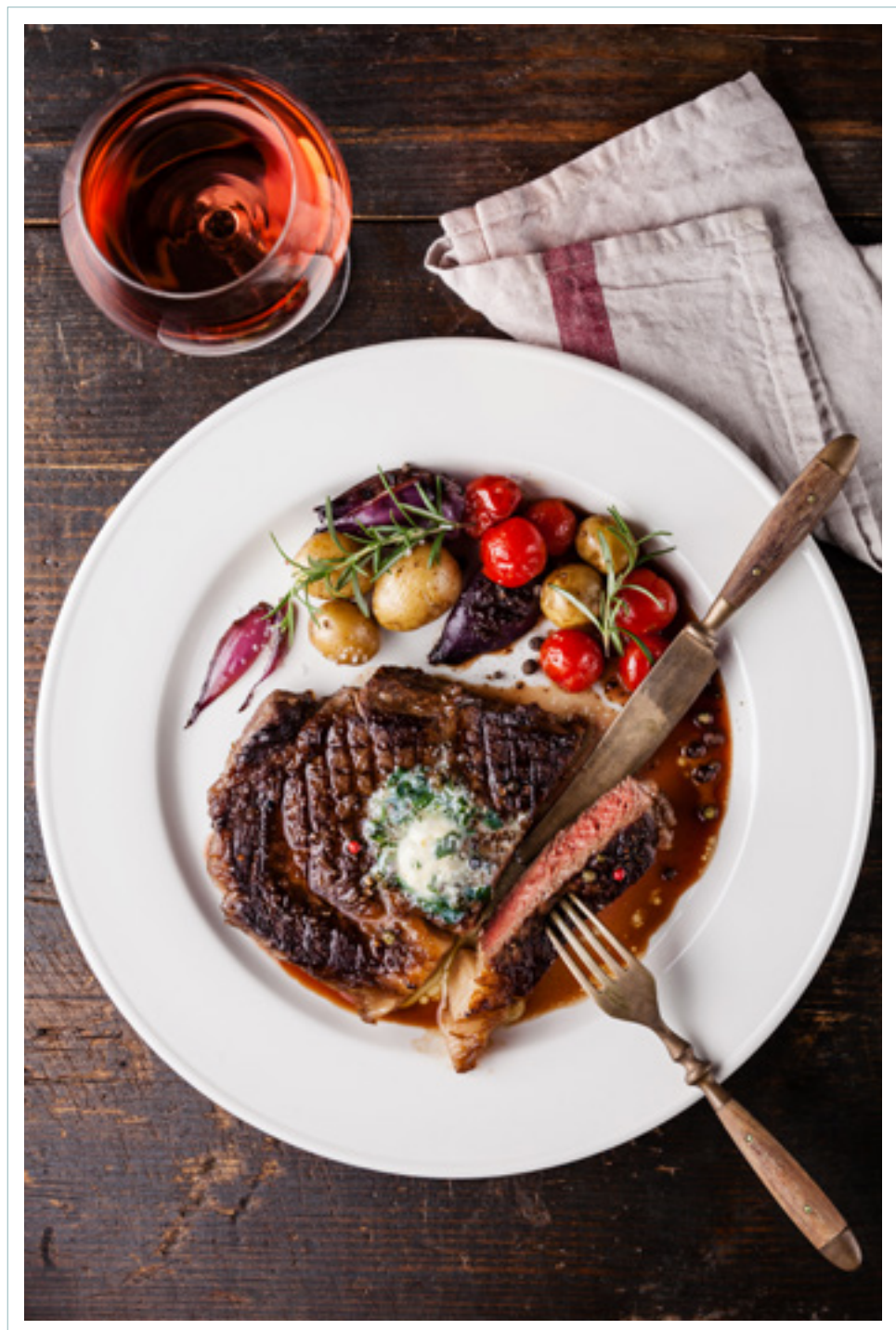
2 teaspoons lemon juice

1 tablespoon freshly chopped chives

Salt & freshly ground black pepper,
to taste

2 (12 ounce) boneless ribeye steaks

1. **Mix** together butter, blue cheese, lemon juice, and chives until smooth.
2. **Season** the butter to taste with salt and pepper.
3. **Place** the butter on plastic wrap and form into a 3-inch log, tying the ends of the plastic wrap together.
4. **Place** the butter in the fridge for 4 hours to harden.
5. **Allow** the steaks to sit at room temperature for 1 hour.
6. **Pat** the steaks dry with paper towels and season to taste with salt and pepper.
7. **Insert** the fry basket at top position in the Cosori Smart Air Fryer Toaster Oven.
8. **Select** the Preheat function, adjust temperature to 450°F, and press *Start/Pause*.
9. **Place** the steaks in the fry basket in the preheated oven.
10. **Select** the Broil function, adjust time to 12 minutes, and press *Start/Pause*.
11. **Remove** when done and allow to rest for 5 minutes.
12. **Remove** the butter from the fridge, unwrap, and slice into ¾-inch pieces.
13. **Serve** the steak with one or two pieces of sliced compound butter.





Slow Cooked Carnitas

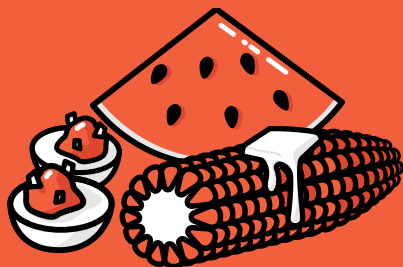
YIELD: 6 servings

PREP TIME: 5 min

COOK TIME: 6 hours

1 pork shoulder (5 pounds), bone-in
2½ teaspoons kosher salt
1½ teaspoons black pepper
1½ teaspoons ground cumin
1 teaspoon dried oregano
¼ teaspoon ground coriander
2 bay leaves
6 garlic cloves
1 small onion, quartered
1 cinnamon stick
1 full orange peel (no white)
2 oranges, juiced
1 lime, juiced

- 1. Season** the pork shoulder with salt, pepper, cumin, oregano, and coriander.
- 2. Place** the seasoned pork shoulder in a large pot along with any seasoning that did not stick to the pork.
- 3. Add** in the bay leaves, garlic cloves, onion, cinnamon stick, and orange peel.
- 4. Squeeze** in the juice of two oranges and one lime and cover with foil.
- 5. Insert** the wire rack at low position in the Cosori Smart Air Fryer Toaster Oven, then place the pot on the rack.
- 6. Select** the Slow Cook function and press *Start/Pause*.
- 7. Remove** carefully when done, uncover, and remove the bone.
- 8. Shred** the carnitas and use them in tacos, burritos, or any other way you please.



Sides



Homemade Harissa

YIELD: 20 servings

PREP TIME: 25 min

COOK TIME: 20 min

2 red bell peppers, halved, cored, and seeded

1 teaspoon cumin seeds

1 teaspoon coriander seeds

4 tablespoons olive oil

1 cup onions, chopped

5 garlic cloves, minced

1 serrano chile, chopped (remove seeds to make less spicy)

1 lemon, juiced

½ teaspoon salt

Items Needed

Mortar and pestle, or spice grinder

1. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 450°F, and press *Start/Pause*.
2. **Line** the food tray with foil and place the bell pepper halves on the tray.
3. **Insert** the food tray at mid position in the preheated oven.
4. **Select** the Roast function, adjust time to 20 minutes, and press *Start/Pause*.
5. **Remove** when bell peppers are charred. Immediately place bell peppers into a bowl and cover tightly with plastic wrap. Allow peppers to steam for 15 minutes. Remove plastic wrap, peel the skin off the peppers, and place into a food processor.
6. **Place** cumin and coriander seeds in a dry skillet. Toast over medium heat for 4-5 minutes or until fragrant.
7. **Place** seeds into a mortar and pestle or spice grinder and grind to a powder. Place into the food processor.
8. **Heat** olive oil in a pan over medium heat. Add the onion and garlic and saute for 10 minutes or until they begin to soften and caramelize. Place into the food processor.
9. **Place** the remaining ingredients into the food processor and blend until smooth. Taste and add additional lemon juice, salt, or olive oil if needed.
10. **Store** harissa in a sealed jar for up to 2 weeks.



Harissa Roasted Carrots

YIELD: 3 servings

PREP TIME: 5 min

COOK TIME: 25 min

1 tablespoon harissa

1 tablespoon honey

1 tablespoon olive oil

¼ teaspoon salt

5 large carrots, sliced in half lengthwise

Chopped parsley, for garnish

Pomegranate seeds, for garnish

Chopped toasted walnuts, for garnish

1. **Combine** the harissa, honey, olive oil, and salt in a bowl and whisk together.
2. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven and press *Start/Pause*.
3. **Line** the food tray with foil and place carrots on the tray. Pour the harissa mixture over the carrots and toss to evenly coat.
4. **Insert** the food tray at mid position in the preheated oven.
5. **Select** the Bake function, adjust time to 25 minutes, and press *Start/Pause*.
6. **Remove** when carrots are golden and tender.
7. **Place** carrots on a serving platter and garnish with chopped parsley, pomegranate seeds, and walnuts.



Asparagus with Pistachio Dukkah

YIELD: 3 servings

PREP TIME: 15 min

COOK TIME: 8 min

Pistachio Dukkah Ingredients

3 tablespoons coriander seeds

1 tablespoon cumin seeds

½ cup shelled pistachios

½ cup sesame seeds

1 teaspoon salt

½ teaspoon pepper

Asparagus Ingredients

1 bundle asparagus spears

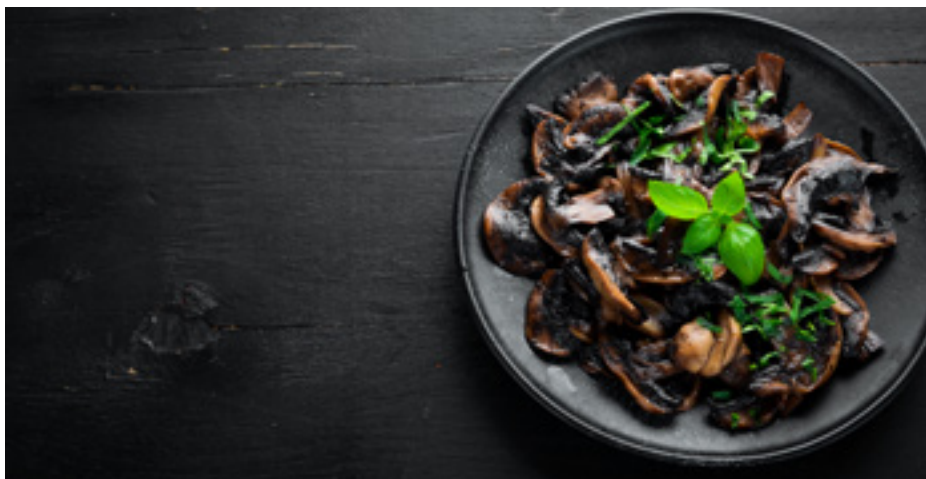
1 tablespoon olive oil

Salt & pepper, to taste

Items Needed

Mortar and pestle, or spice grinder

1. **Make** the pistachio dukkah by placing the coriander and cumin seeds in a skillet over medium heat. Toast for 2 minutes, or until fragrant. Transfer spices to a spice grinder or mortar and pestle. Allow spices to cool completely, then grind.
2. **Toast** the pistachios in a skillet for 5 minutes, or until golden brown and fragrant. Transfer to a cutting board and chop finely. Add the sesame seeds to the same skillet and toast for 2 minutes, or until golden brown and fragrant. Transfer the pistachios, sesame seeds, coriander, and cumin seeds to a bowl. Add salt and pepper, then stir to combine.
3. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 430°F, and press *Start/Pause*.
4. **Line** the food tray with foil, then place the asparagus on the tray. Drizzle with olive oil and season with salt and pepper.
5. **Insert** food tray at top position in the preheated oven.
6. **Select** the Air Fry function, adjust time to 8 minutes, and press *Start/Pause*.
7. **Remove** when asparagus is tender. Place asparagus on a serving dish and sprinkle with pistachio dukkah.
8. **Pistachio** dukkah can be stored at room temperature in a sealed jar or container for up to 4 weeks.



Portobello Mushroom Bacon

YIELD: 4 servings

PREP TIME: 5 min

COOK TIME: 15 min

2 tablespoons light olive oil

2 tablespoons soy sauce

1 tablespoon pure maple syrup

½ teaspoon liquid smoke

1 teaspoon smoked paprika

¼ teaspoon red pepper flakes

¼ teaspoon pepper

2 portobello mushrooms, sliced into
½-inch-wide strips

1. **Whisk** the olive oil, soy sauce, maple syrup, liquid smoke, smoked paprika, red pepper flakes, and pepper in a large bowl. Add the mushroom slices and toss to coat.
2. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, then press *Start/Pause*.
3. **Place** the mushroom slices in the fry basket in an even layer, then insert the basket at mid position in the preheated oven.
4. **Select** the Air Fry and Shake functions, adjust time to 15 minutes, and press *Start/Pause*.
5. **Flip** mushroom slices halfway through cooking. The Shake Reminder will let you know when.
6. **Remove** when mushrooms are crispy.



Crispy Sweet Potato Fries

YIELD: 4 servings

PREP TIME: 10 min

COOK TIME: 18 min

1 tablespoon white vinegar

A pinch of salt, plus more for sprinkling

1 large sweet potato, peeled and sliced into 1/2-inch strips

2½ tablespoons cornstarch

2 tablespoons cold water

Avocado oil or olive oil spray
(or 1 tablespoon light flavored oil)

1. **Bring** a medium-sized pot of water to a boil. Add the vinegar and a large pinch of salt.
2. **Add** the sweet potato and boil for 6 minutes. Drain sweet potatoes when done.
3. **Whisk** the cornstarch and water in a large bowl until smooth. Add the drained sweet potatoes and toss to evenly coat.
4. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 430°F, and press *Start/Pause*.
5. **Place** the sweet potatoes in the fry basket in an even layer, then insert the basket at mid position in the preheated oven.
6. **Select** the Air Fry and Shake functions, adjust time to 18 minutes, and press *Start/Pause*.
7. **Flip** sweet potatoes halfway through cooking. The Shake Reminder will let you know when.
8. **Remove** when sweet potato fries are crispy and golden, then sprinkle with salt and serve.



Brazilian Cheese Bread (Pão de Queijo)

YIELD: 8 servings

PREP TIME: 5 min

COOK TIME: 18 min

1 large egg, room temperature

½ cup olive oil

¾ cups whole milk

1½ cups tapioca flour

½ cup feta cheese

¼ cup Parmesan cheese

1 teaspoon kosher salt

¼ teaspoon garlic powder

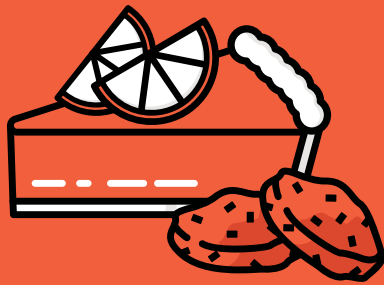
Cooking spray

Items Needed

12-cup mini muffin pan

Stand mixer

1. **Blend** the egg, olive oil, milk, tapioca flour, feta, Parmesan, salt, and garlic powder in a stand mixer until smooth.
2. **Spray** the mini muffin pan with cooking spray.
3. **Pour** the batter into the muffin cups so they are $\frac{3}{4}$ full.
4. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 380°F, and press *Start/Pause*.
5. **Place** the muffin pan on the wire rack, then insert rack at mid position in the preheated oven.
6. **Select** the Bake function, adjust time to 18 minutes, and press *Start/Pause*.
7. **Remove** when done, then carefully pop the bread from the mini muffin tin and serve.



Desserts



Orange Almond Ricotta Cookies

YIELD: 24 servings

PREP TIME: 15 min

COOK TIME: 15 min

Cookie Ingredients

½ stick unsalted butter, room temperature

1 cup sugar

1 large egg

1 cup ricotta cheese, drained

1½ tablespoons orange juice

1 orange, zested

¼ teaspoon almond extract

1½ cups all purpose flour

½ teaspoon baking powder

½ teaspoon salt

Glaze Ingredients

1 cup powdered sugar

1½ tablespoons orange juice

½ orange, zested

1. **Beat** together the butter and sugar for 3 minutes or until light and fluffy.
2. **Add** the egg, ricotta, orange juice, orange zest, and almond extract and beat until well combined. Add the flour, baking powder, and salt, then fold gently to combine. Don't overmix.
3. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 350°F, and press *Start/Pause*.
4. **Line** the food tray with parchment paper, then divide the dough into 1½-tablespoon pieces and place on the tray.
5. **Insert** the tray at mid position in the preheated oven.
6. **Select** the Bake function, adjust time to 15 minutes, and press *Start/Pause*.
7. **Remove** when done and allow cookies to cool completely before glazing.
8. **Make** the glaze by stirring together the powdered sugar, orange juice, and zest until smooth. According to your preference, add more powdered sugar to make the glaze thicker, or more orange juice to make the glaze thinner.
9. **Spoon** about ½-teaspoon of the glaze on each cookie and spread gently. Allow the glaze to harden before serving.

Chocolate Cupcakes with Salted Caramel Buttercream

YIELD: 12 cupcakes

PREP TIME: 2 hours 40 min

COOK TIME: 20 min

Cake Ingredients

- 1 egg
- ½ cup vegetable oil
- ½ cup buttermilk
- ½ teaspoon vanilla extract
- 1 cup granulated sugar
- 1 cup all-purpose flour
- ½ cup dark cocoa powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon instant espresso powder
- ½ cup boiling water (205°-212°F)

Buttercream Ingredients

- ½ cup unsalted butter, room temperature
- ½ cup caramel sauce, room temperature
- ½ teaspoon vanilla extract
- ½ teaspoon kosher salt
- 1 cup powdered sugar

Items Needed

- 12-cup muffin pan
- Cupcake liners
- Stand Mixer

1. **Whisk** together the egg, vegetable oil, buttermilk, and vanilla extract in a bowl and set aside.
2. **Sift** together sugar, flour, cocoa powder, baking soda, salt, and instant espresso in a large mixing bowl.
3. **Add** the wet ingredients into the dry and mix until well combined.
4. **Pour** in the boiling water slowly while whisking vigorously until the batter is smooth.
5. **Line** the muffin pan with cupcake liners, then pour in the batter.
6. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 350°F, and press *Start/Pause*.
7. **Place** the cupcakes on the wire rack, then insert the rack at mid position in the preheated oven.
8. **Select** the Bake and Fan functions, adjust time to 20 minutes, and press *Start/Pause*.
9. **Remove** when done and allow cupcakes to cool on a wire rack for 2 hours.
10. **Beat** butter using a stand mixer on medium speed for 1 minute or until smooth and fluffy.
11. **Beat** in the caramel sauce, vanilla, and salt for 2 minutes or until well combined. You may need to scrape down the side of the bowl occasionally.



12. **Add** the powdered sugar slowly, beating on low speed until fully incorporated.
13. **Beat** the buttercream on medium speed for 2 minutes or until smooth and creamy.
14. **Pipe** the buttercream onto the cooled cupcake using a decorated tip.
15. **Place** the cakes in the fridge for 30 minutes before serving.

Vegan Swedish Cinnamon Rolls (Kanelbullar)

YIELD: 8 rolls

PREP TIME: 2 hours

COOK TIME: 18 min

Dough

1 cup unsweetened almond milk, slightly warm (100°-110°F)

¼ cup vegan butter, melted

2 tablespoon organic sugar

1 teaspoon instant dry yeast

½ teaspoon kosher salt

2½ cups all-purpose flour, divided

Filling

6 tablespoons vegan butter, room temperature

6 tablespoons organic dark brown sugar

1 tablespoon ground cinnamon

Egg Wash

2 tablespoons unsweetened almond milk

1 teaspoon agave nectar

Glaze

2 tablespoons unsweetened almond milk

½ cup powdered sugar

¼ teaspoon vanilla extract

Swedish pearl sugar, for sprinkling

1. **Whisk** together the almond milk, melted butter, and sugar from the dough ingredients in a large mixing bowl.
2. **Sprinkle** the yeast into the milk mixture and allow it to bloom for 5 minutes.
3. **Add** kosher salt and 2¼-cups of flour into the milk and yeast mixture, then mix until well combined.
4. **Cover** the bowl with a towel or plastic wrap and set in a warm place to rise for 1 hour, or until it doubles in size.
5. **Uncover** and knead ½-cup all purpose flour into the risen dough. Continue kneading until it just loses its stickiness. You may need to add additional flour.
6. **Roll** the dough out into a large rectangle, about ½-inch thick. Fix the corners to make sure they are sharp and even.
7. **Spread** the softened vegan butter from the filling ingredients over the dough and sprinkle evenly with brown sugar and cinnamon.
8. **Roll** up the dough, forming a log, and pinch the seam closed. Place seam-side down. Trim off any unevenness on either end.
9. **Cut** the log in half, then divide each half into 8 evenly sized pieces, about 1½-inches thick each.
10. **Line** the food tray with parchment paper, then place the cinnamon rolls on the tray.
11. **Cover** with plastic wrap and place in a warm place to rise for 30 minutes.
12. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 375°F, and press *Start/Pause*.



13. **Whisk** together egg wash ingredients and lightly brush the wash on the tops of the cinnamon rolls.
14. **Insert** the food tray with the cinnamon rolls at mid position in the preheated oven.
15. **Select** the Bake function, adjust time to 18 minutes, and press *Start/Pause*.
16. **Remove** when done.
17. **Whisk** together almond milk, powdered sugar, and vanilla extract from the glaze ingredients to make the icing, brush it all over the cinnamon rolls, then sprinkle the rolls with Swedish pearl sugar.
18. **Cool** before serving, or eat warm.

Frozen Brazo de Mercedes

YIELD: 8 servings

PREP TIME: 17 hours 15 minutes

COOK TIME: 15 min

1 pint vanilla ice cream, softened to room temperature

1 (8 inch) premade graham cracker crust

6 large eggs, yolks and whites separated

7 ounces condensed milk

½ teaspoon vanilla extract

¼ teaspoon cream of tartar

⅓ cup granulated sugar

Items Needed

Stand Mixer

1. **Spread** the ice cream on the bottom of the graham cracker crust in an even layer, cover with plastic wrap, and place in the freezer for 8 hours or overnight.
2. **Whisk** egg yolks and condensed milk over a double boiler continuously for 15 minutes or until the mixture becomes thick.
3. **Whisk** the vanilla extract into the egg mixture until fully combined.
4. **Pass** the custard through a fine sieve to remove any clumps.
5. **Remove** the ice cream and top with the egg yolk mixture, cover with plastic wrap, and place back into the freezer for 2 hours.
6. **Beat** the egg whites and cream of tartar in a stand mixer on high speed.
7. **Add** the sugar in slowly once the egg whites begin to foam.
8. **Beat** the egg whites for two minutes or until they form stiff peaks.
9. **Remove** the plastic wrap from the pie and top with the beaten egg whites.
10. **Select** the Preheat function on the Cosori Smart Air Fryer Toaster Oven, adjust temperature to 350°F, and press *Start/Pause*.
11. **Place** the pie on the wire rack, then insert the rack at mid position in the preheated air fryer.
12. **Select** the Bake and Shake functions, adjust time to 15 minutes, and press *Start/Pause*.



13. **Rotate** the pie halfway through cooking for even browning. The Shake Reminder will let you know when.
14. **Remove** when done and place in the fridge for 1 hour, uncovered.
15. **Cover** the pie, then place in the freezer for 6 hours or overnight.
16. **Remove** the pie and allow it to rest at room temperature for 10 minutes, then slice and serve.

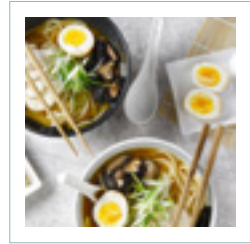
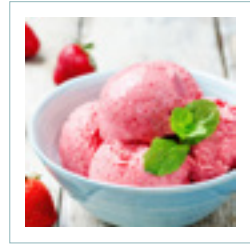
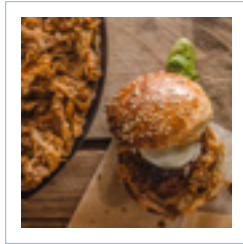


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