



2ND EDITION

AMERICA'S #1 FAVORITE FRIED FOOD RECIPES REVEALED

Up to 70% Fewer Calories Than Traditional Frying!



The AMAZING WAY to Cook Food With Little to NO OIL Using SUPER-HEATED AIR!





TIP: Rotate the Air Flow Racks mid-cycle for even cooking.

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HASH BROWN

CASSEROLE



HASH BROWN CASSEROLE

Serves 8

Ingredients:	1 lb.	frozen hash browns, thawed, excess moisture removed
	3 tbsp.	butter, melted
	3⁄4 cup	sour cream
	2 tbsp.	mayonnaise
	1 ½ cups	cheddar, plus more for topping
	2 tbsp.	Parmesan, shredded
	½ tsp.	salt
	½ tsp.	garlic powder
	¼ tsp.	ground black pepper
	¼ tsp.	ground black pepper

- 1. Combine all the ingredients in a bowl.
- 2. Pour the mixture into a greased casserole dish.
- 3. Sprinkle some additional cheddar over the top of the mixture.
- 4. Place an Air Flow Rack into the Power AirFryer Oven.
- Place the dish onto the Rack. Press the Power Button and then the Steaks/Chops Button (370° F/185° C) and decrease the cooking time to 20 mins. to begin the cooking cycle. Cook until golden brown.



FRIED CHICKEN

Serves 6

	Ingredients:	1 tb 1 tb 1 tb 1 tb	5chicken legs4chicken thighs5chicken wings3psbuttermilksp.saltsp.ground black peppersp.onion powdersp.garlic powdersp.paprikaupscorn flakes, crushed
	Directions:	1.	Marinate the chicken in the buttermilk for at least 30 mins. in the refrigerator (preferably overnight).
		2.	Mix the salt, ground black pepper, onion powder, garlic powder, paprika, and corn flakes together in a bowl.
8		3.	Roll the chicken in the corn flakes and spice mixture to coat well.
		4.	Place the chicken onto the Air Flow Racks.
		5.	Place the Racks in the Power AirFryer Oven. Press the Power Button and then the Chicken Button (40-min. cooking time) and increase the cooking temperature to 375° F/185° C to begin the cooking cycle. After 10 mins., rotate the Racks.
		б.	Use a meat thermometer to measure the temperature of the chicken. The chicken is done when the internal temperature reaches 165° F/75° C. Additional cooking time might be required to reach this temperature.

CHICKEN TENDERS

Serves 4

Ingredients:

- 1 tsp.garlic powder1 tsp.onion powder1 tsp.salt½ tsp.ground black pepper1 tsp.smoked paprika
- 1 cup flour 1 lb. chicken tenders 2 eggs, beaten 2 cups panko breadcrumbs

Directions:

- 1. Mix together the garlic, onion, salt, ground black pepper, paprika, and flour in a bowl.
 - 2. Dredge the chicken in the seasoned flour.
 - 3. Dip the chicken into the egg.
 - 4. Coat the chicken with the panko breadcrumbs.
 - 5. Place the chicken onto the Air Flow Racks.
 - 6. Place the Racks in the Power AirFryer Oven. Press the Power Button (370° F/190° C for 15 mins.) to begin the cooking cycle.

FRIED ZUCCHINI

Serves 6

Ingredients:	2 cu	 4 medium zucchini, cut into sticks 4 eggs, beaten ps seasoned breadcrumbs
Directions:	1.	Dip the zucchini into the egg.
	2.	Coat the zucchini with the breadcrumbs.
	3.	Place the battered zucchini onto the Air Flow Racks.
	4.	Place the Racks in the Power AirFryer Oven. Press the Power Button and then the French Fry Button (400° F/200° C) and decrease the cooking time to 10 mins. to begin the cooking cycle.

MARYLAND-STYLE CRAB CAKES



MARYLAND-STYLE CRAB CAKES

Serves 4

Ingredients	BREADCRUMBS1 tsp.garlic, minced½ cupscallions, finely chopp½ cupcelery, diced2 tbsp.fresh parsley, chopped1 tbsp.sweet chili sauce1 tsp.seafood seasoning1 tsp.salt½ tsp.ground black pepper½ cupcracker crumbs1 lb.lump crab meat	1 tbsp.	Thai chili sauce
Directions:	1. Combine the all the breadcruin a large bowl.	Imbs ingredients except th	ne crab meat and cracker crumbs
1	2. Gently mix the crab meat and	d ¼ cup cracker crumbs in	to the breadcrumbs mixture.
	3. Spread the remaining cracke	r crumbs onto a workable	surface.
	4. Form the crab mixture into 1.	2 equal-size balls.	
	Evenly coat the balls in the cr to make patties.	acker crumbs and then ge	ently press the balls
	6. Refrigerate the patties for 20	mins.	
	7. Place the crab cakes onto the	Air Flow Racks.	
	 Place the Racks in the Power Chops Button (370° F/185° C) the cooking cycle. 		ower Button and then the Steaks/ g time to 20 mins. to begin
	While the crab cakes cook, co the sauce with the salt and g		ce ingredients and season
	10. Serve the crab cakes with the	e dipping sauce while warr	n.

CHEDDAR





CHEDDAR BISCUITS

Makes 16

Ingredients:

- 2 cups
 flour

 1
 stick butter

 2 tsp.
 baking powder

 ¾ cup
 buttermilk

 ½ cup
 scallions, chopped

 ½ tsp.
 garlic powder

 ½ tsp.
 seafood seasoning

 ½ tsp.
 cayenne powder
- 1 ½ cup cheddar, shredded

- 1. Combine the flour and butter in a bowl until the butter is pea size.
- 2. Add the remaining ingredients to the bowl and mix.
- 3. Divide the mixture into 16 balls and place the balls on one Air Flow Rack.
- Place the Rack in the Power AirFryer Oven. Press the Power Button and then the Baking Button (350° F/175° C) and decrease the cooking time to 15 mins. to begin the cooking cycle.
- 5. Serve the biscuits with fried chicken.



BUFFALO WONTON

Serves 4

Ingredients:	4	1large boneless skinless chicken breast1package wonton wrappers4 cupscheddar, shredded4 tbsp.buffalo wing sauce2 cupspanko breadcrumbs1 tsp.dry sriracha powder1egg white, beatencelery sticks, for servingbleu cheese dressing, for serving
Directions:	1.	Boil the chicken in a saucepot for 10 mins. Remove and shred the chicken.
	2.	Add the chicken, buffalo wing sauce, and cheddar to a bowl and mix well.
	3.	Mix the panko breadcrumbs and sriracha in a separate bowl. Set the bowl aside.

- 4. Fill the center of each wonton wrapper with 1 tbsp. chicken mixture.
- 5. Brush the edges of each wonton wrapper with water. Fold each wrapper over to create a triangle and press to seal.
- 6. Brush the wontons with the egg white.
- 7. Sprinkle the panko breadcrumbs mixture over the wonton wrappers.
- 8. Place the wonton wrappers onto the Air Flow Racks.
- 9. Place the Racks in the Power AirFryer Oven. Press the Power Button and then the French Fry Button (400° F/200° C for 15 mins.) to begin the cooking cycle.



CHEESE MELT Serves 2

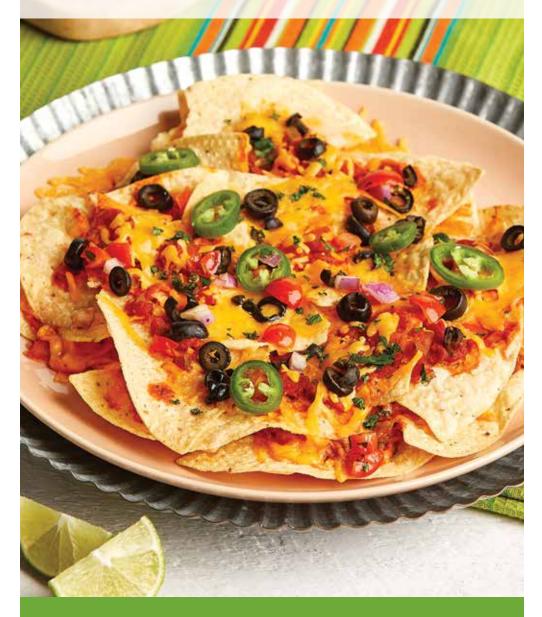


Ingredients:

- 8 mozzarella sticks, frozen
- 4 slices potato bread
- 8 slices American cheese softened butter

- 1. Place the mozzarella sticks onto the Air Flow Racks.
- 2. Place the Racks in the Power AirFryer Oven. Press the Power Button and then the French Fry Button (400° F/200° C) and decrease the cooking time to 6 mins. to begin the cooking cycle.
- 3. Spread butter onto one side of each slice of bread.
- 4. Place 2 slices of bread, buttered side down, onto a Rack.
- 5. Place 4 mozzarella sticks onto each bread slice on the Rack.
- 6. Top each slice with 2 slices of American cheese and the remaining bread, buttered side up.
- 7. Place the Rack in the Power AirFryer Oven. Press the Power Button (370° F/190° C) and decrease the cooking time to 6 mins. to begin the cooking cycle.
- Once the cooking cycle has finished, flip the sandwiches, press the Power Button (370° F/190° C), and decrease the cooking time to 6 mins. to begin the cooking cycle again.

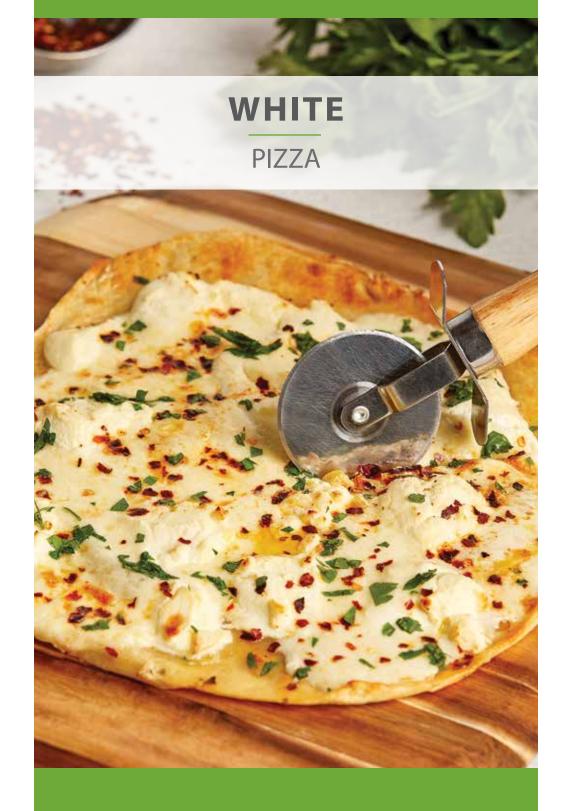
LOADED NACHOS



LOADED NACHOS

Serves 4

Ingredients:	 restaurant-style tortilla chips cup refried beans cup chili 4 oz. American cheese, cubed 4 oz. American cheese, cubed 4 cup salsa 2 cup cheddar, shredded 4 cup black olives, sliced ½ small red onion, chopped 1 large plum tomato, chopped 1 large plum tomato, chopped yice from ½ lime ½ tsp. salt guacamole, for serving sour cream, for serving 1 jalapeño, sliced, for serving
Directions:	 Microwave the cheese cubes and chili until melted. Line the Air Flow Racks with parchment paper.
	 Line the Air How Racks with parchment paper. Layer 12 tortilla chips on the parchment paper.
	 Spoon the refried beans over the chips.
	 Sprinkle half of the chili, salsa, shredded cheddar, olives, and cilantro over the chips.
	 Layer the remaining chips onto the pile.
	 Sprinkle the remaining chill, salsa, shredded cheddar, olives, and cilantro over the chips.
	 Place the Racks in the Power AirFryer Oven. Press the Power Button and then the French Fry Button (400° F/200° C) and decrease the cooking time to 12 mins. to begin the cooking cycle.
	9. Mix the red onion, plum tomato, lime juice, and salt in a small bowl.
	10. Spoon the mixture over the nachos.
	11. Serve with guacamole, sour cream, and jalapeños.





WHITE PIZZA

Serves 1



Ingredients:	½ 1 1/4 (2 tk	pizza dough, thin crust cloves garlic, thinly sliced red pepper flakes slices fresh mozzarella ricotta cheese extra virgin olive oil		
Directions:	1.	Roll the pizza dough onto an Air Flow Rack.		
	2.	Place the Rack in the Power AirFryer Oven. Press the Power Button and then the French Fry Button (400° F/200°C) and decrease the cooking time to 10 mins. to begin the cooking cycle. Flip the dough after 5 mins.		
	3.	Remove the crust from the Oven.		
	4.	Top the crust with the ricotta, mozzarella, garlic, and red pepper flakes.		

- 5. Return the crust to the Oven. Press the Power Button and then the French Fry Button (400° F/200° C) and decrease the cooking time to 5 mins. to begin the cooking cycle.
- 6. Let the pizza cool for 5 mins. before cutting.



PEPPERONI

PIZZA

Serves 1



Ingredients:

1pizza dough, thin crust3 tbsp.pizza sauce¾ cupmozzarella, shredded12slices pepperoni

- 1. Roll the pizza dough onto an Air Flow Rack.
- Place the Rack in the Power AirFryer Oven. Press the Power Button and then the French Fry Button (400° F/200°C) and decrease the cooking time to 10 mins. to begin the cooking cycle. Flip the dough after 5 mins.
- 3. Remove the crust from the Oven.
- 4. Top the crust with the sauce, cheese, and pepperoni.
- 5. Return the crust to the Oven. Press the Power Button and then the French Fry Button (400° F/200° C) and decrease the cooking time to 5 mins. to begin the cooking cycle.
- 6. Let the pizza cool for 5 mins. before cutting.

TRADITIONAL ITALIAN MEATBALLS

Makes 25

Ingredients:

- 3 lb. ground meatball mix (pork, beef & veal)
- 3 eggs
- 1/4 cup milk
- 1/2 cup breadcrumbs
- ¹/₂ cup Parmesan cheese, grated
 - ¹/₂ onion, minced
 - 2 cloves garlic, minced
- 1/2 tsp. ground black pepper
- 1 tsp. sea salt
- 1/4 cup parsley, chopped

- 1. Mix all the ingredients together in a bowl.
- 2. Form the ingredients into 25 meatballs.
- 3. Place the meatballs onto the Air Flow Racks.
- Place the Racks in the Power AirFryer Oven. Press the Power Button and then the Steaks/ Chops Button (370° F/185° C) and decrease the cooking time to 20 mins. to begin the cooking cycle.
- 5. Serve in tomato sauce or gravy.

SUPER NACHOTACOS





SUPER NACHO TACOS

Serves 8

Ingred	lients:
--------	---------

- 8 hard taco shells
- 1/2 cup honey
 - 1 packet taco seasoning
 - 1 packet cheese powder
 - 34 lb. ground beef
- 2 tbsp. olive oil
- 2 tsp. salt
- 1 tsp. ground black pepper
- 1 cup iceberg lettuce, shredded
 - 2 plum tomatoes, diced
- 1 cup cheddar, shredded sour cream, for garnish

- 1. Use a pastry brush to paint the exterior of the taco shells with the honey.
- 2. Combine the taco seasoning and cheese powder in a flat-bottomed dish and mix.
- 3. Sprinkle the taco cheese powder generously over the taco shells.
- 4. Place the taco shells onto the Air Flow Racks.
- 5. Place the Racks in the Power AirFryer Oven. Press the Power Button (370° F/190° C) and decrease the cooking time to 5 mins. to begin the cooking cycle.
- 6. While the taco shells cook, sauté the ground beef in olive oil for 5–6 mins.
- 7. Season the meat with the salt and ground black pepper.
- 8. Divide the sautéed meat evenly into the taco shells.
- 9. Garnish with a sprinkling of lettuce, tomato, cheddar cheese, and sour cream.

CHICKEN MILANESE



CHICKEN MILANESE

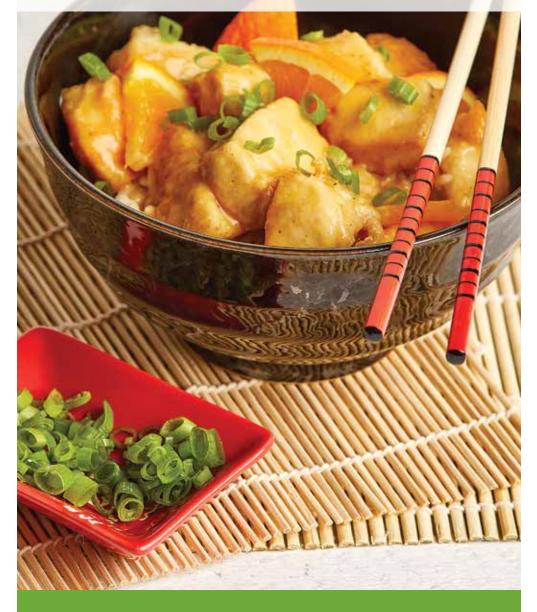
Serves 2

and the strend	Ingredients:	2 cups ¼ cup ½ tsp. 2 4	panko breadcrumbs Parmesan, grated garlic powder eggs, beaten chicken cutlets salt & ground black pepper	1 tsp. 2 tbsp. 3 cups 1	SALAD white wine vinegar juice of ½ lemon extra virgin olive oil arugula beefsteak tomato, diced salt & ground black pepper shaved Parmesan, for garnish
	Directions:	1. Co	mbine the panko breadcrumbs, l	Parmesan, and ga	rlic in a bowl.

- 2. Generously season the chicken cutlets with the salt and ground black pepper.
 - 3. Dip the cutlets into the egg.
- 4. Coat the cutlets with the panko mixture.
- 5. Place the cutlets onto the Air Flow Racks.
- Place the Racks in the Power AirFryer Oven. Press the Power Button and then the Steaks/ Chops Button (370° F/185° C) and decrease the cooking time to 15 mins. to begin the cooking cycle.
- 7. While the chicken cooks, make the salad.
- 8. Whisk the vinegar, lemon juice, olive oil, and a pinch of salt and ground black pepper in a bowl.
- 9. Add the arugula to the bowl and coat with the dressing.
- 10. Top the chicken with the diced tomatoes and the arugula salad.
- 11. Garnish with the shaved Parmesan.

ORANGE

CHICKEN



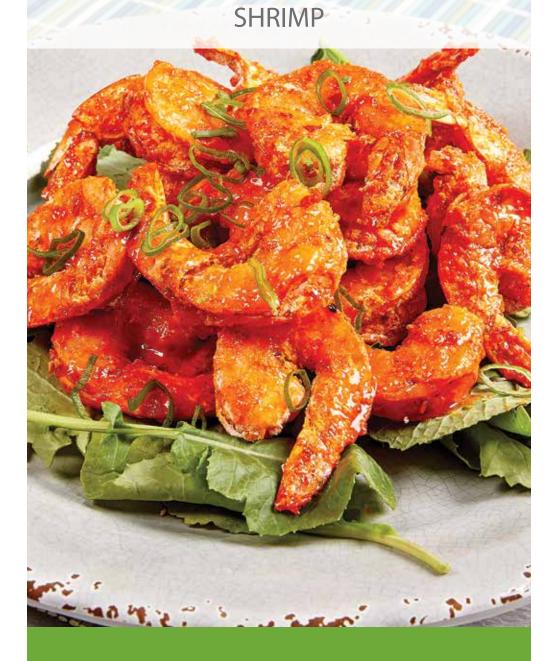
ORANGE CHICKEN

Serves 4

Ingredients:	1 lb. 1 1 cup 2 tsp. ½ tsp.			
		low sodium soy sauce brown sugar ginger, grated	1 tsp. 1 tbsp. 1	rice vinegar scallion, finely chopped pinch red pepper flakes orange, zest white rice, for serving
Directions:	1. To	ss the chicken in a bowl with the egg.		
		mbine the cornstarch, salt, and groun d mix.	d black pe	pper in a separate small bowl
	3. Co	at the chicken with the cornstarch mix	kture. Shak	e off any excess cornstarch.
	4. Pla	ice the coated chicken onto the Air Flo	w Racks.	
		ice the Racks in the Power AirFryer Ove 9 Button (400° F/200° C for 15 mins.) to		
		mbine all the sauce ingredients in a pa en, lower the heat to simmer. Cook un		•
	7. Tra	insfer the cooked chicken to a bowl.		
	8. Ad	d the sauce and toss to coat (Caution	Contents	will be hot).
	9. Se	rve the chicken over white rice with ar	n extra driz	zle of orange sauce.

BANG BANG

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BANG BANG SHRIMP

Serves 6



Ingredients:

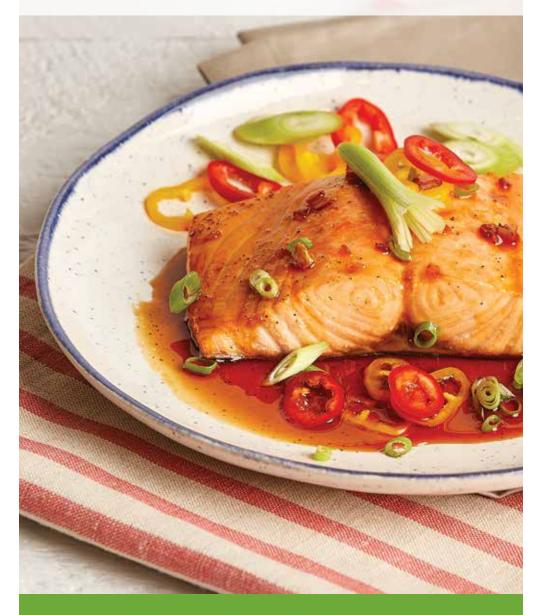
1 cup cornstarch

- 1/4 tsp. dried sriracha powder
- 2 lb. (21-25) shrimp, peeled & deveined
- ¹/₄ cup sweet chili sauce
- ¹/₄ cup mayonnaise iceberg lettuce, for serving

- 1. Mix the dried sriracha and cornstarch together in a bowl.
 - 2. Coat the shrimp in the cornstarch mix.
 - 3. Place the shrimp in a single layer onto the Air Flow Racks.
 - Place the Racks in the Power AirFryer Oven. Press the Power Button and then the French Fry Button (400° F/200° C for 15 mins.) to begin the cooking cycle. Flip the shrimp after 10 mins.
 - 5. While the shrimp cooks, combine the mayonnaise and sweet chili sauce.
 - 6. Serve the shrimp over lettuce and with the sauce for dipping.

HONEY-ROASTED

SALMON



HONEY-ROASTED SALMON

Serves 2

Ingredients:	 2 (4-oz.) salmon fillets 34 cup honey 35 cup sweet soy sauce 2 tbsp. light brown sugar 47 cup orange juice 2 tbsp. lemon juice 2 tbsp. red wine vinegar 2 tsp. olive oil 2 cloves garlic, minced 1 scallion, chopped finely salt & ground black pepper, to season
Directions:	 Combine all the ingredients except the salmon, salt, and ground black pepper in a saucepan over low heat.
	2. Bring to a boil and then lower to a simmer.
	8. Reduce for 15 mins., stirring often.
	Rub each salmon filet with olive oil and season with the salt and ground black pepper.
	5. Place the salmon onto the Air Flow Racks.
	 Place the Racks in the Power AirFryer Oven. Press the Power Button and then the Shrimp Button (12-min. cooking time) and increase the cooking temperature to 330° F/165° C to begin the cooking cycle.
	7. Once the cooking cycle has finished, brush the salmon with the sauce.
	8. Return the salmon to the Oven. Press the Power Button and then the Shrimp Button, increase the cooking temperature to 330° F/165° C, and decrease the cooking time to 10 mins. to begin the cooking cycle.
	Serve with the sauce and chopped scallions.

DOUBLE CHEESEBURGER WITH CRAZY-GOOD SAUCE

Serves 2

Ingredients:	1 lb.ground chuck beefSAUCE1large onion, chopped½ cupmayonnaise1 tbsp.canola oil2 tbsp.ketchup1 tsp.salt1 tbsp.pickle relish2hamburger rolls½ tsp.honey2 tbsp.margarine, soft½ tsp.white wine vinegar6pickle chips, dill4slices tomato4iceberg lettuce leaves½y½ cupyellow mustard4slices American cheese			
Directions:	1. Form the ground chuck into four patties. Season the patties with the salt and then set them aside in the refrigerator.			
	2. Add $\frac{1}{2}$ tbsp. canola oil to a sauté pan. Cook the onion in the pan until caramelized.			
	Rub the burgers with $\frac{1}{4}$ cup mustard. Place the burgers onto the Air Flow Racks.			
	Place the Racks in the Power AirFryer Oven. Press the Power Button and then the French Fry Button (400° F/200° C) and decrease the cooking time to 10 mins. to begin the cooking cycle. After 9 mins., top the burgers with the cheese. When the cooking cycle is complete, remove the Racks and place the patties on a plate.			
	Butter the inside of the burger rolls. Place the rolls onto the Racks.			
	Place the Racks in the Power AirFryer Oven. Press the Power Button and then the French Fry Button (400° F/200° C) and decrease the cooking time to 3 mins. to begin the cooking cycle.			
	 Place the lettuce, tomato, and sauce on each bottom roll. Add one burger and top with some onions and half of the pickles to each roll. Top each burger with another burger, more onions, and the sauce. Top with the top half of the roll. 			

THAI CHICKEN SPRING ROLLS

Serves 4

Ingredients:

4 boneless skinless chicken breasts, sliced into strips

MARINADE

- 2 tbsp. hoisin sauce
- 2 tbsp. teriyaki sauce
- 2 tbsp. fresh orange juice
- 2 tsp. olive oil
- 1 ½ tsp. ginger, minced
 - 1 tsp. garlic, minced

PEANUT DRESSING

- 2 tbsp. vegetable oil
 - 2 scallions, finely chopped 1 clove garlic, minced
- 1 tsp. ginger, minced
- ¹/₂ cup creamy peanut butter
- 2 tbsp. sweet soy sauce
- 2 tbsp. white wine vinegar
- 3 tbsp. light brown sugar
- 1/ cup water
- ¹/₄ cup water
- 1/2 tsp. crushed red pepper flakes

DIPPING SAUCE

- ¹/₂ cup coconut milk
- 1/2 cup peanut dressing (recipe above)
- ¹/₂ tsp. red Thai curry paste
- 1/4 tsp. crushed red pepper flakes

ROLLS

- 8 (8-in.) flour tortillas ¼ cup softened butter
- peanut dressing (recipe above) ½ cup shredded Mexican cheese blend
- ¹/₂ cup shredded Mexican cheese blen
- ¹/₂ cup slivered carrots
- ¹/₄ cup scallions, thinly sliced
- ¹/₂ cup bean sprouts
- 3 tbsp. cilantro, chopped

- 1. Place the chicken in a bowl with all the marinade ingredients.
- 2. Marinate the chicken for 10 mins.
- 3. Remove the chicken from the marinade and place the chicken onto the Air Flow Racks.
- Place the Racks in the Power AirFryer Oven. Press the Power Button (370° F/190° C for 15 mins.) to begin the cooking cycle.
- 5. Heat the vegetable oil in a saucepan.
- 6. Add the scallions, garlic, and ginger to the saucepan and cook for 1 min.
- 7. Stir the remaining peanut dressing ingredients into the saucepan and remove from the heat.
- Place the coconut milk, curry paste, crushed red pepper, and ½ cup peanut dressing into a blender pitcher to make the dipping sauce.
- 9. Blend until smooth and then cover and refrigerate.
- 10. Lightly spread soft butter onto one side of each tortilla.
- 11. Flip each tortilla and spread the rest of the peanut dressing evenly on each tortilla.
- 12. Sprinkle each tortilla with the cheese, chicken, carrots, sprouts, scallions, and cilantro.
- 13. Roll each tortilla tightly into a cigar shape. Place them on the Racks.
- Place the Racks in the Oven. Press the Power Button (370° F/190° C) and decrease the cooking time to 8 mins. to begin the cooking cycle.
- 15. Slice each tortilla diagonally into three pieces.
- 16. Serve with the dipping sauce.



NY STYLE CHEESECAKE

Serves 4



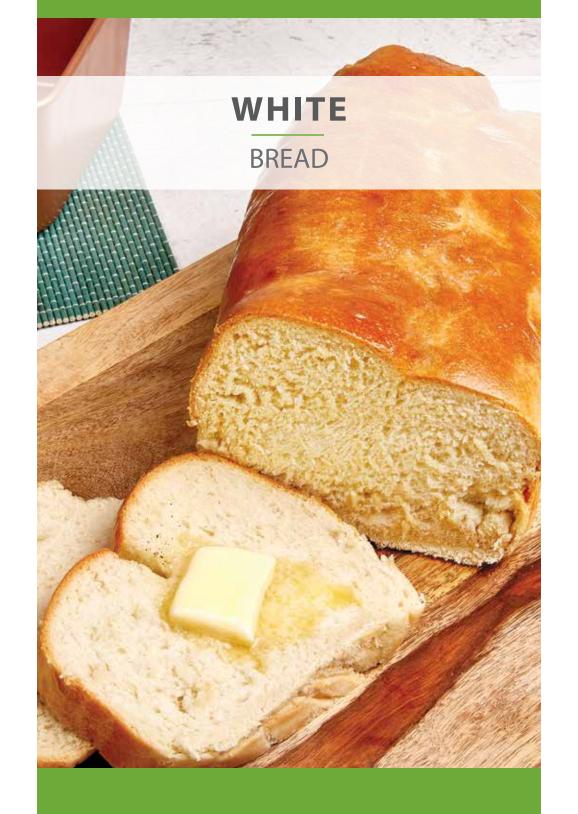
Ingredients:	CRUST 34 cup graham cracker crumbs 14 tsp. ground cinnamon 2 tbsp. butter, melted FILLING 1 ½ lb. cream cheese, room temperat 3 large eggs, room temperatur 3 large eggs, room temperatur 4 cup confectioner's sugar 1 tsp. vanilla extract ½ tsp. salt 2 tbsp. flour	ure	confectioner's sugar			
Directions:	 Combine all the crust ingredients in a bowl and mix until crumbly. Press the crust evenly onto the bottom and slightly up the edge of a 6-in. springform pan. 					
	Place the Pan on an Air Flow Rack.					
		Place the Rack in the Power AirFryer Oven. Press the Power Button and decrease the cooking temperature to 350° F/175° C and the cooking time to 5 mins. to begin the cooking cycle.				
	4. Combine the cream cheese and sour cream in a separate bowl and beat until creamy.					
	5. Add the remaining filling ingredients t	. Add the remaining filling ingredients to the bowl and mix until fully incorporated.				
	6. Pour the filling into the pan.					
	7. Cover the cheesecake with foil. Place the pan on a Rack.					
	and increase the cooking time to 1 hr.	and increase the cooking time to 1 hr. 45 mins. to begin the cooking cycle.				
		Let the cheesecake cool for 2 hrs. in the pan.				
		· · · · · · · · · · · · · · · · · · ·				
	14. Serve with whipped cream.					



S'MORES PIZZA

Serves 4

	Ingredients:	1 ¼ 1	cup heavy cream cup chocolate chips 1 refrigerated thin crust pizza dough 9 graham crackers, crumbled cup mini marshmallows 2 oz. chocolate candy bar, crumbled chocolate syrup, for serving marshmallow crème, for serving
	Directions:	1.	Bring the heavy cream to a simmer in a saucepan over medium heat to make the ganache.
1.1		2.	Pour the chocolate chips into the saucepan and stir.
13		3.	Let the mixture sit for 3 mins. on the heat.
1.10		4.	Whisk until smooth.
		5.	Remove from the heat.
		6.	Shape the pizza dough onto an Air Flow Rack.
1.6		7.	Place the Rack in the Power AirFryer Oven. Press the Power Button and then the French Fry Button (400° F/200° C) and decrease the cooking time to 10 mins. to begin the cooking cycle.
		8.	Once the cooking cycle has finished, flip the dough.
3.2.		9.	Spread the ganache over the pizza crust.
		10.	Scatter the graham crackers, marshmallows, and chocolate bar over the ganache.
		11.	Place the dough back into the Oven. Press the Power Button and then the French Fry Button (400° F/200° C) and decrease the cooking time to 10 mins. to begin the cooking cycle.
1 to		12.	Garnish with chocolate syrup and marshmallow crème.





WHITE BREAD

Makes 1 loaf



2 frozen bread doughs, thawed ½ stick butter, melted

- 1. Place the dough in a loaf pan.
 - 2. Cover the pan with a damp towel.
 - 3. Place an Air Flow Rack in the Power AirFryer Oven.
- 4. Place the loaf pan on the Rack. Press the Power Button, decrease the cooking temperature to 200° F/95° C, and increase the cooking time to 20 mins. to begin the cooking cycle.
- 5. Remove the towel from the pan. Press the Power Button and then the Baking Button (350° F/175° F for 30 mins.) to begin the cooking cycle again.
- 6. Remove the bread from the pan to cool. Brush with the butter for a richer bread.

DRIED CRANBERRY

BREAD PUDDING



DRIED CRANBERRY BREAD PUDDING

Makes 6

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5 eggs 3 cups half and half

- ³/₄ cup sugar
- 2 tsp. cinnamon
- 1 tsp. vanilla extract
 - 1 loaf bread, brioche, sliced
- ³/₄ cup dried cranberries

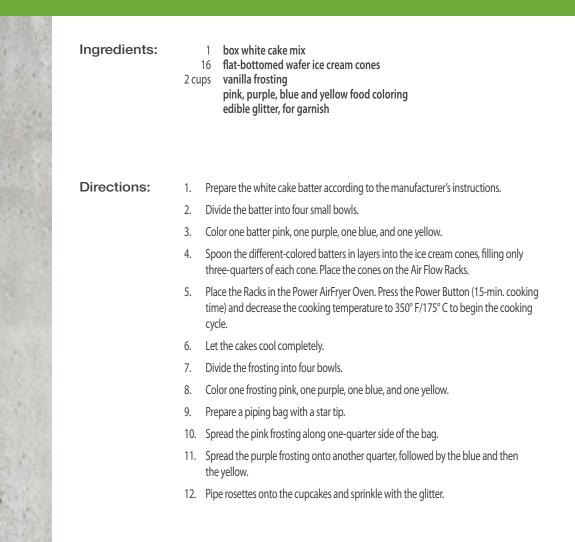
- 1. Combine the eggs, half and half, sugar, cinnamon, and vanilla in a large bowl. Set the bowl aside.
- 2. Cube the bread and mix it with the egg mixture and cranberries.
- 3. Spoon the bread pudding into six large ramekins.
- 4. Place an Air Flow Rack in the Power AirFryer Oven.
- 5. Place the ramekins on the Rack. Press the Power Button and then the Baking Button (350° F/175° C) and decrease the cooking time to 14 mins. to begin the cooking cycle.

UNICORN DOO DOO CAKES

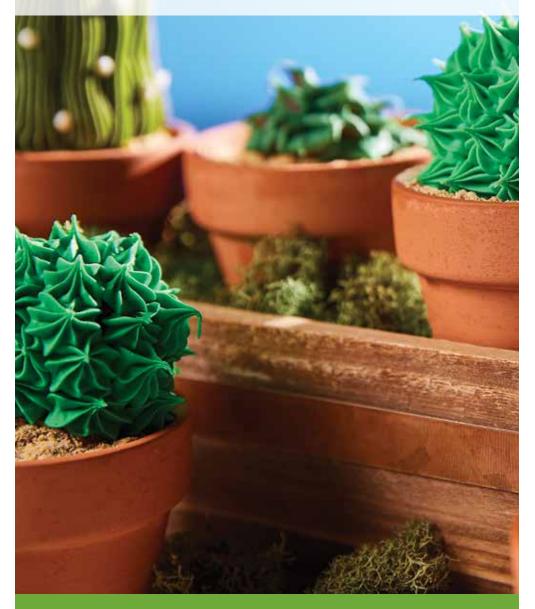


UNICORN DOO DOO CAKES

Makes 16



TERRACOTTA SUCCULENT CUPCAKES



TERRACOTTA SUCCULENT CUPCAKES

Makes 16

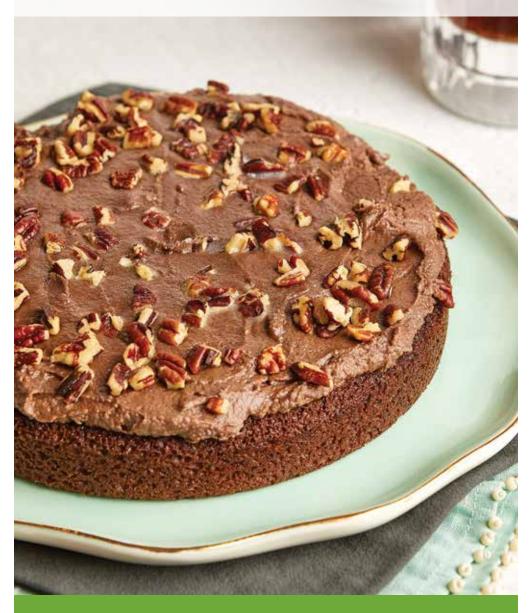


Ingredients:

- 1 devil's food cake mix
- 1 cup chocolate frosting
- 1 cup graham cracker crumbs
- 3 cups vanilla frosting
 - 16 chocolate glazed donut holes assorted green food colorings

- 1. Prepare the cake batter according to the manufacturer's instructions.
 - 2. Line 2 in.-wide clay pots with mini-cupcake liners.
 - 3. Fill each pot three-quarters full with the cake batter.
 - 4. Arrange the pots onto the Air Flow Racks.
 - Place the Racks in the Power AirFryer Oven. Press the Power Button and then the Baking Button (350° F/175° C) and decrease the cooking time to 15 mins. to begin the cooking cycle.
 - 6. Let the cakes cool completely.
 - 7. Spread or pipe a small layer of chocolate frosting over the cupcakes.
 - 8. Dip the cupcakes into the graham cracker crumbs.
 - 9. Color the vanilla frosting various shades of green.
 - 10. Place a donut hole over each graham cracker layer and secure the donut holes with a toothpick.
 - 11. Using a star tip, pipe rosettes around each donut hole. Alternatively, use a leaf tip to pipe various flora.
 - 12. Remove the toothpicks before serving.

COLA CAKE





CHOCOLATE COLA CAKE

Serves 6

Ingredients:	4 tb 1/4 c 1/2 t 2 tb 1 c 1 c 1/2 t 1/2 t	CAKE vegetable oil sp. butter, melted 1 egg wilk sp. vanilla extract sp. cocoa powder up flour up sugar sp. salt sp. baking powder oz. cola, reduced by half	1 1 tbsp. 1 cup 2 tbsp. ½ tsp. ½ tsp.	confectioner's sugar heavy cream vanilla extract	
Directions:	1.	Combine the oil, butter, egg, milk, and vanilla extract in a bowl and mix to make the egg mixture.			
	2.	Combine the cocoa powder, flour, sugar, salt, and baking powder in a separate bowl and mix to make the dry mixture.			
	3.	Add half of the dry mixture to the egg mixture.			
	4.	Add the reduced soda to the egg mixture and mix to combine.			
	5.	Add the remaining dry mixture to the egg mixture and mix to combine.			
	б.	Place the batter in a greased 8-in. cake pan.			
	7.	Place an Air Flow Rack in the Power AirFryer Oven.			
	8.	Place cake pan on the Rack. Press the Power Button and then the Baking Button $(350^{\circ} \text{ F}/175^{\circ} \text{ C} \text{ for } 30 \text{ mins.})$ to begin the cooking cycle.			
		While the cake cooks, combine all the frosting ingredients and whip until smooth.			
		Spread the frosting over the cooled cake.			
	11.	Sprinkle the pecans over the cake.			





CHERRY PIE

Serves 6



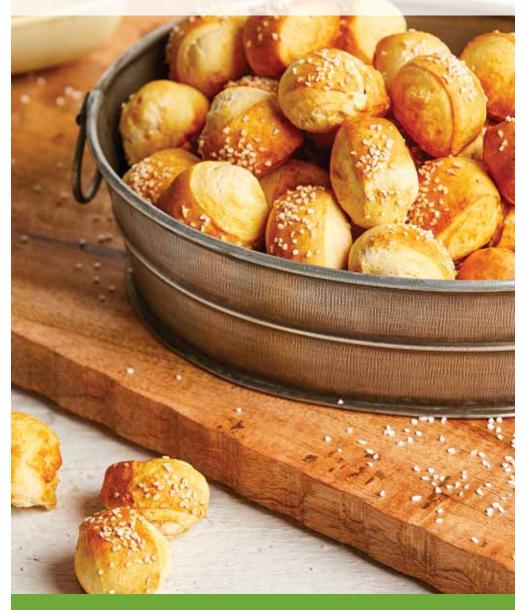
Ingredients:

- 2 store-bought pie crusts
- 2 (15 oz.) cans cherry pie filling
- 1 egg, beaten for egg wash raw sugar, for garnish

- 1. Place a layer of the pie dough into a lightly greased 8-in. pie pan.
 - 2. Trim the dough, leaving 1 in. over the side of the pan.
 - 3. Fold the excess dough inward to create a thick crust.
 - 4. Create a scalloped edge using your thumbs and pointer finger.
 - 5. Refrigerate the dough for 15 mins.
 - 6. Fill the shell with the cherry filling. You may have some left over.
 - 7. Cut the remaining pie crust into strips. Create a lattice over the filling.
 - 8. Brush the lattice with the egg wash and sprinkle with the sugar.
 - 9. Place an Air Flow Rack in the Power AirFryer Oven.
 - Place the pan on the Rack. Press the Power Button and then the Baking Button (350° F/175° C) and increase the cooking time to 45 mins. to begin the cooking cycle.

PRETZEL

BITES





PRETZEL BITES

Serves 4

Ingredients:

1crescent dough sheet1 cupwater½ cupbaking soda
pretzel salt

- 1. Open the crescent dough sheet into four long strips.
- 2. Fold the dough over itself and roll into a ³/₄ in.-thick log.
- 3. Use a dough scraper or sharp knife to cut each log into six nuggets.
- 4. Combine the water and baking soda in a small bowl.
- 5. Dip each nugget into the water bath and place them onto the Air Flow Racks.
- 6. Sprinkle the nuggets with the pretzel salt.
- 7. Place the Racks in the Power AirFryer Oven. Press the Power Button and decrease the cooking temperature to 360° F/182° C and the cooking time to 12 mins. to begin the cooking cycle.

FRIED CHOCOLATE COOKIES



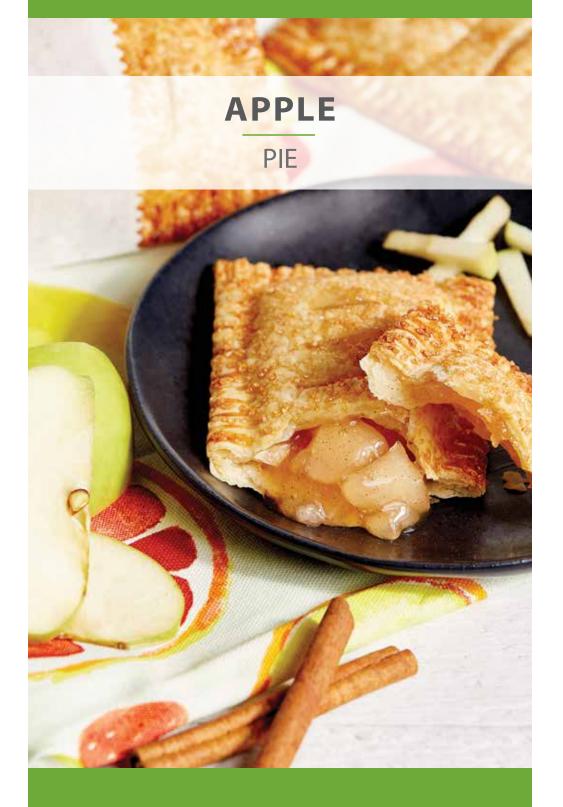
FRIED CHOCOLATE COOKIES

Serves 8

Ingredients:

 crescent dough sheets
 double stuffed chocolate cookies confectioner's sugar, for garnish

- 1. Cut each crescent dough sheet into eight squares.
- 2. Wrap each cookie with a square of the dough.
- 3. Place the cookies onto the Air Flow Racks.
- 4. Place the Racks in the Power AirFryer Oven. Press the Power Button and then the French Fry Button (400° F/200° C) and decrease the cooking time to 12 mins. to begin the cooking cycle.
- 5. Sprinkle the cookies with the confectioner's sugar.





APPLE PIE

Serves 4





Ingredients:

- 2 sheets store-bought pie dough
- 1 cup apple pie filling
 - 1 egg, beaten, for egg wash raw sugar, for garnish

- 1. Unroll the pie dough. Cut four rectangles out of each sheet.
- 2. Place ¹/₄ cup apple filling onto the center of four rectangles.
- 3. Top with a second dough rectangle.
- 4. Use a fork to seal the edges.
- 5. Trim any uneven edges.
- 6. Transfer the pies onto the Air Flow Racks.
- 7. Brush the pies with the egg wash.
- 8. Use a paring knife to cut four slots onto the top of each pie.
- 9. Sprinkle raw sugar onto the pies.
- Place the Racks in the Power AirFryer Oven. Press the Power Button, decrease the cooking temperature to 360° F/182° C, and increase the cooking time to 16 mins. to begin the cooking cycle. Remove the pies when they become golden brown.

AMERICA'S #1 FAVORITE

FRIED FOOD RECIPES REVEALED

Up to 70% Fewer Calories Than Traditional Frying!



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