



*Sur la table*

## RECIPE BOOK

MICROWAVE  
AIR FRYER OVEN

WITH ADVANCED INVERTER TECHNOLOGY

1800 WATTS AIR FRYER  
1000 WATTS MICROWAVE

Air fry • Roast • Grill • Bake  
Microwave • Convection Oven

SLT-1900

INCLUDES 20 DELICIOUS RECIPES



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## CRUNCHY FRENCH TOAST STICKS

Serves 2 to 4 | Method: Convection

### Ingredients

- Four 1-inch-thick slices day-old brioche, French or Italian bread
- 3 eggs
- ½ cup milk
- 1 teaspoon pure vanilla extract
- 3 tablespoons sugar, divided
- ¼ teaspoons ground cinnamon, divided
- ½ cup crushed cornflakes or packaged cornflake crumbs
- 2 tablespoons butter, melted
- Maple syrup

### Procedure

Place the Oven Rack set in the higher rack position on the Glass Turntable in the Oven. Spray the Baking Tray with vegetable cooking spray. Select Oven; set temperature at 325° F. Set time at 10 minutes; press Start.

Cut each bread slice crosswise into 3 equal pieces; let them stand for about 10 minutes to dry slightly. In a shallow bowl beat the eggs, milk, vanilla, 1 tablespoon sugar, and ¼ teaspoon cinnamon until light. Dip each bread stick into the egg mixture, turning to coat thoroughly and let egg mixture into the bread, then roll each bread stick in cornflake crumbs to coat. Arrange bread sticks on the Baking Tray.

When all bread sticks are arranged, lightly spray them with cooking spray. When Preheat Signal sounds, place Baking Tray on the Oven Rack in the Oven; press Start. Cook, turning the bread sticks over after half the cooking time; continue cooking until bread sticks are slightly puffed and lightly browned.

Meanwhile, in a small bowl stir the remaining cinnamon and sugar. Using kitchen tongs, remove toast sticks from Baking Tray and lightly dip in melted butter, then sugar mixture. Serve immediately with maple syrup for dipping or pouring.



## ANYTIME HAM & EGG BITES

Makes 6 | Method: Microwave + Convection

### Ingredients

- ¼ cup finely diced onion
- ¼ cup finely diced red bell pepper
- ¼ cup finely diced deli ham
- 1 tablespoon extra-virgin olive oil
- 6 eggs
- ¼ cup half and half
- 2 tablespoons grated Parmesan cheese
- ½ teaspoon each Kosher salt and black pepper
- ¼ cup grated sharp Cheddar cheese
- 3 tablespoons sliced scallions, divided

### Procedure

Spray a 6-cup muffin pan generously with olive oil or other vegetable cooking spray; if desired, place paper liners in each muffin cup.

In a small microwave-safe bowl place the onion, bell pepper, and ham; stir in olive oil to coat. Place bowl in the Oven on the Glass Turntable. Select Microwave; press Start. Set time at 3 minutes; press Start. Cook until onion and pepper are softened, but not browned; set aside to cool slightly.

In a medium bowl whisk eggs, half and half, Parmesan, salt, and pepper. Stir in ham mixture, Cheddar, and 2 tablespoons of the scallions. Divide mixture evenly into the six muffin cups.

Place the Baking Tray on the Glass Turntable. Place the Oven Rack set in the lower rack position over the Tray. Select Oven; press Start. Set time at 25 minutes; press Start. When Preheat Signal sounds, place the muffin pan on the Rack. Check for doneness at 20 minutes; toothpick inserted in center of egg bite should come out clean.

Remove from Oven and let cool in pan 5 minutes, Run a small spatula around the edge of each muffin cup to loosen, then let stand 10 minutes before removing from pan. Sprinkle bites with remaining sliced scallions. Serve warm or let cool and store airtight for refrigerating or freezing.



## TOMATO & OLIVE BRUSCHETTA

Makes 8 | Method: Air Fry

### Ingredients

- 8 thick slices Italian bread
- 1/3 cup extra-virgin olive oil, divided
- 2 small cloves garlic
- Kosher salt and freshly cracked black pepper
- 3 firm ripe small tomatoes, each cut into quarters
- 2 tablespoons diced red onion
- 2 tablespoons sliced pitted Kalamata olives
- Fresh basil leaves
- 1 tablespoon thick balsamic vinegar
- 4-ounce piece whole milk mozzarella cheese, cut into 8 slices

### Procedure

Place the Baking Tray in the Oven on the Glass Turntable.

Brush both sides of each bread slice with some of the olive oil; sprinkle with salt and pepper and rub with one of the garlic cloves. Place the slices on the Oven Rack set in the lower rack position. Slide the Rack over the Baking Tray in the Oven. Select Bread; press Start. When Preheat Signal sounds, use kitchen tongs to turn the slices over. Press Start.

While bread is toasting, mince the remaining garlic clove and mince some of the basil to equal 1 tablespoon; place garlic and basil in a medium bowl with the tomatoes, olives, and onion. Drizzle in the olive oil and mix gently.

When End Cook Signal sounds, remove toasts from Oven. Drizzle each toast with some balsamic; top each with 1 slice of mozzarella, then divide the tomato mixture evenly over and top each with a basil leaf.



## BUFFALO CHICKEN WINGS

Serves 4 | Method: Air Fry

### Ingredients

- 2 pounds chicken wings
- Kosher salt
- Black pepper
- 4 tablespoons (½ stick) unsalted butter
- 1 cup hot sauce
- 2 dashes Worcestershire sauce
- Carrot and celery sticks
- Prepared blue cheese dressing

### Procedure

Place the Baking Tray in the Oven on the Glass Turntable. Spray the Oven Rack on both sides generously with vegetable cooking spray.

Season wings generously on both sides with salt and pepper. Arrange wings on the Oven Rack set in the higher rack position.

Select Wings; press Start. When Preheat Signal sounds, place Oven Rack over the Baking Tray in the Oven. Air fry wings until golden brown and crispy, turning wings over after half the cooking time. Check for doneness (165° F) by inserting an instant-read meat thermometer into the meatiest part of a few of the wings.

While wings are cooking, melt butter in a small saucepan; stir in hot sauce and Worcestershire sauce.

Remove wings from the Oven to a large bowl. Pour hot sauce mixture over wings and toss to coat.

Serve wings with a side of carrot and celery sticks and blue cheese dressing for dipping.



## CHILI-CHEESE FRIES

Serves 2 | Method: Air Fry

### Ingredients

- Half of a 26-ounce package frozen fast-food-style French fries
- Kosher salt and cracked black pepper
- ½ cup shredded white Cheddar cheese
- 1 cup prepared chili with or without beans, heated
- ⅓ cup sour cream, at room temperature
- 1 tablespoon chopped parsley

### Procedure

Place the Oven Rack on the Glass Turntable in the Oven in the higher rack position. Select Fries; press Start.

Arrange the French fries on the Baking Tray. When Preheat Signal sounds, place the Baking Tray on the Oven Rack. Press Start.

Halfway through cooking time, open the Oven door and using oven mitt or glove, shake the Tray to rearrange fries or use silicone-tip tongs to turn fries over. Replace Baking Tray on Oven Rack; press Start to continue cooking.

When End Cook Signal sounds, transfer the fries to a serving dish. Season with salt and pepper, then sprinkle cheese over the fries.

Stir the sour cream into the chili. Spoon chili mixture over the fries and top with chopped parsley.

*Note:* For Loaded Chili-Cheese Fries, top fries with chili mixture then add chopped onion, diced fresh tomato, pickled jalapenos, bacon bits and salsa.



## ROASTED BEET SALAD WITH TARRAGON DRESSING

Serves 2 | Method: Convection

### Ingredients

#### Beet Salad

- 1 bunch beets with leaves attached, about 2 pounds
- 1 teaspoon olive oil
- 4 cups washed and dried baby spinach leaves
- 2 ounces goat cheese, crumbled
- 2 tablespoons chopped walnuts

#### Dressing

- 2 tablespoons extra-virgin olive oil
- 1 tablespoon cider vinegar
- 1 teaspoon minced fresh tarragon
- ½ teaspoon each grated lemon zest and Dijon mustard
- ½ teaspoon each Kosher salt and black pepper

### Procedure

*To make beets:* Place the Baking Tray in the Oven on the Glass Turntable. Lightly spray the Oven Rack set in the lower rack position with vegetable cooking spray.

Cut leaves and stems from beets, and if desired, save leaves to use as part of the salad or save for another use. Wash and dry beets and rub each with some of the olive oil. Place beets on the Oven Rack. Place the Oven Rack in the Oven over the Baking Tray.

Select Oven; set temperature at 400° F; set time at 35 minutes. Press Start. When Preheat Signal sounds press Start and continue to cook.

Beets are done when a fork is easily inserted. Remove from Oven and let beets cool slightly. With gloved hands, remove skins under running cold water. Slice beets and place in a bowl.

*To make dressing:* In a small bowl, whisk together olive oil, vinegar, tarragon, lemon zest, mustard, salt, and pepper.

*To assemble salad:* Add 2 teaspoons of the dressing to the sliced beets and toss gently. In another bowl toss the spinach with the remaining dressing. Divide the spinach between two salad dishes; top each with half of the beets, goat cheese, and walnuts.





## PARMESAN ZUCCHINI STICKS WITH HORSERADISH DIP

Serves 4 | Method: Air Fry

### Ingredients

#### Zucchini

- 1 large zucchini, about 1 pound
- Kosher salt and cracked black pepper
- 2 eggs
- 2 tablespoons milk
- 1 cup all-purpose flour
- 1 teaspoon garlic powder
- 1½ cups flavored breadcrumbs

- ¼ cup grated Parmesan cheese
- 1 tablespoon finely minced fresh basil

#### Dip

- ½ cup sour cream
- 1 tablespoon prepared white horseradish
- 1 teaspoon each Dijon mustard and lemon juice
- ½ teaspoon each Kosher salt and black pepper

### Procedure

Place the Baking Tray on the Glass Turntable in the Oven. Spray the Oven Rack on both sides with vegetable cooking spray.

*To make zucchini:* Cut zucchini crosswise into 3 pieces. Cut each piece lengthwise in half then cut each piece into sticks; place the sticks on paper towels, then sprinkle sticks with salt. Let stand 15 minutes, then pat dry with paper towels.

Beat eggs in a medium bowl with the milk and ¼ teaspoon each salt and pepper. In a shallow bowl stir flour, garlic powder, and ¼ teaspoon each salt and pepper. In another medium bowl stir breadcrumbs, Parmesan, and basil. Dredge zucchini sticks in flour mixture, shaking off excess; dip in egg then roll in breadcrumb mixture to coat well.

Place breaded sticks on the Oven Rack in the higher rack position. Spray the sticks lightly with olive oil cooking spray. Select Fries; press Start. When Preheat Signal sounds, place Rack over the Baking Tray in Oven. Press Start. Turn sticks over after half the cooking time. Remove and serve hot with dipping sauce.

*To make dip:* In a small bowl stir together sour cream, horseradish, mustard, lemon juice, salt, and pepper.

*Note:* If desired, place some of the zucchini sticks on the Baking Tray to air fry; they will be slightly less crisp than those cooked on the Oven Rack.



## GARLICKY HASSELBACK POTATOES

Serves 4 | Method: Microwave + Combination

### Ingredients

- 6 tablespoons unsalted butter
- 2 tablespoons extra-virgin olive oil
- 3 cloves garlic, minced
- 4 medium baking potatoes, 8 to 10 ounces each
- Kosher salt and cracked black pepper
- 1 tablespoon chopped fresh thyme

### Procedure

In a small microwave-safe bowl or cup place butter, oil, and garlic; set bowl on the Glass Turntable in the Oven. Select Microwave; press Start. Set time at 40 seconds; press Start. Stir to melt completely.

Place the Baking Tray in the Oven on the Glass Turntable. Place the Oven Rack in the lower rack position over the Baking Tray.

Wash and dry potatoes. Arrange two wooden spoons or chopsticks lengthwise about 1-inch apart on a cutting board. Place potatoes, one at a time, on the wooden spoons and using a sharp knife, make slicing cuts about 1/8-inch apart along the length of the potato. (The wooden spoons will prevent you from slicing all the way through the potato).

Arrange cut potatoes in a 9-inch round microwave- and oven-safe pie pan; gently fan the potatoes and season each with salt and pepper. Pour the butter mixture over the potatoes. Pour the butter mixture over and into each cut potato; sprinkle each with the thyme.

Place the pie plate on the Rack in the Oven. Select Combi; set time at 35 minutes; press Start. When End Cook Signal sounds, remove pan from Oven and let potatoes rest for a few minutes before removing to a serving plate.

*Note:* Cooking time may vary based on size/weight of potatoes.



## SPAGHETTI SQUASH WITH FRESH TOMATO SAUCE

Serves 2 to 4 | Method: Microwave

### Ingredients

- ¼ cup plus 2 tablespoons extra-virgin olive oil
- 3 cloves garlic, minced
- 6 medium fully ripe plum tomatoes, seeded and chopped
- Kosher salt and cracked black pepper
- Fresh basil leaves
- One (2½ to 3 pound) spaghetti squash
- 2 tablespoons prepared sundried tomato pesto

### Procedure

In a medium microwave-safe pan, place ¼ cup olive oil, and the garlic; set pan on the Glass Turntable in the Oven. Select Microwave; press Start. Set time at 1 minute 30 seconds; press Start. Stir once; remove from Oven, stir in tomatoes, Season with salt and pepper. Tear a few of the basil leaves into the tomatoes; stir and set tomatoes aside.

Make small slits in the spaghetti squash in several places. Place squash on the Glass Turntable. Select Microwave; press Start. Set time at 10 minutes; press Start. Turn squash over about halfway through cooking time. Squash should be easily pierced with a fork when done.

Let stand in Oven 5 minutes, then use oven mitts to remove squash to a cutting board. Cut squash lengthwise in half; remove and discard seeds. Starting at one long end, scrape a fork over the squash half make spaghetti-like strands. Place squash strands in a large bowl and season with salt and pepper and toss with the remaining 2 tablespoons olive oil.

Just before serving, stir tomato pesto into the tomatoes. Serve squash in bowls topped with the tomato sauce.

*Note:* Cooking time may vary based on size/weight of spaghetti squash. Cut larger squash in half and wrap halves in plastic wrap before microwaving.



## CITRUSY SHRIMP SOFT TACOS

Serves 3 to 6 | Method: Air Fry

### Ingredients

#### Shrimp

- 1 tablespoon canola oil
- 1 tablespoon packed brown sugar
- 2 teaspoons *each* grated orange zest and juice
- 1 teaspoon hot sauce
- ½ teaspoon *each* chili powder and ground cumin
- 1 pound large raw shrimp, peeled and deveined

#### Tacos

- Six (6 inches) warm flour tortillas
- 1 ripe avocado, pitted, peeled and sliced thin
- 1 cup diced fresh tomatoes
- 1 cup cooked corn kernels
- ½ cup thinly sliced red onions
- ¼ cup packed cilantro leaves
- ½ teaspoon *each* Kosher salt and black pepper

### Procedure

Place the Oven Rack set in the lower rack position in the Oven on the Glass Turntable.

*To make shrimp:* In a medium bowl stir oil, sugar, orange zest, juice, hot sauce, cumin, and chili powder; add shrimp and toss to coat. Cover and marinate 30 minutes. When ready to cook, remove shrimp from marinade and place on the Baking Tray. Brush shrimp with some of the marinade; reserve remaining marinade.

Select Shrimp; press Start. When Preheat Signal sounds, place Baking Tray in the Oven on the Glass Turntable. After half the cooking time, turn shrimp over and brush with more of the marinade; continue to cook until shrimp are pink and cooked through. Pour remaining marinade into a small saucepan and cook over medium-high heat until sauce comes to a boil and is slightly reduced.

*To assemble tacos:* Top one half of each flour tortilla with avocado slices, tomatoes, corn, onions, shrimp and cilantro. Drizzle the heated sauce over all and fold tortilla.



## THE VERY BEST MEATLOAF

Serves 6 to 8 | Method: Microwave + Combination

### Ingredients

- 1 medium onion, chopped fine
- 1 large carrot, grated
- 1 clove garlic, minced
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon chopped fresh parsley
- 1 tablespoon chopped fresh thyme
- 1 pound *each* lean ground beef and ground chuck
- 1 cup fresh breadcrumbs
- 2 eggs
- ½ cup + 3 tablespoons ketchup
- 1 tablespoon Worcestershire sauce
- 1½ teaspoons Kosher salt
- ½ teaspoon freshly ground black pepper

### Procedure

Spray a 9 x 5 x 3-inch microwave- and oven-safe loaf pan with vegetable cooking spray.

In a large microwave-safe bowl place onion, carrot, and garlic; drizzle in olive oil. Place bowl on the Glass Turntable and select Microwave; press Start. Set time at 5 minutes; press Start. Cook until onion is softened but not browned, stirring once. Stir in parsley and thyme; let cool slightly, then add the ground beef, breadcrumbs, ½ cup ketchup, the Worcestershire sauce, salt and pepper. Mix well then form into a loaf in the prepared loaf pan; spread 1 tablespoon ketchup over the loaf.

Place the Baking Tray in the Oven on the Glass Turntable. Place the Oven Rack set in the lower rack position over the Baking Tray. Place the loaf pan on the Oven Rack. Select Combi; press Start. Set time at 20 minutes; press Start.

When End Cook Signal sounds, remove loaf pan from Oven; spread remaining 2 tablespoons ketchup over the meatloaf and let stand for 10 minutes. Cut into serving slices in the pan or use a wide spatula to remove meatloaf from pan to a board or platter to slice and serve.



## PIZZA LOVER'S PIZZA

Serves 1 or 2 | Method: Air Fry

### Ingredients

- One (8 inches) prepared pizza crust
- ½ cup prepared pizza sauce, at room temperature
- ¼ cup crumbled cooked mild or hot Italian sausage
- 8 slices pepperoni
- 2 tablespoons chopped green bell pepper
- 2 tablespoons chopped onion
- ½ teaspoon dried oregano
- ½ teaspoon cracked black pepper
- ½ cup shredded mozzarella cheese
- 1 tablespoon grated Parmesan cheese

### Procedure

Place the Baking Tray on the Glass Turntable in Oven. Place Oven Rack set in the lower rack position over the Baking Tray. Select Pizza; press Start.

Lightly spray the top and bottom of the prepared crust with olive oil cooking spray. Spread pizza sauce on the crust. Top with the sausage, pepperoni, bell pepper, and onions; Season with oregano and pepper, then sprinkle on the mozzarella and Parmesan.

When Preheat Signal sounds, use a wide spatula to place pizza on the Oven Rack. Set time at 13 minutes; press Start. Check for preferred doneness at 10 minutes.

When End Cook Signal sounds, remove Rack from the Oven. Let pizza rest on Rack for a few minutes to set, then use a wide spatula to transfer the pizza to a serving plate; cut into wedges to serve.



## LEMONY HERB-ROASTED CHICKEN

Serves 2 to 4 | Method: Combination

### Ingredients

- 1 medium lemon
- 2 large cloves garlic, divided
- 1 tablespoon chopped fresh parsley
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped fresh thyme
- 1 medium onion, cut in half
- Kosher salt and freshly ground black pepper
- One (4 to 5 pound) whole chicken
- Coarse-grind black pepper

### Procedure

Zest the lemon, then cut into slices. Mince one garlic clove. In a small bowl mix the lemon zest, minced garlic, the parsley, rosemary, thyme, 1 teaspoon salt, and 1 teaspoon pepper.

Pat chicken dry with paper towels. Season the chicken all over with the lemon zest mixture.

Crush the remaining garlic clove; place in the chicken cavity along with the lemon slices and onion halves. Tie the chicken legs together using kitchen twine; tuck the wings under and secure to the back with toothpicks.

Place the chicken on the Oven Rack in the lower rack position. Select Combi; press Start. Set time at 30 minutes. Check for doneness at 20 minutes using an instant-read thermometer inserted into the thickest part of breast; thermometer should read 165° F.

When chicken is done, let rest in Oven 10 minutes, then remove from Oven and set chicken on a wooden board to carve.

*Note:* Cooking times may vary based on the weight of the chicken.

*Note:* Do not remove the Baking Tray, which may be quite full, until the Oven has completely cooled. Be sure the contents of the Baking Tray are cool before removing from the Oven.



## GINGER-SOY BABY BACK RIBS

Serves 4 | Method: Air Fry

### Ingredients

- 2 racks (2 to 2½ pounds) baby back ribs
- Kosher salt and cracked black pepper
- 2 tablespoons reduced sodium soy sauce
- 2 tablespoons honey
- 1 tablespoon dry sherry
- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 1 tablespoon grated ginger
- Sesame seeds and sliced scallions for garnish

### Procedure

Remove silver skin from ribs with a thin, sharp knife. Season ribs generously with salt and pepper. Place ribs in a large zip-closure plastic bag.

In a 1-cup measuring cup stir soy sauce, honey, sherry, olive oil, garlic, and ginger.

Pour mixture into the plastic bag over the ribs and zip closed. Let marinate in refrigerator at least 2 hours, turning bag over occasionally. Remove bag from refrigerator 30 minutes before ready to cook.

When ready to cook, place the Baking Tray on the Glass Turntable in the Oven. Spray the Oven Rack generously on both sides with vegetable cooking spray. Remove ribs from the bag and arrange meaty-side down on the Oven Rack set in the lower rack position. Pour the marinade into a cup. Brush the ribs with the marinade.

Place the Rack over the Baking Tray in the Oven. Select Ribs; press Start, When Preheat Signal sounds, turn ribs over and brush with the marinade. Turn ribs over again and brush with marinade during last 5 minutes of cooking.

Remove ribs from Rack using kitchen tongs. Cut as desired and place on serving plate. Sprinkle with sesame seeds and scallions before serving.





## SALMON & VEGETABLES IN PARCHMENT

Serves 2 | Method: Air Fry

### Ingredients

- 2 pieces parchment paper, each cut into a 15-inch circle
- 1 medium lemon
- 1 small zucchini, sliced
- ½ small red onion, chopped
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon honey
- Kosher salt and cracked black pepper
- 2 (6 ounce) salmon fillets, skin removed
- 2 tablespoons chopped fresh dill

### Procedure

Place the Baking Tray on the Glass Turntable in the Oven. Select Fish; press Start.

While Oven is preheating, remove zest from half of the lemon, then cut lemon in half; squeeze juice from the zested half and whisk with the olive oil. Cut the other lemon half into slices.

On one half of each parchment circle, place half of the zucchini slices and half of the onion. Season with salt and pepper and drizzle with some of the olive oil mixture; sprinkle with lemon zest.

Place a piece of salmon over the zucchini slices on each parchment half. Season the salmon with salt and pepper, rub with the olive oil mixture. Sprinkle dill over each salmon piece and top with some of the lemon slices.

Fold the other half of the parchment paper over each salmon piece and starting at one side roll and crimp edges to seal.

When Preheat Signal sounds arrange the parchment packets on the Oven Rack set in the lower rack position and place over the Baking Tray in the Oven. Press Start.

When End Cook Signal sounds, carefully remove packets from Oven and place on plates. Slit parchment and open packet to serve.



## EGGS IN PURGATORY

Serves 2 | Method: Microwave + Convection

### Ingredients

- 1 large ripe tomato, diced
- ¼ cup minced onion
- 1 large clove garlic, chopped
- ¼ cup extra-virgin olive oil, divided
- Kosher salt and freshly cracked black pepper
- 1 (8 ounce) can tomato sauce
- 1 tablespoon chopped fresh basil
- ⅛ teaspoon crushed red pepper flakes, optional
- 2 extra-large eggs
- 1 scallion, sliced
- 2 tablespoons grated Parmesan cheese

### Procedure

In an 8-inch round microwave- and oven-safe baking dish, place diced tomato, onions, and garlic; drizzle in 3 tablespoons of the olive oil. Season with salt and pepper. Place dish on the Glass Turntable in the Oven.

Select Microwave; press Start. Set time at 5 minutes; press Start. Cook until tomato, onion and garlic are softened but not browned, stirring once.

Stir in the tomato sauce, basil, and crushed red pepper, if using. Season again with salt and pepper. Continue to microwave for 5 to 6 minutes until mixture is bubbling and heated through, stirring once.

Remove dish from Oven. Press a serving spoon into the sauce in two places to make a bed for the eggs. Gently crack an egg into each space.

Place the Baking Tray in the Oven on the Glass Turntable. Place the baking dish on the Baking Tray in the Oven. Select Oven. Set temperature at 350° F; set time at 30 minutes. Press Start. Spoon sauce over eggs once during cooking. Check eggs for desired doneness. When End Cook Signal sounds, remove baking dish from Oven; drizzle over all with remaining 1 tablespoon olive oil and sprinkle with scallions and Parmesan.



## PINEAPPLE UPSIDE-DOWN CAKE

Serves 8 to 10 | Microwave + Convection

### Ingredients

#### Topping

- 3 tablespoons unsalted butter
- ¼ cup packed light brown sugar
- 1 (20 ounce) can pineapple rings in pineapple juice, drained and juice reserved
- 12 maraschino cherries

#### Cake

- 1½ cups all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon Kosher salt
- 4 ounces unsalted butter, at room temperature
- ¾ cup granulated sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract

### Procedure

*To make topping:* Lightly butter a 9-inch round microwave- and oven-safe cake pan. Place the butter and brown sugar in the baking pan and place pan on the Glass Turntable in the Oven. Select Microwave; press Start. Set time at 3 minutes; press Start. Stir to mix and melt thoroughly. Arrange pineapple rings and cherries over the sugar mixture in the pan.

*To make cake:* Place the Baking Tray on the Glass Turntable in the Oven. Select Oven; set temperature at 325° F. Set time at 40 minutes; press Start.

While Oven is preheating, in a medium bowl stir flour, baking powder and salt. In a large mixing bowl with a hand mixer at medium speed, beat butter and granulated sugar until light and fluffy; add eggs one at a time beating in after each addition. At low speed, add flour mixture, alternately with ½ cup reserved pineapple juice, and the vanilla, until well blended.

Spoon or pour the batter over the fruit in the pan, smoothing and spreading evenly. When Preheat Signal sounds, place the batter-filled pan on the Baking Tray in the Oven. Press Start. Check for doneness at 30 minutes; cake should be golden brown on top and a toothpick inserted in center of cake should come out clean.

Let cake cool in pan on a wire rack for 10 minutes, then carefully invert pan onto a serving plate.



## PEANUT BUTTER S'MORES DIP

Serves 8 or more | Method: Convection

### Ingredients

- 1 (11.5 ounce) package milk chocolate chips
- ¼ cup crunchy peanut butter
- 1 (12 ounce) bag round marshmallows
- Graham crackers, chocolate grahams and cinnamon grahams
- Vanilla wafers
- Fresh strawberries with stems

### Procedure

Place the Baking Tray on the Glass Turntable. Place the Oven Rack over the Tray in the lower position.

Place chocolate chips in a 6.5-inch cast-iron skillet or in a shallow 8-inch round baking dish. Place the skillet on the Oven Rack. Select Oven; set temperature at 325° F; set time at 10 minutes. Press Start. When Preheat Signal sounds, place skillet on the Rack. Press Start. Check at 5 minutes and stir to continue to melt; return to oven as needed to melt completely. When chocolate has melted, remove skillet and drop dollops of peanut butter into the melted chocolate; gently stir to combine.

Arrange as many marshmallows as needed over the melted chocolate to completely cover and gently push the marshmallows into the chocolate. Replace the skillet on the Rack in the Oven. Select Oven; set temperature at 400° F; set time at 5 minutes. Press Start. Cook, watching carefully, until marshmallows are very puffed and golden brown.

Remove skillet from the Oven. Serve at once with graham crackers, vanilla wafers, and fresh strawberries for dipping.

*Note:* If needed, as dip cools, replace marshmallows as needed and return to Oven to reheat.



## TRIPLE CHOCOLATE CHEESECAKE

Serves 12 to 16 | Method: Convection

### Ingredients

#### Crust

- 30 chocolate wafer cookies
- ¼ cup sugar
- 4 tablespoons unsalted butter, melted

#### Cheesecake

- 10 ounces bittersweet chocolate

- ⅓ cup hot coffee
- 3 (8 ounce) packages cream cheese, at room temperature
- 1 cup sugar
- ⅓ cup sour cream
- 4 eggs large, at room temperature

- ¼ cup all-purpose flour
- 1 tablespoon vanilla extract

#### Topping

- ½ cup prepared chocolate sauce
- 1 cup fresh raspberries

### Procedure

Place the Baking Tray on the Glass Turntable in the Oven. Place the Oven Rack over the Baking Tray set in the lower rack position. Select Oven; set temperature at 325° F; press Start. Set time at 15 minutes; press Start.

*To make crust:* Crumble cookies into the bowl of a food processor fitted with the steel blade; process into fine crumbs. Pour crumbs into the bottom of an 8- or 9-inch springform pan. Pour in melted butter and mix with a fork to form coarse crumbs; firmly press crumbs over bottom and slightly up sides of pan. When Preheat signal sounds, place pan with crust on the Rack in the Oven; press Start. When End Cook signal sounds, remove pan from Oven and let cool on a wire rack. Leave Tray and Rack in place in Oven.

*To make cheesecake:* Break up chocolate into a medium bowl. Pour hot coffee over chocolate and let sit to let chocolate begin to melt; stir to mix and melt completely. In the bowl of a stand mixer fitted with the paddle attachment, mix cream cheese on medium-high speed until creamy. Mix in sugar and sour cream. Add eggs and mix completely. At low speed stir in flour, and vanilla, then add chocolate mixture until blended. Pour mixture over cooled crust in pan. Select Oven; set temperature at 300° F; Press Start. Set time at 55 minutes, press Start. When Preheat signal sounds, place pan on Rack in the Oven. Press Start. Check for doneness at 50 minutes; cheesecake should still be slightly wobbly in center but done around the edges. Remove from Oven to a rack to cool completely. Chill thoroughly. When ready to serve, release cheesecake from the pan on a serving plate. Warm chocolate sauce and pour over cake; top with raspberries.



## BIRTHDAY CAKE POPCORN

Makes about 10 cups | Method: Microwave

### Ingredients

- ½ cup large-kernel popping corn
- 1 teaspoon canola oil
- 1 (11 to 12 ounce) package white chocolate melting wafers
- 2 tablespoons solid vegetable shortening
- 1 tablespoon vanilla powdered sugar\*
- 1 (1.75 ounce) jar multicolor sprinkles

### Procedure

Spray a baking sheet with vegetable cooking spray; set aside.

Add the canola oil and the popcorn kernels to a microwave-safe popcorn popper (do not use a paper bag). Place the popcorn popper on the Glass Turntable in the Oven. Select Microwave; set time at 3 minutes. Press Start. When End Cook Signal sounds and popping has completed, remove popper from Oven.

Place the white chocolate wafers in a medium microwave-safe bowl. Place the bowl on the Glass Turntable in the Oven. Select Microwave; set power level and time per wafer package instructions. Press Start. Check melting; continue microwaving and stirring until wafers are completely melted.

Stir in the shortening until mixture is thinner and just pourable, then pour the mixture into a large mixing bowl with secure-fitting lid.

Weed out any unpopped kernels, then add the popped popcorn, vanilla sugar, and half of the sprinkles to the bowl. Cover securely and shake well to mix.

Remove cover and gently continue to mix with a wooden spoon until all popcorn is coated, then spread the mixture onto the prepared baking sheet; drizzle popcorn with the remaining sprinkles. Refrigerate for 15 to 20 minutes until set, then break up larger pieces as desired and store coated popcorn airtight. Will keep for 1 to 2 days.

*\*Available in the baking aisle of many supermarkets and at specialty food stores.*