

Cuisinart® INSTRUCTION AND RECIPE BOOKLET



**Cuisinart® Exact Heat™
Convection Toaster Oven Broiler**

CTO-390 Series

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles.
3. To protect against electrical shock, do not place any part of the toaster oven broiler in water or other liquid. See instructions for cleaning.
4. This appliance should not be used by or near children or individuals with certain disabilities.

5. UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING. Allow to cool before cleaning or handling.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or if it is not operating properly. Return the toaster oven broiler to the store or retailer or where purchased for examination or repair.
7. The use of accessory attachments not recommended by Cuisinart may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets, or touch hot surfaces which could damage the cord.
10. Do not place toaster oven broiler on or near a hot gas or electric burner or in a heated oven.
11. Do not use this toaster oven broiler for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers in the toaster oven broiler constructed of materials other than metal or glass.
13. To avoid burns, use extreme caution when removing tray or disposing of hot grease.
14. When not in use, unplug the unit. Do not store any materials other than manufacturer's recommended accessories in this oven.
15. Do not place any of the following materials in the oven: paper, cardboard, plastic and like products.
16. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
17. Oversize foods, metal foil packages and utensils must not be inserted in the toaster oven broiler as they may involve a risk of fire or electric shock.
18. A fire may occur if the toaster oven broiler is covered or touching flammable materials, such as curtains, draperies, and walls when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch

electrical parts, involving a risk of electric shock.

20. Do not attempt to dislodge food when the toaster oven broiler is plugged into electrical outlet.
21. Warning: To avoid possibility of fire, never leave toaster oven broiler unattended during use.
22. Use recommended temperature settings for baking and roasting.
23. Do not rest cooking utensils or baking dishes on glass door.

SAVE THESE INSTRUCTIONS

Please read and keep these instructions handy. These instructions will help you to use your Cuisinart® Exact Heat™ Convection Toaster Oven Broiler to its fullest so that you will achieve consistent, professional results.

QUICK REFERENCE OVEN OPERATION

(See pages that follow for detailed instructions.)

PIZZA BAKE/CONVECTION BAKE

- Press Bake or Conv Bake
- Press Temp
- Press Up or Down arrow to enter temperature
- Press Start/Stop to start oven

BROIL OR TOP BROWN

- Press Broil
- Press Start/Stop to start oven

TOAST

- Press Toast
- Press Lighter or Darker arrow for Your Choice™ browning
- If desired, press one or more of the custom settings:
 - 4-6 Slice
 - Bagel
 - Defrost
 - Reheat – may be combined only with 4-6 Slice button
- Press Start/Stop to begin toasting
- Ready tone will sound at end of cycle

SET CLOCK

- Press Clock
- Press and hold Hour to change hours
- Press and hold Min to change minutes
- Clock will start automatically when blinking stops

SET TIMER

To set timer, set Broil or Bake function and then:

- Press Timer
- Press and hold Hour to change hours
- Press and hold Min to change minutes
- Timer will start automatically when blinking stops
- Timer will ring continuously at 0:00 when time is up
- To clear or reset timer to 0:00, press timer button two more times

SPECIAL CORD SET INSTRUCTIONS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

NOTICE

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

INTRODUCTION

Congratulations on your purchase of one of the most versatile countertop appliances you will ever own. The Cuisinart® Exact Heat™ Convection Toaster Oven Broiler is stunning to look at and capable of performing a variety of cooking and toasting functions...right on your

kitchen counter! And it's big enough to do an entire meal at once. Whether you are baking, broiling, top browning or toasting, Cuisinart promises perfect results. Every time.

FOR HOUSEHOLD USE ONLY

NOT INTENDED FOR COMMERCIAL USE

FEATURES AND BENEFITS

- 1) Pizza Bake or Convection Bake**

Bake everything from a 12" pizza, stuffed mushrooms and roasted chicken to cakes and pies. Because the Cuisinart® Exact Heat™ Convection Toaster Oven Broiler has been designed with our Exact Heat™ sensor everything comes out mouth-watering and delicious.
- 1a) Oven Temperature**

Select your desired temperature and the oven will beep to let you know when your temperature is reached.
- 2) Broil**

Broiling is fast and easy. The Cuisinart® Exact Heat™ Convection Toaster Oven Broiler comes with a broiling pan and drip tray for your convenience.
- 3) Toast**

The Toast button allows toasting of a wide variety of breads and bagels.

The oven easily holds 6 large slices. It is preset to toast 2 slices of standard white bread.
- 3a) Total Touch® Browning Selection**

Select from seven browning settings memorized by the toaster oven broiler. Combine with custom settings for toast the way you want it. Push the Lighter button to make toast lighter. Push the Darker button to make toast darker. Your browning selection is indicated at the bottom of the clock display and will remain in the oven's memory until you change it.
- 3b) LCD Bar**

The row of dots increases when Darker is pushed, and decreases when Lighter is selected. The LCD window indicates the level of brownness, light to dark, from setting one (1) through seven (7).
- 3c) Custom Settings for 4-6 Slice Toasting**

Touchpad control adjusts toasting time when you're toasting four to six slices and gives you accurate browning results without overtoasting. LED indicator lights when selected.
- 3d) Custom Setting for 1-Slice Toasting (not shown)**

When toasting one slice, press the Toast button and set the browning control at a lighter setting than for 6 slices.
- 3e) Custom Setting for Bagels**

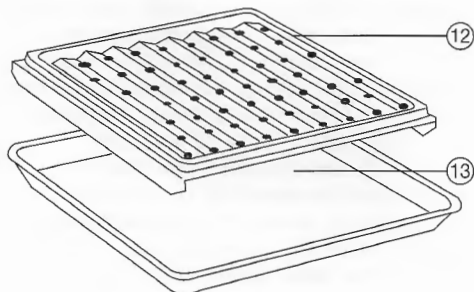
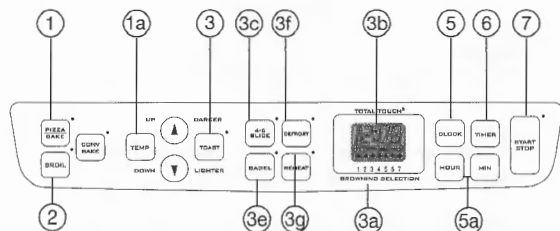
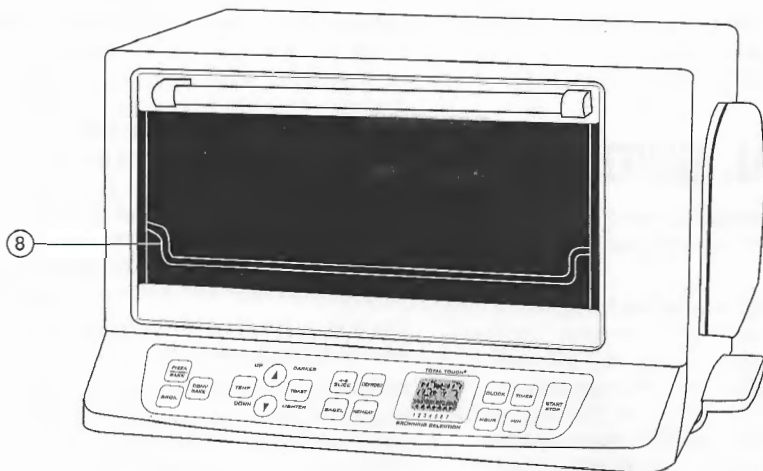
Touchpad control adds the right amount of time to the browning cycle for toasting bagels. Also use for English muffins and thick bread slices. LED indicator lights when selected.
- 3f) Custom Setting for Defrost**

Touchpad control defrosts and then toasts frozen bread by adding time to the toast cycle chosen by the browning control. LED indicator lights when selected.
- 3g) Custom Setting for Reheat**

Touchpad control reheats without browning. LED indicator lights when selected.
- 3h) Combination Settings (not shown)**

The four Perfect Timing™ custom settings can be combined to give you the toast you want. Press the Toast button and the Bagel button for a sliced bagel toasted to your liking. Combine the 4-6 Slice button, Defrost button and the Bagel button to defrost, then toast 4 bagel halves. For English muffins, press the Bagel button. See Combining Custom Settings section for possible combinations (page 10).
- 4) Always Even™ Shade Control (not shown)**

Electronically monitors and adjusts the oven's internal temperature to provide consistent toasting results from one use to the next. Heating elements deliver even heat for uniform browning.



5) Clock

Time is always displayed.

5a) Hour and minute function

Use to set clock and timer.

6) Timer

Enter cooking time on the built-in timer. The timer will ring until you shut it off.

7) Start/Stop Function

Starts a function when pressed the first time, and stops the function when pressed the second time.

8) Oven Rack

Has two positions. The top position has a 50% stop feature so the rack stops halfway out of the oven. It can be removed by lifting the front of the rack and sliding it out.

9) Slide-out Crumb Tray (not shown)

Removes easily from the back of the toaster oven broiler to clean crumbs from bottom of oven.

10) Cord Storage (not shown)

Takes up excess cord and keeps countertop neat.

11) Easy Clean Interior (not shown)

The sides of the oven have a nonstick coating for an easy-to-clean surface.

12) Broiling Pan

A broiling pan is included for your convenience. The broiling pan has two positions to accommodate a variety of meats, poultry, and fish for broiling.

13) Baking Pan/Drip Tray

BEFORE YOU BEGIN

Place your oven on a flat surface.

Before using your oven, move it two to four inches away from the wall or from any objects on the countertop. Do not use on heat-sensitive surface.

OBJECTS SHOULD NOT BE STORED ON THE TOP OF THE OVEN. IF THEY ARE, REMOVE

ALL OBJECTS BEFORE YOU TURN ON YOUR OVEN. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.

GENERAL GUIDELINES

Conventional Baking: Conventional baking is used as you would normally use your large kitchen oven.

Convection/Bake: The convection/bake function can be used for all the same functions as conventional bake or roast, but will cook faster and more efficiently. With convection baking the key is the airflow, so it is important to use the right cooking pan and place it in the oven as directed in the rack position in each recipe.

Broiling: Broiling can be used for beef, chicken, pork, fish and more. Broiling can also be used to top-brown casseroles and gratins. **Caution:** Aluminum foil is not recommended for covering the broiling pan. Foil is extremely dangerous when broiling fatty foods. Grease will accumulate and may catch fire. We don't recommend the use of foil, but if foil is used to cover drip tray, be sure foil is tucked neatly around the pan and does not touch the walls or heating rods. Never cover crumb tray.

Toasting: Always have the rack in rack position B, as indicated in the diagram on page 11 for even toasting. Always center your item/items in the middle of the rack.

WARNING: Placing the rack in the bottom position or in the top position with the rack turned upward while toasting may result in a fire. Refer to rack position diagram for proper use.

Turning off the toaster oven broiler: The Start/Stop button, when pushed the first time, will start the oven. When pushed the second time, during oven operation, the Start/Stop button will turn the oven off. You will know the oven is off when the LED light turns off.

USE AND CARE

Unwind the power cord. Check that the crumb tray is in place and that there is nothing in the oven. Plug power cord into the wall outlet.

PIZZA/BAKE

To bake, press the Bake button. The LED light above the Bake button will turn on. The oven

temperature is preset for 150°F. Press the temp button and the Up arrow to increase the temperature or Down arrow to decrease to your desired temperature. Note that the temperature will increase and decrease in increments of 25°F. The temperature will read out on the clock display. Press the Start/Stop button to start the oven. When oven reaches the selected temperature, the words "Temp. Ready" will be displayed on the clock display, and the oven will beep 5 times to let you know it is ready to bake.

The built-in timer can be used with this function. See timer instructions below.

NOTE: AS A SAFETY MEASURE, THIS OVEN WILL AUTOMATICALLY SHUT OFF AFTER FOUR HOURS OF CONTINUOUS USE. NEVERTHELESS, ALWAYS UNPLUG THE OVEN WHEN NOT IN USE AND NEVER LEAVE THE OVEN ON WHEN UNATTENDED.

PIZZA

When baking pizza, please follow these guidelines:

- If baking fresh pizza, use the baking tray/pan provided with this toaster oven.
- Sprinkle the pan with cornmeal or lightly spray to make removing the pizza dough easier.
- Bake in rack position B.
- If baking a frozen pizza, you can place the pizza directly on the rack in position B.

CONVECTION BAKE

Convection baking/roasting uses a fan to circulate heated air around food as it cooks. For best results use cookie sheets with no sides and baking dishes and roasting pans with very low sides to let maximum airflow reach food. For the same reason, do not cover foods while cooking.

Most baking recipes recommend reducing temperatures by 25 degrees when using the convection feature. Always check 10 minutes before suggested cooking time.

If food might drip, place the baking tray on the rack below the rack that the food is on. Tray will catch drips and more airflow will reach food.

When using the baking tray in the bottom rack position, center it so air flows in back, as well as front of the oven.

To convection bake, press the Conv Bake button. The LED light above the Conv Bake button will turn on. The oven temperature is preset for 150°F. Press the Temp button and the Up arrow to increase the temperature or Down arrow to decrease to your desired temperature.

Note that the temperature will read out on the clock display. Press the Start/Stop button to start the oven. When oven reaches the selected temperature, the words "Temp Ready" will be displayed on the clock display, and the oven will beep 5 times.

The built-in timer can be used with this function. See time instructions below.

NOTE: AS A SAFETY MEASURE, THIS OVEN WILL AUTOMATICALLY SHUT OFF AFTER 4 HOURS OF CONTINUOUS USE. NEVERTHELESS, ALWAYS UNPLUG THE OVEN WHEN NOT IN USE AND NEVER LEAVE THE OVEN ON WHEN UNATTENDED.

BROIL

Note: When broiling, add approximately ¼ cup water to the bottom of the baking pan/drip tray to reduce sizzling and splatter. Place the broiling pan in the drip tray. **Note:** there are two positions for the broiling pan so that a variety of thicknesses of foods can be broiled. Also, the oven rack can be turned up or down depending on the thickness of the food being broiled. In most cases the oven rack should be in the higher position (position C – see rack position diagram on page 11).

To broil, press the Broil button on the touchpad. The LED light above the Broil button will turn on. The temperature will automatically set to broil temperature (500°F). Temperature cannot be changed. Press the Start/Stop button to start to broil. Preheat oven for five minutes with door closed. The clock display will indicate "brl" for broil. After the five-minute preheat period, place the broiling pan in the oven. Always leave door ajar when broiling. To stop broil operation, press the Start/Stop button.

Note: Never use oven glass dishes to broil.

The built-in timer can be used with this function. See timer instructions below.

TIMER

First set oven to bake or broil.

Once the oven has reached temperature, place the item in the center of the rack and close the door (exception: when broiling keep door ajar). Press the Timer button. Press and hold the Hour button to increase the hours. The total maximum cook time is 4 hours. Press and hold the Min button to increase minutes. The set time will blink five times and then stop blinking. Once it stops blinking, the timer is set and will begin to count down. You do not need to press the Timer button again. **Note:** If you do press the Start/

Stop button and you have already started the oven, the oven will turn off.

If while setting the timer you set the incorrect time, press the Timer button once to clear the timer to 0:00, then begin again to set the correct time. If the Timer has been set and is counting down, the timer can be reset to 0:00 by pressing the timer button two times. The display will begin to blink to let you know you can enter the correct time.

At the end of timer setting, the timer will ring continuously until it is turned off. To stop timer ring, press timer button. Pressing Start/Stop can turn off both the timer and oven.

To view the temperature setting while the timer is running, press the Temp button. The oven temperature will be displayed on the clock for 5 seconds. After 5 seconds the display will return to the timer countdown without interruption. This can be done only while using the bake function. It will not work with the broil function. The broil function is set to 500°F.

IMPORTANT NOTES ON OVEN USE

The Bake feature is always used with the Temp selection button.

The Broil button has only one temperature (preset to 500°F) so it cannot be used with the Temp button.

The timer can be used only with the bake or broil functions.

TOAST

To toast, make sure the oven rack is in rack position B, as indicated in the diagram on page 11. If toasting two items, center them in the middle of the rack. Four or six items should be evenly spaced – two/three in front, two/three in back. Close the glass door.

Press the Toast button and the Start/Stop button to toast.

The default is set to 2 slices of medium toast (Browning Selection number 4) using standard white bread.

To select a browning shade, press the Toast button and then the Up arrow for darker toast or the Down arrow for lighter toast. You have seven browning selection shades to choose from. Your browning selection is indicated by the black dots located at the bottom of the clock display. The row of dots will shrink for lighter shades and grow for darker shades. The browning number you have selected will also be displayed on the clock.

Your browning selection will remain in the

memory of the oven until you change it or unplug the oven. When you unplug the oven, the browning selection will automatically return to number 4, medium brown setting.

When toasting, the toasting time will count down on the clock display. The timing will be different for each custom setting you choose. Keep in mind that the timing is adjusted by the oven thermostat. So if your oven is already warm, the toasting time will be less than if you start with a cold oven.

BROWNING SELECTION

To make lighter toast, first press the Toast button and then the Down arrow located to the bottom left of the toast button. Each time you press this arrow, the browning selection will get lighter by one setting.

To make darker toast, press the Up arrow located to the top left of the toast button. Each time you press this arrow, the browning selection will get darker by one setting.

The browning level selected will appear at the bottom of the clock window by the numerical and LCD display.

<u>Desired Color</u>	<u>LCD Light Position</u>
Light	Setting 1 or 2
Medium	Setting 3, 4, or 5
Dark	Setting 6 or 7



CUSTOM SETTINGS

Toasting

The toaster is preset for browning 2 slices of bread to a medium (#4) setting. Custom settings will adjust the time required to achieve the browning shade you selected.

If you desire a custom setting, select one or more of the following:

4-6 Slice – Increases toasting time for preparing four to six slices of toast.

Bagel – Adds correct amount of time to toast cycle for bagels. Can also use this button for English muffins and thickly sliced breads.

Defrost – Will defrost, then toast your item. Adds time to the toast cycle for defrosting.

Reheat – For reheating pretoasted bread. Will reheat without browning.

Note: To prepare one slice without overtoasting, press the toast button and choose a lighter browning setting than usual.

When choosing these custom settings, a red LED light will come on above the selected feature button(s). You can combine as many as three of these custom settings simultaneously to customize your toasting cycle. The Reheat setting can only be combined with the 4-6 Slice setting.

Stop Toasting

When the toasting cycle is finished, the oven will beep 5 times and turn off.

If you wish to stop the toasting cycle before it is finished, simply press the Start/Stop button. The toaster oven broiler will cancel your toast cycle and hold your browning selection in memory until you change the selection or unplug the unit. The browning selection will return to the number 4 medium setting when the oven is unplugged.

Important notes on toasting use

The Toast button must be pressed first before you can choose your custom or browning selections.

The oven rack must be in rack position B as indicated in the diagram on page 11.

The timer can be used only with the bake or broil selections.

Helpful browning notes

Toasting is a combination of drying and cooking the bread. Therefore, differences in denseness and moisture level from one bread to another can result in varying toasting times.

For slightly dry bread or thinly sliced bread, use a lighter setting than you normally would, as it will toast more quickly.

For very fresh bread, thickly sliced bread or whole wheat bread, use a darker setting than normal. Dense, moist bread may also require a darker setting.

Breads with very uneven surfaces (such as English muffins) will require a darker toast setting. For English muffins, we suggest you use the Total Touch® browning selection on the custom settings panel and setting #6.

Thickly cut pieces of bread (including bagels)

will take longer, since more moisture must be evaporated from the bread before toasting occurs. We suggest you use the Total Touch® browning selection which will add to the normal toasting time. For moister breads or very thick pieces, you may need to make the toast setting darker than you normally would. Very thick pieces may require two cycles.

Before toasting bagels, slice each bagel into two equal halves. Select the Bagel button, which adds the extra time needed for toasting most bagels.

When toasting raisin or other fruit breads and muffins, remove any loose fruit, etc. from the surface of the bread before placing into the oven. This will help prevent pieces from falling and baking onto the crumb tray.

This oven can be adjusted for four slices of toast by pressing the 4-6 Slice button on the custom settings control panel. To prevent overtoasting of a single slice, select the Toast button and set browning control to a lighter setting than you normally would.



4-6 Slice Button

The unique 4-6 Slice feature will add the right amount of time to toast 4 slices of bread at once.

1. Place 4 to 6 slices of bread on the center of the oven rack, 2 to 3 slices in the front and 2 to 3 slices in the back. Close oven door.
2. Press Toast button.
3. Set the browning control: Select desired shade of browning using the Lighter and Darker buttons located to the left of the Toast button.
4. Press the 4-6 Slice button: The LED will illuminate when this feature is selected.
5. If defrosting frozen bread slices, also press the Defrost button.
6. If you are toasting bagel halves, English muffin halves, or slices of wide toast, you should also press the Bagel button.
7. Press the Start/Stop button to start toasting.

To stop cycle

When the 4-6 Slice cycle is complete, the toaster oven broiler will alert you by beeping 5 times. If you wish to stop the cycle before it is

finished, simply press Stop/Start to interrupt.



Bagel Button

The bagel feature adds the appropriate amount of extra time to the toasting cycle to toast your bagels at the color level selected with the touchpad shade control. The Bagel button is designed for the standard bagel size (3 ounces). For deli-size bagels (3-6 ounces) you may need to increase the darkness setting. The Bagel button can also be used to toast English muffins, thick sliced breads, and thick sliced specialty Italian or Portuguese breads, which require longer toasting times than an average slice of white bread.

1. Center bagel half or halves on the oven rack. Close oven door.
2. Press Toast button.
3. Set the browning control: Select desired shade of browning using the Lighter and Darker buttons to the left of the Toast button.
4. Press the Bagel button. The LED will illuminate when this feature is selected.
5. If defrosting frozen bagel halves, also press the Defrost button.
6. To defrost and toast 4 bagel halves, press the 4-6 Slice button.
7. Press the Start /Stop button to start toasting.

To stop cycle

When the bagel cycle is complete, the toaster oven broiler will beep 5 times.

If you wish to stop the cycle before it is finished, simply press the Start/Stop button to interrupt.



Defrost Button

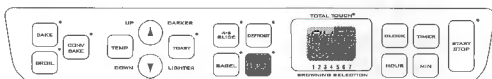
The Defrost button is designed to first defrost and then toast the bread, which extends the toasting cycle slightly.

1. Center slice(s) of bread on the oven rack. Close oven door.
2. Press Toast button.

3. Set the browning control: Select desired shade of browning using the Lighter and Darker buttons to the left of the Toast button.
4. Press the Defrost button: The LED will illuminate when this feature is selected.
5. If you are defrosting bagel halves, English muffin halves or extra-wide toast, you should also press the Bagel button.
6. If you are toasting four slices you should also press the 4-6 Slice button.
7. Press the Start/Stop button to start toasting.

To stop cycle

When the Defrost and Toast cycle are complete, the toaster oven broiler will beep 5 times. If you wish to stop the cycles before it is finished, simply press the Start /Stop button to interrupt.



Reheat Button

The reheat feature allows you to reheat toasted bread without browning or toasting.

1. Center slice(s) of bread on the oven rack.
2. Press the Reheat button.
3. Press the Start /Stop button to start the function.

To stop cycle

When the reheat cycle is complete, the toaster oven broiler will beep 5 times. If you wish to stop the cycle before it is finished, simply press the Start /Stop button to interrupt.

Combining Custom Settings

We recognize that all toast is not created equal. To help you get the browning results you want, we have developed custom settings to allow you to combine them for better toasting results. Without making any selections at all, the Total Touch® will toast for 2 slices of bread. If you are toasting one slice or several slices of bread, bagel halves, English muffin halves, or frozen bread, you can combine the settings for your toasting task. Here are the possible

combinations:

- 2 slices (no button required) – Press Toast + Start/Stop
- 2 slices (no button required) – Press Toast + Defrost + Start/Stop
- 2 slices (no button required) – Press Toast + Bagel + Start/Stop
- 2 slices (no button required) – Press Toast + Reheat + Start/Stop
- 2 slices (no button required) – Press Toast + Defrost + Bagel + Start/Stop
- 4 to 6 slices – Press Toast + 4-6 Slice + Start/Stop
- 4 to 6 slices – Press Toast + 4-6 Slice + Defrost + Start/Stop
- 4 to 6 slices – Press Toast + 4-6 Slice + Bagel + Start/Stop
- 4 to 6 slices – Press Toast + 4-6 Slice + Reheat + Start/Stop
- 4 to 6 slices – Press Toast + 4-6 slice + Defrost + Bagel + Start/Stop

The custom settings you choose adjust the toasting time to achieve the browning results you have selected with the Browning Selection. If you do not make a selection with the Browning Selection, the oven will operate at the medium (4) brown setting. If you choose a lighter or darker setting on the Browning Selection, your toaster oven broiler with Exact Heat™ Sensor will hold the setting in memory until you change it or unplug the toaster. The custom settings will not remain in memory; only your browning selection will remain in the oven's memory.

CLEANING AND MAINTENANCE

Always allow the oven to cool completely before cleaning.

1. Always unplug the oven from the electrical outlet when it is not in use.
2. Do not use abrasive cleansers as they will damage the finish. Simply wipe the exterior with a clean damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not to the toaster, before cleaning.
3. To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Never use harsh abrasives or corrosive products. These

could damage the oven surface. Never use Brillo® pads, etc. on interior of oven.

4. To remove crumbs, slide out the crumb tray and discard crumbs. Wipe clean and replace. Crumb tray is dishwasher safe. To remove baked-on grease, soak the tray in hot sudsy water or use nonabrasive cleaners. Never operate the oven without the crumb tray in place.
5. Wire rack, broiling pan and drip tray are dishwasher safe. If heavily soiled, soak in hot sudsy water or use a nylon scouring pad or nylon brush.
6. Never wrap the cord around the outside of the oven. Use the cord storage cleats on the back of the oven.

IMPORTANT

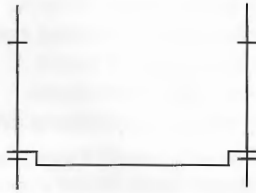
After cooking greasy foods and after your oven has cooled, always clean top interior of oven. If this is done on a regular basis your oven will perform like new. Removing the grease will help to keep toasting consistent cycle after cycle.

All of our recipes have been tested in our kitchen and specially developed to work in the Cuisinart® Exact Heat™ Convection Toaster Oven Broiler. These mouth-watering recipes are just a sampling of what the Cuisinart® Exact Heat™ Convection Toaster Oven Broiler can do.

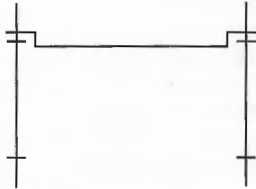
Oven rack position diagrams

Each recipe gives you step-by-step directions and will even tell you in which position the oven rack should be for best results. Please refer to the diagram below for oven rack positions. Each position is described with a letter that is referred to in the recipe.

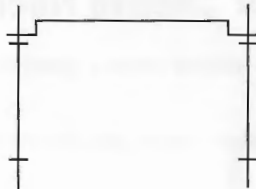
RACK POSITION A



RACK POSITION B



RACK POSITION C



RECIPES

Bruschetta with Basil and Provolone

These easy to make open-faced sandwiches will impress family and friends.

Makes 6 open-faced sandwiches

- 6** slices Italian bread (sliced 1/2-inch thick)
- 1** small garlic clove, minced
- 8** plum tomatoes, seeded and chopped (about 2 cups)
- 1/4** cup chopped fresh basil
- 1** cup shredded provolone cheese

Place rack in the Cuisinart® Exact Heat™ Convection Toaster Oven Broiler in position B and arrange 3 slices of bread on the rack. Press the Toast button and Browning Selection #4. Press the Start/Stop button. Remove toasted bread from oven and reserve. Repeat with remaining bread.

Meanwhile, place a Cuisinart® Non-Stick Stainless 12½-inch skillet over medium heat. Add garlic and cook until golden, about 30 seconds. Add tomatoes and basil; cook until soft but not wet, about 2 minutes. Add shredded cheese and cook until bubbly, about 30 seconds. Spread over toasted bread and serve immediately.

Nutritional information per sandwich:

Calories 160 (23% from fat) • carb. 23g • pro. 8g • fat 4g • sat. fat 3g • chol. 10mg • sod. 285mg

Quick Cheese Nachos

Homemade nachos make a great snack or appetizer.

Serve with sour cream, guacamole and salsa if desired.

Makes 2 servings

- 15** full-sized tortilla chips (about 2¼ ounces)
- 1/2** cup refried beans
- 1/4** cup jalapeño pepper slices, drained
- 1/4** cup chopped scallions

- 1/4** cup sliced black olives
- 1½** cups shredded extra-sharp Cheddar cheese

Place rack in the Cuisinart® Exact Heat™ Convection Toaster Oven Broiler in position A and preheat on Broil setting. Arrange chips in an 11 x 7-inch baking pan. Distribute remaining ingredients over the chips, as evenly as possible, beginning with the refried beans and ending with the Cheddar cheese on the top. Place in the oven and broil until cheese is bubbly, about 4 minutes. Transfer to serving plate and serve immediately.

Nutritional information per serving:

Calories 624 (58% from fat) • carb. 38g • pro. 28g • fat 40g • sat. fat 20g • chol. 89mg • sod. 1379mg • calc. 910mg • fiber 4g

Pizza Dough

This dough freezes very well.

Makes three 12-inch pizzas

- 2¼** teaspoons active dry yeast
- 1/2** cup warm (105°-110°F) water
- 1** teaspoon granulated sugar
- 4** cups unbleached, all-purpose flour, + more for dusting
- 1½** teaspoons kosher salt
- 1** tablespoon extra virgin olive oil
- 1** cup cold water

Dissolve the yeast and sugar in the warm water. Let stand 3 to 5 minutes, or until the mixture gets foamy.

Place the flour, salt and olive oil in the work bowl of a Cuisinart® Food Processor fitted with the dough blade. Pulse about 5 times to mix; scrape down the sides of the bowl.

Add the cold water to the yeast mixture. With the motor running, slowly pour the liquid yeast mixture through the feed tube. Process until a dough ball forms. Continue to let the machine run for an additional minute to knead. Dough will be slightly sticky.

Lightly dust a sealable plastic bag with flour. Dust dough with flour. Place the dough in the floured bag; squeeze out all of the air and seal. Let rise in a warm place for 45 minutes to 1 hour.

Nutritional information per serving:

Calories 228 (9% from fat) • carb. 44g • pro. 7g • fat 2g
• sat. fat 0g • chol. 0mg • sod. 253mg • calc. 12mg
• fiber 2g

Pizza with Italian Sweet Sausage and Garlic Spinach

Makes one 12" pizza

- 2 **teaspoons olive oil**
- 6 **ounces fresh, Italian sweet sausage, casings removed**
- 3-4 **cloves garlic, finely chopped**
- 8 **cups fresh spinach, washed and dried, packed**
- ¼ **teaspoon kosher salt**
- ¼ **teaspoon crushed red pepper**
- ¼ **cup dry white wine cooking spray**
- ⅓ **recipe pizza dough**
- ½ **cup pizza sauce**
- 8 **ounces mozzarella, shredded**
- 1 **ounce Parmesan cheese, grated extra virgin olive oil for brushing**

Heat olive oil in a 12-inch skillet over medium heat. When oil shimmers across the pan add the sausage. Break up sausage into small pieces with a wooden spoon while it is cooking. Once sausage is completely cooked through, remove from pan and reserve.

Pour off all but 1 teaspoon of fat and add the chopped garlic to the pan and place over medium low heat. Stir for one minute, until garlic is fragrant, being careful not to burn it. Stir in spinach until wilted and add the salt and crushed red pepper. Stir in the white wine, scraping up any browned bits that have been left behind in the pan. Continue cooking over medium heat until wine has been almost completely reduced. Remove from heat and reserve.

Place rack in the Cuisinart® Exact Heat™ Convection Toaster Oven Broiler in position B. Preheat to 425°F on Bake or Convection Bake for 10 minutes. Lightly coat baking pan with cooking spray.

Roll out dough and stretch to fit the baking pan. Pour pizza sauce in the middle of the dough and spread out over the circle, leaving a 1-inch border. Place reserved sausage and garlic spinach evenly over pie. Scatter mozzarella and Parmesan evenly over pizza as well. Brush olive oil along the border.

Bake in preheated oven until the crust is golden and the cheese is melted, about 15 to 20 minutes.

Cut into slices and serve immediately.

Nutritional information per serving:

Calories 298 (48% from fat) • carb. 23g • pro. 14g • fat 16g
• sat. fat 7g • chol. 41mg • sod. 527 mg
• calc. 259mg • fiber 2g

Veggie Pizza

Makes one 12" pizza

- cooking spray**
- 2 **tablespoon olive oil, divided**
- 2 **large cloves garlic, minced**
- 2 **cups mixed bell peppers, sliced**
- 1 **cup mushrooms, sliced**
- 1½ **tablespoons fresh basil**
- ⅓ **recipe pizza dough**
- ⅔ **cup pizza sauce**
- 4 **ounces mozzarella, shredded**

Place rack in the Cuisinart® Exact Heat™ Convection Toaster Oven Broiler in position B. Preheat to 425°F on Bake or Convection Bake for 10 minutes. Lightly coat baking pan with cooking spray.

Heat a large sauté pan with 1 tablespoon of olive oil over medium heat. When hot, add the garlic, peppers, mushrooms and basil and cook until peppers are bright and slightly softened.

Roll out dough and stretch to fit the baking pan. Brush the outer edge of the dough with olive oil. Spread sauce on top of dough, evenly scatter mozzarella, and top with vegetables.

Bake in preheated toaster oven for about 20 minutes, until crust is nicely browned and cheese has fully melted on top.

Remove the pizza from the oven.

Cut into slices and serve immediately.

Nutritional information per serving:

Calories 161 (41% from fat) • carb. 18g • pro. 7g • fat 7g
• sat. fat 2g • chol. 11mg • sod. 155mg • calc. 86mg
• fiber 1g

Margherita Pizza

So easy to prepare, the kids can help put on the toppings.

Makes one 12" pizza

- cooking spray**
- 1/3 recipe pizza dough**
- 2 tablespoons extra virgin olive oil**
- 2 ripe plum tomatoes, cut into slices**
- 1/4 cup fresh basil, torn into pieces**
- 3 ounces fresh mozzarella, torn into pieces**

Place rack in the Cuisinart® Exact Heat™ Convection Toaster Oven Broiler in position B. Preheat to 425°F on Bake or Convection Bake setting for 10 minutes. Lightly coat baking pan with cooking spray.

Roll out dough and stretch to fit the baking pan. Brush liberally with olive oil. Arrange tomatoes and basil evenly around the dough. Top with the mozzarella.

Bake in preheated toaster oven for about 20 minutes, until crust is nicely browned and cheese has fully melted on top.

Remove the pizza from the oven.

Cut into slices and serve immediately.

Nutritional information per serving:

Calories 141 (39% from fat) • carb. 16mg • pro. 5g • fat 6g
• sat. fat 2g • chol. 6mg • sod. 137mg • calc. 76mg
• fiber 1g

Hoisin Glazed Cornish Hens

This marinade is very versatile. Try it brushed on salmon or chicken pieces and simply roast in the oven.

Serves 2 to 4

- 1/2 cup hoisin sauce**
- 2 tablespoons honey**
- 2 tablespoons soy sauce**
- 1 tablespoon fresh ginger, finely chopped**
- 2 cloves fresh garlic, finely chopped**
- 2 Cornish game hens, 1 to 1 1/4 pounds each, rinsed and patted dry**

In a mixing bowl stir together the hoisin, honey, soy, ginger, and garlic.

Place the hens in a sealable plastic bag. Pour the marinade into the bag and refrigerate for at least an hour up to overnight.

Place hens in the baking pan lined with aluminum foil.

Turn Cuisinart® Exact Heat™ Convection Toaster Oven Broiler to 400°F on Bake or Convection Bake setting. Place rack in position A. Roast for 35 to 45 minutes until juices run clear when thigh is pierced with the tip of a knife.

Serve with steamed rice.

Nutritional information per serving (based on 4 servings):

Calories 408 (35% from fat) • carb. 7g • pro. 57g
• fat 16g • sat. fat 4g • chol. 178mg • sod. 776mg
• calc. 37mg • fiber 0g

Herb Roasted Chicken

Serves 4 to 6

- 1 tablespoon olive oil**
- 1 teaspoon dried basil**
- 1 teaspoon dried thyme**
- 1 tablespoon fresh chopped rosemary**
- 1 teaspoon kosher salt**
- 1 teaspoon freshly ground black pepper**
- 1 lemon, cut in half**
- 1 4 to 4 1/2 pound chicken, rinsed and patted dry**
- 2 cloves garlic, smashed**

Place rack in the Cuisinart® Exact Heat™ Convection Toaster Oven Broiler in position A and preheat oven to 375°F on Bake or Convection Bake.

Make a paste with the olive oil, dried and fresh herbs, salt, and pepper.

Squeeze lemon all over outside and inside chicken. Stuff the chicken with the lemon halves and garlic cloves. Rub the herb paste all over the skin of the chicken. Truss chicken.

Place chicken in the baking pan lined with foil. Roast for 1 hour 15 minutes to 1 hour 25 minutes, until the juices run clear when the thigh is pierced.

Nutritional information per serving (based on 6 servings)

Calories 232 • (61% from fat) • carb. 3g • pro. 31g
• fat 10g • sat. fat 3g • chol. 96mg • sod. 316mg
• calc. 42mg • fiber 0g

Broiled Lemon/Sage Chicken Breasts

This recipe is great for busy nights. Marinate the chicken in advance.

Add rice and a green salad to complete the meal.

Makes 2 servings

- 2 **boneless, skinless chicken breasts halves (about 6–8 ounces each)**
- 3 **tablespoons olive oil**
- 2 **tablespoons fresh lemon juice**
- 2 **tablespoons fresh sage leaves, chopped**
- 1 **small garlic clove, minced**
- ½ **teaspoon grated lemon zest**
- ¼ **teaspoon coarsely ground black pepper**
- ⅛ **teaspoon salt**

Rinse chicken and pat dry. Place chicken between two sheets of plastic wrap and flatten to an even thickness with a mallet. Place in a large plastic zip-lock bag and reserve.

In a small bowl combine oil, lemon juice, sage leaves, garlic, lemon zest, pepper and salt. Pour over chicken and turn to coat pieces evenly. Seal bag and refrigerate for several hours or overnight.

Place the Cuisinart® Exact Heat™ Convection Toaster Oven Broiler rack in position C and preheat on Broil setting, keeping door ajar. Press Start/Stop button. Place broiling pan

in the drip tray so the chicken pieces will be about 1 inch from the upper element. Add ¼ cup water to the drip tray and arrange chicken pieces on the broiling pan. Broil with door ajar, until chicken is beginning to cook through, about 8 to 10 minutes. Turn chicken and continue cooking until juices run clear and interior is no longer pink, about 8 to 10 more minutes (internal temperature of chicken should be 170°F). Serve garnished with lemon slices and fresh sage leaves, if desired.

Nutritional information per serving:

Calories 294 (67% from fat) • carb. 3g • pro. 21g • fat 22g
• sat. fat 3g • chol. 51mg • sod. 194mg
• calc. 42mg • fiber 0g

Cajun Pork Chops

These oven-baked chops have a golden brown coating. Serve with garlic mashed potatoes and a green salad for a quick meal.

Makes 4 servings

- vegetable oil cooking spray**
- 1½ **teaspoons garlic powder**
- 1½ **teaspoons paprika**
- 1 **teaspoon cayenne pepper**
- 1 **teaspoon salt**
- 1 **teaspoon dried thyme**
- ½ **teaspoon finely ground white pepper**
- ¼ **teaspoon finely ground black pepper**
- ⅓ **cup wheat germ**
- ¼ **cup plain bread crumbs**
- ½ **cup reduced fat milk**
- 1 **large egg**
- 4 **boneless center cut loin chops, about 6 ounces each**
- ⅔ **cup all-purpose flour**

Place Cuisinart® Exact Heat™ Convection Toaster Oven Broiler rack in position B and preheat oven to 375°F on the Bake setting. Place broiling pan in the drip tray in the lower position. Lightly coat the broiling pan with vegetable oil cooking spray and add ¼ cup water to the drip tray.

Combine garlic powder and next 6 ingredients in a small bowl (through black pepper). Divide spice mixture in half and

reserve each in a flat pan (such as a pie plate). Add wheat germ and bread crumbs to one of the flat pans and gently combine. Combine milk and egg in a medium bowl until well blended. Place flour in a third flat pan.

Dredge each pork chop in the plain spice mixture, then the flour, milk mixture and wheat germ mixture. Arrange pork chops in a single layer on the prepared pan. Bake for 20 minutes; turn and bake until juices are clear and meat is no longer pink, about 20 minutes longer (internal temperature of pork should be 165°F). Outsides of pork chops should be golden brown.

Nutritional information per serving:

Calories 681 (49% from fat) • carb. 24g • pro. 63g • fat 37g
• sat. fat 14g • chol. 204mg • sod. 643mg
• calc. 18mg • fiber 0g

Light Cuisinart Meatloaf

This is our updated, lower fat version of a classic Cuisinart recipe.

Makes 4 servings

- vegetable oil cooking spray**
- 1 pound ground turkey**
- 1 small onion, peeled and finely chopped**
- 1 slice day-old white bread, in ¼" pieces**
- ¼ cup fresh parsley, chopped**
- 1½ tablespoons skim milk**
- ⅛ teaspoon salt**
- ¼ teaspoon dried thyme**
- 2 large egg whites**

Place rack in the Cuisinart® Exact Heat™ Convection Toaster Oven Broiler in position A and preheat oven to 350°F on the Bake setting. Coat an 8½ x 4½-inch loaf pan lightly with vegetable oil cooking spray.

Combine ground turkey, onion, bread, parsley, milk, salt and thyme in a large mixing bowl and stir to combine. Add egg whites and continue mixing until well blended. Pack mixture into prepared pan. Bake until cooked through and no longer pink in the center, about 45 to 50 minutes (internal temperature should be 165°F). Drain off excess liquid that collects on top of meat, if necessary, halfway through cooking.

Remove from oven and let stand for 10 to 15 minutes before serving.

Nutritional information per serving:

Calories 167 (20% from fat) • carb. 5g • pro. 29g
• fat 4g • sat. fat 1g • chol. 52mg • sod. 279mg
• calc. 60mg • fiber 1g

Dijon Glazed Swordfish

The glaze is simple to make, yet the mustard and herbs add flavor and zest.

Makes 4 servings

- 2 tablespoons Dijon style mustard**
- 1 tablespoon olive oil**
- 1 small garlic clove, minced**
- 1 teaspoon dried oregano**
- ¼ teaspoon salt**
- vegetable oil cooking spray**
- 1½ pounds fresh swordfish steak, about 1 inch thick, cut into 4 pieces**

In a small bowl combine mustard, oil, garlic, oregano and salt. Place rack in the Cuisinart® Exact Heat™ Convection Toaster Oven Broiler in position B and preheat the oven on the Broil setting. Place the broiling pan in the drip tray so the fish will be about 1½ to 2 inches from the upper element. Lightly spray the broiler rack with vegetable oil cooking spray and add ¼ cup water to the drip tray. Arrange swordfish steaks on broiling pan and brush the top of each steak with a thin layer of glaze. Place in the oven and leave the door ajar. Broil, glazed side up, until top of steak is bubbly and brown, about 8 to 10 minutes (time may be shorter for thinner swordfish steaks). Turn with a spatula, brush with glaze, and broil until fish is flaky but not dry, about 5 to 7 minutes. Transfer to dinner plates and serve immediately.

Nutritional information per serving:

Calories 240 (41% from fat) • carb. 1g • pro. 34g • fat 11g
• sat. fat 2g • chol. 66mg • sod. 381mg
• calc. 28mg • fiber 3g

Simply Roasted Salmon and Fennel

Don't let the simple preparation of the salmon fool you – it is really delicious!

Serves 4

- 1 fennel bulb (about 10 ounces)**
- 1 teaspoon olive oil**
- 1 pinch kosher salt**
- 1½ pounds fresh salmon, preferably wild, skin removed (one whole piece or cut into individual fillets)**
- 1 teaspoon olive oil**
- ¼ teaspoon kosher salt**
- ¼ teaspoon freshly ground pepper**

Preheat Cuisinart® Exact Heat™ Convection Toaster Oven Broiler to 425°F on Bake or Convection Bake setting with a rack in position A. Line the baking tray with parchment paper.

Slice the fennel bulb into ¼-inch lengthwise strips. Toss fennel with olive oil and salt in a mixing bowl. Place fennel in prepared baking pan and place in oven. Roast for 10 to 15 minutes, flipping it once halfway through roasting time.

While fennel is roasting, rub the olive oil, salt and pepper all over the flesh of the salmon. Once fennel has roasted, remove, and place salmon on top of fennel.

Switch rack to position B and return salmon to the oven. Roast for an additional 18 to 20 minutes until desired doneness has been reached.

Serve immediately.

Nutritional information per serving:

*Calories 223 (61% from fat) • carb. 16g • pro. 7g • fat 16g
• sat. fat 10g • chol. 56mg • sod. 231mg • calc. 190mg
• fiber 2g*

Roasted Asparagus

Asparagus is delicious roasted, and is so simple to prepare.

Makes 4 servings

- 1 bunch asparagus**
- 1 teaspoon olive oil**
- ¼ teaspoon kosher salt**
- ¼ teaspoon crushed black pepper**

Preheat Cuisinart® Exact Heat™ Convection Toaster Oven Broiler to 425°F on the Bake or Convection Bake setting with rack in position B.

Wash and dry asparagus thoroughly. Trim the rough ends off.

Place asparagus in a mixing bowl and toss with the teaspoon of olive oil, salt and pepper.

Arrange asparagus in a single layer in the baking pan and bake on the rack B position 10 to 15 minutes, until the asparagus is tender.

Serve immediately.

Nutritional information per serving:

*Calories 36 (28% from fat) • carb. 5g • pro. 3g • fat 1g
• sat. fat 0g • chol. 0mg • sod. 86mg • calc. 24mg
• fiber 2g*

Roasted Stuffed Peppers

Makes 4 servings

- 5 medium-large red bell peppers, divided**
- 1 small eggplant, peeled and cut into ½" dice**
- 1 cup grape tomatoes**
- 4 cloves garlic**
- 1 teaspoon fine sea salt, or table salt**
- ½ teaspoon freshly ground black pepper**
- 2 tablespoons extra virgin olive oil**
- 2 cups couscous, cooked**
- 1½ teaspoons dried basil**
- 2 tablespoons chopped fresh parsley**
- 1½ cups crumbled feta, divided**

Line the Cuisinart® Exact Heat™ Convection Toaster Oven Broiler baking tray with foil.

Cut one of the peppers into 1-inch strips. Toss pepper strips, eggplant, tomatoes, and garlic in a mixing bowl with salt, pepper, and olive oil. Arrange vegetables in one layer in the prepared baking pan. Place in oven on a rack in position A and turn on the Broil function to roast vegetables for about 40 minutes, tossing a few times, or until vegetables are soft and the skin on the

peppers begins to peel off. Remove from oven and reserve in a medium sized bowl.

While the vegetables are roasting, cut the tops off of the remaining peppers, and clean out the seeds. Trim the bottom of the peppers if necessary, so that each one stands evenly on a plate. Place peppers lying down in the baking pan. Once roasted vegetables are finished, broil peppers in toaster oven for about 10 to 15 minutes, until slightly blackened but not too soft.

While the peppers are roasting, toss the reserved vegetables with the basil, parsley, couscous, and 1 cup of feta.

Remove peppers from oven and evenly divide the couscous/vegetable mixture among the peppers. Top each stuffed pepper with 2 tablespoons of feta. Return to oven and broil for 10 minutes, or until feta has browned slightly.

Serve immediately.

Nutritional information per serving:

Calories 432 (52% from fat) • carb. 36g • pro. 17g • fat 25g
• sat. fat 14g • chol. 76mg • sod. 1548mg • calc. 459mg
• fiber 5g

Roasted Root Vegetables

These vegetables are easy to prepare and complement many meat dishes.

Makes 4 servings

- 2 tablespoons olive oil
- ½ pound small red potatoes*
- ½ cup peeled baby carrots
- 1 medium red onion, peeled, cut into 1-inch pieces
- 1 large yam, peeled, cut into ½-inch pieces
- 1 teaspoon dried rosemary
- ¼ teaspoon coarsely ground black pepper
- ¼ teaspoon kosher salt

Place rack in the Cuisinart® Exact Heat™ Convection Toaster Oven Broiler in position A and preheat oven to 450°F on the Bake or Convection Bake setting. Add oil to an 11 x 7-inch baking pan and add red potatoes, carrots and onion. Toss gently to coat evenly with oil. Place in oven and bake for 10

minutes, stirring occasionally. Add yam pieces and bake, stirring occasionally, until vegetables are golden brown and soft but not mushy, about 25 more minutes. Sprinkle with rosemary, pepper and salt; toss to coat.

*Select small potatoes that are about 1 inch in diameter. If not available, cut large potatoes into 1-inch pieces.

Nutritional information per serving:

Calories 147 (43% from fat) • carb. 19g • pro. 2g • fat 7g
• sat. fat 1g • chol. 0mg • sod. 135mg
• calc. 33mg • fiber 6g

Baked Potatoes

The Cuisinart® Exact Heat™ Convection Toaster Oven Broiler makes perfect baked potatoes with a fluffy interior and a crisp, papery skin.

Makes 4 servings

4 Idaho potatoes (6 ounces each)

Place rack in the Cuisinart® Exact Heat™ Convection Toaster Oven Broiler in position A and preheat oven to 400°F on Bake or Convection Bake setting. Meanwhile, wash and dry potatoes. Cut several small slits in the top of each potato. Place directly on rack in preheated oven and bake until soft and easily pierced with a sharp knife, about 45 to 60 minutes. Remove from oven. To serve, pinch open the top, fluff the interior with a fork and serve topped with butter or margarine and sour cream, if desired.

Variation: Substitute sweet potatoes or yams for Idaho potatoes.

Nutritional information per serving:

Calories 192 (0% from fat) • carb. 44g • pro. 4g • fat 0g
• sat. fat 0g • chol. 0mg • sod. 13mg

Cuisinart Rolls

An exceptionally light texture and buttery taste make these rolls a winner.

Makes 16 rolls

- 6 ounces evaporated skim milk
- 1 package active dry yeast
- 1½ tablespoons sugar

- 1 large egg, well beaten**
- 2¾ cups all-purpose flour**
- 4 ounces butter, cut into 1-inch pieces**
- 1 teaspoon salt**
- vegetable oil cooking spray**
- egg glaze (1 large egg beaten with 1 teaspoon water)**

In a small saucepan over medium-low heat, warm milk to 110°–115°F and remove from heat. Dissolve yeast and sugar in milk; let sit until foamy, about 3 to 5 minutes. Stir in egg and reserve.

In a Cuisinart® Food Processor fitted with the metal blade, process flour, butter and salt until combined, about 15 to 20 seconds. With machine running, add yeast mixture in a steady stream as fast as flour absorbs it. After dough forms a ball, process until smooth and elastic, about 60 seconds. Place in large plastic food storage bag. Squeeze out air, seal bag and let rise in a warm place until doubled in size, about 1 hour.

Coat an 8-inch round baking pan with vegetable oil cooking spray. Place dough on a lightly floured surface and punch down. Divide dough into 16 pieces and shape each into a ball. Place, just touching, in prepared pan. Cover with plastic wrap sprayed with vegetable oil cooking spray and let rise in a warm place for 45 minutes.

Meanwhile place rack in Cuisinart® Exact Heat™ Convection Toaster Oven Broiler in position B and preheat oven to 350°F on Bake or Convection Bake setting. Brush rolls with egg glaze and bake until golden brown, about 35 to 40 minutes. Rolls should sound hollow when tapped on bottom of pan. Cool 10 minutes in pan; remove from pan and cool on wire rack.

Nutritional information per roll:

*Calories 155 (41% from fat) • carb. 19g • pro. 4g • fat 7g
• sat. fat 4g • chol. 38mg • sod. 212mg
• calc. 6mg • fiber 1g*

Herbed Potato Galette

These golden potato slices are an elegant accompaniment to roasted meat or poultry. The potatoes must be very thinly sliced.

Makes 2 servings

- 1 medium new potato (about 8 ounces)**
- 2 tablespoons butter, melted**
- ¼ teaspoon dried rosemary**
- ⅛ teaspoon dried oregano**
- ⅛ teaspoon dried thyme**
- kosher salt and pepper, to taste**

Place rack in the Cuisinart® Exact Heat™ Convection Toaster Oven Broiler in position B and preheat oven to 425°F on Bake setting.

Wash and dry potato; do not peel. Using a sharp knife or food processor, slice potato paper-thin. Place in a medium bowl and toss gently with melted butter to coat each slice. Arrange slices in an 11 x 7-inch baking pan so they are closely overlapping. Crumble herbs and seasonings; sprinkle on top of the potato slices. Bake until golden brown and crispy, about 20 to 25 minutes.

Nutritional information per serving:

*Calories 135 (73% from fat) • carb. 8g • pro. 1g • fat 11g
• sat. fat 2g • chol. 0mg • sod. 136mg
• calc. 9mg • fiber 1g*

Garlic Bread

Warm, toasted garlic bread will make any meal memorable.

Makes 16 slices

- 4 large garlic cloves, peeled**
- 1 ounce Parmesan cheese, cut into 1-inch pieces**
- ⅓ cup butter**
- ¼ cup olive oil**
- ½ teaspoon salt**
- ¼ teaspoon black pepper**
- 1 loaf Italian bread (16 inches long)**

Place rack in Cuisinart® Exact Heat™ Convection Toaster Oven Broiler in position B and preheat oven to 450°F on Bake setting.

In a Cuisinart® Food Processor fitted with the metal blade, process garlic until finely chopped, about 15 seconds. Scrape bowl and add cheese; process until finely

chopped, about 30 seconds. Add butter, oil, salt and pepper; process until smooth, about 15 seconds. Scrape bowl as necessary.

Cut bread into two 8-inch pieces, cut each piece in half lengthwise and spread each cut side with garlic mixture. Place two pieces of prepared bread directly on oven rack, cut side up, and bake until toasted, about 10 to 12 minutes. Remove from toaster oven with a spatula and repeat with remaining two pieces of bread. Slice into 2-inch pieces and serve warm.

Nutritional information per slice:

*Calories 80 (90% from fat) • carb. 1g • pro. 1g • fat 8g
• sat. fat 3g • chol. 12mg • sod. 149mg
• calc. 29mg • fiber 1g*

Lemon Blueberry Loaf Cake

This delicious loaf can be served for dessert or as a quick bread.

Makes 10 servings

- vegetable oil cooking spray**
- 2 cups all-purpose flour**
- ¾ cup sugar**
- 2 teaspoons grated lemon zest**
- 1½ teaspoons baking powder**
- ¼ teaspoon salt**
- 2 large eggs, well beaten**
- ½ cup butter, melted**
- ½ cup low fat milk**
- 1 cup fresh or frozen blueberries**
- ½ cup walnut halves, chopped**

Place rack in the Cuisinart® Exact Heat™ Convection Toaster Oven Broiler in position A and preheat oven to 350°F on Bake setting. Lightly coat an 8½ x 4½-inch loaf pan with vegetable oil cooking spray.

Combine flour, sugar, zest, baking powder and salt in a large mixing bowl. Combine eggs, butter and milk in a 2-cup liquid measure and mix to combine. Add egg mixture to flour mixture; stir with wooden spoon until just combined; do not overmix (batter will not be smooth). Add blueberries and walnuts; mix until just blended (do not overmix).

Pour into prepared pan and bake until a toothpick inserted in the center comes out clean, about 1 hour 20 minutes. Remove from oven and cook on wire rack for 10 minutes. Remove from pan and let cool completely on wire rack.

Nutritional information per serving:

*Calories 267 (37% from fat) • carb. 37g • pro. 5g
• fat 11g • sat. fat 6g • chol. 62mg • sod. 219mg
• calc. 32mg • fiber 1g*

Chocolate Soufflé Cake

This rich cake is best served right out of the oven. Top with freshly whipped cream and sliced strawberries for an elegant addition.

Makes one 10" cake, 12 to 16 servings

- 2 tablespoons unsalted butter, chopped, + more to prepare the cake pan**
- 8 ounces bittersweet chocolate, chopped**
- 9 large eggs, separated**
- 1¼ cup granulated sugar, divided, + more to dust cake pan**
- 2 large egg whites**
- 1 tablespoon water**
- 1 pinch table salt**
- ⅓ cup unbleached, all-purpose flour**
- whipped cream (optional)**
- fresh strawberries, hulled and sliced (optional)**

Preheat Cuisinart® Exact Heat™ Convection Toaster Oven Broiler to 375°F on the Convection Bake or Bake setting with a rack in position A.

Butter a 10x 3-inch round cake pan. Cut a circle of parchment paper to line the bottom of the pan; butter the parchment; dust entire pan with sugar. Clean the lip of the pan so no butter or sugar is on it. Reserve.

In a heat-proof bowl over a pot of simmering water, melt the chocolate and 2 tablespoons of butter. Keep warm; reserve.

In a large bowl, mix the egg yolks and ¾ cup of sugar, using a Cuisinart® Hand Mixer fitted with the whisk attachment, until pale and thickened. Whisk in the cooled chocolate mixture. Reserve.

Wash and dry the whisk attachment well and whip all the egg whites, water and salt until foamy, about 1 to 2 minutes. Slowly add the remaining sugar and whip to a medium-stiff peak, about 3 to 4 minutes.

Stir a very small amount of the meringue into the chocolate/yolk mixture. Gently fold $\frac{3}{4}$ of the meringue into the lightened chocolate/yolk mixture, using a large rubber spatula until the ingredients are incorporated. Sift in the flour and gently fold into mixture. Gently fold the remaining meringue.

Pour into prepared pan and bake in the preheated oven for 35 to 45 minutes, until cake has puffed and appears dry, but still soft to the touch.

Turn cake out onto serving plate and remove pan and parchment. Top with whipped cream and strawberries, if desired. Serve immediately.

Nutritional information per serving:

Calories 194 (43% from fat) • carb. 25g • pro. 5g
• fat 10g • sat. fat 5g • chol. 123mg • sod. 43mg
• calc. 23mg • fiber 1g

Heath® Bar Blondies

Both kids and grown-ups will love these bar cookies.

Makes 16 squares

- 1 vegetable oil cooking spray
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 8 tablespoons butter, softened
- 1 cup firmly packed light brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup coarsely chopped Heath® Bars (about four 1.4-ounce bars)

Place rack in Cuisinart® Exact Heat™ Convection Toaster Oven Broiler in position B and preheat oven to 350°F on Bake setting. Lightly coat an 8 x 8-inch square baking pan with vegetable oil cooking spray.

Combine flour, baking powder and salt in a small bowl; reserve.

Place butter and sugar in a large mixing bowl. Using a Cuisinart® SmartPower™ 7-Speed Electronic Hand Mixer, beat on speed 2 until light and fluffy, about 30 seconds. Add eggs and vanilla. Beat on speed 4 until well combined, about 30 seconds. Add flour mixture and beat on speed 1 until combined, about 30 seconds. Scrape bowl and add Heath® Bars; mix on speed 1 until combined, about 15 seconds. Spread in prepared pan and bake until golden brown, and a toothpick inserted in the center comes out clean, about 20 to 25 minutes.

Remove from oven and cool on wire rack for 20 minutes. Cut into squares and remove from pan.

Nutritional information per square:

Calories 223 (44% from fat) • carb. 29g • pro. 2g
• fat 11g • sat. fat 7g • chol. 54mg • sod. 137mg
• calc. 9mg • fiber 1g

Banana Whole Wheat Muffins

Oats, raisins and nuts add flavor and texture to these delicious breakfast treats.

Makes 6 muffins

- $\frac{1}{2}$ cup golden raisins
- $\frac{1}{2}$ cup old-fashioned oats
- $\frac{1}{2}$ cup whole wheat flour
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon ground cinnamon
- $\frac{1}{8}$ teaspoon ground allspice
- $\frac{1}{8}$ teaspoon baking soda
- $\frac{1}{8}$ teaspoon salt
- 1 medium banana, peeled and mashed
- 1 large egg
- $\frac{1}{4}$ cup honey
- 2 tablespoons canola oil
- $\frac{1}{3}$ cup walnuts, coarsely chopped
- 1 teaspoon sugar

Place rack in Cuisinart® Exact Heat™ Convection Toaster Oven Broiler in position B and preheat oven to 425°F on Convection Bake setting. Line 6 muffin cups with paper liners or foil baking cups.

Place raisins in a small bowl and cover with hot water. Let sit for 10 minutes, drain and reserve.

Combine oats, flour, baking powder, cinnamon, allspice, baking soda and salt in a medium mixing bowl. Make a well in the center and reserve.

Combine banana, egg, honey and oil in a small mixing bowl and stir to combine. Add to dry ingredients and mix with a spoon just until dry ingredients are moistened; batter will be lumpy. Add raisins and nuts; stir just to combine. Fill prepared muffin cups with batter (fill almost to the top) and sprinkle tops with sugar. Bake until tops are lightly browned and a toothpick inserted in the center comes out clean, about 20 to 25 minutes. Press Start/Stop button. Remove from muffin pan and cool on wire rack.

Nutritional information per muffin:

Calories 330 (49% from fat) • carb. 38g • pro. 4g
• fat 18g • sat. fat 2g • chol. 30mg • sod. 143mg
• calc. 30mg • fiber 2g

WARRANTY

LIMITED THREE-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Exact Heat™ Convection Toaster Oven Broiler that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Exact Heat™ Convection Toaster Oven Broiler will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We suggest you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration card does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® Exact Heat™ Convection Toaster Oven Broiler should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Cuisinart, 150 Milford Road, East Windsor, NJ 08520.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart® Exact Heat™ Convection Toaster Oven Broiler has been manufactured to the strictest specifications and has been designed for use with the authorized accessories and replacement parts.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other ordinary household use.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so they may not apply to you.

CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

BEFORE RETURNING YOUR CUISINART® PRODUCT

If you are experiencing problems with your Cuisinart® product, we suggest that you call our Cuisinart® Service Center at 1-800-726-0190 before returning the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

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