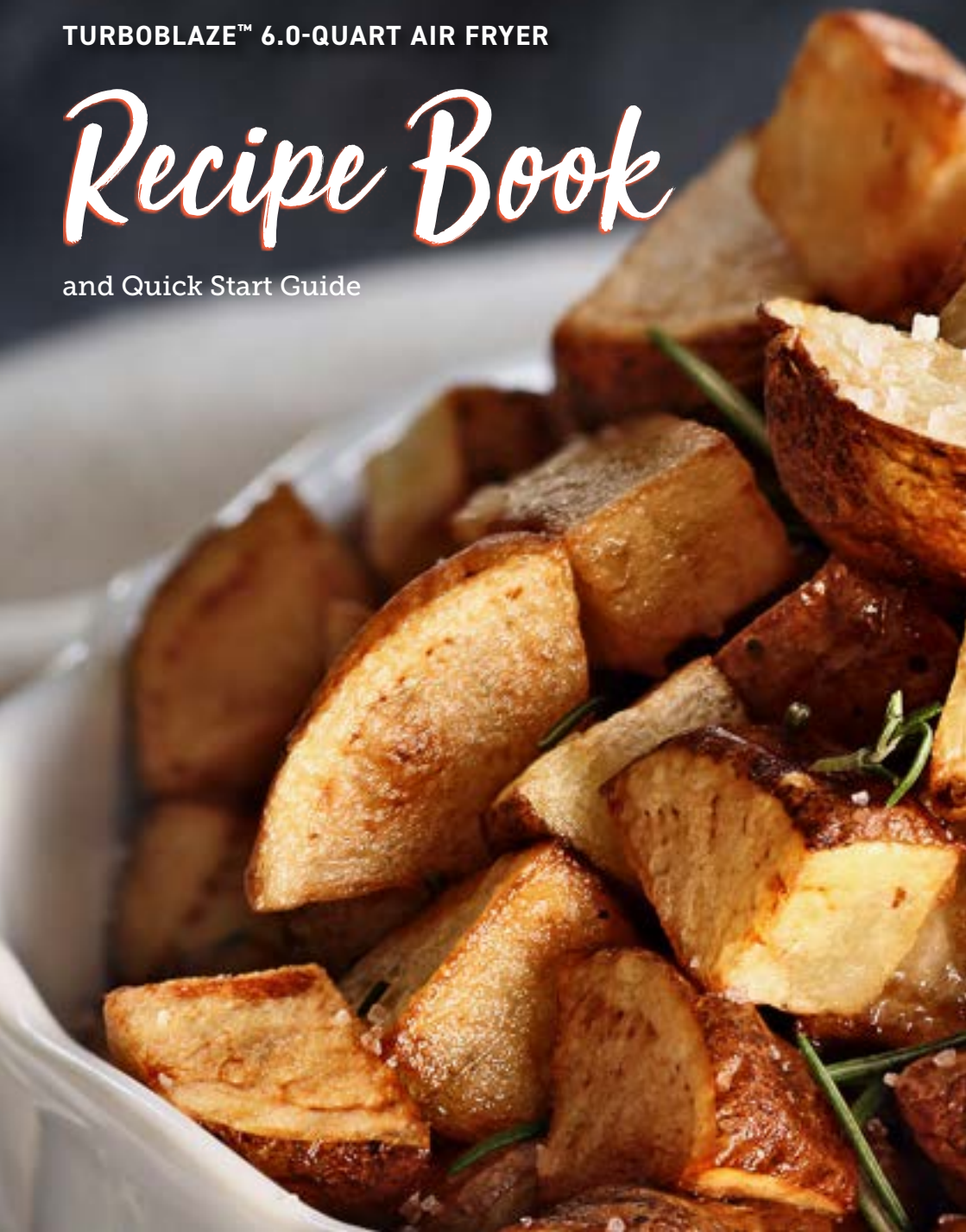


COSORI®

TURBOBLAZE™ 6.0-QUART AIR FRYER

Recipe Book

and Quick Start Guide





*Thank you for
your purchase!*



(We hope you love your new air fryer as much as we do)



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CONTACT OUR CHEFS

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

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Mon–Fri, 9:00 am–5:00 pm PST/PDT

On behalf of all of us at COSORI,

Happy cooking!

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GETTING STARTED

Preheating

Preheat your air fryer when cooking meats, baked goods, crispy foods, and fibrous vegetables—it speeds up the cooking times, and helps food get browned and evenly cooked!

Crisper Plate

The crisper plate lifts up food for 360° air flow to achieve the perfect crisp. It should be used for most recipes and foods, though it can be removed when cooking larger foods or specialty recipes.

USING YOUR AIR FRYER

Your COSORI Air Fryer uses a DC motor which heats up the air fryer quicker, cooks faster, and allows for precise temperature and fan control, so your food cooks exactly the way you want it.

Cooking Functions

Cooking functions are programmed with ideal times and temperatures to make your life easier. Cooking functions can be customized by temperature and/or cook time, so the air fryer can be used freestyle as well—just pick your settings however you like and press ►|| !

Note: Results may vary. For recipes and cooking inspiration, check out the VeSync app and Recipe Book.

Turbo Modes

Turbo modes cooking functions (Air Fry, Roast, Broil, Frozen) quickly cook food using the highest fan speed (5).

We recommend using the crisper plate for all Turbo Modes functions to take full advantage of the 360° air flow when cooking.

How to Preheat

We recommend preheating the air fryer before placing food inside, unless your air fryer is already hot. Food will not cook thoroughly without preheating.

1. Tap  to turn on the display.
2. Tap **PREHEAT**. The display will show "400°F" and "4 min".
3. Optionally, tap  or  to change the temperature. The time will adjust automatically.
4. Tap ►|| to begin preheating.
5. When the time has finished, the air fryer will beep and the display will show "End".

Note:

- If no buttons are pressed for 30 minutes, the air fryer will clear all settings and turn off.
- When adjusting the temperature, the time will automatically adjust based on the chart below.

Temperature	Time (Minutes)
345°–450°F / 175°–230°C	4
240°–340°F / 115°–170°C	3
170°–235°F / 75°–110°C	2

USING COOKING FUNCTIONS

Cooking Function	Accessory	Default Time (Minutes)	Default Temperature	Fan Speed
AIR FRY is a general cooking function; best for foods like chicken wings, burgers, french fries, and more.	 Crisper plate	10	385°F / 195°C	5 (Turbo Modes)
ROAST uses a slightly higher temperature to give food like vegetables a roasted flavor and texture.	 Crisper plate	12	425°F / 220°C	5 (Turbo Modes)
BROIL uses a high temperature for finishing dishes, melting cheeses, toasting, or searing meats.	 Crisper plate	5	450°F / 230°C	5 (Turbo Modes)
FROZEN uses a higher temperature to crisp food like tater tots, french fries, and chicken tenders.	 Crisper plate	14	390°F / 200°C	5 (Turbo Modes)
REHEAT is great for warming up leftovers.		5	390°F / 200°C	4

Cooking Function	Accessory	Default Time (Minutes)	Default Temperature	Fan Speed
BAKE is ideal for food like muffins, cakes, and baked goods.	 Crisper plate	20	330°F / 165°C	3
Dehydrate (DRY) is used to dry out food like fruits, meats, and jerkies.	 Crisper plate	6 hours	135°F / 55°C	1
PROOF is used to rise yeasted doughs prior to baking or for fermenting yogurt.		1 hour	90°F / 30°C	1
PREHEAT helps food cook more evenly.		4 (auto adjust)	400°F / 205°C	4
Keep Warm (WARM) keeps food at an ideal temperature before serving.		30	170°F / 75°C	2

Note: All cooking functions' time and temperature can be adjusted. To go back to default settings, press and hold the cooking function's button on the display.

Food Group	Food Type	Amount / Type	Cooking Function	Cut / Size	Temperature (°F)	Time Range (min)
Poultry	Breasts (Boneless)	4–6 pieces	Air Fry	8–10 oz	390°F	15–18
	Drumsticks	6 pieces	Air Fry	-	395°F	14–16
	Thighs (Bone-In)	4 pieces	Air Fry	-	390°F	12–14
	Wings	2 lbs	Air Fry	-	395°F	16–18
	Whole Chicken	5 lbs	Air Fry	-	355°F	55–90
Beef	Bone-In Ribeye	12 oz	Broil	1 inch	450°F	8
	Skewers	1 pound	Broil	1-inch cubes	450°F	6–8
	Hamburger	4 oz, 6 pieces	Broil	½–¾ inch	440°F	7–10
	Flank Steak	1–2 lbs	Broil	1 inch	450°F	9–15
Pork & Lamb	Pork Chops (Bone-In)	4 pieces	Roast	½–1½ inches thick	430°F	5–12
	Pork Tenderloin	1 lb	Air Fry	Whole	385°F	18–22
	Bacon	6 slices	Air Fry	Whole	330°F	5–7
	Meatballs	15–18 pieces	Air Fry	2 inch	390°F	10–14
	Hot Dog	4 pieces	Air Fry	1 inch	385°F	4–5
	Lamb Chops	5–6 pieces	Broil	1 inch	385°F	6–9

Food Group	Food Type	Amount / Type	Cooking Function	Cut / Size	Temperature (°F)	Time Range (min)
Seafood	Salmon Fillet	8 oz	Air Fry	1 inch	375°F	6–10
	White Fish Fillet	6–8 oz	Air Fry	1–2 inches thick	380°F	8–12
	Lobster Tail	6 pieces	Air Fry	-	380°F	8–10
	Shrimp	20 oz	Air Fry	Large	375°F	5
French Fries	French Fries (Thin Cut)	1.5 lbs	Air Fry	¼ inch	400°F	13–15
	Sweet Potato Fries	1.5 lbs	Air Fry	¼ inch	390°F	11–13
	French Fries (Thick Cut)	1.5 lbs	Air Fry	½ inch	415°F	12–14
Vegetables	Baked Potatoes	9–10 oz	Bake	Whole	385°F	28–32
	Corn on the Cob	4 cobs	Air Fry	Whole	380°F	8–12
	Root Vegetables, Various	4 cups	Roast	1-inch cubes	425°F	8–10
	Broccoli	4 cups	Roast	Small florets	425°F	5–7
	Brussels Sprouts	1.5 lbs	Air Fry	Quartered	415°F	8–12
	Zucchini/Squash	4 cups	Air Fry	1-inch slices	385°F	6–8

Food Group	Food Type	Amount / Type	Cooking Function	Cut / Size	Temperature (°F)	Time Range (min)
Frozen Food	Personal Pizza	9 oz	Bake	8 inches	325°F	10–12
	Chicken Nuggets	10–24 oz	Frozen	-	385°F	7–9
	Croquettes	12–16 pieces	Frozen	2–3 inches	400°F	8–10
	Tater Tots	1.5 lbs	Frozen	-	395°F	10
	Frozen Fish Fillets	16 oz	Frozen	-	395°F	8
	Mozzarella Sticks	20 oz	Frozen	1 inch	395°F	6–7
	Onion Rings	1 lb	Frozen	½ inch thick	390°F	8
Baked Goods	Cinnamon Rolls	9 pieces	Bake	-	330°F	12–15
	Biscuits	3-inch round	Bake	8–9 pieces	375°F	11–13
	Cupcake/ Muffin	9 pieces	Bake	-	315°F	10–13
	Quick Bread	Mini loaf pan	Bake	3 x 5 x 2 inches	325°F	20
	Cake	8-inch round	Bake	8-inch round	325°F	20
	Toast	White bread	Broil	4 slices	425°F	4–6

Tips from the Chef



Overcrowding

It's tempting to try to cook as much food as possible at once. However, overcrowding the basket may result in food not browning properly and taking longer to cook.



Proofing

When proofing dough, use a bowl that fits easily in the air fryer basket (you will need to remove the crisper plate). Tightly wrap the bowl in plastic wrap prior to placing it into the air fryer basket to prevent the dough from forming a tough skin. If your recipe says to proof in "a warm place", leave the Proof function temperature at 90°F.



Let it Rest

Let thicker meat rest at room temperature for 30 minutes before cooking. This helps food cook more quickly and evenly. After air frying a steak or piece of poultry, let it rest for 5–10 minutes before serving so the juices can redistribute and your meat will be juicy and delicious.



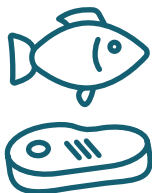
Dehydrating

The Dehydrate ("DRY") function operates much like any other dehydrator. Use this function with the crisper plate in. Regular dehydrator cooking temperatures and times apply. If you are making marinated foods that might drip or be sticky, line the crisper plate with a sheet of parchment paper.



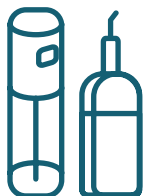
Converting Recipes

To adapt your favorite baking recipes from the traditional oven to the air fryer, use this basic formula: lower the temperature by 25°–50°F and cut the cooking time down by 20%. For example: if a recipe calls for 350°F and 20 minutes, then you can air fry at 325°F for only 16 minutes.



Two Items at Once

You can cook two different items at once if they require the same time and temperature to cook and won't cross-contaminate each other in the air fryer.



Spray with Oil

Stay away from using cooking sprays with propellants in them. Instead, invest in an oil spray bottle and use our own oil or use a store-bought spray that is free of propellants. Spraying food with some oil before air frying will help with browning and crispy textures.



Easy Clean Up

For easy clean up, line the crisper plate or basket with aluminum foil, parchment paper, air fryer liners, or a silicone air fryer mat. **Never** put parchment paper or other lightweight liners into the basket without food on top, as they may cause a fire hazard.



Always Use Mitts

Be careful not to burn your skin. The air fryer basket and crisper plate are hot during and after cooking. Make sure to wear mitts when flipping food or removing the hot crisper plate.



Breading Technique

Breading is a crucial step for many of your delicious cravings and for many air fryer recipes. First coat food in flour, then egg, and then breadcrumbs. Be sure to press in the breadcrumbs firmly so your food stays coated during cooking for a crisp and crunchy texture.



Frozen Items

Most frozen items such as wings, fries, taquitos, and so on should be cooked while frozen with no oil added. Frozen veggies should be thawed and dried prior to cooking to remove any moisture, otherwise they will become soggy.



Reheating and Recrisping

Fries, wings, or other food that needs to regain its crispy texture should be rewarmed at a higher temperature for shorter times. For example, sweet potato fries typically need to be recrisped at 390°F for 3 minutes. Use low to medium range temperatures (320°–370°F) for reheating proteins and vegetables. Proteins should always be reheated to at least 165°F.



breakfast



STRAWBERRY JAM TOASTER PASTRIES

YIELD	4 servings
PREP TIME	15 minutes
COOK TIME	10 minutes

Pastries

½ cup strawberry jam
2 storebought refrigerated pie crusts
1 teaspoon cornstarch
1 egg, beaten
1 tablespoon water

Icing

2 tablespoons strawberry jam
1 tablespoon heavy cream
¾ cup powdered sugar
Sprinkles, for topping

Items Needed

Pastry brush

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Stir** the strawberry jam and cornstarch together in a small bowl.
3. **Dust** a bit of flour onto a clean surface and lay both pie crusts out flat. Cut the rounded edges off of the crusts, then cut each pie crust into 4 equally sized rectangles.
4. **Select** the Preheat function, adjust temperature to 370°F, then press *Start/Pause*.
5. **Place** 1½ to 2 tablespoons of jam onto the center of 4 of the crust pieces, then spread it out, leaving at least ½ inch around the border.
6. **Place** another piece of crust over the pieces with jam. Press the edges shut to seal, then crimp them with a fork and trim off any rough edges.
7. **Whisk** together the egg and 1 tablespoon water in a small bowl, then brush a thin layer onto the top of each pastry.
8. **Place** the toaster pastries onto the preheated crisper plate.
9. **Select** the Bake function, adjust temperature to 325°F and time to 10 minutes, then press *Start/Pause*.
10. **Remove** the pastries when done and allow to cool.
11. **Stir** together the icing ingredients until completely smooth, then spread onto each of the cooled pastries. Top with the sprinkles, then serve.



TOASTED CINNAMON BAGELS WITH SWEET BERRIES

YIELD	4 servings
PREP TIME	5 minutes
COOK TIME	5 minutes

2 ounces cream cheese, softened to room temperature
2 tablespoons honey, divided
½ teaspoon vanilla extract
2 plain bagels, halved crosswise
½ teaspoon ground cinnamon
½ cup fresh blackberries or raspberries, plus more for serving

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Select** the Preheat function, then press *Start/Pause*.
3. **Place** the cream cheese, one tablespoon of honey, and vanilla extract into a small bowl and stir together until smooth, then spread a layer on the cut side of each bagel.
4. **Sprinkle** cinnamon on top of the cream cheese layer, then place the bagels cut-side up onto the preheated crisper plate.
5. **Select** the Broil function, adjust time to 5 minutes, then press *Start/Pause*.
6. **Stir** the berries and remaining tablespoon of honey together in a small bowl until the berries are coated evenly.
7. **Remove** the bagels when done and top each one with several berries before serving.



KAISER ROLL BREAKFAST SANDWICH

YIELD	1 serving
PREP TIME	2 minutes
COOK TIME	9 minutes

Oil spray
1 large egg, beaten
1 slice Canadian bacon
1 kaiser roll, split
1 slice American cheese
Salt & pepper, to taste

Items Needed
3-ounce ceramic ramekin

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Spray** the inside of the ramekin with oil spray, then place the ramekin onto the crisper plate.
3. **Select** the Preheat function, adjust temperature to 360°F, then press *Start/Pause*.
4. **Pour** the beaten egg into the ramekin and place the slice of Canadian bacon onto the preheated crisper plate.
5. **Select** the Air Fry function, adjust temperature to 360°F and time to 6 minutes, then press *Start/Pause*.
6. **Remove** the ramekin and the bacon when done.
7. **Spray** oil onto the cut-sides of the kaiser roll, then place it cut-side up onto the crisper plate.
8. **Select** the Broil function, adjust time to 2 minutes, then press *Start/Pause*.
9. **Place** the egg, bacon, and cheese slice onto one half of the kaiser roll.
10. **Select** the Air Fry function, adjust time to 1 minute, then press *Start/Pause*.
11. **Remove** the sandwich when done, season with salt and pepper, then serve.



TOASTED GRANOLA PARFAIT

YIELD

8 servings

PREP TIME

5 minutes

COOK TIME

7 minutes

Granola

1 cup whole grain oats
1 cup slivered almonds
½ cup shredded coconut
½ cup toasted pepitas
½ cup olive oil
½ cup honey
2 tablespoons liquid coconut oil
½ teaspoon kosher salt
1 teaspoon ground cinnamon
1 teaspoon ground cardamom

For Serving

2 cups Greek yogurt
2 cups fresh fruit

Items Needed

4 tall glasses

1. **Remove** the crisper plate from the COSORI Air Fryer.
2. **Select** the Preheat function, adjust temperature to 345°F, then press *Start/Pause*.
3. **Place** all of the granola ingredients in a large bowl and stir until thoroughly combined.
4. **Place** the granola directly into the preheated air fryer basket.
5. **Select** the Bake function, adjust temperature to 345°F and time to 7 minutes, then press *Start/Pause*.
6. **Stir** the granola halfway through cooking.
7. **Remove** the granola when done and let cool.
8. **Layer** the granola in 4 tall glasses with the yogurt and fruit, then serve.

Note: *There will be leftover granola.*



appetizers



LOUISIANA DRY-RUBBED CHICKEN WINGS

YIELD	4 servings
PREP TIME	5 minutes
COOK TIME	16 minutes

1 tablespoon granulated garlic
1 teaspoon onion powder
1 chicken bouillon cube
(reduced sodium)
1 teaspoon salt
1 teaspoon black pepper
1 teaspoon smoked paprika
½ teaspoon cayenne pepper
½ teaspoon dried parsley
½ teaspoon dried thyme
½ teaspoon dried oregano
1½ pounds chicken wings

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Select** the Preheat function, adjust temperature to 395°F, then press *Start/Pause*.
3. **Place** all of the seasonings in a large bowl and mix well, then add the chicken wings and toss to coat.
4. **Place** the chicken wings onto the preheated crisper plate.
5. **Select** the Air Fry function, adjust temperature to 395°F and time to 16 minutes, then press *Start/Pause*.
6. **Remove** the chicken wings when done, then serve.



PIGS IN A BLANKET

YIELD	4 servings
PREP TIME	8 minutes
COOK TIME	7 minutes

1 package crescent roll dough
16 cocktail sausages
Oil spray
Mustard, for serving

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Select** the Preheat function, adjust temperature to 335°F, then press *Start/Pause*.
3. **Unroll** the crescent dough pieces and slice them into 1½-inch-wide strips.
4. **Place** a sausage on the wide end of each portion of crescent dough, then roll up tightly.
5. **Place** the wrapped sausages onto the preheated crisper plate and spray them with oil spray.
6. **Select** the Bake function, adjust temperature to 335°F and time to 7 minutes, then press *Start/Pause*.
7. **Remove** the pigs in a blankets when done, then serve with mustard on the side.



ROASTED TOMATO BRUSCHETTA

YIELD 4 servings
PREP TIME 10 minutes
COOK TIME 15 minutes

1 baguette, cut into ½-inch rounds
1 tablespoon olive oil, plus more for drizzling
3 cups cherry tomatoes, halved
3 garlic cloves, minced
1 shallot, minced
1 tablespoon fresh thyme leaves, chopped
1 teaspoon kosher salt
½ teaspoon black pepper, freshly ground
2 tablespoons Parmesan cheese, grated, for garnish

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Select** the Preheat function, adjust temperature to 400°F, then press *Start/Pause*.
3. **Place** the baguette slices onto the preheated crisper plate and drizzle them with olive oil.
4. **Select** the Air Fry function, adjust temperature to 400°F and time to 3 minutes, then press *Start/Pause*.
5. **Remove** the toasted baguette slices when done and set aside.
6. **Place** the tomatoes, garlic, shallot, 1 tablespoon olive oil, thyme, salt, and pepper directly into the air fryer basket and shake to mix well.
7. **Select** the Roast function, adjust temperature to 430°F, then press *Start/Pause*.
8. **Remove** the tomato mixture when done and spoon onto the toasted baguette slices, then garnish with grated Parmesan cheese before serving.



CHEESY STUFFED MUSHROOMS

YIELD	8 servings
PREP TIME	15 minutes
COOK TIME	5 minutes

16 cremini mushrooms, washed
5 ounces Fontina cheese, grated
5 ounces smoked Gouda cheese, grated
3 ounces goat cheese
2 garlic cloves, grated
½ tablespoon fresh rosemary, chopped
½ tablespoon fresh thyme, chopped
1 tablespoon parsley, chopped
1 small lemon, zested
¼ cup Parmesan cheese, grated
Olive oil, as needed
1 teaspoon paprika, for garnish

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Remove** the stems from each mushroom, making sure the entire stem is removed up into the cap. Discard the stems.
3. **Combine** the Fontina, Gouda, goat cheese, garlic, fresh herbs, and lemon zest in a medium bowl and mix together.
4. **Spoon** each mushroom cap full of the cheese mixture, heaping it slightly over the top of the mushroom.
5. **Sprinkle** each mushroom with a bit of Parmesan cheese, then drizzle with a small amount of olive oil.
6. **Select** the Preheat function, then press *Start/Pause*.
7. **Place** the mushroom caps onto the preheated crisper plate.
8. **Select** the Broil function, adjust time to 5 minutes, then press *Start/Pause*.
9. **Remove** the mushrooms when done, garnish with paprika, then serve.



BUTTERMILK CHICKEN TENDERS

YIELD	4 servings
PREP TIME	4 hours
	20 minutes
COOK TIME	10 minutes

1½ pounds chicken tenderloins
2 cups buttermilk
2½ teaspoons paprika, divided
2½ teaspoons kosher salt, divided
1½ teaspoons dried dill
1 teaspoon garlic powder
1 teaspoon onion powder
1½ teaspoons ground black pepper, divided
¾ cup all-purpose flour
2 teaspoons dried parsley
¼ teaspoon cayenne pepper
2 large eggs, beaten
2 cups panko breadcrumbs
Oil spray

1. **Place** the chicken tenders, buttermilk, 1½ teaspoons paprika, 1½ teaspoons salt, dried dill, garlic powder, onion powder, and 1 teaspoon black pepper in a large bowl and stir together. Cover and marinate for 4 hours in the refrigerator.
2. **Place** the crisper plate into the COSORI Air Fryer basket.
3. **Select** the Preheat function, adjust temperature to 395°F, then press *Start/Pause*.
4. **Set** up a breading station with the flour, remaining teaspoon of paprika, dried parsley, and cayenne pepper in one bowl, the beaten eggs in another bowl, and the breadcrumbs, remaining teaspoon of salt, and remaining ½ teaspoon black pepper in a final bowl.
5. **Lift** each chicken tender out of the marinade and dredge in the flour first, followed by the eggs, and finally the breadcrumbs, shaking off any excess. Repeat as needed until all of the tenders are coated.
6. **Place** a single layer of the chicken tenders onto the preheated crisper plate and spray them on both sides with oil spray.
7. **Select** the Air Fry function, adjust temperature to 395°F and time to 10 minutes, then press *Start/Pause*.
8. **Remove** the chicken tenders when done, then serve.



entrées



HOMESTYLE CHEESEBURGERS

YIELD	4 servings
PREP TIME	10 minutes
COOK TIME	10 minutes

1 pound ground beef chuck
1½ teaspoons kosher salt
1 teaspoon black pepper, freshly ground
4 slices American cheese
4 sesame seed buns
Ketchup, for serving
Yellow mustard, for serving
Pickles, for serving

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Select** the Preheat function, adjust temperature to 440°F, then press *Start/Pause*.
3. **Form** the ground beef into 4 equally sized patties, a little less than ½-inch thick, then season with salt and pepper.
4. **Place** the beef patties onto the preheated crisper plate.
5. **Select** the Broil function, adjust temperature to 440°F and time to 9 minutes, then press *Start/Pause*.
6. **Top** each patty with a slice of American cheese when done.
7. **Select** the Broil function, adjust time to 1 minute, then press *Start/Pause*.
8. **Remove** the burger patties when done.
9. **Place** each patty on a sesame seed bun, dress the burgers with the condiments and pickles, then serve.



CHILI MAPLE PORK CHOPS

YIELD	2 servings
PREP TIME	35 minutes
COOK TIME	7 minutes

2 bone-in pork chops (½-inch thick)
2 garlic cloves, peeled and smashed
1½ tablespoons maple syrup
½ tablespoon apple cider vinegar
1 tablespoon olive oil
½ lemon, juiced
1 teaspoon paprika
1 teaspoon kosher salt
½ teaspoon black pepper, freshly ground
½ teaspoon cayenne pepper

Items Needed

Resealable plastic bag

1. **Add** the pork chops to a resealable plastic bag along with the garlic, maple syrup, apple cider vinegar, olive oil, lemon juice, paprika, salt, black pepper, and cayenne. Seal the bag and squeeze the excess air out. Marinate in the refrigerator for 30 minutes.
2. **Place** the crisper plate into the COSORI Air Fryer basket.
3. **Select** the Preheat function, adjust temperature to 430°F, then press *Start/Pause*.
4. **Place** the pork chops onto the preheated crisper plate.
5. **Select** the Roast function, adjust temperature to 430°F and time to 7 minutes, then press *Start/Pause*.
6. **Remove** the pork chops when done and let rest for 5 minutes before serving.



SPICED ROTISSERIE CHICKEN

YIELD	4 servings
PREP TIME	30 minutes
COOK TIME	60 minutes

1 whole chicken (4 pounds)
1½ tablespoons olive oil
2 teaspoons kosher salt
1 teaspoon paprika
1 teaspoon ground thyme
½ teaspoon mustard powder
1 teaspoon garlic powder
1 teaspoon onion powder
½ teaspoon ground black pepper
1 lemon, cut into wedges
Flaky salt, for serving

Items Needed
Kitchen twine

1. **Remove** the chicken from the refrigerator 30 minutes prior to cooking.
2. **Remove** the crisper plate from the COSORI Air Fryer basket.
3. **Pat** the chicken very dry with paper towels, inside and out, then rub the olive oil all over the chicken, including under the skin where possible.
4. **Mix** the spices together in a small bowl.
5. **Season** the entire chicken with the spice mixture, including inside the cavity. Insert one of the lemon halves into the cavity, then truss the legs together using kitchen twine.
6. **Place** the chicken breast-side down directly into the air fryer basket.
7. **Select** the Air Fry function, adjust temperature to 365°F and time to 30 minutes, then press *Start/Pause*.
8. **Flip** the chicken over so the breast side is facing up.
9. **Select** the Air Fry function, adjust temperature to 360°F and time to 30 minutes, then press *Start/Pause*.
10. **Remove** the chicken when done and let it rest for 10 minutes.
11. **Carve** the rotisserie chicken, garnish with flaky salt, and serve.



MEATBALLS & TOMATO SAUCE

YIELD	2 servings
PREP TIME	15 minutes
COOK TIME	10 minutes

Meatballs

- ½ cup panko breadcrumbs
- 1 tablespoon milk
- ½ pound ground beef
- ½ pound ground pork
- 1 large egg
- ½ cup plus 2 tablespoons Parmesan cheese, divided
- 3 garlic cloves, very finely minced
- 1 tablespoon pancetta, finely chopped
- 1 teaspoon fresh parsley, finely chopped
- 1 tablespoon tomato paste
- 1 teaspoon olive oil
- 1 teaspoon kosher salt
- ½ teaspoon ground fennel

Sauce

- 1 tablespoon olive oil
- 3 garlic cloves, minced
- 1 teaspoon red pepper flakes
- 1 can crushed tomatoes (15 ounces)
- ½ cup fresh basil leaves, torn
- ½ teaspoon kosher salt

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Select** the Preheat function, adjust temperature to 390°F, then press *Start/Pause*.
3. **Place** the breadcrumbs into a large bowl, pour the milk over them and let it soak in for 2 minutes.
4. **Add** the beef, pork, egg, ½ cup Parmesan cheese, garlic, pancetta, parsley, tomato paste, olive oil, salt, and ground fennel to the bowl with the breadcrumbs. Gently mix together with your hands, being careful not to overwork the meat.
5. **Form** the mixture into 12 small meatballs, about 2 inches in diameter.
6. **Place** the meatballs onto the preheated crisper plate.
7. **Select** the Air Fry function, adjust temperature to 390°F and time to 10 minutes, then press *Start/Pause*.
8. **Cook** the sauce ingredients in a small saucepan over medium heat, stirring often, for about 5 minutes, then set aside.
9. **Remove** the meatballs when done.
10. **Top** the meatballs with the sauce and remaining Parmesan, then serve.



BLACK BEAN BURGERS WITH AVOCADO AIOLI

YIELD	4 servings
PREP TIME	10 minutes
COOK TIME	11 minutes

Burgers

1 can black beans, drained and rinsed
½ onion, chopped
2 garlic cloves, smashed
½ cup panko breadcrumbs
½ cup Oaxaca cheese, freshly grated
1 teaspoon kosher salt
½ teaspoon ground coriander
½ teaspoon paprika
½ teaspoon cayenne pepper
½ teaspoon black pepper, freshly ground
1 lime, juiced
Oil spray
4 burger buns, for serving
Lettuce, tomato, and onion, for serving

Avocado Aioli

½ ripe avocado, peeled
½ cup mayonnaise
1 garlic clove, grated
Salt, to taste

Items Needed

Food processor fitted with the blade attachment

1. **Remove** the crisper plate from the COSORI Air Fryer basket.
2. **Select** the Preheat function, then press *Start/Pause*.
3. **Place** the beans directly into the preheated air fryer basket.
4. **Select** the Air Fry function, adjust time to 5 minutes, then press *Start/Pause*.
5. **Remove** the beans when done and place them into the bowl of a food processor fitted with the blade attachment and let the beans cool for 5 minutes.
6. **Add** the onion, garlic, panko breadcrumbs, cheese, salt, coriander, paprika, cayenne, black pepper, and lime juice to the bowl of the food processor with the beans. Pulse several times until the mixture is crumbly but even in texture, then transfer into a bowl.
7. **Form** the black bean mixture into 4 equally sized patties.
8. **Place** the crisper plate into the air fryer basket and spray it with oil spray, then place the patties onto the crisper plate and spray them with oil spray.
9. **Select** the Air Fry function, adjust time to 6 minutes, then press *Start/Pause*.
10. **Blend** the avocado, mayonnaise, and garlic together in the food processor until smooth. Season to taste with salt, then spread as much as desired onto the inside of the burger buns.
11. **Remove** the burgers when done, then place on the buns.
12. **Dress** each burger with lettuce, onion, and tomato, as desired, then serve.



SALMON WITH DILL & LEMON

YIELD	2 servings
PREP TIME	6 minutes
COOK TIME	7 minutes

1 large skin-on Atlantic salmon fillet
(12 to 14 ounces)
1 teaspoon kosher salt
½ teaspoon black pepper, freshly
ground
⅓ tablespoon olive oil
1 tablespoon butter, melted
1 tablespoon fresh dill, chopped
2 garlic cloves, grated or minced
½ lemon, sliced into ⅛-inch-thick rounds
Oil spray

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Select** the Preheat function, adjust temperature to 375°F, then press *Start/Pause*.
3. **Season** the flesh side of the salmon fillet evenly with salt and pepper.
4. **Stir** the olive oil, butter, dill, and garlic together in a small bowl and brush the mixture onto the flesh side of the salmon, then lay the lemon slices over the top.
5. **Spray** the preheated crisper plate with oil spray, then place the salmon skin-side down onto the crisper plate.
6. **Select** the Air Fry function, adjust temperature to 375°F and time to 7 minutes, then press *Start/Pause*.
7. **Remove** the salmon when done and serve.



SPICE-RUBBED STEAK

YIELD	3 servings
PREP TIME	35 minutes
COOK TIME	8 minutes

2 ribeye steaks (each 1-inch thick)
1 teaspoon kosher salt
1 teaspoon brown sugar
½ teaspoon ground mustard
½ teaspoon ground coriander
½ teaspoon paprika
½ teaspoon espresso powder
½ teaspoon black pepper, freshly ground
½ teaspoon chili powder
2 tablespoons unsalted butter
Flaky salt, for serving

1. **Remove** the steaks from the refrigerator 30 minutes prior to cooking.
2. **Place** the crisper plate into the COSORI Air Fryer basket.
3. **Select** the Preheat function, adjust temperature to 450°F, then press *Start/Pause*.
4. **Stir** all the ingredients together, except the butter and flaky salt, in a small bowl and sprinkle evenly on both sides of the steaks, patting the spices into the surface to help them stick.
5. **Place** the steaks onto the preheated crisper plate and top each steak with 1 tablespoon of butter.
6. **Select** the Broil function, adjust time to 8 minutes for medium rare, then press *Start/Pause*.
7. **Remove** the steaks when done and rest for 5 minutes, then slice and serve topped with flaky salt.



MUSTARD & ROSEMARY CRUSTED PORK LOIN

YIELD

6 servings

PREP TIME

20 minutes

COOK TIME

35 minutes

1 pork loin (2 to 2½ pounds)
1 tablespoon neutral oil (like grapeseed or avocado)
Kosher salt, as needed
Black pepper, as needed
2 tablespoons Dijon mustard
2 tablespoons whole grain mustard
2 tablespoons fresh rosemary, minced
3 garlic cloves, grated or very finely minced
1 tablespoon brown sugar
2 teaspoons white wine

Items Needed

Butcher's twine

1. **Remove** the pork loin from the refrigerator 30 minutes before cooking.
2. **Truss** the pork loin with butcher's twine to provide structure, then drizzle the outside with oil and season with salt and pepper.
3. **Place** the crisper plate into the COSORI Air Fryer basket.
4. **Select** the Preheat function, adjust temperature to 375°F, then press *Start/Pause*.
5. **Place** the pork loin onto the preheated crisper plate.
6. **Select** the Air Fry function, adjust temperature to 375°F and time to 20 minutes, then press *Start/Pause*.
7. **Whisk** together the Dijon mustard, whole grain mustard, rosemary, garlic, brown sugar, and white wine.
8. **Flip** the pork loin over, then brush all sides of the pork loin with the mustard mixture.
9. **Select** the Air Fry function, adjust temperature to 375°F and time to 15 minutes, then press *Start/Pause*.
10. **Remove** the pork loin when done and rest for 10 minutes, then remove the twine, slice and serve.



sides



ROASTED DIJON GREEN BEANS

YIELD	4 servings
PREP TIME	5 minutes
COOK TIME	3 minutes

4 cups green beans, trimmed
1 tablespoon Dijon mustard
2 teaspoons olive oil
2 teaspoons red wine vinegar
2 teaspoons fresh tarragon, chopped
½ teaspoon garlic powder
1 teaspoon kosher salt
½ teaspoon pepper

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Select** the Preheat function, then press *Start/Pause*.
3. **Toss** the green beans with the Dijon, olive oil, vinegar, tarragon, garlic powder, salt, and pepper.
4. **Place** the green beans onto the preheated crisper plate.
5. **Select** the Roast function, adjust temperature to 415°F and time to 3 minutes, then press *Start/Pause*.
6. **Remove** the green beans when done, then serve.



BROWN SUGAR BARBECUE CARROTS

YIELD	3 servings
PREP TIME	10 minutes
COOK TIME	7 minutes

1 bunch rainbow carrots, washed,
peeled, and ends trimmed
2 tablespoons brown sugar
1 tablespoon unsalted butter, melted
½ tablespoon neutral oil (like grapeseed
or avocado)
½ tablespoon apple cider vinegar
1 garlic clove, grated
1 teaspoon paprika
1 teaspoon kosher salt
½ teaspoon onion powder
½ teaspoon chili powder
½ teaspoon mustard powder
½ teaspoon cayenne pepper
Smoked salt, for garnish

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Select** the Preheat function, adjust temperature to 415°F, then press *Start/Pause*.
3. **Place** all of the ingredients, except for the smoked salt, into a large bowl and mix well.
4. **Place** the carrots onto the preheated crisper plate.
5. **Select** the Roast function, adjust temperature to 415°F and time to 7 minutes, then press *Start/Pause*.
6. **Remove** the carrots when done, garnish with smoked salt, then serve.



CRISPY SMASHED POTATOES WITH HERB AIOLI

YIELD

4 servings

PREP TIME

30 minutes

COOK TIME

8 minutes

Potatoes

1½ pounds small creamer potatoes
3 tablespoons avocado oil
½ teaspoon cayenne pepper
½ teaspoon garlic powder
1 tablespoon black pepper
2 teaspoons kosher salt
¼ teaspoon smoked paprika (optional)

Herb Aioli

½ cup light mayonnaise
1 tablespoon parsley, chopped
1 tablespoon basil, chiffonade
1 tablespoon chives, chopped
1 tablespoon dill, chopped
1 tablespoon lemon juice
2 teaspoons olive oil
1 teaspoon light sour cream
¼ teaspoon lemon zest
Salt & pepper, to taste

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Mix** the ingredients for the herb aioli in a small bowl and chill in the refrigerator.
3. **Fill** a medium pot with salted cold water and boil, add the potatoes and cook until a knife easily pierces through without any resistance.
4. **Strain** the potatoes and let them cool down for easy handling.
5. **Select** the Preheat function, adjust temperature to 415°F, then press *Start/Pause*.
6. **Combine** the rest of the potato ingredients in a small bowl and add the potatoes. Toss to coat.
7. **Smash** the potatoes gently with the palm of your hands. Crush them only halfway so that they stay intact.
8. **Place** the potatoes onto the preheated crisper plate.
9. **Select** the Air Fry function, adjust temperature to 415°F and time to 8 minutes, then press *Start/Pause*.
10. **Remove** the potatoes when done, then serve with the aioli on the side.



ONION RINGS

YIELD	2 servings
PREP TIME	10 minutes
COOK TIME	6 minutes

½ cup all-purpose flour
2 eggs
1 cup buttermilk
1 cup breadcrumbs
1 teaspoon smoked paprika
1 teaspoon kosher salt
1 white onion, cut into ½-inch-thick rounds and separated into rings
Oil spray

1. **Set** up a breading station with the flour in one bowl, the eggs and buttermilk whisked together in a second bowl, and the breadcrumbs, paprika, and salt in a final bowl.
2. **Dredge** each onion ring in the flour, followed by the egg mixture, and finally the breadcrumbs, shaking off any excess between each step.
3. **Place** the crisper plate into the COSORI Air Fryer basket, then place the onion rings onto the crisper plate and spray them with oil spray. You may need to work in batches.
4. **Select** the Air Fry function, adjust temperature to 390°F and time to 6 minutes, then press *Start/Pause*.
5. **Remove** the onion rings when done, then serve.



STICKY SOY-GLAZED BRUSSELS SPROUTS

YIELD	4 servings
PREP TIME	5 minutes
COOK TIME	15 minutes

2 slices bacon
1½ pounds Brussels sprouts, quartered
1 tablespoon vegetable oil
1 teaspoon kosher salt, plus more to taste
½ teaspoon white pepper
½ cup brown sugar
2½ tablespoons soy sauce
1 tablespoon rice vinegar
1 lime, juiced
½ tablespoon Shaoxing cooking wine
2 teaspoons fish sauce
¼ serrano pepper, seeded and minced
1 knob fresh ginger (1-inch long), peeled and grated
2 tablespoons cilantro, chopped, for garnish

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Select** the Preheat function, adjust temperature to 385°F, then press *Start/Pause*.
3. **Place** the bacon onto the preheated crisper plate.
4. **Select** the Air Fry function, adjust temperature to 385°F and time to 5 minutes, then press *Start/Pause*.
5. **Remove** the bacon when done and roughly chop.
6. **Place** the Brussels sprouts into a large bowl, then add 1 tablespoon of the bacon fat from the bottom of the air fryer basket, vegetable oil, kosher salt, and white pepper. Toss together until the Brussels sprouts are coated, then place them onto the crisper plate.
7. **Select** the Air Fry function, adjust temperature to 415°F and time to 10 minutes, then press *Start/Pause*.
8. **Place** the remaining ingredients, except the cilantro, into a small saucepan over medium heat and bring to a simmer. Cook for 2 to 3 minutes, until slightly reduced, then remove from the heat.
9. **Remove** the Brussels sprouts when done and toss with the reduction, bacon, and chopped cilantro. Season to taste with salt, then serve.



PARMESAN-THYME ACORN SQUASH

YIELD	3 servings
PREP TIME	5 minutes
COOK TIME	6 minutes

1 small acorn squash
1 tablespoon fresh thyme leaves
1 tablespoon olive oil
1 teaspoon kosher salt
1 teaspoon black pepper, freshly ground
1 tablespoon Parmesan cheese, freshly
grated, for garnish

1. **Cut** the acorn squash in half, then scoop out and discard the seeds. Cut the squash halves into 1-inch wedges.
2. **Combine** the squash wedges, thyme, olive oil, salt, and pepper in a medium bowl and toss to coat.
3. **Place** the crisper plate into the COSORI Air Fryer basket, then place the squash onto the crisper plate.
4. **Select** the Roast function, adjust time to 6 minutes, then press *Start/Pause*.
5. **Remove** the squash when done and garnish with Parmesan cheese, then serve.



DEHYDRATED CITRUS WHEELS

YIELD	12 citrus wheels
PREP TIME	5 minutes
COOK TIME	4 hours

2 oranges, lemons, or limes

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Slice** the fruit into 1/8-inch-thick slices, discarding the ends.
3. **Place** the slices onto the crisper plate in a single layer.
4. **Select** the Dehydrate function, adjust time to 4 hours, then press *Start/Pause*.
5. **Remove** the citrus wheels when done and let them cool completely to room temperature, then store them in an airtight container until ready to use.



SMOKY MAPLE JERKY

YIELD	3 servings
PREP TIME	12 hours
	10 minutes
COOK TIME	4 hours

Jerky

½ pound beef eye of round

Marinade

½ cup maple syrup

2 tablespoons soy sauce

½ teaspoon liquid smoke

½ teaspoon garlic powder

½ teaspoon onion powder

½ teaspoon salt

½ teaspoon black pepper

Items Needed

Resealable plastic bag

1. **Cut** the beef across the grain into $\frac{3}{8}$ -inch-thick slices and set aside.
2. **Mix** the all the marinade ingredients in a bowl until well combined.
3. **Place** the sliced beef and marinade into a resealable plastic bag and mix well.
4. **Marinate** in the refrigerator for 12 hours or overnight.
5. **Drain** and discard the marinade.
6. **Place** the crisper plate into the COSORI Air Fryer basket, then place the sliced beef onto the crisper plate.
7. **Select** the Dehydrate function, adjust temperature to 165°F and time to 4 hours, then press *Start/Pause*.
8. **Remove** the jerky when done; the jerky should bend but not snap in half. Let the jerky cool to room temperature, then store or serve.



dessert



FUDGY BROWNIES

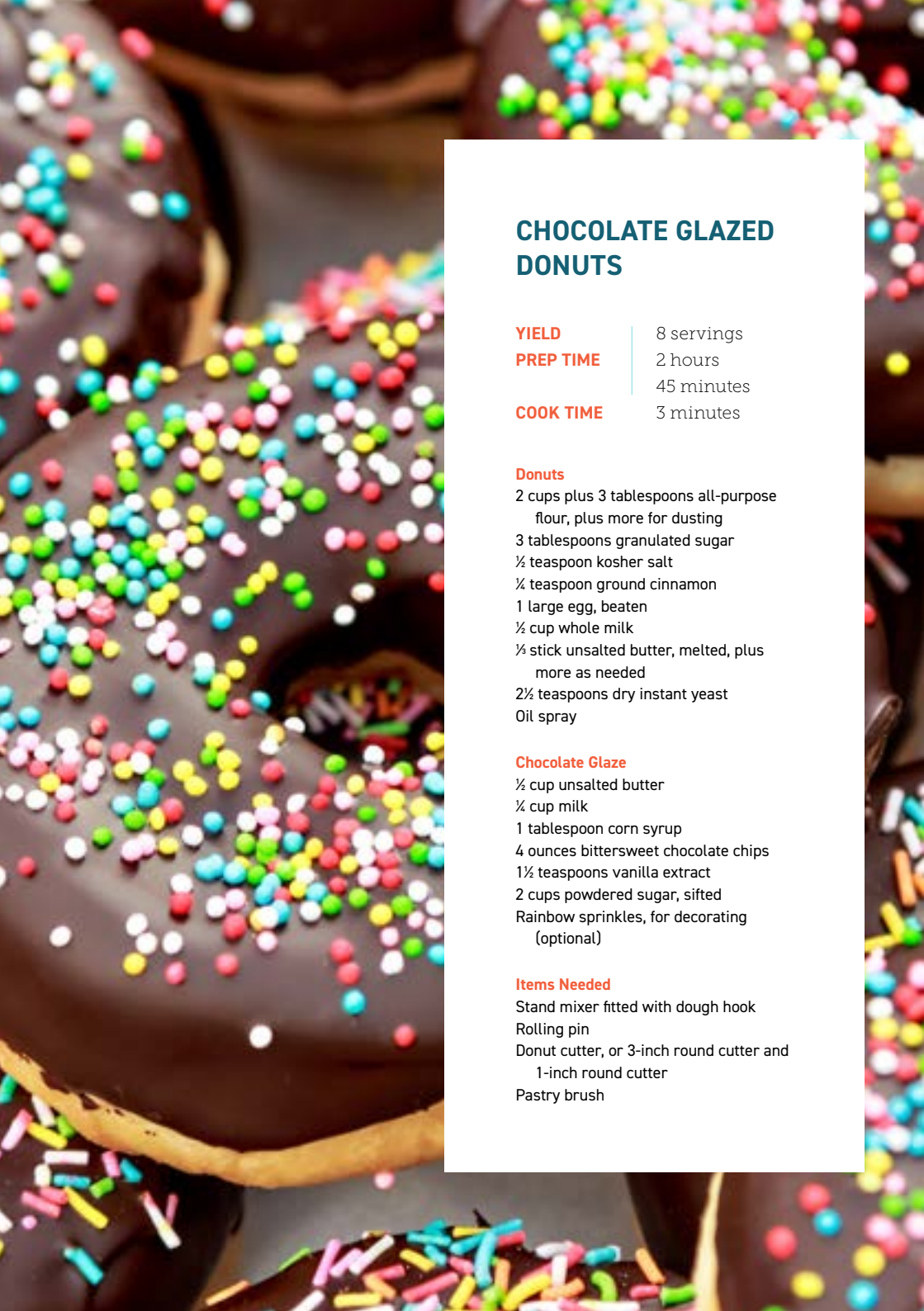
YIELD	8 servings
PREP TIME	10 minutes
COOK TIME	16 minutes

12 tablespoons unsalted butter, melted
¾ cup granulated sugar
¾ cup light brown sugar
2 eggs
1 teaspoon vanilla extract
¾ cup all-purpose flour
¾ cup cocoa powder
¾ teaspoon kosher salt
6 ounces semi-sweet chocolate chunks

Items Needed

Metal baking pan (8 x 8 inches)
Parchment paper

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Select** the Preheat function, adjust temperature to 325°F, then press *Start/Pause*.
3. **Whisk** the melted butter and sugars together in a medium bowl until smooth and lightened in color, then whisk in the eggs one at a time, followed by the vanilla.
4. **Sift** the flour, cocoa powder, and salt into the sugar mixture, then fold in and add the chocolate chunks until just combined.
5. **Line** an 8- x 8-inch baking pan with parchment paper, then pour in the batter.
6. **Place** the baking pan onto the preheated crisper plate.
7. **Select** the Bake function, adjust temperature to 325°F and time to 16 minutes, then press *Start/Pause*.
8. **Remove** the brownies when done, let cool for 10 to 15 minutes, then lift out of the pan using the parchment paper.
9. **Slice** the brownies into squares and serve.

A close-up photograph of several chocolate-glazed donuts. The donuts are covered in a thick, dark chocolate glaze and are heavily decorated with a variety of colorful sprinkles, including small round ones in shades of red, yellow, green, blue, and white, as well as larger, multi-colored ones. The background is slightly blurred, showing more donuts and sprinkles.

CHOCOLATE GLAZED DONUTS

YIELD

8 servings

PREP TIME

2 hours

45 minutes

COOK TIME

3 minutes

Donuts

2 cups plus 3 tablespoons all-purpose flour, plus more for dusting
3 tablespoons granulated sugar
 $\frac{1}{2}$ teaspoon kosher salt
 $\frac{1}{2}$ teaspoon ground cinnamon
1 large egg, beaten
 $\frac{1}{2}$ cup whole milk
 $\frac{1}{2}$ stick unsalted butter, melted, plus more as needed
 $2\frac{1}{2}$ teaspoons dry instant yeast
Oil spray

Chocolate Glaze

$\frac{1}{2}$ cup unsalted butter
 $\frac{1}{2}$ cup milk
1 tablespoon corn syrup
4 ounces bittersweet chocolate chips
 $1\frac{1}{2}$ teaspoons vanilla extract
2 cups powdered sugar, sifted
Rainbow sprinkles, for decorating (optional)

Items Needed

Stand mixer fitted with dough hook
Rolling pin
Donut cutter, or 3-inch round cutter and 1-inch round cutter
Pastry brush

1. **Stir** together the all-purpose flour, granulated sugar, salt, and cinnamon in the bowl of a stand mixer fitted with a dough hook.
2. **Combine** the egg, milk, melted butter, and yeast in a separate bowl and stir together, then pour into the mixer.
3. **Turn** the mixer on low and knead for 2 to 3 minutes, until the dough has come together into a smooth ball.
4. **Spray** the inside of an 8-inch bowl with oil spray, then place the dough inside and cover tightly with plastic wrap.
5. **Remove** the crisper plate from the COSORI Air Fryer basket and place the bowl with the dough directly into the basket.
6. **Select** the Proof function, adjust time to 1 hour 30 minutes, then press *Start/Pause*.
7. **Remove** the dough when done and roll it out to 1-inch thickness on a lightly floured surface using a rolling pin.
8. **Cut** the donuts out using a donut cutter or a 3-inch round cutter for the outer cut and a 1-inch round cutter for the inner hole. Reform the excess dough into a ball, cover with plastic, and let rise again for 30 to 45 minutes before cutting more donuts.
9. **Set** the cut donuts onto an oiled sheet tray and cover with plastic wrap, then set aside in a warm place and let rise for 45 minutes.
10. **Place** the crisper plate into the air fryer basket.
11. **Select** the Preheat function, adjust temperature to 355°F, then press *Start/Pause*.
12. **Brush** the donuts all over with melted butter, then place them onto the preheated crisper plate.
13. **Select** the Air Fry function, adjust temperature to 355°F and time to 3 minutes, then press *Start/Pause*.
14. **Remove** the donuts and place on a tray to cool completely.
15. **Place** the butter, milk, corn syrup, chocolate chips, and vanilla in a small saucepan and warm over medium-low heat, stirring constantly, until smooth and melted, then whisk in the powdered sugar a little bit at a time.
16. **Dip** the tops of the donuts into the chocolate sauce when they are cool, decorate with sprinkles, then let them set for 30 minutes before serving.



STRAWBERRY LEMONADE CHEESECAKE BARS

YIELD	6 servings
PREP TIME	4 hours
	20 minutes
COOK TIME	17 minutes

Crust

1½ cups graham cracker crumbs
4 tablespoons unsalted butter, melted
¼ cup granulated sugar

Filling

16 ounces cream cheese, softened to room temperature
¼ cup granulated sugar
1 teaspoon vanilla extract
½ lemon, juiced
1 large egg

Strawberry Swirl

¼ cup fresh strawberries
1 teaspoon cornstarch
3 tablespoons sugar
½ lemon, juiced
Water, as needed

Items Needed

Square pan (8 x 8 inches)
Stand mixer or hand mixer fitted with paddle attachment
Food processor
Fine mesh strainer
Aluminum foil

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Select** the Preheat function, adjust temperature to 320°F, then press *Start/Pause*.
3. **Combine** the graham cracker crumbs, butter, and ¼ cup granulated sugar in a medium bowl and stir together until roughly the consistency of wet sand. Pack the crumb mixture into the bottom of an 8- x 8-inch square pan so that it is roughly ¼-inch thick, using the bottom of a measuring cup to even out the edges.
4. **Place** the pan onto the preheated crisper plate.
5. **Select** the Bake function, adjust temperature to 320°F and time to 5 minutes, then press *Start/Pause*.
6. **Remove** the crust when done and let cool slightly.
7. **Place** the filling ingredients into a stand mixer fitted with the paddle attachment and blend on low speed until smooth. Do not overmix the batter.
8. **Place** the strawberries, cornstarch, and sugar into the bowl of a food processor and pulse until finely ground, then add the lemon juice and water (roughly 1 to 2 tablespoons) until the sauce is pourable. Pour the sauce through a fine mesh strainer into a small saucepan.
9. **Cook** the sauce over low heat, stirring often, until it begins to thicken, then remove from heat and let cool completely.
10. **Pour** the batter over the crust slowly, then cover with aluminum foil.
11. **Place** the cheesecake onto the crisper plate.
12. **Select** the Bake function, adjust temperature to 310°F and time to 12 minutes, then press *Start/Pause*.
13. **Remove** the cheesecake when done and let cool to room temperature, then cover with a layer of the strawberry sauce.
14. **Chill** the cheesecake in the refrigerator for a minimum of 4 hours before slicing into squares and serving.



BAKED APPLES

YIELD	6 servings
PREP TIME	10 minutes
COOK TIME	10 minutes

½ cup brown sugar
½ cup oats
½ cup macadamia nuts, chopped
½ cup walnuts, chopped
3 tablespoons all-purpose flour
1 teaspoon vanilla bean paste
1 teaspoon ground cinnamon
1 teaspoon orange zest
½ teaspoon kosher salt
½ teaspoon ground cloves
6 medium green apples
1 tablespoon unsalted butter
Vanilla ice cream, for serving

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Select** the Preheat function, adjust temperature to 370°F, then press *Start/Pause*.
3. **Combine** the brown sugar, oats, both nuts, flour, vanilla bean paste, cinnamon, orange zest, salt, and cloves in a medium bowl. Mix thoroughly with a spoon.
4. **Cut** the tops off of the apples, about ¼-inch down from the stem. Set the tops aside. Using a spoon or a paring knife, scoop out the cores from the apples, leaving a ¼-inch wall inside the apples. Continue scooping out the flesh until there is an approximately ¼-cup void in the center.
5. **Place** the apples onto the preheated crisper plate.
6. **Select** the Bake function, adjust temperature to 375°F and time to 6 minutes, then press *Start/Pause*.
7. **Remove** the apples when done and fill each apple with the filling, then top with a small piece of butter. Place the tops back on the apples and return the apples to the crisper plate.
8. **Select** the Bake function, adjust temperature to 350°F and time to 4 minutes, then press *Start/Pause*.
9. **Remove** the apples when done, then serve with a scoop of vanilla ice cream.



COFFEE BREAD PUDDING

YIELD	4 servings
PREP TIME	10 minutes
COOK TIME	10 minutes

½ cup whole milk
½ cup heavy cream
3 tablespoons granulated sugar
1 tablespoon instant coffee
1 large egg
1 teaspoon vanilla extract
½ teaspoon cinnamon
½ teaspoon kosher salt
8 slices brioche, cubed
½ cup mini chocolate chips
Vanilla ice cream, for serving

Items Needed

4 ramekins (6 to 8 ounces each)

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Select** the Preheat function, adjust temperature to 355°F, then press *Start/Pause*.
3. **Place** the milk, cream, sugar, coffee, egg, vanilla, cinnamon, and salt into a medium bowl and whisk to thoroughly combine.
4. **Fold** the brioche and chocolate chips into the wet ingredients, then divide the mixture among the 4 ramekins.
5. **Place** the ramekins onto the preheated crisper plate.
6. **Select** the Bake function, adjust temperature to 355°F and time to 10 minutes, then press *Start/Pause*.
7. **Remove** the ramekins when done and serve with a scoop of vanilla ice cream.

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NOTES

[illegible]

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