

Cuisinart®

INSTRUCTION/ RECIPE BOOKLET



Cuisinart Toaster Oven Broiler

TOB Series

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IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles.
3. To protect against electrical shock, do not place any part of the toaster oven broiler in water or other liquid. See instructions for cleaning.
4. Close supervision is necessary when any appliance is used by or near children.
5. **UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING.** Allow to cool before cleaning or handling.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or if it is not operating properly. Return the toaster oven broiler to the nearest Cuisinart Repair Centre for examination, repair or mechanical or electrical adjustment.
7. The use of accessory attachments not recommended by Cuisinart may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets, or touch hot surfaces which could damage the cord.
10. Do not place Toaster Oven Broiler on or near a hot gas or electric burner or in a heated oven.
11. Do not use this Toaster Oven Broiler for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers in the Toaster Oven Broiler constructed of materials other than metal or glass.

13. To avoid burns, use extreme caution when removing tray or disposing of hot grease.
14. When not in use, unplug the unit. Do not store any materials other than manufacturer's recommended accessories in this oven.
15. Do not place any of the following materials in the oven: paper, cardboard, plastic and like products.
16. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
17. Oversize foods, metal foil packages and utensils must not be inserted in the Toaster Oven Broiler as they may involve a risk of fire or electric shock.
18. A fire may occur if the Toaster Oven Broiler is covered or touching flammable materials, such as curtains, draperies, and walls when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
20. Do not attempt to dislodge food when the Toaster Oven Broiler is plugged into electrical outlet.
21. Warning: To avoid possibility of fire, never leave Toaster Oven Broiler unattended during use.
22. Use recommended temperature settings for baking and roasting.
23. Do not rest cooking utensils or baking dishes on glass door.

SAVE THESE INSTRUCTIONS

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

QUICK REFERENCE OVEN OPERATION

(See pages that follow for detailed instructions).

BAKE (OR CONVECTION BAKE, Available with select models)

- Press "bake" or "conv bake"
- Press "temp"
- Press "up" or "down" arrow to enter temperature
- Press "start/stop" to start oven

BROIL OR TOP BROWN

- Press "broil"
- Press "start/stop" to start oven

TOAST

- Press "toast"
- Press "lighter" or "darker" arrow for Your Choice™ browning
- If desired, press one or more of the custom settings:
 - 4-slice
 - bagel
 - defrost
 - reheat - may only be combined with 4-slice button
- Press "start/stop" to begin toasting
- Ready tone will sound at end of cycle

SET "CLOCK"

To Set:

- Press "clock"
- Press & hold "hour" to increase hours
- Press & hold "min" to increase minutes
- Clock will start automatically when blinking stops

SET TIMER

To Set Timer, set broil or bake (or convection bake) function and then:

- Press "Timer"
- Press & hold "hour" to increase hours
- Press & hold "min" to increase minutes
- Timer will start automatically when blinking stops
- Timer will ring continuously at 0:00
- To clear or reset timer to 0:00, press timer button two more times

SPECIAL CORD SET INSTRUCTIONS

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

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

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

NOTICE

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

INTRODUCTION

Congratulations on your purchase of a Cuisinart® Toaster Oven Broiler with Exact Heat™ Sensor. It has been carefully designed to bring you years of enjoyment. Every feature of this advanced appliance makes baking, broiling and toasting simpler, more accurate and more convenient.

Now you have a choice of baking chicken, roasts, cakes, and more. You can broil steaks, chops, hamburgers and the list goes on. Just enter your oven function and temperature selection and the oven will let you know when it is ready. You may also use our built-in timer which lets you know when you should check your food. This oven also has a safety feature and will automatically shut off after four hours of continuous use. Nevertheless, you should always unplug the oven when not in use. All functions are indicated on the clock display.

This is the only Toaster Oven Broiler on the market that can toast to perfection. You can toast bagels, English muffins and homemade breads without the guesswork. The secret is “Perfect Timing” Touch Control. It provides just the right amount of time for toasting all your favorites.

Your Choice™ Browning Memory is programmed at the factory to deliver medium toast when toasting 2 slices of standard white bread. You can easily change to a lighter or darker setting if you prefer, but there is no need to reset it every time. Your Choice™ Browning Memory will hold the browning selection until you change it again or cancel it.

Toasting bagels or English muffins? Just press the Bagel button and the toaster will add the extra time needed for these baked favourites.

Our oven is preset to toast 2 slices unless you change it by using one of the custom settings. No need to worry about over-toasting as is common with many other toaster ovens.

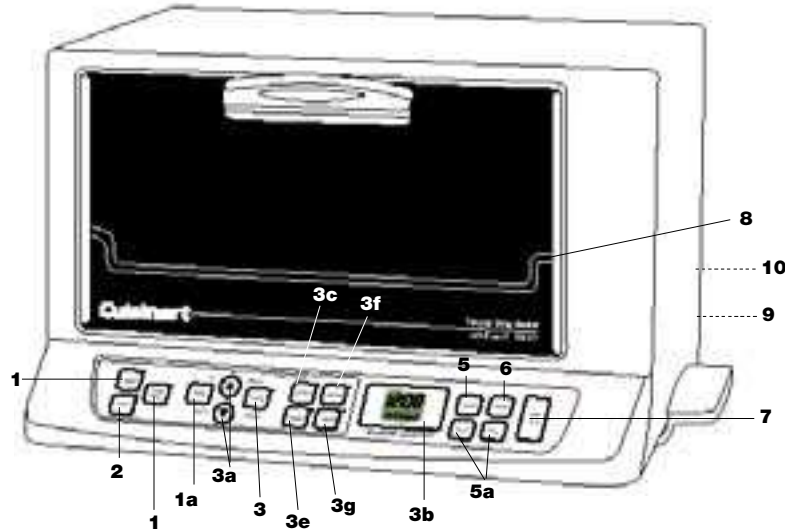
Want to toast 4 slices? The unique 4-slice select touch pad button adjusts the browning level you want for 4 slices. In addition, you can combine custom settings like bagel and defrost, to get the browning results you want.

Your new Total Touch™ Toaster Oven Broiler with Exact Heat™ has an electronic chip that constantly monitors the temperature to give you consistent professional results.

FOR HOUSEHOLD USE ONLY

NOT INTENDED FOR COMMERCIAL USE

FEATURES AND BENEFITS



Broiling Pan and Drip Tray



1) Bake (or Convection Bake with select models)

Bake everything from stuffed mushrooms and roasted chicken to cakes and pies. Because the Cuisinart® Toaster Oven Broiler has been designed with our Exact Heat™ Sensor everything comes out mouth-watering and delicious.

1a) Oven Temperature

Select your desired temperature and the oven will beep to let you know when your temperature is reached.

2) Broil

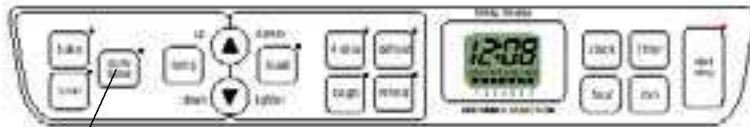
Broiling is fast and easy. The Cuisinart® Toaster Oven Broiler comes with a broiling pan and drip tray for your convenience.

3) Toast

The Toast button allows toasting of a wide variety of breads and bagels. Easily holds 4 large-size slices. The oven is preset to toast 2 slices of standard white bread.

3a) Touchpad Shade Control

Select from seven brownness settings memorized by the Toaster Oven Broiler. Combine with custom settings for toast the way you want it. Push the “Lighter” button to make toast lighter. Push the “Darker” button to make toast darker. Your browning selection is indicated at the bottom of the clock display and will remain in the oven’s memory until you change it.



Convection Bake function only available with select models

3b) LCD Bar

The row of dots grows when “Darker” button is pushed, and shrinks when “Lighter” button is selected. The LCD Bar indicates the level of brownness, light to dark, from setting one (1) through seven (7).

3c) Custom Setting for 4-Slice Toasting

Touchpad control adjusts toasting time when you’re toasting four slices. Gives you accurate browning results without overtoasting. LED indicator lights when selected.

3d) Custom Setting for 1-Slice Toasting

When toasting one slice, press the Toast button and set the browning control at a lighter setting than for 2 or 4 slices.

3e) Custom Setting for Bagels

Touchpad control adds the right amount of time to the browning cycle for toasting bagels. Also use for English muffins and thick bread slices. LED Indicator lights when selected.

3f) Custom Setting for Defrost

Touchpad control defrosts and then toasts frozen bread by adding time to the toast cycle chosen by the browning control. LED Indicator lights when selected.

3g) Custom Setting for Reheat

Touchpad control reheats without browning. LED Indicator lights when selected.

3h) Combination Settings

The four Perfect Timing™ Custom Settings can be combined to give you the toast you want. Press the Toast button and the Bagel button for a sliced bagel toasted to your liking. Combine the 4-Slice button, Defrost button and the Bagel button to defrost, then toast 4 bagel halves. For English muffins, press the Bagel button. See Combination of Custom Settings section for possible combinations (page 11).

4) Always Even™ Shade Control

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

5) Clock

Time is always displayed.

5a) Hour and minute function

Use to set clock and timer.

6) Timer

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

7) Start/Stop Function

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

8) Oven Rack

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

9) Slide-out Crumb Tray

Removes easily from the back of the Toaster Oven Broiler to clean crumbs from bottom of oven.

10) Cord Storage

Takes up excess cord and keeps countertop neat.

11) Easy Clean Interior

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

12) Broiling Pan

A Broil Pan is included for your convenience. The broiling pan’s drip tray has two positions to accommodate a variety of meats, poultry, and fish for broiling.

Before you begin:

Place your oven on a flat surface.

Before using your oven, move it two to four inches away from the wall or from any objects on the countertop. Do not use on heat sensitive surface. **DO NOT STORE OBJECTS ON THE TOP OF THE OVEN. IF YOU DO, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR OVEN. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.**

GENERAL GUIDELINES

Convection Baking (Only available with select models): The fan gently circulates the heat and surrounds the food to provide exceptionally even temperature. This method has been used for many years in large commercial ovens. Because convection baking provides consistent even temperature, it may cook faster than conventional baking. When convection baking, you generally use a lower than normal oven temperature, about 25°F (-3.9°C) lower than conventional (see charts and recipes) and as a result, foods come out more moist and delicious.

Convection Baking: Convection baking can be used for roasting meats, whole chickens, baking cakes, cookies and more.

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

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

Toasting: Always have the rack in rack position "B", as indicated in the diagram on page 12, for even toasting. Always centre your item/items in the middle of the rack.

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

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

USE AND CARE

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

BROIL

Note: When broiling, add approximately 1/4 cup (50 ml) water to the bottom of the broiling pan to reduce sizzling and splatter. Place the drip tray in the broiling pan. **Note:** there are two positions for the drip tray so that a variety of thicknesses of foods can be broiled. Also, the oven rack can be turned up or down depending on the thickness of the food being broiled. In most cases the oven rack should be in the higher position (position C - see rack position diagram on page 12.)

To broil, press the "broil" button on the touchpad. The LED light above the broil button will turn on. The temperature will automatically set to (500°F) (260°C) broil temperature. Temperature cannot be changed. Press the Start/Stop button to start to broil. Preheat oven for five minutes with door closed. The clock display will indicate "brl" for broil. After the five-minute preheat period, place the broiling pan in the oven. **Always leave door ajar when broiling.**
Note: Never use oven glass dishes to broil.

To stop broil operation, press the Start/Stop button.

The built-in timer can be used with this function. See timer instructions on page 7.

BAKE

To bake, press the “bake” button. The LED light above the bake button will turn on. The oven temperature is preset for 150°F (65.6°C). Press the temp button and the “up” arrow to increase the temperature or “down” arrow to decrease to your desired temperature. Note that the temperature will increase and decrease in increments of 25°F (-3.9°C). The temperature will read out on the clock display. Press the Start/Stop button to start the oven. When oven reaches the selected temperature, the words “Temp. Ready” will be displayed on the clock display, and the Temperature Ready Tone will sound 5 times to let you know the oven is ready to bake.

The built-in timer can be used with this function. See timer instructions on page 7.

CONVECTION BAKE

(Only available with select models)

To Convection Bake, press the “conv bake” button. The LED light above the conv bake button will turn on. The oven temperature is preset for 150°F (65.6°C). Press the temp button and the “up” arrow to increase the temperature or “down” arrow to decrease to your desired temperature. Note that the temperature will decrease and increase in increments of 25°F (-3.9°C). The temperature will read out on the clock display. Press the Start/Stop button to start the oven. When oven reaches the selected temperature, the words “Temp Ready” will be displayed on the clock display, and the Temperature Ready Tone will sound 5 times.

The built-in timer can be used with this function. See timer instructions on page 7.

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

TIMER

First set oven to bake, convection bake or broil as described on page 7.

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

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

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

To view the temperature setting while the timer is running, press the “temp” button. The oven temperature will be displayed on the clock for 5 seconds. After 5 seconds the display will return to the timer countdown without interruption. This can only be done while using the bake or convection bake functions. It will not work with the broil function. The broil function is set to 500°F (260°C).

Important notes on oven use:

The “bake” & “conv bake” features are always used with the “temp” selection button.

The “broil” button only has one temperature that is preset to 500°F (260°C) so it cannot be used with the “temp” button.

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

TOAST

To toast, make sure the oven rack is in rack position “B”, as indicated in the diagram on page 12. If toasting two items, centre them in the middle of the rack. Four items should be evenly spaced - two in front, two in back. Close the glass door.

Press the “toast” button and the “Start/Stop” button to toast 2 slices of toast.

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

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

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

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

BROWNING SELECTION

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

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



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

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

CUSTOM SETTINGS

Make Selection from Custom Settings.

If no Custom Settings are selected, the toaster is preset for browning 2 slices of bread to a medium (#4) setting. The Custom Settings will adjust the time required to achieve the browning shade you selected.

If you desire a Custom Setting, select one or more of the following:

4-Slice - Increases toasting time for preparing four slices of toast.

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

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

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

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

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

Stop Toasting

When the toasting cycle is finished, the oven will beep 5 times and turn off. If you wish to stop the toasting cycle before it is finished, simply press the “Start/Stop” button. The Toaster Oven Broiler will cancel your toast cycle and hold your browning selection in memory until you change the selection or unplug the unit. The browning selection will return to the number 4 medium setting when the oven is unplugged.

Important Notes on toasting use:

The “toast” button must be pressed first before you can choose your Custom or Browning Selections.

The oven rack must be in rack position “B” as indicated in the diagram on page 12.

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

Helpful Browning Notes:

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

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

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

Breads with very uneven surfaces (such as English muffins) will require a darker toast setting. For English muffins, we suggest you use the Total Touch™ Bagel button on the Custom Settings panel and setting #6.

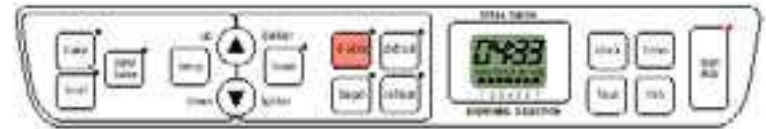
Thickly cut pieces of bread (including bagels) will take longer, since more moisture must be evaporated from the bread before toasting occurs. We suggest you use the Total Touch™ Bagel button which will add to the normal toasting time. For moister breads or very thick pieces, you may need to make the toast setting darker than you normally would. Very thick pieces may require two cycles.

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

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

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

4-Slice Button



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

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

To stop cycle:

When the 4-Slice cycle is complete, the Toaster Oven Broiler will alert you by beeping 5 times. If you wish to stop the cycle before it is finished, simply press “Stop/Start” to interrupt.

Bagel Button

The Bagel feature adds the appropriate amount of extra time to the toasting cycle

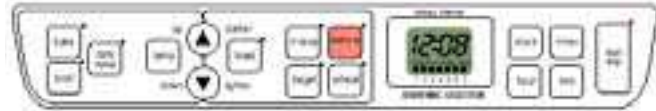


to toast your bagels at the color level selected with the Touchpad Shade Control. The Bagel button is designed for the standard bagel size (3 ounces) (75 g). For deli-size bagels (3-6 ounces) you may need to increase the darkness setting on the Shade Control. The Bagel button can also be used to toast English muffins, thick sliced breads, and thick sliced specialty Italian or Portuguese breads which require longer toasting times than an average slice of white bread.

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

To stop cycle:

When the Bagel cycle is complete, the Toaster Oven Broiler will beep 5 times. If you wish to stop the cycle before it is finished, simply press the Start / Stop button to interrupt.

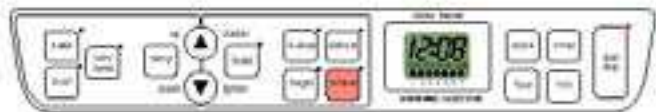
Defrost Button

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

1. Centre slice(s) of bread on the oven rack. Close oven door.
2. Press Toast button.
3. Set the Browning Control: Select desired shade of browning using the “Lighter” & “Darker” buttons to the left of the Toast button.
4. Press the Defrost button: The LED will illuminate when this feature is selected.
5. If you are defrosting bagel halves, English muffin halves or extra wide toast, you should also press the Bagel button.
6. If you are toasting four slices you should also press the 4-Slice button.
7. Press the Start/Stop button to start toasting.

To stop cycle:

When the Defrost and Toast cycle is complete, the Toaster Oven Broiler will beep 5 times. If you wish to stop the cycle before it is finished, simply press the Start /Stop button to interrupt.

Reheat Button

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

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

To stop cycle:

When the Reheat cycle is complete, the Toaster Oven Broiler will beep 5 times. If you wish to stop the cycle before it is finished, simply press the Start /Stop button to interrupt.

Combination of Custom Settings

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

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

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

CLEANING AND MAINTENANCE

Always allow the oven to cool completely before cleaning.

1. Always unplug the oven from the electrical outlet.
2. Do not use abrasive cleansers as they will damage the finish. Simply wipe the exterior with a clean damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not to the toaster, before cleaning.
3. To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use Brillo pads, etc. on interior of oven.
4. To remove crumbs, slide out the Crumb Tray and discard crumbs. Wipe clean and replace. Crumb tray is dishwasher safe. To remove baked-on grease, soak the tray in hot sudsy water or use nonabrasive cleaners. Never operate the oven without the Crumb Tray in place.
5. Wire rack, broiling pan and drip tray are dishwasher safe. If heavily soiled, soak in hot sudsy water or use a nylon scouring pad or nylon brush.
6. Never wrap the cord around the outside of the oven. Use the cord storage cleats on the back of the oven.

IMPORTANT:

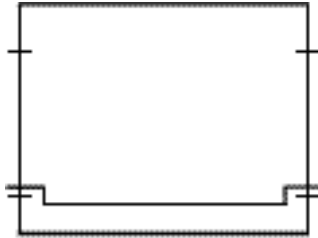
After cooking greasy foods and after your oven has cooled, always clean top interior of oven. If this is done on a regular basis your oven will perform like new. Removing the grease will help to keep toasting consistent cycle after cycle.

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

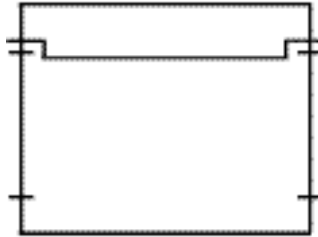
OVEN RACK POSITION DIAGRAMS

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

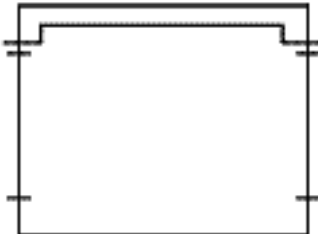
**RACK
POSITION
“A”**



**RACK
POSITION
“B”**



**RACK
POSITION
“C”**



RECIPES

BRUSCHETTA WITH BASIL AND PROVOLONE

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

Makes 6 open-faced sandwiches

- 6 slices Italian bread (sliced ½-inch (1.3 cm) thick)
- 1 small garlic clove, minced
- 8 plum tomatoes, seeded and chopped (about 2 cups) (500 ml)
- ¼ cup chopped fresh basil (50 ml)
- 1 cup shredded Provolone cheese (250 ml)

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

Meanwhile, place a Cuisinart® Non-Stick Stainless 12½-inch (32 cm) skillet over medium heat. Add garlic and cook until golden, about 30 seconds. Add tomatoes and basil; cook until soft but not wet, about 2 minutes. Add shredded cheese and cook until bubbly, about 30 seconds. Spread over toasted bread and serve immediately.

Nutritional information per sandwich:

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

QUICK CHEESE NACHOS

Homemade nachos make a great snack or appetizer.
Serve with sour cream, guacamole and salsa if desired.

Makes 2 servings

- 15 full-sized tortilla chips (about 2¼ ounces) (63 g)
- ½ cup refried beans (125 ml)
- ¼ cup jalapeno pepper slices, drained (50 ml)
- ¼ cup chopped scallion (50 ml)
- ¼ cup sliced black olives (50 ml)
- 1½ cups shredded extra sharp cheddar cheese (375 ml)

Place rack in the Cuisinart® Toaster Oven Broiler in position A and preheat on Broil setting. Press Start/Stop button. Arrange chips in an 11 x 7-inch (28x18 cm) baking pan. Distribute remaining ingredients over the chips, as evenly as possible, beginning with the refried beans and ending with the cheddar cheese on the top. Place in the oven and broil until cheese is bubbly, about 4 minutes. Press Start/Stop button. Transfer to serving plate and serve immediately.

Nutritional information per serving:

Calories 624 (58% from fat) • carbo. 38g • prot. 28g • fat 40g • sat. fat 20g • chol. 89mg • sod. 1379mg

ROASTED CHICKEN WITH GARLIC AND LEMON

The convection bake setting easily roasts chicken to perfection.

The bake setting will also produce a succulent chicken.

Makes 4 servings

- 1 roasting chicken (4 lb.) (1.8 kg)
- 3 garlic cloves, peeled and thinly sliced
- 1 lemon, thinly sliced
- ½ teaspoon kosher salt (2 ml)
- ½ teaspoon coarsely ground black pepper (2 ml)

Place rack in the Cuisinart® Toaster Oven Broiler in position A and preheat oven to 350°F (180°C) on the Convection Bake setting. Press the Start/Stop button. Place the drip tray in the broiling pan in the lower position.

Remove giblets from chicken. Rinse chicken with cool water and pat dry; place on prepared pan. Gently lift skin from chicken (do not remove) and insert garlic and lemon slices under skin. Place any remaining garlic and lemon slices inside cavity of chicken. Place on rack in oven and bake until juices run clear and meat is no longer pink, about 55 min. to 1 hour. (Internal temperature of chicken should be 170°F (77°C). Baste occasionally with the pan juices during the last 30 minutes of roasting. Remove from oven and transfer to a cutting board. Press Start/Stop button. Let stand 15 minutes before carving.

Directions for non-convection models: Place rack in position A and preheat oven to 350°F (180°C) on the Bake setting. Press Start/Stop button. Prepare chicken as directed above. Bake until juices run clear and meat is no longer pink, about 1 hour and 20 minutes. (Internal temperature of chicken should be 170°F (77°C)) Press Start/Stop button.

Nutritional information per serving:

Calories 725 (65% from fat) • carbo. 4g • prot. 58g • fat 53g • sat. fat 15g • chol. 244mg • sod. 464mg

BROILED LEMON-SAGE CHICKEN BREASTS

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

Add rice and a green salad to complete the meal.

Makes 2 servings

- 2 boneless, skinless chicken breasts halves (about 6 – 8 ounces each) (170-225 g)
- 3 tablespoons olive oil (45 ml)
- 2 tablespoons fresh lemon juice (25 ml)
- 2 tablespoons fresh sage leaves (25 ml)
- 1 small garlic clove, minced
- ½ teaspoon grated lemon zest (2 ml)
- ¼ teaspoon coarsely ground black pepper (1 ml)
- ⅛ teaspoon salt (.5 ml)

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

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

Place the Cuisinart® Toaster Oven Broiler rack in position C and preheat on Broil setting, keeping door ajar. Press Start/Stop button. Place drip tray in the broiling pan so the chicken pieces will be about 1 inch (2.5 cm) from the upper element. Add 1/4 cup (50 ml) water to the broiling pan and arrange chicken pieces on the drip tray. Broil with door ajar, until chicken is beginning to cook through, about 8 – 10 minutes. Turn chicken and continue cooking until juices run clear and interior is no longer pink, about 8 – 10 more minutes. (Internal temperature of chicken should be 170°F.) (77 °C). Press Start/Stop button. Serve garnished with lemon slices and fresh sage leaves, if desired.

Nutritional information per serving:

Calories 294 (67% from fat) • carbo. 3g • prot. 21g • fat 22g • sat. fat 3g • chol. 51mg • sod. 194mg

CAJUN PORK CHOPS

These oven-baked chops have a golden brown coating.

Serve with garlic mashed potatoes and a green salad for a quick meal.

Makes 4 servings

Vegetable oil cooking spray

- 1½ teaspoons garlic powder (7 ml)
- 1½ teaspoons paprika (7 ml)
- 1 teaspoon cayenne pepper (5 ml)
- 1 teaspoon salt (5 ml)
- 1 teaspoon dried thyme (5 ml)
- ½ teaspoon finely ground white pepper (2 ml)
- ¼ teaspoon finely ground black pepper (1 ml)
- ½ cup wheat germ (75 ml)
- ¼ cup plain bread crumbs (50 ml)
- ½ cup low-fat 2% milk (125 ml)
- 1 large egg
- 4 boneless center cut loin chops, about 6 ounces (170 g) each
- ⅔ cup all-purpose flour (150 ml)

Place Cuisinart® Toaster Oven Broiler rack in position B and preheat oven to 375°F (190°C) on the Bake setting. Press Start/Stop button. Place drip tray in the broiling pan in the lower position. Lightly coat the drip tray with vegetable oil cooking spray and add ¼ cup (50 ml) water to the baking pan.

Combine garlic powder and next 6 ingredients in a small bowl (through black pepper). Divide spice mixture in half and reserve each in a flat pan (such as a pie plate). Add wheat germ and bread crumbs to one of the flat pans and gently combine. Combine milk and egg in a medium bowl until well blended. Place flour in a third flat pan.

Dredge each pork chop in the plain spice mixture, then the flour, milk mixture and wheat germ mixture. Arrange pork chops in a single layer on the prepared pan. Bake for 20 minutes; turn and bake until juices are clear and meat is no longer pink, about 20 minutes longer. (Internal temperature of pork should be 165°F (74°C)) Outsides of pork chops should be golden brown. Press Start/Stop button.

Nutritional information per serving:

Calories 681 (49% from fat) • carbo. 24g • prot. 63g • fat 37g • sat. fat 14g • chol. 204mg • sod. 643mg

LIGHT CUISINART MEAT LOAF

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

Makes 4 servings

- Vegetable oil cooking spray
- 1 pound ground turkey (455 g)
- 1 small onion, peeled and finely chopped
- 1 slice day old white bread, in ¼ pieces (.6 cm)
- ¼ cup fresh parsley, chopped (50 ml)
- 1½ tablespoons skim milk (25 ml)
- ¼ teaspoon salt (.5 ml)
- ¼ teaspoon dried thyme (1 ml)
- 2 large egg whites

Place rack in the Cuisinart® Toaster Oven Broiler in position A and preheat oven to 350°F (180°C) on the Convection Bake setting. Press Start/Stop button. Coat an 8½ x 4½-inch (22 x 11 cm) loaf pan lightly with vegetable oil cooking spray.

Combine ground turkey, onion, bread, parsley, milk, salt and thyme in a large mixing bowl and stir to combine. Add egg whites and continue mixing until well blended. Pack mixture into prepared pan. Bake until cooked through and no longer pink in the center, about 45 – 50 minutes. (Internal temperature should be 165°F (74°C).) Drain off excess liquid that collects on top of meat, if necessary, halfway through cooking. Remove from oven and let stand for 10 – 15 minutes before serving. Press Start/Stop button.

Directions for non-convection models: Place rack in position A and preheat oven to 350°F (180°C) on the Bake setting. Press Start/Stop button. Prepare recipe as directed above. Bake until meat is cooked through and no longer pink in the center, about 45 – 50 minutes. Press Start/Stop button.

Nutritional information per serving:

Calories 167 (20% from fat) • carbo. 5g • prot. 29g • fat 4g • sat. fat 1g • chol. 52mg • sod. 279mg

DIJON GLAZED SWORDFISH

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

Makes 4 servings

- 2 tablespoons Dijon-style mustard (25 ml)
- 1 tablespoon olive oil (15 ml)
- 1 small garlic clove, minced
- 1 teaspoon dried oregano (5 ml)
- ¼ teaspoon salt (1 ml)
- Vegetable oil cooking spray
- 1½ pounds (625 g) fresh swordfish steak, about 1-inch (2.5 cm) thick, cut into 4 pieces

In a small bowl combine mustard, oil, garlic, oregano and salt. Place rack in the Cuisinart® Toaster Oven Broiler in position B and preheat the oven on the Broil setting. Press the Start/Stop button. Place the drip tray in the broiling pan so the fish will be about 1½ to 2 inches (4-5 cm) from the upper element. Lightly spray the broiler rack with vegetable oil cooking spray and add ¼ cup (50 ml) water to the broiling pan. Arrange swordfish steaks on drip tray and brush the top of each steak with a thin layer of glaze. Place in the oven and leave the door ajar. Broil, glazed side up, until top of steak is bubbly and brown, about 8 – 10 minutes (time may be shorter for thinner swordfish steaks). Turn with a spatula, brush with glaze, and broil until fish is flaky but not dry, about 5 – 7 minutes. Press Start/Stop button. Transfer to dinner plates and serve immediately.

Nutritional information per serving:

Calories 240 (41% from fat) • carbo. 1g • prot. 34g • fat 11g • sat. fat 2g • chol. 66mg • sod. 381mg

ROASTED ROOT VEGETABLES

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

Makes 4 servings

- 2 tablespoons olive oil (25 ml)
- ½ pound small red potatoes * (250 g)
- ½ cup peeled baby carrots (125 ml)
- 1 medium red onion, peeled, cut into 1-inch (2.5 cm) pieces
- 1 large yam, peeled, cut into ½-inch pieces (1.3 cm)
- 1 teaspoon dried rosemary (5 ml)
- ¼ teaspoon coarsely ground black pepper (1 ml)
- ¼ teaspoon kosher salt (1 ml)

Place rack in the Cuisinart® Toaster Oven Broiler in position A and preheat oven to 450°F (230°C) on the Convection Bake setting. Press Start/Stop button. Add oil to an 11 x 7-inch (28 x 18 cm) baking pan and add red potatoes, carrots and onion. Toss gently to coat evenly with oil. Place in oven and bake for 10 minutes, stirring occasionally. Add yam pieces and bake, stirring occasionally, until vegetables are golden brown and soft but not mushy, about 20 more minutes. Press Start/Stop button. Sprinkle with rosemary, pepper and salt; toss to coat.

* Select small potatoes that are about 1-inch (2.5 cm) in diameter. If not available, cut large potatoes into 1-inch (2.5 cm) pieces.

Directions for non-convection models: Place rack in position A and preheat oven to 450°F (230 °C) on the Bake setting. Press Start/Stop button. Add oil to an 11 x 7-inch (28 x 18 cm) baking pan and add red potatoes, carrots and onion. Toss gently to coat evenly with oil. Place in oven and bake for 10 minutes, stirring occasionally. Add yam pieces and bake, stirring occasionally, until vegetables are golden brown and soft but not mushy, about 25 more minutes. Press Start/Stop button. Sprinkle with rosemary, pepper and salt; toss to coat.

Nutritional information per serving:

Calories 147 (43% from fat) • carbo. 19g • prot. 2g • fat 7g • sat. fat 1g • chol. 0mg • sod. 135mg

BAKED POTATOES

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

Makes 4 servings

- 4 Idaho potatoes (6 ounces each) (175 g)

Place rack in the Cuisinart® Toaster Oven Broiler in position A and preheat oven to 400°F (200°C) on Bake setting. Press Start/Stop button. Meanwhile, wash and dry potatoes. Cut several small slits in the top of each potato. Place directly on rack in preheated oven and bake until soft and easily pierced with a sharp knife, about 45 – 60 minutes. Remove from oven. Press Start/Stop button. To serve, pinch open the top, fluff the interior with a fork and serve topped with butter or margarine and sour cream, if desired.

Variation: Substitute sweet potatoes or yams for Idaho potatoes.

Nutritional information per serving:

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

CUISINART ROLLS

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

Makes 16 rolls

- 6 ounces evaporated skim milk (175 ml)
- 1 package active dry yeast
- 1½ tablespoons sugar (25 ml)
- 1 large egg, well beaten
- 2¾ cups all-purpose flour (675 ml)
- 4 ounces (125 ml) butter, cut into 1-inch (2.5 cm) pieces
- 1 teaspoon salt (5 ml)
- Vegetable oil cooking spray

Egg glaze (1 large egg beaten with 1 teaspoon (5 ml) water)

In a small saucepan over medium-low heat, warm milk to 110° – 115°F (43°-46°C) and remove from heat. Dissolve yeast and sugar in milk; let sit until foamy, about 3 – 5 minutes. Stir in egg and reserve.

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

Coat an 8-inch (20 cm) round baking pan with vegetable oil cooking spray. Place dough on a lightly floured surface and punch down. Divide dough into 16 pieces and shape each into a ball. Place, just touching, in prepared pan. Cover with plastic wrap sprayed with vegetable oil cooking spray and let rise in a warm place for 45 minutes.

Meanwhile place rack in Cuisinart® Toaster Oven Broiler in position B and preheat oven to 350°F (180°C) on Convection Bake setting. Press Start/Stop button. Brush rolls with egg glaze and bake until golden brown about 35 – 40 minutes. Rolls should sound hollow when tapped on bottom of pan. Press Start/Stop button. Cool 10 minutes in pan; remove from pan and cool on wire rack.

Directions for non-convection models: Prepare rolls as directed above. Place rack in position B and preheat oven to 350°F (180°C) on Bake setting. Press Start/Stop button. After brushing with egg glaze, bake until golden brown, about 30 – 35 minutes. Press Start/Stop button. Cool as directed above.

Nutritional information per roll:

Calories 155 (41% from fat) • carbo. 19g • prot. 4g • fat 7g • sat. fat 4g • chol. 38mg • sod. 212mg

HERBED POTATO GALETTE

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

Makes 2 servings

- 1 medium new potato (about 8 ounces) (250 g)
- 2 tablespoons margarine, melted (25 ml)
- ¼ teaspoon dried rosemary (1 ml)
- ¼ teaspoon dried oregano (.5 ml)
- ¼ teaspoon dried thyme (.5 ml)

Kosher salt and pepper, to taste

Place rack in the Cuisinart® Toaster Oven Broiler in position B and preheat oven to 425°F (220°C) on Bake setting. Press Start/Stop button.

Wash and dry potato; do not peel. Using a sharp knife or food processor, slice potato paper-thin. Place in a medium bowl and toss gently with melted butter to coat each slice. Arrange slices in an 11 x 7-inch (28 x 18 cm) baking pan so they are closely overlapping. Crumble herbs and seasonings; sprinkle on top of the potato slices. Bake until golden brown and crispy, about 20 – 25 minutes. Press Start/Stop button.

Nutritional information per serving:

Calories 135 (73% from fat) • carbo. 8g • prot. 1g • fat 11g • sat. fat 2g • chol. 0mg • sod. 136mg

GARLIC BREAD

Warm, toasted garlic bread will make any meal memorable.

Makes 16 slices

- 4 large garlic cloves, peeled
- 1 ounce (25 g) Parmesan cheese, cut into 1-inch (2.5 cm) pieces
- ½ cup butter (75 ml)
- ¼ cup olive oil (50 ml)
- ½ teaspoon salt (2 ml)
- ¼ teaspoon black pepper (1 ml)
- 1 loaf Italian bread (16-inches long) (41 cm)

Place rack in Cuisinart® Toaster Oven Broiler in position B and preheat oven to 450°F (230°C) on Bake setting. Press Start/Stop button.

In a Cuisinart® food processor fitted with the metal blade, process garlic until finely chopped, about 15 seconds. Scrape bowl and add cheese; process until finely chopped, about 30 seconds. Add butter, oil, salt and pepper; process until smooth, about 15 seconds. Scrape bowl as necessary.

Cut bread into two 8-inch (20 cm) pieces, cut each piece in half lengthwise and spread each cut side with garlic mixture. Place two pieces of prepared bread directly on oven rack, cut side up, and bake until toasted, about 10 – 12 minutes. Remove from toaster oven with a spatula and repeat with remaining two pieces of bread. Press Start/Stop button. Slice into 2-inch (5 cm) pieces and serve warm.

Nutritional information per slice:

Calories 80 (90% from fat) • carbo. 1g • prot. 1g • fat 8g • sat. fat 3g • chol. 12mg • sod. 149mg

LEMON BLUEBERRY LOAF CAKE

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

Makes 10 servings

- Vegetable oil cooking spray
- 2 cups all-purpose flour (500 ml)
- $\frac{3}{4}$ cup sugar (175 ml)
- 2 teaspoons grated lemon zest (10 ml)
- $1\frac{1}{2}$ teaspoons baking powder (7 ml)
- $\frac{1}{4}$ teaspoon salt (1 ml)
- 2 large eggs, well beaten
- $\frac{1}{2}$ cup butter, melted (125 ml)
- $\frac{1}{2}$ cup low-fat 2% milk (125 ml)
- 1 cup fresh or frozen blueberries (250 ml)
- $\frac{1}{2}$ cup walnut halves, chopped (125 ml)

Place rack in the Cuisinart® Toaster Oven Broiler in position A and preheat oven to 350°F (180°C) on Convection Bake setting. Press Start/Stop button. Lightly coat an 8½ x 4½-inch (22 x 11 cm) loaf pan with vegetable oil cooking spray.

Combine flour, sugar, zest, baking powder and salt in a large mixing bowl. Combine eggs, butter and milk in a 2-cup (500 ml) liquid measure and mix to combine. Add egg mixture to flour mixture; stir with wooden spoon until just combined; do not overmix (batter will not be smooth). Add blueberries and walnuts; mix until just blended (do not overmix).

Pour into prepared pan and bake until a toothpick inserted in the centre comes out clean, about 1 hour. Remove from oven and cool on wire rack for 10 minutes. Press Start/Stop button. Remove from pan and let cool completely on wire rack.

Directions for non-convection models: Place rack in position A and preheat oven to 350°F (180°C) on the Bake setting. Press Start/Stop button. Prepare recipe as directed above and bake until a toothpick inserted in the center comes out clean, about 1 hour and 20 minutes. Press Start/Stop button. Cool as directed above.

Nutritional information per serving:

Calories 267 (37% from fat) • carbo. 37g • prot. 5g • fat 11g • sat. fat 6g • chol. 62mg • sod. 219mg

HEATH BAR™ BLONDIES

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

Makes 16 squares

- Vegetable oil cooking spray
- 1 cup all-purpose flour (250 ml)
- 1 teaspoon baking powder (5 ml)
- ¼ teaspoon salt (1 ml)
- 8 tablespoons butter, softened (125 ml)
- 1 cup firmly packed light brown sugar (250 ml)
- 2 large eggs
- 1 teaspoon vanilla extract (5 ml)
- 1 cup (250 ml) coarsely chopped Heath Bars™ (about four 1.4 ounce bars (40 g))

Place rack in Cuisinart® Toaster Oven Broiler in position B and preheat oven to 350°F (180°C) on Convection Bake setting. Press Start/Stop button. Lightly coat an 8 x 8-inch (20 x 20 cm) square baking pan with vegetable oil cooking spray.

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

Place butter and sugar in a large mixing bowl. Using a Cuisinart® SmartPower™ 7-Speed Electronic Hand Mixer, beat on speed 2 until light and fluffy, about 30 seconds. Add eggs and vanilla. Beat on speed 4 until well combined, about 30 seconds. Add flour mixture and beat on speed 1 until combined, about 30 seconds. Scrape bowl and add Heath Bars™; mix on speed 1 until combined, about 15 seconds. Spread in prepared pan and bake until golden brown and a toothpick inserted in the center comes out clean, about 25 – 30 minutes. Press Start/Stop button. Remove from oven and cool on wire rack for 20 minutes. Cut into squares and remove from pan.

Directions for non-convection models: Place rack in position B and preheat oven to 350°F (180°C) on Bake setting. Press Start/Stop button. Prepare as directed above. Bake until golden brown and a toothpick inserted in the center comes out clean, about 20 – 25 minutes. Press Start/Stop button. Cool as directed above.

Nutritional information per square:

Calories 223 (44% from fat) • carbo. 29g • prot. 2g • fat 11g • sat. fat 7g • chol. 54mg • sod. 137mg

BANANA WHOLE WHEAT MUFFINS

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

Makes 6 muffins

- ½ cup golden raisins (125 ml)
- ½ cup old-fashioned oats (125 ml)
- ½ cup whole wheat flour (125 ml)
- 1 teaspoon baking powder (5 ml)
- ¼ teaspoon ground cinnamon (1 ml)
- ⅛ teaspoon ground allspice (.5 ml)
- ⅛ teaspoon baking soda (.5 ml)
- ⅛ teaspoon salt (.5 ml)
- 1 medium banana, peeled and mashed
- 1 large egg
- ¼ cup honey (50 ml)
- 2 tablespoons canola oil (25 ml)
- ½ cup walnuts, coarsely chopped (75 ml)
- 1 teaspoon sugar (5 ml)

Place rack in Cuisinart® Toaster Oven Broiler in position B and preheat oven to 425°F (220°C) on Convection Bake setting. Press Start/Stop button. Line 6 muffin cups with paper liners or foil baking cups.

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

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

Combine banana, egg, honey and oil in a small mixing bowl and stir to combine. Add to dry ingredients and mix with a spoon just until dry ingredients are moistened; batter will be lumpy. Add raisins and nuts; stir just to combine. Fill prepared muffin cups with batter (fill almost to the top) and sprinkle tops with sugar. Bake until tops are lightly browned and a toothpick inserted in the center comes out clean, about 15 – 20 minutes. Press Start/Stop button. Remove from muffin pan and cool on wire rack.

Directions for non-convection models: Place rack in position B and preheat oven to 425°F (220°C) on Bake setting. Press Start/Stop button. Prepare muffins as directed above and bake until tops are lightly browned and a toothpick inserted in the center comes out clean, about 20 – 25 minutes. Press Start/Stop button. Remove from muffin pan and cool on wire rack.

Nutritional information per muffin:

Calories 330 (49% from fat) • carbo. 38g • prot. 4g • fat 18g • sat. fat 2g • chol.30mg • sod.143mg

WARRANTY

CUISINART® TOASTER OVEN BROILER
WITH EXACT HEAT™ SENSOR

THREE-YEAR LIMITED WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Toaster Oven Broiler with Exact Heat™ Sensor that was purchased at retail for personal, family, or household use. This warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Toaster Oven Broiler with Exact Heat™ Sensor will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

We suggest that you complete and return the enclosed warranty registration card promptly to facilitate verification of the date of original purchase. However, return of the warranty registration card is not a condition of these warranties.

If your Toaster Oven Broiler should prove to be defective within the warranty period, we will repair it (or, if we think it necessary, replace it) without charge to you. To obtain warranty service, please call our Customer Service Centre toll-free at 1-800-472-7606, or contact:

Cuisinart Canada
156 Parkshore Drive
Brampton, ON L6T 5M1

To facilitate the speed and accuracy of your return, please enclose \$15.00 for shipping and handling of the product. Please also be sure to include a return address, daytime phone number, description of the product defect, product serial number (stamped on bottom of product base), and any other information pertinent to the product's return. Please pay by cheque or money order.

Your Cuisinart® Toaster Oven Broiler with Exact Heat™ Sensor has been manufactured to strict specifications and has been designed for use with the Cuisinart® Toaster Oven Broiler with Exact Heat™ Sensor accessories and replacement parts. These warranties expressly exclude any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart®. These warranties do not cover any damage caused by accident, misuse, shipment, or other than ordinary household use. These warranties exclude all incidental or consequential damages.

BEFORE RETURNING YOUR CUISINART® PRODUCT

If you are experiencing problems with your Cuisinart® product, we suggest that you call our Cuisinart® Service Centre at 1-800-472-7606 before returning the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

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156 Parkshore Drive

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Printed in China

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