

Versa Chef Recipe Book

Bread Making,
Air Frying,
Slow Cooking
& More



PowerXL™
VERSA CHEF™

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Strawberry Jam

INGREDIENTS:

6 cups strawberries,
rinsed & trimmed
1 lemon, zested
& juiced
2 cups sugar

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place all the ingredients in the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Jam setting. Set the cooking time to 4 hours.
4. When the cooking timer is complete, transfer the jam to jars and refrigerate overnight.
5. Serving suggestion: Serve with cheesecakes, toast, muffins, and much more.

MAKES 3 CUPS

Raspberry Jam

INGREDIENTS:

4 cups raspberries
2 cup sugar
½ lemon, zested
& juiced

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place all the ingredients in the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Jam setting. Set the cooking time to 4 hours.
4. When the cooking timer is complete, transfer the jam to jars and refrigerate overnight.
5. Serving suggestion: Serve with cheesecakes, toast, muffins, and much more.



White Bread

INGREDIENTS:

2 cups water, room temperature
2 tsp. active dry yeast
1 tbsp. sugar
5 cups all-purpose flour or bread flour
2 tbsp. olive oil
2 tsp. salt

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the water, yeast, sugar, flour, olive oil, and salt in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P01 or P05 setting (P01 will produce fluffier bread, and P05 will make the bread more quickly). If you select the P01 setting, set the loaf size to 2.0LB.
4. Let the bread cool for 15 minutes on a cooling rack before slicing.



Milk Bread

INGREDIENTS:

- 2 cups milk
- 3 tbsp. butter, melted
- 1 tbsp. sugar
- ¾ tbsp. active dry yeast
- 5 cups all-purpose flour
- 2 tsp. salt

INSTRUCTIONS:

1. Microwave the milk for 20 seconds to remove the chill.
2. Ensure the kneading blade is installed in the Bread Pan. Place the milk, butter, sugar, yeast, flour, and salt in the Bread Pan in the listed order.
3. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
4. Set the appliance to the Bread Maker mode. Select the P01 or P05 setting (P01 will produce fluffier bread, and P05 will make the bread more quickly). If you select the P01 setting, set the loaf size to 2.0LB.
5. Let the bread cool for 15 minutes on a cooling rack before slicing.

Semolina Fennel Bread

INGREDIENTS:

- 1½ cups water, room temperature
- 2 tsp. active dry yeast
- 2 tbsp. honey
- 2 cups semolina flour
- 2 cups bread flour
- 2 tbsp. olive oil
- 2 tsp. salt
- 2 tbsp. fennel seeds
- 1 cup golden raisins

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the water, yeast, honey, flours, olive oil, salt, and fennel in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P01 or P05 setting (P01 will produce thicker bread, and P05 will make the bread more quickly). If you select the P01 setting, set the loaf size to 2.0LB.
4. After 20 minutes, place the raisins in the Bread Pan.*
5. Let the bread cool for 15 minutes on a cooling rack before slicing.

*The kneading time differs between the P01 and P05 settings, so add these ingredients 5 minutes earlier when using the P05 setting.

Multigrain Bread

INGREDIENTS:

Grain Mix

2 tbsp. pumpkin seeds
 2 tbsp. sunflower seeds
 2 tbsp. flax seeds
 2 tbsp. barley
 2 tbsp. buckwheat
 2 tbsp. quinoa
 2 tbsp. oats

—
 1¾ cups water, room temperature
 2 tsp. active dry yeast
 2 tbsp. honey
 1 cup bread flour
 1 cup rye flour
 2 cup whole wheat flour
 ½ cup oats
 1 tbsp. olive oil
 2 tsp. salt

INSTRUCTIONS:

1. Combine the Grain Mix ingredients in a bowl and mix together. Reserve the Grain Mix.
2. Ensure the kneading blade is installed in the Bread Pan. Place the water, yeast, honey, flours, ½ cup oats, and the salt in the Bread Pan in the listed order.
3. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
4. Set the appliance to the Bread Maker mode. Select the P01 or P05 setting (P01 will produce fluffier bread, and P05 will make the bread more quickly). If you select the P01 setting, set the loaf size to 2.0LB.
5. After 20 minutes, add the Grain Mix to the Bread Pan.* Reserve the rest of the Grain Mix for the topping.
6. When the dough is done kneading, spray the top of the dough with water and top with the rest of the Grain mix.
7. Let the bread cool for 15 minutes on a cooling rack before slicing.

*The kneading time differs between the P01 and P05 settings, so add these ingredients 5 minutes earlier when using the P05 setting.

Blueberry Bread

INGREDIENTS:

2 large eggs, beaten
1/3 cup salted butter,
softened
2 tsp. vanilla extract
1/4 cup buttermilk
1 tsp. cinnamon
3/4 cup sugar
2 cups all-purpose
flour
2 tsp. baking powder
1/4 tsp. salt
2 cups fresh
blueberries

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the eggs, butter, vanilla, buttermilk, cinnamon, sugar, flour, baking powder, and salt in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P06 setting.
4. After the bread has been kneading for 14 minutes, add the blueberries.
5. When the bread is done mixing, pause the bread-making cycle, remove the Bread Pan, and use a rubber spatula to scrape down the sides of the Bread Pan to ensure all the dry ingredients have been mixed into the batter. Return the Bread Pan to the appliance and resume the bread-making cycle.
6. Let the bread cool for 15 minutes on a cooling rack before slicing.



Cinnamon Raisin Bread

INGREDIENTS:

1¾ cups water, room temperature
 2 tsp. active dry yeast
 2 tbsp. honey
 4½ cups all-purpose flour
 1½ tsp. salt
 2 tbsp. cinnamon
 1 tbsp. olive oil

Filling

¼ cup brown sugar
 3 tbsp. butter, softened
 2 tbsp. cinnamon
 ¾ cup raisins

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the water, yeast, honey, flour, salt, 2 tbsp. cinnamon, and the olive oil in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P01 or P05 setting (P01 will produce fluffier bread, and P05 will make the bread more quickly). If you select the P01 setting, set the loaf size to 2.0LB.
4. When the dough is finished kneading, pause the program and remove the dough and the kneading blade from the Bread Pan. Pause the appliance's programming while adding the filling to the dough.
5. Roll the dough out until it is ½ inch thick.
6. Combine the brown sugar, butter, and 2 tbsp. cinnamon in a dish and mix together. Spread the mixture evenly on top of the rolled dough. Sprinkle the raisins over the mixture. Roll the dough up and fit it inside the Bread Pan. Let the appliance's programming continue.
7. Let the bread cool for 15 minutes on a cooling rack before slicing.

Cornbread

INGREDIENTS:

1¼ cups milk
¼ cup plus 2 tbsp.
salted butter, melted
2 large eggs
1½ cups all-purpose
flour
1 cup cornmeal
¾ cup sugar
2 tsp. baking powder

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place all the ingredients in the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P06 setting.
4. When the bread is done mixing, pause the bread-making cycle, remove the Bread Pan, and use a rubber spatula to scrape down the sides of the Bread Pan to ensure all the dry ingredients have been mixed into the batter. Return the Bread Pan to the appliance and resume the bread-making cycle.
5. Let the bread cool for 15 minutes on a cooling rack before slicing.
6. Serving suggestion: Serve with butter and jam.



Pretzels

INGREDIENTS:

1½ cups water, room temperature
2 tsp. active dry yeast
1 tbsp. molasses
2 tbsp. butter
4½ cups all-purpose or bread flour
½ tsp. salt
½ cup baking soda
3 egg yolks, beaten
¼ cup kosher salt

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the water, yeast, molasses, butter, flour, and salt in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P11 setting.
4. After 10 minutes, cancel the program. Select the P12 setting. Let the dough rise for 60 minutes.
5. Divide the dough into eight equal pieces. Roll out each dough piece into a 24-inch rope. Make a "U" shape with one rope. Hold the ends of the rope and cross the two sides of the rope over each other before pressing the ends into the bottom of the "U" to form a pretzel shape. Repeat until the dough is formed into eight pretzels.
6. Place a pot on the stove top and fill the pot with water and add the baking soda. Bring the water to a boil.
7. When the water is boiling, add the pretzels, two at a time, for 30 seconds. Use a large, flat spatula to transfer the pretzels to the Crisper Tray and Baking Pan (multiple batches might be required if not all the pretzels fit on the accessories).
8. Brush the pretzels with the egg yolk and sprinkle the kosher salt over the pretzels.
9. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Set the cooking time to 15 minutes. Let the appliance preheat.
10. When the appliance has preheated, slide the Crisper Tray and Baking Pan into the appliance. Cook until golden brown.
11. Let the pretzels cool slightly before serving.
12. Serving suggestion: Serve with mustard.

French Toast with Raspberries

INGREDIENTS:

4 slices leftover bread,
cut in half
4 large eggs, beaten
¼ cup half and half
1 tsp. almond extract
½ tbsp. cinnamon
1 tbsp. sugar
3 tbsp. melted butter

INSTRUCTIONS:

1. Place the eggs, half and half, almond extract, cinnamon, and sugar in a shallow pan large enough to hold the bread and beat together. Soak the bread in the egg batter for 15 minutes.
2. Set the appliance to the Air Fryer/Oven mode. Select the Bake setting. Set the cooking time to 10 minutes. Let the appliance preheat.
3. Pour the butter onto the Baking Pan and place the bread on the butter.
4. When the appliance has preheated, slide the Baking Pan into the appliance and cook until golden.
5. Serving suggestion: Serve with raspberry and powdered sugar and garnish with mint.



Honey Stung Chicken Wings

INGREDIENTS:

2 lb chicken wings
1 stick butter, melted
¾ cup hot sauce
½ cup honey
1 tbsp apple cider vinegar
1 tsp. ground cayenne pepper
1 tsp. granulated garlic
2 tbsp. Dijon mustard

INSTRUCTIONS:

1. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Set the cooking time to 25 minutes. Let the appliance preheat.
2. Evenly divide the chicken wings between the Crisper Tray and Baking Pan.
3. When the appliance has preheated, slide the Crisper Tray and Baking Pan into the appliance.
4. When the chicken wings are almost done cooking, place the butter, hot sauce, honey, apple cider vinegar, cayenne pepper, garlic, and mustard in a bowl and combine.
5. When the chicken wings are done, toss them in the sauce and serve.



Toss & Go Chili

INGREDIENTS:

1½ lb lean ground beef
29 oz canned diced tomatoes
½ bell pepper (any color), chopped
½ cup diced frozen corn kernels
½ red onion, diced
1 jalapeño, seeded & diced
¼ cup chopped cilantro
2 tbsp. tomato paste
1 tbsp. light brown sugar
1 tbsp. chili powder
2 tsp. salt
1½ tsp. ground black pepper
1 tsp. paprika
½ tsp. cumin
½ tsp. coriander
15 oz canned black beans, drained

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place all the ingredients except the beans in the Bread Pan. Place the lid on the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Stew setting. Set the cooking time to 2 hours.
4. When there are 15 minutes left on the cooking timer, add the beans to the Bread Pan.
5. Serving suggestion: Serve with cornbread.



Fried Chicken



INGREDIENTS:

1 cup buttermilk
1 large egg
1 3-lb chicken, cut into
8 pieces

Seasoned Flour

2 cups flour
1 tbsp. salt
1½ tsp. ground black
pepper
1½ tsp. dried thyme
1 tbsp. garlic powder
1 tsp. ground mustard
2 tbsp. paprika
1 tbsp. onion powder
¾ tbsp. ground white
pepper

INSTRUCTIONS:

1. Combine the buttermilk and egg in a shallow pan. Coat the chicken in the mixture. Refrigerate for 30 minutes.
2. Combine the flour, salt, black pepper, thyme, garlic powder, ground mustard, paprika, onion powder, and white pepper in a bowl.
3. When the chicken is done marinating, coat the chicken in the seasoned flour. Let the chicken rest for 20 minutes.
4. When the chicken is ready, evenly divide the chicken pieces between the Crisper Tray and Baking Pan.
5. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Set the cooking temperature to 350° F and the cooking time to 35 minutes. Let the appliance preheat.
6. When the appliance has preheated, slide the Crisper Tray and Baking Pan into the appliance and cook until an instant-read thermometer inserted into the thickest part of the chicken reads 165° F.

Pulled Pork Quesadillas

INGREDIENTS:

2 pork tenderloins,
cut in half
2 12-oz cans
sweetened
caramel-colored soda
1 cup barbeque sauce
8 8-inch flour tortillas
1 lb shredded Jack and
cheddar cheese blend
olive oil spray
2 cups salsa
1 cup sour cream
2 cups guacamole
2 jalapeños, sliced
cilantro, for garnish

INSTRUCTIONS:

1. Place the pork, soda, and barbeque sauce in the Bread Pan. Place the lid on the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Stew setting. Set the cooking time to 2 hours. Turn off the stir setting.
4. After 1½ hours, set the stir setting to low.
5. Remove the Bread Pan from the appliance.
6. Place four tortillas on a cutting board. Top four tortillas with the pulled pork, cheese, and another tortilla. Spray each side of the quesadillas with olive oil.
7. Set the appliance to the Air Fryer/Oven mode. Select the Bake setting. Set the temperature to 375° F and the cooking time to 10 minutes. Let the appliance preheat.
8. When the appliance has preheated, place one quesadilla on the Crisper Tray and another on the Baking Pan. Slide the Baking Pan and Crisper Tray into the appliance. Cook until the quesadillas are golden. Repeat the cooking process to cook the rest of the quesadillas.
9. When the quesadillas are done, cut them into four pieces and serve with the salsa, sour cream, guacamole, jalapeños, and cilantro.



Halibut with Herbs

INGREDIENTS:

4 5-oz halibut fillets
2 tbsp. Dijon mustard
1 shallot, minced
 $\frac{3}{4}$ cup breadcrumbs
2 sprigs thyme, stemmed & chopped
1 sprig rosemary, stemmed & chopped
2 tbsp. chopped chives
1 tsp. salt
1 tsp. ground black pepper
 $\frac{1}{2}$ lemon

INSTRUCTIONS:

1. Place the halibut on the Baking Pan. Brush the halibut with the mustard. Sprinkle the shallot over the mustard.
2. Place the breadcrumbs, thyme, rosemary, chives, salt, and black pepper in a bowl and toss to combine. Spread the breadcrumbs mixture on the halibut.
3. Set the appliance to the Air Fryer/Oven mode. Select the Bake setting. Set the cooking temperature to 375° F and the cooking time to 12 minutes. Let the appliance preheat.
4. When the appliance has preheated, slide the Baking Pan into the appliance. Cook until the desired doneness is reached.
5. When the halibut is done, squeeze some lemon juice on each piece before serving.

Shrimp Scampi

INGREDIENTS:

1 lb 16-20-size shrimp, deveined
2 cloves garlic, sliced thinly
1 tbsp. chopped parsley
¼ tsp. salt
¼ tsp. red pepper flakes
3 tbsp. extra virgin olive oil
1 tbsp. butter
2 tbsp. white wine
½ lemon, sliced

INSTRUCTIONS:

1. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Set the cooking temperature to 375° F and the cooking time to 10 minutes. Let the appliance preheat.
2. Place the shrimp on the Baking Pan. Top with the rest of the ingredients.
3. When the appliance has preheated, slide the Baking Pan into the appliance.
4. Serving suggestion: Serve over rice pilaf or cooked spaghetti.



Beef Stew

INGREDIENTS:

2 lb beef chuck, cubed
2 tsp. salt
1 tsp. ground black pepper
¼ cup flour
3 tbsp. butter
½ shallot, minced
2 cloves garlic, minced
1 bay leaf
1 cup beef stock
1 cup red wine
3 sprigs thyme
1 cup peas
2 carrots, quartered
½ lb baby potatoes, halved
salt, to taste
ground black pepper, to taste

INSTRUCTIONS:

1. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Let the appliance preheat.
2. Season the beef with the salt and black pepper. Dredge the beef in the flour. Place the beef on the Baking Pan.
3. When the appliance has preheated, slide the Baking Pan into the appliance. Cook until the beef is browned.
4. When the beef is done, remove and reserve.
5. Do not use the Bread Pan’s kneading blade with this recipe. Place the butter, shallot, and garlic in the Bread Pan.
6. Place the Bread Pan in the appliance, ensuring that the “Slow Cook” text on the Bread Pan is facing you.
7. Set the appliance to the Slow Cooker mode. Select the Stew setting. Set the cooking time to 2 hours. Turn the stir setting off.
8. After 10 minutes, add the beef, bay leaf, stock, red wine, and thyme. Place the lid on the Bread Pan.
9. After 1 hour, add the carrots and potatoes.
10. When the cooking timer is complete, remove the bay leaf, season with the salt and black pepper, add the peas, and serve.
11. Serving suggestion: Serve with a fresh loaf of white bread.

Chicken Cacciatore

INGREDIENTS:

2 cloves garlic, minced
1 small onion, sliced
1 green pepper, diced large
1 cup sliced mushrooms
3 tbsp. olive oil
6 boneless chicken thighs
2 tsp. salt
1 tsp. ground black pepper
3 cups tomato puree
¼ tsp. oregano
¼ tsp. dry rosemary

INSTRUCTIONS:

1. Toss the garlic, onion, pepper, and mushrooms with the olive oil on the Baking Pan.
2. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Set the cooking time to 10 minutes. Let the appliance preheat.
3. When the appliance has preheated, slide the Baking Pan into the appliance.
4. Season the chicken thighs with the salt and black pepper.
5. Do not use the kneading blade with this recipe. Place the chicken, tomato puree, oregano, rosemary, and the air-fried vegetables in the Bread Pan. Place the lid on the Bread Pan.
6. Place the Bread Pan in the appliance, ensuring that the “Slow Cook” text on the Bread Pan is facing you.
7. Set the appliance to the Slow Cooker mode. Select the Slow Cook setting. Set the cooking time to 1 hour.
8. Serving suggestion: Serve with risotto and semolina fennel bread.

Chicken Tacos

INGREDIENTS:

2 chicken breasts
24 oz salsa
8 6-inch flour tortillas
2½ oz shredded cheddar
sliced jalapeños,
for serving
cilantro leaves,
for serving

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the chicken and salsa in the Bread Pan. Place the lid on the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Stew setting. Set the cooking time to 2 hours. Turn off the stir setting.
4. After the chicken and salsa have been cooking for 1 hour, set the stir function to low.
5. When the chicken and salsa are done cooking, serve on the tortillas and top with the cheddar, sliced jalapeños, and cilantro leaves.



Sloppy Joe

INGREDIENTS:

2 lb lean ground beef
2 cups ketchup
1 tsp. yellow mustard
1 tsp. hot chili sauce
1 cup diced onion
½ green pepper
2 tbsp. Worcestershire sauce
2 tbsp. chopped garlic
½ tbsp. salt
2 tsp. ground black pepper

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place all the ingredients in the Bread Pan. Place the lid on the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Stew setting. Set the cooking time to 1 hour.
4. Serving suggestion: Serve with grilled cheese or on hamburger rolls.



Chicken Parmesan

INGREDIENTS:

2 large eggs
¼ cup buttermilk
¾ cup breadcrumbs
½ cup shredded Parmesan
½ tsp. salt
½ tsp. ground black pepper
½ tsp. granulated garlic
1 tbsp. chopped parsley
2 4-oz chicken breasts, split & pounded lightly to flatten
1 cup marinara sauce*
¼ cup grated Parmesan
¾ cup shredded mozzarella

INSTRUCTIONS:

1. Add the eggs and buttermilk to a bowl and beat together.
2. Add the breadcrumbs, shredded Parmesan, salt, black pepper, garlic, and parsley to a shallow pan and mix.
3. Dip the chicken into the egg mixture and then dredge the chicken in the breadcrumb mixture to coat. Place the chicken on the Baking Pan.
4. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Set the cooking time to 10 minutes. Let the appliance preheat.
5. When the appliance has preheated, slide the Baking Pan into the appliance. After 5 minutes, flip the chicken.
6. When the chicken is done cooking, top the chicken with the marinara sauce, the grated Parmesan, and the mozzarella.
7. Slide the Baking Pan into the top shelf. Select the Broil setting. Set the cooking time to 5 minutes. Cook until the cheese is melted.
8. Serving suggestion: Serve with pasta and crusty bread.

*See the Marinara Sauce recipe in the Slow Cooking cookbook.

Sausage & Pepper Stromboli

INGREDIENTS:

10 oz pizza dough*
2 links hot sausage, cooked & sliced
1 red pepper, sliced
1 small onion, sliced
1 cup shredded mozzarella
olive oil spray

INSTRUCTIONS:

1. Roll the pizza dough out until it is ¼ inch thick.
2. Center the sausage, pepper, onion, and mozzarella lengthwise in the middle of the dough. Pull the long sides of the dough over the center and seal. Then, seal each end of the Stromboli.
3. Set the appliance to the Air Fryer/Oven mode. Select the Bake setting. Set the cooking temperature to 375° F and the cooking time to 20 minutes. Let the appliance preheat.
4. Place the Stromboli on the Baking Pan and spray the Stromboli with the olive oil.
5. When the appliance has preheated, slide the Baking Pan into the appliance.
6. When the Stromboli is done cooking, remove and let cool for 10 minutes before serving.

* See the Pizza Dough recipe in the Bread Making cookbook.

Cream-Stuffed Cakes Dipped in Chocolate

INGREDIENTS:

23 oz semi-sweet
chocolate chips
3 tbsp. vegetable oil
10 small vanilla
cream-stuffed cakes
sprinkles, to decorate

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place all the ingredients in the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Yogurt setting. Set the cooking time to 10 minutes. Cook until all the chocolate is melted.
4. Remove the Bread Pan from the appliance. Place the Twinkies on a baking rack on top of a baking sheet to catch the chocolate. Pour the melted chocolate over the cakes and decorate with the sprinkles. Refrigerate until the chocolate hardens.
5. Serving suggestion: Stick popsicle sticks into the cakes before refrigerating.



Cinnamon Buns

INGREDIENTS:

- 1 cup warm milk (110° F)
- 2 tsp. active dry yeast
- 3 tbsp. granulated sugar
- 3 cups all-purpose flour
- 1 large egg
- ½ cup salted butter, softened
- ½ tsp. salt

Filling

- 1½ cups brown sugar
- 3 tbsp. ground cinnamon
- 1½ stick butter, softened

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the milk, yeast, sugar, flour, egg, butter, and salt in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P11 setting.
4. While the dough is rising, combine the Filling ingredients and mix together.
5. When the dough is done rising, remove it from the Bread Pan. Roll the dough out into a ½ inch-thick rectangle on a work surface.
6. Spread the Filling over the top side of the dough, leaving about 1 inch of free space on all sides. Roll the dough into a log and the dough into 2-inch pieces. Place the cinnamon rolls on the Baking Pan.
7. Slide the Baking Pan into the appliance. Set the appliance to the Bread Maker mode. Select the P12 setting. Let the cinnamon rolls rise for 20 minutes.
8. When the cinnamon rolls are done rising, remove the Baking Pan. Set the appliance to the Air Fryer/Oven mode. Select the Bake setting. Set the cooking temperature to 350° F and the cooking time to 20 minutes. Let the appliance preheat.
9. When the appliance has preheated, slide the Baking Pan into the appliance.
10. Serve hot.

Coffee Cake

INGREDIENTS:

- ½ cup butter, softened
- ¾ cup sugar
- 1 tsp. vanilla extract
- 1 tsp. cinnamon
- 1 large egg, beaten
- 2 cups all-purpose flour
- 2 tsp. baking powder
- ¼ tsp. salt
- ¾ cup milk

Crumb Topping

- ¼ cup butter, softened
- ⅔ cup flour
- ½ cup packed brown sugar
- 1 tbsp. cinnamon

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place ½ cup butter, the sugar, the vanilla, 1 tsp. cinnamon, the egg, 2 cups flour, the baking powder, the salt, and the milk in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker Mode. Select the P11 setting.
4. While the dough kneads, combine the Crumb Topping ingredients in a bowl and mix until crumbly. Reserve the topping.
5. When the dough is well mixed (about 10 minutes), cancel the bread-making process. Remove the Bread Pan and pour the dough onto the Baking Pan. Top with the Crumb Topping.
6. Set the appliance to the Air Fryer/Oven mode. Select the Bake setting. Set the cooking temperature to 350° F and the cooking time to 30 minutes. Turn the fan off. Let the appliance preheat.
7. When the appliance has preheated, slide the Baking Pan into the appliance.
8. When the crumb cake is done, let the crumb cake cool for 15 minutes on a cooling rack before serving.

Chocolate Peanut Butter Molten Cake

INGREDIENTS:

¾ cup semi-sweet chocolate chips
1 stick butter, melted
¼ cup sugar
1 tsp. vanilla extract
3 large eggs, room temperature
1 tbsp. unsweetened cocoa powder
¼ cup all-purpose flour
nonstick cooking spray
¼ cup creamy peanut butter

INSTRUCTIONS:

1. Place the chocolate chips and the butter in a glass microwave-safe bowl and microwave for 1 minute. Mix until all the chips are melted and the butter and chocolate are creamy and combined.
2. Add the sugar and vanilla and mix well.
3. Add the eggs and mix well.
4. Add the cocoa powder and flour and stir until combined.
5. Spray six 4-oz ramekins with nonstick spray. Pour the batter into the ramekins. Add 1 tbsp. peanut butter on top of each ramekin.
6. Set the appliance to the Air Fryer/Oven mode. Select the Bake setting. Set the cooking temperature to 375° F and the cooking time to 8 minutes. Let the appliance preheat.
7. When the appliance has preheated, slide the Baking Pan into the appliance. Place the ramekins on the Baking Pan.
8. When the cakes are done baking, let sit for 5 minutes before unmolding and serving.
9. Serving suggestion: Serve with fresh raspberries, mint, and raspberry sauce.



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