

nuwave[®]
— LIVE WELL FOR LESS —



NuWave Oven Pro Plus Baking Book

Welcome to the NuWave of Baking

Enjoy the speed and convenience of baking cookies, pies, breads, muffins and more in the NuWave Oven Pro Plus. This book contains detailed instructions, step-by-step recipes and images to help make baking with your NuWave® easier.

Cooking is fast and simple with the NuWave Oven Pro Plus by Hearthware, Inc. This versatile countertop appliance combines infrared, conduction and convection heat to save time, energy and calories.

The NuWave Oven Pro Plus is highly versatile. Whether cooking or baking, you can prepare almost anything without the need to pre-heat or defrost. Just place frozen food in the Oven and press the buttons to program time and temperature. For added convenience, the Oven utilizes a layered cooking system that enables multiple foods to cook at the same time without mixing or mingling flavors.

We invite you to visit www.NuWaveNow.com for more cooking tips and shared recipes from NuWave Oven chefs all over the world and for more information on parts and accessories. Our mission is to exceed our customers' expectations by providing innovative new products using the most advanced technology available today.



We value every NuWave® customer. You've purchased your NuWave Oven Pro Plus because you want to save time, money and energy while enjoying healthier, great tasting meals.

To show our gratitude and lifetime commitment to you, we have created the nuwavecookingclub.com exclusively for our customers. This site will be hosted by our culinary team and will feature recipes, step-by-step instructional cooking videos, live chat and more.

You can also visit www.NuWaveNow.com to learn more about the other innovative products that are part of the NuWave Family.

Enjoy using your NuWave Oven Pro Plus!

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The NuWave Pro Plus Oven



Power Head - easy-to-use programmable digital controls

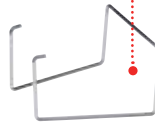
Dome - BPA-free, transparent, light weight, and highly durable

Cooking Rack - reversible to heights of 1-inch or 3-inch

Non-Stick Liner Pan - easy to clean, eco-friendly, non-stick, not PTFE and no PFOA

Base - cool to the touch, also usable as a serving tray

Dome Holder - uniquely designed to securely hold the NuWave Pro Plus dome and power head assembly



Optional Extender Ring Kit: 22075

3-inch Stainless Steel Extender Ring: 22073
Increases the capacity up to 50%

10-inch Baking Pan: 22024
Easy to clean, eco-friendly and enamel coated (No PTFE or PFOA)

2-inch Cooking Rack: 22071
Great for multi-layered cooking



NuWave Pro Plus Silicone Baking Kit



NuWave Pro Plus Silicone Baking Kit
22160



8x8-inch Silicone
Baking Pan
22111



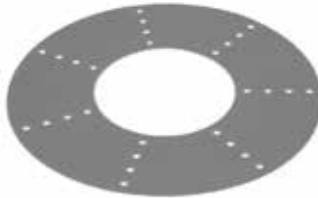
Silicone Baking Divider
22112



Silicone Cupcake
Liners (set of 12)
22113



NuWave Pro Plus
Baking Book
26020



Silicone Baking Ring
22114



Stainless Steel Whisk
22115

How to Use the NuWave Silicone Baking Kit

8x8-inch Silicone Baking Pan



1. Place Silicone Baking Pan on a flat surface.



2. Fill with batter, mix or ingredients.



3. Place 2-inch rack in liner pan.



4. Place Silicone Baking Pan on 2-inch rack.



5. Place Extender Ring on NuWave Pro Plus base.



6. Bake according to recipe directions.



7. After recipe has cooled, pull edges slightly apart.



8. Place a rack or plate on the top of the Silicone Baking Pan.



9. Flip over on to another rack to have recipe face upright.

Silicone Baking Pan Divider



1. Place divider in Silicone Baking Pan.



2. Pour in batter, mix or ingredients to make 2 batches.



3. The two batches will not mix together during baking.

Silicone Baking Ring



1. Place cookies on liner pan.



2. Place the rack on liner pan.



3. Place Silicone Baking Ring on rack.



4. Place cookies on Silicone Baking Ring.



5. Place Extender Ring on liner pan.



6. Bake according to recipe directions.

Silicone Cupcake Liner



1. Place Silicone Cupcake Liner on flat surface.



2. Fill batter, mix or ingredients $\frac{3}{4}$ full. Bake accordingly.



3. After baking, let recipe cool in Silicone Cupcake Liner.



4. Gently pull Silicone Cupcake Liner off of cupcakes.



5. Remove cupcake out completely. Continue to cool, or serve.

Stainless Steel Whisk



1. Hold the whisk in an upright position with whisk in bowl.



2. Grip top of the whisk and press down.



3. Let handle come up and continue pressing with an up and down motion until you reach desired consistency.



Care and Use Instructions

The Extender Ring is constructed from stainless steel. It should not be cleaned with harsh abrasives but is dishwasher safe. The rack and baking pan are also dishwasher safe and should not be cleaned with harsh materials.

For NuWave silicone products, wash with mild soap and water or in the dishwasher, top rack only. They should not be cleaned with harsh abrasives. NuWave silicone products are not recommended for placement on the top rack of a conventional Oven, and not recommended for use on the broil setting. NuWave silicone products can withstand heat up to 500°F, but keep in mind that these temperatures are above and beyond the recommended use for this product. Damages caused by this type of usage will not be covered under warranty.

For NuWave stainless steel products such as the Stainless Steel Whisk, wash with mild soap and water. It should not be cleaned with harsh abrasives. Before using or storing, utensils must be completely dry.

Tips for Baking

- Before you begin baking, read the recipe thoroughly and check to see that you have the correct quantity of ingredients as well as the necessary equipment.
- Bring chilled ingredients, such as butter and eggs, to room temperature, unless specified otherwise.
- Always use the shape and size of pan specified in each recipe, to ensure cooking times are accurate. Line the pan(s) as specified, with grease and/or flour.
- Position cooking rack in the NuWave Pro Plus, ensuring there is enough room above it to allow for cakes to rise.
- Always weigh and measure ingredients accurately, either with scales or cup measures (although cup measures are never as precise as weighing the ingredients).
- If melting ingredients in a saucepan, never allow the mixture to boil unless specified in the recipe.
- Eggs or egg yolks should always be added to a creamed cake mixture one at a time, beating well after each addition.
- If creamed mixture looks like it may be starting to curdle, sift in a little flour alternately with each egg.
- A raising agent should always be sifted into the bowl with the flour so that it is evenly dispersed.
- When whisking egg whites, ensure the bowl and whisk are clean and dry before you start, or the whites won't fluff properly. The egg whites should always be room temperature.
- Dry ingredients should always be folded into a whisked egg and sugar mixture with a large metal spoon. Fold lightly and gently from the center of the bowl outwards, turning the bowl a little with each fold. Fold whisked egg whites into other ingredients (not the other way around), so as to retain as much aeration as possible.
- Spoon thick cake batters into a pan. Gently pour thinner batters. If necessary, smooth the surface of the batter using a spatula to ensure even cooking and browning.
- Never open the NuWave Pro Plus during the first half of the specified cooking time. If you must open it, try to limit exposure for best results.
- If a baked cake is stuck to a pan, run a palette knife gently between the cake and pan before unmolding.
- Allow cake to cool slightly before inverting it onto a wire rack. So that the wire rack does not mark the top of the cake, place another rack at the base of the cake, and invert it onto the second rack so it is right side up.
- If you intend to ice a cake, allow it to cool completely first. If you plan to drizzle with hot syrup, however, do this while the cake is still warm.



Cookies, Bars & Brownies

Peanut Butter-Oatmeal Rounds

- ¾ cup butter, softened
- ½ cup peanut butter
- 1 cup granulated sugar
- ½ cup packed brown sugar
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 2 eggs
- 1 teaspoon vanilla
- 2 cups quick-cooking oats
- 1 ¼ cups all-purpose flour
- 1 cup chopped chocolate pieces or peanuts

Directions:

1. In large mixing bowl, beat butter and peanut butter with electric mixer on medium to high speed about 30 seconds or until combined.
2. Add granulated sugar, brown sugar, baking powder and baking soda.
3. Beat until combined, scraping sides of bowl occasionally.
4. Beat in eggs and vanilla until combined.
5. Beat in as much of the flour as you can with the mixer.
6. Stir in any remaining flour.
7. Stir in oats and peanuts or chips.
8. Drop dough by rounded teaspoons on the liner pan that has been sprayed with non-stick cooking spray. Place 2 inches apart.
9. Bake at 350 degrees for 12-14 minutes. Cool on wire rack.

[Makes 48 Cookies]



Pecan Puff Cookies

- 1 cup pecans, finely chopped and divided
- ½ cup dates, finely chopped
- ½ cup brown sugar, packed
- 1 cup flaked coconut, divided
- 1 egg

Directions:

1. Combine the pecans, dates and brown sugar in small bowl.
2. Add ½ cup coconut and egg; mix well.
3. Shape dough into 1-inch balls.
4. Roll dough balls in remaining coconut and ground pecans.
5. Place Extender Ring on base tray.
6. Place cookies 1 inch apart around perimeter of liner pan.
7. Place 3-inch rack over cookies and Silicone Baking Ring on rack.
8. Place cookies 1 inch apart on Silicone Baking Ring.
9. Bake at 250 degrees for 15 minutes.
10. Open dome, let sit for 2 minutes.
11. Transfer to wire racks and cool. Cookies will firm up after cooling.

[Makes 18 Cookies]

Tip: Do not place cookies in center of rack.



White Chocolate Chunk Ginger Cookies

- 1 cup all-purpose flour
- ¼ cup wheat germ
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¼ teaspoon ground ginger
- 1 large egg
- ¾ cup dark brown sugar, packed
- ½ cup canola oil
- 1 teaspoon vanilla extract
- ½ cup oats, quick-cooking or old-fashioned (not instant)
- 2 ounces white chocolate, chopped
- ¼ cup crystallized ginger, chopped

Directions:

1. Whisk flour, wheat germ, baking soda, salt and ground ginger in a small bowl; set aside.
2. Whisk egg, brown sugar, oil and vanilla in a large bowl.
3. Add the dry ingredients to the wet ingredients; stir to combine.
4. Add oats, chocolate and crystallized ginger; stir to combine.
5. Drop by rounded tablespoonfuls onto liner pan, 1 ½ inches apart.
6. Bake at 350 degrees for 10-12 minutes or until the cookies are puffed and barely golden around the edges.
7. Cool on the liner pan.
8. Transfer to a wire rack to cool completely.

[Makes 24 Cookies]

Coconut Macaroons

- 2 ½ cups flaked coconut
- ⅓ cup all-purpose flour
- ⅛ teaspoon salt
- ⅔ cup sweetened condensed milk
- 1 teaspoon vanilla extract

Directions:

1. In a bowl, combine the coconut, flour and salt.
2. Add condensed milk and vanilla.
3. Mix well (batter will be stiff).
4. Roll 1-inch balls and place 1 inch apart only around outer edge on liner pan.
5. Bake at 250 degrees for 12 minutes or until golden.

[Makes 18 Cookies]

Easy Lemon Cookies

- 1 package (18 ¼ ounces) lemon cake mix
- 1 egg
- ½ cup butter (softened)
- 1 tablespoon lemon juice
- Grated zest from 1 lemon
- Powdered sugar for decoration

Directions:

1. Pour cake mix into a large bowl.
2. Mix in egg, butter, lemon juice and lemon zest until well blended.
3. Refrigerate dough for at least 15 minutes or overnight if desired.
4. Roll heaping teaspoons of dough into balls and roll in powdered sugar.
5. Place cookie dough around perimeter of liner pan, about 1 inch apart.
6. Bake at 300 degrees for 10 minutes.
7. Once the cookies have cooled, completely dust with powdered sugar one more time.

[Makes 36 Cookies]

For multi-level baking:

1. Place Extender Ring on NuWave Oven base.
2. Place cookies in liner pan as directed above.
3. Place the 1-inch rack over the cookies on the liner pan.
4. Place Silicone Baking Ring on cooking rack.
5. Arrange cookies on Silicone Baking Ring.
6. Bake at 300 degrees for 15 minutes.

Tip: Do not place cookies directly under heating element.



Pecan Icebox Cookies

- 1 cup butter, cubed and softened
- 2 cups brown sugar, packed
- 2 eggs
- 1 teaspoon vanilla extract
- 3 ½ cups all-purpose flour
- 1 teaspoon cream of tartar
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 cup finely chopped pecans

Directions:

1. Heat butter in a saucepan over medium heat for 5-7 minutes or until golden brown.
2. Remove butter from the heat.
3. Stir in brown sugar until blended.
4. Transfer mixture to a large bowl.
5. Whisk in eggs one at a time; set aside.
6. In a separate bowl, combine the flour, cream of tartar, baking soda and salt; gradually add dry mixture to butter mixture and mix well.
7. Stir in pecans.
8. Shape into four 8-inch rolls.
9. Wrap each roll in plastic wrap.
10. Refrigerate for 8 hours or overnight.
11. Cut rolls into ¼-inch slices.
12. Place Extender Ring on NuWave Oven base.
13. Place cookies 2 inches apart around perimeter of liner pan.
14. Place 3-inch rack over cookies and add Silicone Baking Ring on rack.
15. Place cookies 2 inches apart on baking ring.
16. Bake at 300 degrees for 15 minutes.
17. Open dome and let sit for 2 minutes.
18. Remove and cool on wire rack.

[Makes 48 Cookies]

Tip: Do not place cookies in center of rack.



Pastel Cookies

- ¾ cup butter
- ½ cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 ½ cups flour
- 1 teaspoon baking powder
- 1 box (3 ounces) flavored gelatin
- 1 teaspoon salt
- Granulated sugar for rolling in a shallow bowl

Directions:

1. Cream the butter and sugar; add in eggs and vanilla until well blended and fluffy; set aside.
2. In a separate bowl combine the flour, baking powder, gelatin and salt.
3. Gradually add flour mixture into butter mixture.
4. Roll into 1-inch balls and roll in sugar.
5. Place dough 2 inches apart on liner pan.
6. Using the bottom of a water glass flatten out cookies. Make sure to press bottom of glass into bowl of sugar before pressing each cookie.
7. Place extender ring on base tray.
8. Bake at 300 degrees for 8 minutes or until very lightly golden around edges.
9. Open dome promptly and let sit for 1 minute before removing.
10. Transfer to cooling rack to cool.

[Makes 24 Cookies]





Classic Sugar Cookies

- ½ cup butter, softened
- ½ cup shortening
- 2 cups sugar
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- ¼ teaspoon salt
- 3 egg yolks
- ½ teaspoon vanilla
- 1 ¾ cups all-purpose flour

Directions:

1. In large mixing bowl, beat butter and shortening with an electric mixer, on medium-high speed, for 30 seconds.
2. Add sugar, baking soda, cream of tartar and salt.
3. Beat until combined, scraping sides of bowl occasionally.
4. Beat in egg yolks and vanilla until combined.
5. Beat in as much flour as you can.
6. Stir in remaining flour.
7. Shape dough into 1-inch balls, or roll out for cutout cookies on floured surface (add ¼ cup flour if making cutout cookies).
8. Add Extender Ring on base tray.
9. Place cookies 2 inches apart on liner pan.
10. Bake at 300 degrees for 15-17 minutes.
11. Cool on wire rack.

[Makes 48 Cookies]

Latin Lace Florentine Cookies

- ¾ cup quick-cooking oats
- ¾ cup all-purpose flour
- ¾ cup granulated sugar
- 1 teaspoon ground cinnamon
- ¾ teaspoon chili powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 ½ cups sliced almonds
- 10 tablespoons (1 ¼ sticks) unsalted butter, melted
- ¼ cup half-and-half cream or whole milk
- ¼ cup light corn syrup
- 1 teaspoon pure vanilla extract
- 4 ounces fine-quality bittersweet chocolate, chopped
(look for bittersweet chocolate with a minimum of 60% cocoa solids)

Directions:

1. In a large bowl, whisk together the oats, flour, sugar, cinnamon, chili powder, baking soda and salt.
2. Stir in almonds; set aside.
3. In a separate bowl, combine butter, half-and-half (or milk), corn syrup and vanilla extract.
4. Add wet ingredients to dry ingredients a little at a time until combined.
5. Place heaping teaspoons of batter onto liner pan 3 inches apart.
6. Bake at 300 degrees for 14 minutes or until crisp around the edges.
7. Transfer cookies to cooling rack.
8. Place wax paper below rack to catch chocolate drizzle.
9. While cookies are cooling, melt the chocolate in a metal bowl set over a pan of simmering water.
10. Drizzle the chocolate in a zig-zag pattern over the tops of the cooled cookies.

[Makes 48 Cookies]



Oatmeal Cran White Chocolate Cookies

- ⅔ cup butter or margarine, softened
- ⅔ cup brown sugar
- 2 large eggs
- 1 ½ cups old-fashioned oats
- 1 ½ cups flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 package (6 ounces) dried cranberries
- ⅔ cup white chocolate chunks or chips

Directions:

1. Using an electric mixer, beat butter or margarine and sugar together in bowl until light and fluffy.
2. Add eggs to the butter mixture, mixing well; set aside.
3. In a separate mixing bowl, stir together oats, flour, baking soda and salt.
4. Add dry mixture to butter mixture in several small portions, mixing well after each portion.
5. Stir in dried cranberries and white chocolate chunks.
6. Scoop out cookie dough with small scooper, place cookies around the perimeter of the liner pan.
7. Place the Extender Ring on the base tray.
8. Scoop out more cookie dough for baking on the Silicone Baking Ring. Do not place any cookies directly below power head.
9. Bake at 300 degrees for 12 minutes.
10. Cool on wire rack.

[Makes 30 Cookies]



Twice As Nice Lemon Bars

- 1 box lemon cake mix
- ½ cup cold butter
- 1 egg
- 2 cups crushed salty crackers (about 60 crackers)
- 3 egg yolks
- 1 can (14 ounces) sweetened condensed milk
- ½ cup fresh lemon juice

Directions:

1. In a large bowl, beat the cake mix, butter and egg until crumbly.
2. Stir in cracker crumbs; set aside 1 ½ cups for topping.
3. Press 1 ½ cups remaining crumb mixture into the bottom of two 8x8-inch Silicone Baking Pans.
4. Add Extender Ring on base tray and place 1-inch rack in liner pan.
5. Place one pan on rack.
6. Bake at 300 degrees for 20 minutes.
7. Meanwhile in a small bowl, beat the egg yolks, milk and lemon juice.
8. Pour half the mixture over baked crust.
9. Sprinkle with ¾ cup of the reserved crumb mixture.
10. Bake at 300 degrees for 15 minutes or until lightly browned.
11. Cool and refrigerate for easier slicing.
12. Repeat steps 5-6 and steps 8-11 for second pan.

[Makes two 8x8-inch pans]



Chocolate Crinkles

- ¾ cup butter, melted
- ½ cup unsweetened cocoa powder
- 1 cup sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 bag (6 ounce) chocolate chips
- ¾ cup confectioners' sugar

Directions:

1. In a large bowl, mix melted butter, cocoa powder and sugar.
2. Beat in the eggs and vanilla; set aside.
3. In a medium-sized bowl, stir in flour, baking powder, baking soda and salt.
4. Slowly mix in the wet ingredients.
5. Stir in chips.
6. Refrigerate for 2 hours or overnight.
7. Shape dough into 1-inch balls.
8. Roll balls in powdered sugar to coat generously.
9. Place balls 1 inch apart on liner pan.
10. Bake at 350 degrees for 10-12 minutes.
11. Cool on rack. (For crispier cookies, cool on liner pan)

[Makes 36 Cookies]

For multi level baking

1. Place Extender Ring on base tray.
2. Place cookies in liner pan as directed above.
3. Place the 3-inch rack over the cookies on the liner pan.
4. Place Silicone Baking Ring on 3-inch rack.
5. Arrange cookies on baking ring.
6. Bake at 300 degrees for 15 minutes.

Tip: Do not place cookies directly under heating element.



Blondie Bars

- 1 cup brown sugar, packed
- ⅓ cup butter or margarine
- 1 egg
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- ½ teaspoon baking powder
- ⅛ teaspoon baking soda
- ½ cup semi-sweet chocolate pieces
- ½ cup chopped nuts

Directions:

1. Heat sugar and butter/margarine in a large saucepan.
2. Stir until mixture bubbles.
3. Cool slightly.
4. Stir in eggs, one at a time.
5. Add vanilla and mix well.
6. Stir in flour, baking powder and baking soda.
7. Spread 8x8-inch Silicone Baking Pan with divider.
8. Sprinkle with chocolate pieces and nuts.
9. Place Extender Ring on base tray.
10. Place 1-inch rack on liner pan.
11. Place pan on rack.
12. Bake at 300 degrees for 25 minutes, or until recipe is brown around the edges.
13. Remove from Oven to cool.
14. Cut into squares for serving.

Tip: Add chocolate pieces on one half and nuts on the other half of divided Silicone Baking Pan.

[Makes 10-12 Servings]





Pecan Brownies

- 2 squares unsweetened chocolate
- ¼ pound (1 stick) butter or margarine
- 2 eggs
- 1 cup sugar
- ½ teaspoon vanilla
- ½ cup sifted flour
- ⅛ teaspoon salt
- 1 cup pecans, chopped

Directions:

1. Melt chocolate with butter/margarine in a small saucepan.
2. Beat eggs in large mixer bowl.
3. Gradually beat in sugar until mixture is fluffy thick.
4. Stir in vanilla and chocolate mixture.
5. Fold in flour, salt and nuts until blended.
6. Pour into a 10-inch greased, round baking pan.
7. Place pan on 1-inch rack.
8. Bake at 300 degrees for 20 minutes. Brownies should be fudge-like in the middle.
9. Cut into pie-shaped wedges.
10. Add some powdered sugar, whipped cream and serve.

[Makes 8-10 Servings]

Apricot Bars

- ½ cup butter, softened
- 2 cups white chocolate chips, divided
- ½ cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- ¾ cup apricot jam
- ½ cup sliced almonds

Directions:

1. Melt 1 cup chips; set aside.
2. In a large bowl, cream together butter and sugar until fluffy.
3. Beat in eggs one at a time.
4. Mix in melted white chocolate chips and vanilla.
5. Gradually beat in flour.
6. Spread half of the batter into a greased 8x8-inch Silicone Baking Pan.
7. Place pan on 1-inch rack.
8. Place Extender Ring on NuWave Oven base.
9. Bake at 300 degrees for 15 minutes or until golden brown.
10. Remove from Oven and cover entire crust with jam.
11. Stir remaining chips into bowl of remaining batter.
12. Drop batter by tablespoons over jam.
13. Sprinkle with almonds and return to 1-inch rack.
14. Bake at 300 degrees an additional 15 minutes or until golden brown.
15. Cool completely on a wire rack.
16. Cut into squares, then cut squares in half.

[Makes 10-12 Servings]



Golden Ginger Nut Lemon Squares

2 cups all-purpose flour
 ½ cup powdered sugar
 ½ teaspoon baking soda
 ¼ teaspoon salt
 ¾ cup cold butter
 ½ cup golden raisins
 1 ½ cups white chocolate chips
 1 cup coarsely ground almonds, divided
 3 tablespoons finely chopped crystallized ginger
 10 ounces lemon curd

Lemon Curd Ingredients:

½ cup fresh lemon juice
 1 tablespoon grated lemon zest
 ½ cup sugar
 2 eggs
 ½ cup unsalted butter, cubed

Directions:

1. Prepare lemon curd and set aside. (see below)
2. Combine flour, sugar, baking soda and salt in a large bowl; cut in butter with a pastry blender until crumbly.
3. Toss in half the almonds. Mix until combined.
4. Reserve 1 cup flour mixture. Press remaining flour mixture onto bottom of 8x8-inch Silicone Baking Pan and press evenly.
5. Place extender ring on base tray.
6. Place the pan on the 1-inch rack.
7. Bake at 350 degrees for 15-18 minutes or until lightly browned.
8. Remove from Oven.
9. Spread lemon curd over crust, leaving a ¼-inch border.
10. Mix raisins, almonds and ginger with reserved flour mixture and sprinkle evenly over the top.
11. Bake additional 12-15 minutes or until lightly browned.
12. Open dome and remove promptly when time is completed.
13. Allow to cool slightly and cut into squares.

Lemon Curd Directions:

1. In a 2-quart saucepan, combine lemon juice, lemon zest, sugar, eggs and butter.
2. Cook over medium-low heat until thick enough to hold marks from whisk, and first bubble appears on surface.

[Makes 16 Servings]

Tip: Make lemon curd ahead of time and store up to one week.

Pecan Bars

- 1 ¼ cups all-purpose flour
- 3 tablespoons brown sugar
- ½ cup butter
- 2 eggs
- ½ cup packed brown sugar
- ¾ cup chopped pecans
- ½ cup light corn syrup
- 2 tablespoons butter, melted
- 1 teaspoon vanilla

Directions:

1. Combine flour and 3 tablespoons brown sugar.
2. Cut in ½ cup butter until mixture resembles coarse crumbs.
3. Pat into 8x8-inch Silicone Baking Pan.
4. Place Extender Ring on base tray.
5. Place pan on 1-inch rack.
6. Bake at 300 degrees for 20 minutes.
7. Meanwhile, beat eggs with fork.
8. Stir in ½ cup brown sugar, pecans, corn syrup, melted butter and vanilla.
9. Pour over baked crust, spreading evenly.
10. Continue to bake at 300 degrees for additional 20 minutes, or until set.
11. Cool and refrigerate before slicing.

[Makes 12 Servings]



NuWave's Best Brownies

Brownie Ingredients:

- ½ cup (1 stick) butter or margarine, melted
- 1 cup sugar
- 1 teaspoon vanilla extract
- 2 eggs
- ½ cup plus 3 tablespoons all-purpose flour
- ½ cup cocoa
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- ½ cup chopped nuts (optional)

Chocolate Frosting Ingredients:

- 3 tablespoons butter or margarine, softened
- 3 tablespoons cocoa
- 1 tablespoon light corn syrup or honey
- ½ teaspoon vanilla extract
- 1 cup powdered sugar
- 1-2 tablespoons milk

Directions:

Brownie Directions:

1. Stir together butter/margarine, sugar and vanilla in bowl.
2. Add eggs; beat well with spoon.
3. Stir together flour, cocoa, baking powder and salt in separate bowl.
4. Gradually add dry ingredients to egg mixture, beating until well blended.
5. Stir in nuts, if desired.
6. Spread batter evenly in 8x8-inch Silicone Baking Pan.
7. Place pan in NuWave Oven on 1-inch rack.
8. Bake at 300 degrees for 30 minutes.

Frosting Directions:

1. Beat butter, cocoa, corn syrup and vanilla in small bowl until blended.
2. Add powdered sugar and milk.
3. Beat until mixture has spreading consistency.
4. Frost brownies when completely cooled.

Tip: Promptly remove the pan from the Oven, allow to cool 10 minutes and transfer out to cooling rack.

[Makes 16 Servings]

Chewy Cherry-Oat Slices

Crust Ingredients:

1 cup all-purpose flour
 1 cup old-fashioned oats
 1 cup brown sugar, packed
 1 teaspoon baking soda
 ½ cup butter

Icing Ingredients:

2 tablespoons butter
 ¼ teaspoon vanilla extract
 1 ½ cups powdered sugar
 1 tablespoon milk

Filling Ingredients:

2 eggs
 1 cup brown sugar, lightly packed
 ½ teaspoon vanilla extract
 2 tablespoons all-purpose flour
 1 teaspoon baking powder
 1 cup coconut
 1 cup Maraschino cherries, drained and chopped
 ½ cup chopped pecans

Directions:

Crust Directions:

1. Combine flour, oats, brown sugar and baking soda in mixing bowl.
2. Cut in butter, and mix with fork until crumbly.
3. Press firmly into a 10-inch round baking pan.
4. Place Extender Ring on base tray.
5. Place pan on 1-inch rack.
6. Bake at 300 degrees for 20 minutes.

Filling Directions:

1. Beat eggs, brown sugar and vanilla extract together.
2. Combine flour and baking powder.
3. Add dry ingredients to egg mixture and mix well.
4. Stir in coconut, cherries and nuts.
5. Spread evenly over crust.
6. Bake at 300 degrees on the 1-inch rack for 20 minutes, with Extender Ring still on Oven.

Icing Directions:

1. Combine all ingredients together until smooth and creamy.
2. Drizzle over dessert while still warm.
3. Slice and serve.

[Makes 8-10 Servings]



Goopy Chocolate Caramel Bars

- 1 cup butter or margarine
- 2 cups packed brown sugar
- 2 eggs
- 2 teaspoons vanilla
- 1 teaspoon baking soda
- 2 ½ cups all-purpose flour
- 3 cups quick-cooking oats
- 3 ounces unwrapped vanilla caramels (about 12 pieces)
- 1 tablespoon milk
- ½ cup semisweet chocolate pieces

Directions:

1. Beat butter/margarine and sugar in a large bowl until creamy.
2. Add eggs and vanilla to butter mixture.
3. Mix in baking soda and flour.
4. Stir in oats, mixing thoroughly.
5. Press ⅓ of dough into a greased, foil lined 8x8-inch Silicone Baking Pan, set aside.
6. Combine caramels and 1 tablespoon of milk in a small saucepan.
7. Cook and stir over medium-low heat until caramels are melted.
8. Pour melted caramel over oatmeal mixture in pan.
9. Sprinkle with ½ cup semisweet chocolate pieces.
10. Using fingers, dot remaining oatmeal mixture over caramel and chocolate pieces.
11. Place pan on 1-inch rack.
12. Place Extender Ring on base tray.
13. Bake at 300 degrees for 20-25 minutes or until edges are golden.
14. Cool completely before serving.

[Makes 10-12 Servings]



Almond Toffee Bars

- 1 cup flour
- ½ cup powdered sugar
- 1 stick cold butter
- ½ can (14 ounces) sweetened condensed milk
- 1 egg yolk, beaten
- ½ teaspoon almond extract
- 3 milk chocolate-covered toffee candy bars,
cut into small pieces
- ½ cup slivered almonds

Directions:

1. Combine flour and sugar in medium bowl.
2. Cut in butter with pastry blender or 2 knives until mixture resembles coarse crumbs.
3. Press firmly into bottom of ungreased, 8x8-inch Silicone Baking Pan.
4. Place pan in NuWave Oven on 1-inch rack.
5. Bake at 300 degrees for 15 minutes.
6. While crust is baking, combine sweetened condensed milk, egg and almond extract in large bowl. Mix well.
7. Stir in toffee pieces and almonds.
8. After crust is done, spread mixture evenly over partially baked crust.
9. Bake on 1-inch rack at 300 degrees for an additional 15 minutes.

[Makes 12 Servings]



Bananas Foster Bars

Bar Ingredients:

- 1 cup flour
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon cinnamon
- ¼ teaspoon salt
- ½ cup (1 stick) butter, softened
- 1 cup dark brown sugar, packed
- 1 egg
- 1 tablespoon dark rum or 1 teaspoon rum extract
- 1 cup bananas, diced
- ½ cup (2 ounces) pecans or walnuts, chopped

Frosting Ingredients:

- 2 tablespoons unsalted butter at room temperature
- 4 ounces cream cheese, softened
- ¼ cup light brown sugar, packed
- 1 teaspoon rum or pure vanilla extract
- 1 teaspoon cinnamon
- 1-2 cups confectioners' sugar, sifted
- Pecan halves for garnish

Directions:

Bar Directions:

1. In small bowl, whisk together flour, baking soda, baking powder, cinnamon and salt; set aside.
2. In large bowl, beat together butter and sugar with electric mixer until creamy.
3. Mix in the egg and rum.
4. Gradually add in flour mixture, scraping sides of bowl in between additions.
5. Mix in bananas and pecans.
6. Pour batter into 8x8-inch Silicone Baking Pan with divider and spread evenly.
7. Place extender ring on base tray. Place pan on 1-inch rack.
8. Bake at 300 degrees for 35 minutes or until toothpick inserted in the center comes out clean.
9. Transfer pan to a wire rack to cool completely.

Frosting Directions:

1. Beat together butter, cream cheese, sugar and rum with an electric mixer until light and fluffy.
2. Slowly add cinnamon and 1 cup confectioners' sugar; blend until smooth.
3. Spread frosting over cooled bar cookies.
4. Cut into squares and serve.

Tip: For thicker frosting add more confectioners' sugar while blending.

[Makes 10-12 Servings]



Cakes & Cupcakes

White Cake

- ¼ cup butter, softened
- ¼ cup shortening
- 1 ½ cups sugar
- 4 egg whites
- 1 ½ teaspoons vanilla extract
- 2 ¼ cups cake flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup buttermilk

Directions:

1. In a bowl, cream butter, shortening and sugar until light and fluffy.
2. Gradually add egg whites, beating well.
3. Beat in vanilla.
4. Combine flour, baking powder and salt.
5. Add to creamed mixture alternately with buttermilk.
6. Pour mixture into two greased and floured 9-inch round baking pans.
7. Place Extender Ring on base tray.
8. Set one of the cake pans on the 2-inch rack.
9. Bake at 300 degrees for 20 minutes or until a toothpick inserted near the center comes out clean.
10. Cool for 10 minutes before removing from pans to wire racks to cool completely.
11. Repeat steps 8-11 for second pan.

[Makes 8-10 Servings or 24 Cupcakes]

Tip: For 24 cupcakes leave Extender Ring on, fill Silicone Cups $\frac{3}{4}$ full, and place on outer perimeter of liner pan. Bake at 300 degrees for 18-20 minutes.

Tip: For multi level baking place the 3-inch rack over cupcakes in liner pan. Place Silicone Baking Ring on rack. Bake at 300 degrees for 18-20 minutes.



Peachy Cheese Coffee Cake

Cake Ingredients:

- 2 ¼ cups all-purpose flour
- ¾ cup sugar
- ¾ cup cold butter
- ¾ cup sour cream
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- 1 egg
- 1 teaspoon almond extract

Filling Ingredients:

- 1 package (8 ounces) cream cheese, softened
- ¼ cup sugar
- 1 egg
- ¾ cup peach preserves
- ½ cup sliced almonds

Directions:

1. In a bowl, combine flour and sugar.
2. Cut in butter until mixture is well blended and becomes crumbly.
3. Set aside 1 cup of mixture for topping.
4. With remaining crumb mixture, add sour cream, baking powder, baking soda, egg and extract.
5. Beat mixture until blended.
6. Press mixture onto the bottom and up the sides of a greased 10-inch spring form pan.
7. In a small bowl, mix together the cream cheese, sugar and egg.
8. Spoon into prepared crust.
9. Top with peach preserves.
10. Sprinkle with reserved crumb mixture.
11. Top with almonds.
12. Place the Extender Ring on base tray.
13. Put the 10-inch spring form pan on 1-inch rack.
14. Bake at 275 degrees for 1 hour, 20 minutes.
15. Cool completely on wire rack.
16. Carefully run knife around edge of the pan to loosen; remove side of pan.

[Makes 1 Cake]



Pound Cake

- 3 cups all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 cup (2 sticks) unsalted butter, softened
- 3 cups sugar
- 2 teaspoons pure vanilla extract
- 6 large eggs
- 1 cup heavy cream

Directions:

1. Sift together flour, baking powder, and salt; set aside.
2. Cream the butter and sugar together until fluffy on medium-high speed.
3. Mix in vanilla extract and add eggs one at a time, beating well after each addition.
4. Gradually add flour mixture to butter mixture alternating with heavy cream.
5. Pour batter into silicone bundt pan.
6. Add Extender Ring on base tray.
7. Place bundt pan on 1-inch rack
8. Bake at 300 degrees for 30 minutes.
9. Reduce temperature to 275 degrees and bake for 45 minutes with out opening the NuWave.
10. Check for doneness with a knife. If more time is needed do not add more than 5 minutes at a time.
11. Remove from NuWave; let cool in pan for 15 minutes.
12. Invert cake onto cake plate.

[Makes 1 Cake]

Tip: Replace vanilla extract with almond or lemon extract to change it up.



Flourless Chocolate Cake

- 1 pound and 2 ounces of gourmet chocolate
- 6 eggs
- 2 tablespoons Grand Marnier
- 1 ½ cups ground pecans
- 1 cup pouring whipping cream
- 3 tablespoons confectioner sugar, to dust cake

Directions:

1. Grease 9-inch round spring form pan.
2. Line bottom of the pan with parchment that has been cut to fit; set aside.
3. Place chocolate in a heat-proof bowl.
4. Fill a saucepan halfway with water, boil, then remove from the heat.
5. Sit chocolate bowl over the pan, making sure the base of the bowl doesn't touch water.
6. Stir occasionally until chocolate melts; set aside.
7. Place the eggs in a separate large heat-proof bowl.
8. Add Grand Marnier to eggs.
9. Put the bowl over the saucepan of barely simmering water.
10. Beat using electric beaters on high speed for 7 minutes, or until light and foamy.
11. Remove bowl from heat.
12. Using a metal spoon, quickly and lightly fold the chocolate and ground pecans into the egg mixture until just combined.
13. Fold in the whipping cream.
14. Pour mixture into prepared cake pan.
15. Place pan on 1-inch rack.
16. Place Extender Ring on base tray.
17. Bake at 275 degrees for 1 hour.
18. Remove cake from Oven and transfer to cooling rack; bring to room temperature.
19. Loosen sides of pan and invert cake onto a plate, remove parchment paper, and dust with powdered sugar.

[Makes 10 Servings]



Mudslide Cheesecake

- 2 packages (8 ounces) cream cheese, softened
- $\frac{3}{4}$ cup sugar
- 4 tablespoons all-purpose flour
- 1 teaspoon vanilla
- 2 eggs
- 1 package (12 ounces) semi-sweet chocolate morsels,
melted and cooled
- 1 chocolate cookie pie crust

Directions:

1. In large mixing bowl, beat cream cheese on medium speed of electric mixer until fluffy.
2. Add sugar, flour and vanilla; beat until combined.
3. Add eggs, one at a time, mixing until just combined after each addition.
4. Add cooled chocolate to cheese mixture.
5. Spread mixture in crust.
6. Place Extender Ring on base tray.
7. Place cheesecake on 1-inch rack.
8. Bake at 350 degrees for 10 minutes.
9. Lower temperature to 300 degrees and bake for additional 20 min.
10. Let cool in Oven, do not remove the dome. This will prevent top from cracking.
11. Let cheesecake cool to room temperature before refrigeration. Refrigerate for at least 3 hours before serving.

[Makes 8 Servings]



Chocolately Chocolate Cake

Cake Ingredients:

2 cups sugar
 1 $\frac{3}{4}$ cups all-purpose flour
 $\frac{3}{4}$ cup cocoa
 1 $\frac{1}{2}$ teaspoons baking powder
 1 $\frac{1}{2}$ teaspoons baking soda
 1 teaspoon salt
 2 eggs
 1 cup milk
 $\frac{1}{2}$ cup vegetable oil
 2 teaspoons vanilla extract
 1 cup boiling water

Frosting Ingredients:

$\frac{1}{2}$ cup (1 stick) butter
 $\frac{2}{3}$ cup cocoa
 3 cups powdered sugar
 $\frac{1}{3}$ cup milk
 1 $\frac{1}{4}$ teaspoons vanilla extract

Directions:

Cake Directions:

1. Stir together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl.
2. Add eggs, milk, oil and vanilla.
3. Beat on medium speed for 2 minutes.
4. Stir in boiling water (batter will be thin).
5. Divide batter into two 8x8-inch Silicone Baking Pans; set one aside.
6. Place pan on 1-inch rack.
7. Bake at 300 degrees for 30-32 minutes, check doneness with toothpick.
8. Remove cake and cool on wire rack.
9. Repeat baking instructions for second pan.

Frosting Directions:

1. Melt butter.
2. Stir in cocoa.
3. Alternately add powdered sugar and milk.
4. Beat with mixer to spreading consistency.
5. Add vanilla and mix well.
6. May add small amount of additional milk if needed, for desired consistency.

[Makes 10 Servings]



Classic New York Cheesecake

Crust Ingredients:

- 1 ½ cups commercial graham cracker crumbs
- 5 tablespoons butter
- 1 teaspoon honey
- ¼ cup sugar

Filling Ingredients:

- 5 (8 ounce) bars cream cheese, at room temperature
- 2 tablespoons flour
- 1 tablespoon confectioners' sugar
- 1 ½ cups sugar
- ¾ teaspoon vanilla
- 2 egg yolks at room temperature
- 5 eggs at room temperature

Directions:

Crust Directions:

1. Mix graham cracker crumbs, butter, honey and sugar with hands until well blended and crumbs appear moist.
2. Heavily coat 10-inch spring form pan with cooking spray.
3. Pour crust into pan.
4. With hands, spread evenly across the bottom and pat down firmly.

Filling & Baking Directions:

1. Place first four ingredients in large mixing bowl and beat on high until they are completely blended.
2. Add vanilla and 2 yolks, beat again.
3. Add eggs one at a time, beating well.
4. Pour into greased 10-inch spring form pan.
5. Place extender ring on base tray.
6. Place the cake on the 1-inch rack and bake at 250 degrees for 1 hr and 45 minutes.
7. Let cool in Oven, do not remove the dome. This will prevent top from cracking.
8. Cool to room temperature, then refrigerate for 3 hours.

[Makes 16-20 Servings]



Chocolate Dump Cake

- 1 $\frac{3}{4}$ cups all-purpose flour
- 1 cup packed brown sugar or 1 cup granulated sugar
- $\frac{1}{4}$ cup cocoa
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 1 cup water
- $\frac{1}{3}$ cup vegetable oil
- 1 teaspoon white vinegar
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ cup semi-sweet chocolate chips
- Powdered sugar, to dust cake

Directions:

1. Dump first 6 ingredients into an ungreased 8x8-inch square baking pan and mix well.
2. Add vegetable oil, vinegar and vanilla.
3. Stir thoroughly.
4. Sprinkle the chocolate chips over the batter.
5. Place cake on 1-inch rack.
6. Place Extender Ring on base tray.
7. Bake at 300 degrees for 30 minutes or until toothpick comes out clean when inserted.
8. Cool in pan.
9. Dust with powdered sugar.

[Makes 8-10 Servings]



Caramel Apple Cupcakes

- 1 ¼ cups flour
- 2 teaspoons baking powder
- ½ teaspoon ground cinnamon
- ½ teaspoon salt
- 2 eggs, room temperature
- ½ cup packed light brown sugar
- ½ cup granulated sugar
- ½ cup vegetable oil
- 2 teaspoon vanilla
- 2 apples (about 1 pound), peeled and shredded
- 1 ½ cups chewy caramel candies
- 1 tablespoon heavy whipping cream

Directions:

1. In a large bowl whisk together the flour, baking powder, cinnamon and salt; set aside.
2. In a separate, medium bowl, whisk together the eggs, brown sugar and granulated sugar until smooth.
3. Whisk the vanilla and oil into the egg mixture.
4. Stir into flour mixture until just combined.
5. Add apples to the batter.
6. Spoon the batter into cupcake liners two thirds full.
7. Place filled cups on liner pan.
8. Bake at 300 degrees for 13-14 minutes or until toothpick comes out clean.
9. Remove cupcakes from Oven; set aside.
10. In a small sauce pan, combine the caramel candies and heavy cream.
11. Melt caramel mixture on medium-low temperature, stirring constantly until melted.
12. Spread frosting on cooled cupcakes.

[Makes 12 Cupcakes]



Chocolate Walnut Truffle Torte

Torte Ingredients:

- 1 cup semi-sweet chocolate chips
- ½ cup (1 stick) butter
- ½ cup all-purpose flour
- 4 eggs, separated
- ½ cup sugar
- ⅔ cup walnuts, finely chopped
- ¼ cup walnuts, coarsely chopped for topping

Chocolate Truffle Filling Ingredients:

- 2 cups semi-sweet chocolate chips
- ¼ cup (½ stick) butter
- ½ cup heavy whipping cream

Directions:

Torte Directions:

1. Grease bottom and sides of 2 round 8-inch pans.
2. Line bottom of pans with parchment paper; set aside.
3. Melt chocolate chips and butter in heavy 2-quart saucepan over medium heat, stirring constantly.
4. Remove from heat and let cool for 5 minutes.
5. Stir in flour until smooth.
6. Stir in egg yolks until well blended; set aside.
7. Beat egg whites in large bowl with electric mixer on high speed until foamy.
8. Beat in sugar, 1 tablespoon at a time, until soft peaks form.
9. Fold chocolate mixture into egg whites.
10. Fold in finely chopped walnuts.
11. Spread batter evenly into two pans; set one pan aside.
12. Place 1 pan on 1-inch rack.
13. Place Extender Ring on base tray.
14. Bake at 300 degrees for 25 minutes.
15. After first pan is done, remove from Oven, cool for 5 minutes.
16. Repeat baking instructions for second pan.
17. After cakes have cooled for 5 minutes, run knife along side of each cake to loosen.
18. Remove cakes from pan; transfer to wire rack.
19. Cool completely.

Chocolate Truffle Filling Directions:

1. Heat chocolate chips and butter in heavy 2-quart saucepan over low heat, stirring constantly until chips are melted.
2. Remove from heat.
3. Stir in whipping cream.
4. Refrigerate 30-40 minutes, stirring frequently, just until thick enough to mound and hold its shape when dropped from a spoon.
5. Spread $\frac{3}{4}$ cup of the filling on bottom layer of cake.
6. Top with other layer.
7. Frost top and sides of cake with remaining filling.
8. Drizzle with any remaining filling.
9. Garnish with coarsely chopped walnuts.

[Makes 16-20 Servings]



Blueberry Streusel Coffee Cake

Cake Ingredients:

- 2 cups and 3 tablespoons all-purpose flour
- $\frac{3}{4}$ cup sugar
- 2 teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 egg
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ cup butter, softened
- 1 cup fresh or frozen blueberries
- 1 cup chopped pecans

Streusel Topping Ingredients:

- $\frac{1}{2}$ cup sugar
- $\frac{1}{3}$ cup all-purpose flour
- $\frac{1}{4}$ cup cold butter

Directions:

Streusel Directions:

1. Combine sugar and flour in a bowl.
2. Cut in butter until crumbly; set aside.

Cake Directions:

1. In a large mixing bowl, combine the flour, sugar, baking powder and salt.
2. Add egg, milk and butter.
3. Beat mixture well.
4. Fold in blueberries and pecans.
5. Spread into a greased 9-inch spring form baking pan.
6. Sprinkle streusel topping over batter.
7. Place Extender Ring on base tray.
8. Place baking pan on the 1-inch rack.
9. Bake at 300 degrees for 30 minutes.
10. Cool for 15 minutes and serve warm.

[Makes 8-10 Servings]



Apple Coffee Cake

Cake Ingredients:

- ½ cup butter
- ¾ cup sugar
- 2 eggs, lightly beaten
- 1 teaspoon vanilla extract
- 1 ½ cups flour
- ¾ cup vanilla yogurt

Topping Ingredients:

- 1 Granny Smith apple, peeled, cored and thinly sliced
- ½ cup sugar
- 1 ½ teaspoons ground cinnamon
- 2 ½ tablespoons butter

Directions:

1. Grease a 10-inch round spring form pan, line the bottom with wax paper.
2. Beat butter and sugar until light and creamy.
3. Gradually add beaten eggs, one at a time, beating well after each one.
4. Fold in flour.
5. Fold in yogurt, stirring until smooth.
6. Spoon the batter into prepared pan, and smooth the surface.
7. Arrange apple slices evenly over the mixture in a circular pattern, starting in the center.
8. Mix the cinnamon and sugar together, and sprinkle over the apples.
9. Melt the butter, drizzle over the top of the apples, cinnamon and sugar.
10. Add Extender Ring on base tray.
11. Place pan on 1-inch rack.
12. Bake at 300 degrees for 1 hour.
13. Set pan on wire rack to cool for 30 minutes before unmolding.

[Makes 8 Servings]



Angel Food Cake (Box Mix)

- 1 cake mix box (prepared)
- 1 metal tube pan
- water

Directions:

1. Prepare mix as directed on package.
2. Pour batter into ungreased tube pan.
3. Cut through batter with sharp knife to remove large air bubbles.
4. Place Extender Ring on base tray.
5. Place tube pan on 1-inch ack.
6. Bake 300 degrees for 20 minutes.
7. Lower the temperature to 250 degrees and bake for additional 20 minutes.
8. Remove pan from Oven and hang upside down on top of wine bottle until completely cool.
9. Loosen cake from tube and sides of pan using a knife or spatula with up-and-down strokes.
10. Gently remove cake.

[Makes 10-12 Servings]





Pies, Tarts & Desserts

Standard Single Pie Crust

- 1 ¼ cups flour
- ¼ teaspoon salt
- ½ cup butter flavored shortening
- 4 tablespoons ice water

Directions:

1. In large bowl, mix flour and salt.
2. Cut in butter, mixing with fork until crumbly.
3. Add ice water, one tablespoon at a time, mixing lightly with each addition.
4. Gather dough into ball.
5. Cut a sheet of wax paper about 18 inches long.
6. Set dough onto wax paper, and flatten it with your hands.
7. Cut another sheet of wax paper 18 inches long, and put it over flattened dough.
8. Roll out dough between the sheets of wax paper, to fit 9-inch pie pan.
9. Peel off top sheet of wax paper.
10. Pick up dough, turn over, and place on pie pan, so dough is on the pan.
11. Peel off other layer of wax paper.
12. Adjust crust dough to fit pan nicely.
13. Poke holes with fork into the bottom of crust, and sides of crust once it is adjusted in pan.
14. Place Extender Ring on base tray.
15. Place pie pan on 1-inch rack.
16. Bake at 350 degrees for 15 minutes, checking every 5 minutes, and patting down gently if needed.
17. Remove from NuWave Oven, and follow directions for pie.

[Makes 1 9-inch Pie]

Tip: For recipes calling for a thoroughly baked pie crust, bake an additional 5 minutes for a total of 20 minutes then add pie filling.



Standard Double Pie Crust

2 cups flour
½ teaspoon salt
¾ cup butter flavored shortening
7 tablespoons ice water

Directions:

1. In large bowl, mix flour and salt.
2. Cut in butter, mixing with fork until crumbly.
3. Add ice water, one tablespoon at a time, mixing lightly with each addition.
4. Gather dough, and separate into 2 balls of dough.
5. Cut a sheet of wax paper about 18 inches long.
6. Set dough onto wax paper and flatten it with your hands.
7. Cut another sheet of wax paper 18 inches long, and put it over flattened dough.
8. Roll out dough between the sheets of wax paper to fit 9-inch pie pan.
9. Peel off top sheet of wax paper.
10. Pick up dough, turn over, and place on pie pan, so dough is on the pan.
11. Peel off other layer of wax paper.
12. Adjust crust dough to fit pan nicely.
13. Poke holes with fork into the bottom and sides of crust once it is adjusted in pan.
14. Place Extender Ring on base tray.
15. Place pie pan on 1-inch rack.
16. Bake at 350 degrees for 15 minutes, checking every 5 minutes and patting down gently if needed.
17. Remove from NuWave Oven, and follow directions for pie filling.
18. Add filling to pie crust.
19. Roll out other half of dough, between 2 pieces of wax paper, just like first crust.
20. Remove wax paper from both sides of crust.
21. Place on top of filled pie, and arrange so edges of top crust hang over a little bit.
22. Pinch edges of top crust onto the edges of bottom crust, making sure they are sealed.
23. Poke holes in nice pattern on the top crust to allow steam to escape.
24. Place back on 1-inch rack and follow baking directions for pie.

[Makes 1 9-inch Pie]

Taffy Apple Pie

Apple Pie Ingredients:

- 7 cups sliced, peeled, tart apples
- 1 teaspoon lemon juice
- 1 teaspoon vanilla extract
- $\frac{3}{4}$ cup chopped pecans
- $\frac{1}{3}$ cup packed brown sugar
- 3 tablespoons sugar
- 4 $\frac{1}{2}$ teaspoons ground cinnamon
- 1 tablespoon cornstarch
- $\frac{1}{4}$ cup caramel ice cream topping, room temperature
- 3 tablespoons butter, melted
- $\frac{1}{4}$ cup caramel ice cream topping, room temperature
- 1 9-inch pie crust (see recipe for standard Single Pie Crust and follow pre-baking directions)

Streusel Topping Ingredients:

- $\frac{3}{4}$ cup all-purpose flour
- $\frac{2}{3}$ cup chopped pecans
- $\frac{1}{4}$ cup sugar
- 6 tablespoons cold butter

Directions:

1. In a large bowl, toss apples with lemon juice and vanilla.
2. In different bowl, combine pecans, sugars, cinnamon and cornstarch.
3. Add dry mixture to apple mixture and toss to coat.
4. Pour caramel topping over bottom of pastry shell.
5. Top with apple mixture (shell will be full).
6. Drizzle with butter.
7. In a separate, small bowl, combine the flour, pecans and sugar for Streusel Topping.
8. Cut in butter until mixture resembles coarse crumbs.
9. Sprinkle over filling.
10. Place Extender Ring on base tray.
11. Place pie on 1-inch rack.
12. Cover loosely with foil and poke several holes.
13. Bake at 300 degrees for 40 minutes.
14. Immediately drizzle with $\frac{1}{4}$ cup caramel topping when done baking.
15. Cool on a wire rack.

[Makes 1 9-inch Pie]

Pumpkin Pie

- 1 (15-ounce) can pumpkin
- 1 (14-ounce) can sweetened condensed milk
- 2 large eggs
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ½ teaspoon salt
- 1 9-inch pie crust (see recipe for standard Single Pie Crust and follow pre-baking directions)

Directions:

1. Beat together pumpkin, sweetened condensed milk and eggs.
2. Add spices and salt to batter, mixing until smooth.
3. Pour mixture into crust.
4. Place Extender Ring on base of base tray.
5. Place pie on 1-inch rack.
6. Cover pie with foil, and poke several holes in the foil.
7. Bake at 350 degrees for 55 minutes.
8. Remove foil and continue to bake uncovered at 300 degrees, for another 15 minutes or until firm in center.
9. Test doneness with toothpick inserted in pie center (toothpick should come out clean).
10. Cool on wire rack before serving.

[Makes 1 9-inch Pie]



Pecan Pie

- ⅔ cup brown sugar
- ¼ cup butter, melted
- 1 cup corn syrup
- ½ teaspoon salt
- 3 large eggs
- 1 cup pecans, broken or halves
- 1 9-inch pie crust (see recipe for standard Single Pie Crust and follow pre-baking directions)

Directions:

1. Beat together sugar and butter.
2. Add corn syrup, salt and eggs, mixing until well blended.
3. Stir in pecans.
4. Pour into pie crust.
5. Place Extender Ring on base tray.
6. Place pie on 1-inch rack.
7. Bake at 300 degrees for 1 hour.
8. Cover loosely with foil.
9. Bake additional 15 minutes at 300 degrees.
10. Cool on wire rack.
11. Allow pie to cool completely before serving.

[Makes (1) 9-inch Pie]

Key Lime Pie

- 4 egg yolks, beaten
- 2 (14 ounce) cans sweetened condensed milk
- 1 cup lime juice (about 4 or 5 large limes)
- 1 (9-inch) prepared graham cracker crust

Directions:

1. Combine the egg yolks, sweetened condensed milk and lime juice. Mix well.
2. Pour mixture into unbaked graham cracker shell.
3. Place Extender Ring on base tray.
4. Place pie on 1-inch rack.
5. Cover pie with foil, and poke several holes in the foil.
6. Bake at 300 degrees for 55 minutes.
7. Cool completely on wire rack and refrigerate.
8. Serve with whipped cream (optional).

[Makes 1 9-inch Pie]

All-American Apple Pie

- 4 ripe Golden Delicious apples, peeled, cored and thinly sliced
- 3 ripe Granny Smith apples, peeled, cored and thinly sliced
- $\frac{3}{4}$ cup light brown sugar
- $\frac{1}{4}$ cup all-purpose flour
- 1 teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon nutmeg, to taste
- 1 lemon
- 1 tablespoon butter
- 1 tablespoon milk
- 2 tablespoons granulated sugar
- 2 Pie Crusts (see recipe for standard Double Pie Crust)

Directions:

1. Mix brown sugar, flour, cinnamon and nutmeg in small bowl.
2. In a larger bowl, add apples, sprinkle with the juice of 1 lemon.
3. Toss with hands, to evenly distribute juice on apples.
4. Add the sugar mixture from small bowl into bowl with apples.
5. Toss well, evenly coating the apples.
6. Place Extender Ring on base tray.
7. Bake bottom crust per directions on 1-inch.
8. When bottom crust is done, add apple pie filling.
9. Dot bits of butter on the top of the apple mixture in the pan.
10. Add top crust, pinching edges to seal together.
11. Using fork, poke top crust several times to allow steam to escape.
12. With Extender Ring still on, bake at 350 degrees, uncovered, for 20 minutes.
13. Remove Extender Ring.
14. Brush top Pie Crust with milk.
15. Sprinkle granulated sugar on top crust.
16. Tent pie loosely with foil.
17. Bake at 350 degrees for 1 hour.
18. Let cool completely before slicing.

[Makes 1 9-inch Pie]



Crimson Cherry Pie

- 4 tablespoons quick-cooking tapioca
- ¼ teaspoon salt
- 1 cup white sugar
- ¼ teaspoon almond extract
- ½ teaspoon vanilla extract
- 4 cups cherries, pitted
- 1 tablespoon butter
- 1 tablespoon milk
- 2 tablespoons granulated sugar
- 2 9-inch Pie Crusts (see recipe for standard Double Pie Crust and follow pre-baking instructions)

Directions:

1. In large mixing bowl, beat tapioca, salt, sugar, almond extract and vanilla extract.
2. Add cherries and mix well.
3. Let cherry mixture sit for 15 minutes.
4. Place one Pie Crust in 9-inch pie pan.
5. Place Extender Ring on base tray.
6. Place pie pan on 1-inch rack.
7. Bake bottom crust per directions.
8. When bottom crust is done, add cherry pie filling.
9. Dot bits of butter on the top of the cherry mixture in the pan.
10. Add top crust, pinching edges to seal together.
11. Using fork, poke top crust several times to allow steam to escape.
12. With Extender Ring still on, bake at 350 degrees, uncovered, for 30 minutes.
13. Remove Extender Ring.
14. Brush top Pie Crust with milk, sprinkle granulated sugar on top crust.
15. Tent pie loosely with foil.
16. Bake at 350 degrees for 1 hour.
17. Let cool completely before slicing.

[Makes 1 9-inch Pie]

Tip: Filling will thicken as pie cools down.



Coconut Vanilla Pie

- 1 ½ cups milk
- 1 cup sugar
- 2 eggs, lightly beaten
- 1 tablespoon butter, melted
- ¼ teaspoon vanilla extract
- 3 tablespoons all-purpose flour
- ¾ cup flaked coconut
- 1 9-inch pie crust (see recipe for standard Single Pie Crust and follow pre-baking directions)

Directions:

1. Beat together milk, sugar, eggs, butter and vanilla.
2. Mix in flour until well blended.
3. Stir in coconut.
4. Pour into pie crust.
5. Place Extender Ring on base tray.
6. Place pie on 1-inch rack.
7. Bake at 300 degrees for 45 minutes.
8. Cover loosely with foil.
9. Bake additional 30 minutes at 300 degrees.
10. Cool on wire rack.

Tip: Refrigerate pie and serve cold for tropical treat.

[Makes 1 9-inch Pie]



Blueberry Best Pie

- 5 cups fresh or frozen blueberries, washed and drained, stems removed
- 1 tablespoon lemon juice
- 1 cup sugar
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ teaspoon ground cinnamon
- 1 tablespoon butter
- 1 tablespoon milk
- 2 teaspoons sugar
- 2 9-inch pie crusts (see recipe for standard Double Pie Crust and follow pre-baking instructions)

Directions:

1. Mix blueberries and lemon juice in large bowl.
2. Toss with hands to evenly distribute juice on blueberries; set aside.
3. Mix sugar, flour and cinnamon in a small bowl.
4. Add the sugar mixture from small bowl into bowl with blueberries.
5. Stir well, evenly coating the blueberries.
6. Place Extender Ring on base tray.
8. Bake bottom crust on 1-inch rack per directions.
9. When bottom crust is done, add blueberry pie filling.
10. Dot bits of butter on the top of the blueberry mixture in the pan.
11. Add top crust, pinching edges to seal together.
12. Using fork, poke top crust several times to allow steam to escape.
13. With Extender Ring still in, bake at 350 degrees uncovered for 30 minutes.
14. Remove Extender Ring.
15. Brush top Pie Crust with milk, sprinkle granulated sugar on top crust.
16. Tent pie loosely with foil.
17. Bake at 350 degrees for 1 hour.
18. Let cool completely before slicing.

[Makes 1 9-inch Pie]



Apple Turnovers

- 3 large apples, peeled, cored and thinly sliced
- ¼ cup brown sugar
- 4 tablespoons butter (half stick)
- ½ teaspoon cinnamon
- 1 single pie crust
- 1 tablespoon melted butter

Directions:

1. Toss apples, butter, brown sugar and cinnamon in bowl.
2. Place in NuWave liner pan.
3. Cook at 350 degrees for 10 minutes.
4. Remove from Oven and drain excess liquid.
5. Let apple mixture cool.
6. On a lightly floured surface place pie dough and cut into 2 triangles.
7. Place apples in center of triangles.
8. Bring points up to center and pinch together.
9. Place turnovers on non-stick liner pan.
10. Bake at 300 degrees for 12 minutes.
11. Turn and bake another 8 minutes.
12. Serve with whipped cream or ice-cream (optional).

Tip: If turnovers get brown cover with foil. Also, brush a little melted butter on the turnovers when done.

[Makes 2 Turnovers]



Fresh-Peach Crisp

8 or 9 fresh, ripe peaches, peeled
1 cup sifted flour
1 cup sugar
¼ teaspoon salt
½ teaspoon cinnamon
½ cup soft butter or margarine
Whipped cream

Directions:

1. Wash peaches and peel.
2. Slice peaches and place in lightly buttered 8x8-inch Silicone Baking Pan; set aside.
3. Sift flour together with sugar, salt and cinnamon into medium size bowl.
4. Cut in soft butter with pastry blender or a fork until mixture resembles coarse corn meal.
5. Sprinkle mixture evenly over peaches.
6. Place pan on 1-inch rack and bake at 300 degrees for 20-22 minutes.
7. Serve with whipped cream.

[Makes 6 Servings]



Crispy Fruit Crumble

- 1 ¼ cups fresh or frozen fruit
- 1 ½ teaspoons sugar
- 4 teaspoons all-purpose flour, divided
- 1 ½ teaspoons orange juice
- ¼ cup old-fashioned oats
- 3 tablespoons chopped almonds
- 4 teaspoons brown sugar
- Pinch of cinnamon
- 1 tablespoon canola oil

Directions:

1. Combine fruit with sugar, 1 ½ teaspoons flour and orange juice.
2. Divide between two 6-ounce Oven-proof ramekins.
3. Combine oats, almonds, brown sugar, the remaining 2 ½ teaspoons flour and cinnamon.
4. Drizzle with oil and stir to combine.
5. Sprinkle over the fruit mixture.
6. Place ramekins on 1-inch rack and bake at 350 degrees for 15-17 minutes.
7. Fruit will be bubbling and the topping golden when done.

[Makes 2 Servings]



Classic Flan

- 3 tablespoons sugar
- 1 package cream cheese
- 6 eggs
- 1 can sweetened condensed milk
- 1 can evaporated milk
- 1 teaspoon vanilla

Directions:

1. Place sugar in a sauce pan and heat on medium until it melts.
2. Remove sauce pan immediately and pour into an oven-safe, 9-inch square glass dish; set aside.
3. Add remaining ingredients in a separate bowl; mix well.
4. Pour egg mixture on top of sugar in the glass dish.
5. Place dish on the liner pan and cook at 300 degrees for 1 hour and 20 minutes.
6. Scrape off top layer of mixture (this will have a burnt look).
7. With dome removed, let dish sit on liner pan to cool for a minimum of 15 minutes.
8. Place a large plate on top of the dish, and then turn dish and plate upside down to release the flan.

[Makes 1 9-inch Flan]



Crème Caramel

- ⅔ cup sugar
- ⅓ cup water
- 1 cup milk
- 1 cup heavy cream
- 4 egg yolks
- ½ cup sugar
- 1 ½ teaspoons vanilla extract

Directions:

1. Place the sugar and water in a heavy-bottomed saucepot over low heat.
2. Let the sugar dissolve, carefully brush the walls of the pot with a little water to prevent the sugar from crystallizing on the sides.
3. Increase the heat to medium-high and boil until the syrup turns golden brown.
4. Remove from the heat promptly and carefully divide the hot caramel among 6 ramekins.
5. Let cool for at least 2 minutes.
6. In a medium saucepan, bring the milk and cream to just below a boil over medium-high heat.
7. Meanwhile, mix together the egg yolks, sugar and vanilla in a large mixing bowl.
8. Place the mixing bowl on top of a towel to keep it from wobbling while whisking in the hot liquid.
9. Gently whisk 2 tablespoons of the hot milk mixture into the egg mixture.
10. Slowly whisk in the remaining hot milk mixture ⅓ at a time, trying to prevent excess bubbles.
11. Strain through a sieve.
12. Place 6 ramekins evenly spaced in a paper towel-lined baking dish to prevent the ramekins from sliding.
13. Pour 6 ounces into each caramel-coated ramekin.
14. Place all on liner pan. Cover with tin foil and poke 8 holes on top of foil.
15. Bake at 350 degrees for 35 minutes. Take off the foil and bake uncovered at 300 degrees for 12 minutes or until the custards are almost fully set.
16. Let stand at room temperature for 5 minutes, then refrigerate until well chilled.

To serve:

1. Dip the ramekin in very hot water for 15-20 seconds.
2. Run a sharp knife around the sides of the ramekin.
3. Invert the custards onto serving plates. The caramel will pool around the inverted custards.
4. Serve immediately.

[Makes 10-12 Servings]

Bread Pudding in Whiskey

10 slices day old white bread	Whiskey Sauce Ingredients:
4 tablespoons white sugar	½ cup sugar
3½ cups milk	¼ cup water
4 eggs, separated	¼ cup butter
1 tablespoon vanilla	1 shot glass Whiskey
½ teaspoon salt	
2 sticks butter	
1 cup raisins	

Directions:

1. Break bread into oven-safe casserole dish, no larger than 1.5 quart.
2. Soften bread with small amount of milk.
3. Beat sugar and egg yolks.
4. Add milk and stir well.
5. Add vanilla and salt.
6. Pour milk mixture over the bread. Fold in raisins.
7. Cut butter into chunks and fold in.
8. Place pan of bread pudding on 1-inch rack and bake at 350 degrees for 30 minutes.
9. Check by sticking knife in center; if it comes out clean, it's done.

Whiskey Sauce Directions:

1. Mix all the ingredients and cook until dissolved.
2. Remove from heat and add Whiskey Sauce to individual taste.

[Makes 6 Servings]



Baked Apples

- 4 medium apples (use your favorite kind)
- ¼ cup maple syrup
- ¼ cup apricot jam (or your favorite flavor)
- ¼ cup apple juice or water
- 2 tablespoons lemon juice
- ¼ teaspoon ground nutmeg

Directions:

1. Core apples using an apple corer or melon ball scoop.
2. Using a sharp knife, score and peel about a third of the way down the apples (this prevents the apples from bursting).
3. Arrange apples in a 10-inch baking pan.
4. In a small bowl combine all of the rest of the ingredients and mix.
5. Spoon mixture into the center of the apples, letting the remainder drizzle over.
6. Place Silicone Baking Ring on 3-inch rack and arrange apples on the ring.
7. Bake at 350 degrees for 12-15 minutes.
8. Let cool for 5 minutes (the jelly will be very hot).
9. Check to make sure the apples are tender.
10. Transfer to cooling rack to cool.

[Makes 4 Servings]

Tip: Cooking times vary depending on the size of apples.

Baked Bananas Glacé

- 5 whole bananas
- 1 lemon, sliced
- ½ cup white sugar
- ½ cup brown sugar
- 2 tablespoons butter
- 4 tablespoons water

Directions:

1. Place bananas in 10-inch or 8x8-inch baking dish.
2. Place sliced lemons over the bananas.
3. In a sauce pan, melt butter, add water and both sugars.
4. Stir and pour over bananas.
5. Place pan on the 1-inch rack, and bake at 350 degrees for 12-15 minutes.
6. Allow to cool on wire rack.
7. Serve with vanilla ice cream.

[Makes 4-6 Servings]

Apple Crisp

- 4 apples, peeled, cored and sliced ½-inch thick
- ½ cup flour
- ½ cup brown sugar, firmly packed
- ½ cup quick cooking oatmeal
- ¼ cup butter, softened
- ¼ cup granulated sugar
- ¾ teaspoon cinnamon

Directions:

1. Grease a 9-inch round cake pan.
2. Place sliced apples in the pan.
3. In a medium bowl, combine flour, brown sugar, oatmeal and softened butter until combined; set aside.
4. In a small dish, mix granulated sugar and cinnamon; sprinkle over the apples.
5. Pat the oatmeal mixture on top of the apples.
6. Place extender ring on base tray.
7. Place pan on the 1-inch rack and bake at 300 degrees for 30 minutes, or until apples are tender and juices are bubbly.
8. Cool on wire rack.

[Makes 8 Servings]

Tip: Cooking times vary depending on the size of apple slices and type of apples.



Almond Tart

10-12 ounces ginger snaps, broken into pieces
1 stick unsalted butter, cut into cubes
12 ounces chopped almonds
4 eggs
 $\frac{3}{4}$ cup light corn syrup
 $\frac{1}{4}$ cup honey
 $\frac{1}{2}$ cup sugar
1 tablespoon rum
1 teaspoon pure vanilla extract
Dash of salt

Directions:

1. Process the cookie pieces and butter pieces together in the bowl of a food processor, fitted with a steel blade, until the crumbs begin to soften together.
2. Press into a 9-inch tart pan, along the sides and bottom.
3. Sprinkle the almonds evenly over the bottom of the crust.
4. In a medium bowl beat together the eggs, corn syrup and honey until pale in color.
5. Mix in the sugar, rum, vanilla and salt.
6. Pour mixture over the almonds and place the pan on the 1-inch rack.
7. Bake at 350 degree for 5 minutes. Tent the tart with foil.
8. Continue baking for 30 minutes.
9. Remove the foil tent continue to bake on at 350 degrees for an additional 15 minutes.

[Makes 8 Servings]





Breads, Muffins & Savory Goods

Triple Chocolate Muffins

- 1 cup brown sugar
- ½ cup semi-sweet chocolate chips
- ½ cup white chocolate chips
- 1 ½ cups flour
- ½ cup unsweetened cocoa
- 1 tablespoon baking powder
- ¼ teaspoon salt
- 2 large eggs or 2 tablespoons honey
- 1 cup milk
- 6 tablespoons butter (melted)

Directions:

1. In a small bowl combine brown sugar with all chocolate chips; set aside.
2. In another bowl combine flour, cocoa, baking powder and salt; set aside.
3. In a large bowl, whisk together eggs, milk and melted butter.
4. Add flour mixture to egg mixture until combined.
5. Add chocolate chips and brown sugar mixture to batter.
6. Fill Silicone Liner Cups $\frac{3}{4}$ full.
7. Place Extender Ring on base tray.
8. Place Silicone Liner Cups around perimeter of liner pan.
9. Bake at 300 degrees for 20 minutes.

[Makes 24 Muffins]



Strawberries 'N Cream Muffins

- 1 cup sliced strawberries
- 2 cups flour
- 1 tablespoon baking powder
- $\frac{1}{8}$ teaspoon salt
- 6 tablespoons butter (softened)
- 1 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 cup light cream

Directions:

1. Wash and slice strawberries; set aside.
2. In medium bowl combine flour, baking powder and salt; set aside.
3. In a separate bowl cream together butter and sugar, add in eggs, vanilla and light cream.
4. Gradually add flour mixture to butter mixture.
5. Gently fold in sliced strawberries.
6. Fill Silicone Liner Cups $\frac{3}{4}$ full.
7. Place Extender Ring on base tray.
8. Place Silicone Liner Cups around perimeter of liner pan
9. Bake 300 degrees for 20 minutes.
10. Open dome and transfer to cooling rack.

[Makes 24 Muffins]



Spiced Toffee Muffins

Streusel Ingredients:

- ½ cup brown sugar
- ½ cup all-purpose flour
- ½ teaspoon ground cinnamon
- ½ teaspoon freshly ground nutmeg
- ¼ teaspoon salt
- ¼ cup (½ stick) unsalted butter, chilled and cubed
- ¾ cup toffee bits

Muffin Ingredients:

- 3 cups all-purpose flour
- 1 ½ teaspoon baking powder
- 1 ½ teaspoon baking soda
- 1 ½ teaspoon salt
- ¼ tsp freshly ground nutmeg
- ¾ cup (1 ½ stick) unsalted butter
- 1 ½ cups granulated sugar
- 3 eggs
- 1 tsp vanilla extract
- 1 ½ cups plain (2% or whole) yogurt

Directions:

Streusel Directions:

1. In a medium bowl, mix together brown sugar, flour, cinnamon, nutmeg and ¼ teaspoon salt.
2. Cut butter into the brown sugar mixture with a pastry cutter until mixture resembles coarse meal, stir in toffee pieces; set aside.

Muffin Directions:

1. In a large bowl, combine flour, baking powder, baking soda, salt and nutmeg.
2. In a separate bowl combine butter and sugar and blend with a mixer until fluffy gradually adding in eggs and vanilla.
3. Combine flour mixture with butter mixture; alternate adding yogurt, beginning and ending with the flour mixture just until combined.
4. Fill Silicone Liner Cups ⅓ full and layer toffee mixture and more batter. Top with the streusel. Do not fill Silicone Liner Cups more than ⅔ full.
5. Place Extender Ring on base tray.
6. Place Silicone Liner Cups around perimeter of liner pan.
7. Bake at 300 degrees for 20 minutes.
8. Open dome and remove transfer to cooling rack.

[Makes 18 Muffins]

Snicker-Doodle Muffins

Muffin Ingredients:

- 1 ½ cups all-purpose flour
- ¾ cup sugar
- 2 teaspoons baking powder
- ¼ teaspoon salt
- ½ teaspoon cinnamon
- ½ cup milk
- 1 egg, beaten
- ⅓ cup melted butter

Muffin Topping Ingredients:

- ½ teaspoon cinnamon
- ½ cup sugar
- ⅓ cup butter
- 2 tablespoons flour

Directions:

Muffin Topping Directions:

1. Mix cinnamon, sugar, butter and flour together.
2. Cut in butter until it resembles coarse grounds; set aside.

Muffin Directions:

1. Combine first five ingredients in a medium bowl.
2. Add milk, eggs and butter; mix gently.
3. Fill Silicone Liner Cups ½ full.
4. Place Extender Ring on base tray.
5. Bake at 300 degrees for 18-20 minutes.
6. While muffins are baking, mix together ingredients for topping.
7. Dip muffins into topping mixture while still hot.
8. Transfer to cooling rack.

[Makes 12 Muffins]



Honey Oat Muffins

- ¾ cup old-fashioned oats
- ¾ cup whole-wheat flour
- ¾ cup all-purpose flour
- 2 teaspoons baking powder
- 1 ½ teaspoon baking soda
- ½ teaspoon ground cinnamon
- ½ teaspoon ground coriander
- ¾ teaspoon salt
- ½ cup honey
- ½ cup buttermilk
- ½ cup canola oil
- 2 large eggs

Directions:

1. In a large bowl, mix the oats with the whole-wheat flour, all-purpose flour, baking powder, baking soda, cinnamon, coriander and salt.
2. In another bowl, whisk the honey with the buttermilk, canola oil and eggs.
3. Add honey mixture to the dry ingredients; mix until combined.
4. Spoon the batter into Silicone Liner Cups filling ¾ full.
5. Add Extender Ring to base tray.
6. Place Silicone Liner Cups around perimeter of liner pan.
7. Bake at 300 degrees for 20 minutes.
8. Open dome and allow muffins cool in the pan for about 5 minutes then transfer them to a rack.
9. Serve warm or at room temperature.

[Makes 12 Muffins]



Cranberry Scones

- 2 cups all-purpose flour
- ¼ cup packed brown sugar
- 1 tablespoon baking powder
- ¼ teaspoon ground nutmeg
- ¼ teaspoon salt
- ¼ cup butter, chilled and diced
- 1 cup fresh cranberries, roughly chopped
- ½ cup white sugar
- 1 grated zest of one orange
- ½ cup chopped walnuts
- ¾ cup half-and-half cream
- 1 egg

Directions:

1. In a large bowl, stir together flour, brown sugar, baking powder, nutmeg and salt.
2. Cut in butter until mixture resembles coarse crumbs; set aside.
3. In a separate bowl, toss cranberries with sugar.
4. Add cranberries, orange peel and nuts to flour mixture; mix lightly; set aside.
5. In another bowl, beat together cream and egg.
6. Slowly combine with dry ingredients, mixing with rubber scraper until dough forms.
7. Knead dough 4-5 times, being careful not to over handle.
8. Divide dough in half.
9. Turn out onto lightly floured surface.
10. Shape each half into a 6-inch circle.
11. Cut each circle into 6 wedges.
12. Lightly spray NuWave Oven liner pan with non-stick cooking spray.
13. Place Extender Ring on base tray.
14. Place 6 scones around perimeter of liner pan.
15. Bake at 300 degrees for 18-20 minutes.
16. Remove dome promptly and let cool slightly before transferring to cooling rack.
17. Repeat with remaining dough.

[Makes 12 Scones]



Cinnamon-Sugar Cheese Croissants

- 4 packages ready-made croissants (crescent rolls)
- 2 (8 ounce) packages cream cheese (softened)
- juice from half of 1 lemon
- 1 tablespoon vanilla
- 1 cup of sugar (divided)
- 1 tablespoon cinnamon
- ½ cup of butter (melted)

Directions:

1. Beat cream cheese and 1 cup of sugar until light and fluffy.
2. Add lemon juice.
3. Mix in vanilla until smooth, set aside.
4. Roll out croissants and spread cheese mixture inside croissants evenly with spoon.
5. Roll up croissants per package directions; set aside.
6. Combine sugar and cinnamon in a flat dish.
7. Melt butter and brush all sides of croissants.
8. Roll or dust croissants in cinnamon sugar mixture.
9. Place Extender Ring on base tray.
10. Place 1-inch rack in liner pan.
11. Place Silicone Baking Ring on rack.
12. Arrange croissants on baking ring (about 4 or 5 at a time).
13. Bake at 275 degrees for 14 minutes or until browned.
14. Remove from Oven to cool.



Cinnamon Pecan Bites

- ¾ cup milk
- 2 tablespoons cream
- 4 tablespoons unsalted butter, melted
- 1 cup brown sugar
- 1 small tube refrigerator cinnamon roll dough
- ½ cup chopped pecans

Directions:

1. Mix the milk, cream, butter and sugar.
2. Place mixture in a 9-inch cake pan.
3. Place pan on the 1-inch rack and bake at 350 degrees for 5-6 minutes.
4. Cut the cinnamon rolls into quarters.
5. Distribute cinnamon roll pieces in the warm caramel in the pan, leave space in between each piece.
6. Bake at 300 degrees for 7-8 minutes.
7. Open dome and sprinkle the pecans over the rolls.
8. Bake for an additional 2-3 minutes.
9. Serve warm.

[Makes 8 Servings]



Cinnamon Raisin Bread

Bread Ingredients:

- 1 cup warm water (110-115 degrees)
- 2 (1.4 ounce) packages active dry yeast
- 1 ½ cups milk
- 3 eggs
- ½ cup white sugar
- 1 teaspoon salt
- ½ cup unsalted butter, softened
- 1 cup raisins
- 8 cups all-purpose flour
- 2 tablespoons milk

Filling Ingredients:

- 1 cup white sugar
- 3 tablespoons ground cinnamon

Directions:

1. Dissolve yeast in warm water and set aside until yeast is frothy, or about 10 minutes.
2. Meanwhile, heat the milk on stove until bubbles start to form around the edges of the pan, stirring occasionally. Do not boil.
3. Remove from heat and transfer to plastic bowl. Allow to cool to 120–125 degrees. If your water is not the correct temperature, yeast will not activate.
4. Mix in eggs, sugar, butter, salt and raisins.
5. Gradually add in milk, alternating with flour until you have formed firm dough.
6. Knead the dough on a lightly floured surface for a few minutes until smooth.
7. Transfer dough to a large, buttered bowl and cover with a warm, damp cloth.
8. Allow to rise until doubled in size, usually about 1 ½ hours. Roll out on a lightly floured surface into a large rectangle ½-inch thick.
9. Rub dough with milk to coat.
10. In a small bowl, mix together sugar and cinnamon, then sprinkle mixture evenly on top of the flattened dough.
11. Roll up tightly (lengthwise) to about 3 inches in diameter.
12. Cut dough into thirds, tuck under ends and pinch bottom together.
13. Place the loaves into three well greased loaf pans and lightly brush melted butter over tops of each loaf.
14. Allow to rise one last time in a warm place, uncovered, for about 1 hour.
15. Place Extender Ring on base tray.
16. Place bread pan on 1-inch rack and bake at 300 degrees for 30 minutes.
17. Remove bread from Oven and allow it to cool for 5 minutes before transferring out of pan onto cooling rack.

[Makes 3 Loaves]

Tip: If you want the bread to rise faster, place pan in the NuWave liner pan and cook at 116 degrees for 20 minutes each time the recipe calls for rising.

Chocolate Walnut Biscotti

- 2 cups all-purpose flour
- ½ cup unsweetened cocoa powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- ¾ stick (6 tablespoons) unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 cup chopped walnuts
- ¾ cup semi-sweet chocolate chips
- 1 tablespoon confectioners' sugar

Directions:

1. In a bowl, whisk together flour, cocoa powder, baking soda and salt.
2. In another bowl, beat butter and sugar with mixer until light and fluffy.
3. Add eggs and beat until combined well.
4. Stir in flour mixture to form a stiff dough.
5. Stir in walnuts and chocolate chips.
6. Spray liner pan with non-stick cooking spray.
7. Remove dough from bowl with lightly floured hands.
8. Split dough in half.
9. Take one loaf, and shape into flattened log on liner pan.
10. Sprinkle with confectioners' sugar.
11. Place Extender Ring on base tray.
12. Bake at 300 degrees for 15 minutes.
13. Let biscotti cool for 5 minutes.
14. Move biscotti to cutting board.
15. Cut biscotti diagonally into ¾-inch slices.
16. Lay biscotti, cut side down, on 3-inch rack and bake at 350 degrees for 5 minutes per side.
17. Repeat steps 9-16 for other half of dough.
18. Store in air-tight container.

[Makes 16 Slices]



Banana Bread

- ½ cup sugar
- ⅓ cup vegetable oil
- 2 eggs
- ¼ cup milk
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¼ teaspoon cinnamon
- 1 cup ripe, mashed bananas

Directions:

1. Mix sugar, oil, eggs and milk in large bowl.
2. Beat until thoroughly combined.
3. Combine dry ingredients together.
4. Blend dry ingredients into egg mixture.
5. Add bananas to batter.
6. Pour batter into greased loaf pan.
7. Cut through 2 or 3 times with spatula or knife once poured in loaf pan.
8. Place loaf pan on 1-inch rack.
9. Place Extender Ring on base tray.
10. Bake at 300 degrees for 25 minutes, or until toothpick inserted in center comes out clean.
11. Remove from Oven.
12. Let cool for 10 minutes before transferring out of pan.

[Makes one 5"x9" Loaf]



Blueberry Vanilla Muffins (Gluten-Free)

- 1 banana, peeled and mashed
- ½ cup egg substitute
- ¾ cup vanilla soy milk
- 2 tablespoons vegetable oil
- ½ cup applesauce
- 2 cups white rice flour
- 1 tablespoon sucanat*
- ¾ teaspoon baking powder
- ¼ teaspoon salt
- ½ cup blueberries
- ½ cup vanilla baking chips

Directions:

1. In a large bowl blend the banana, egg substitute, soy milk, oil and applesauce together.
2. Stir in the rice flour, sucanat, baking powder and salt.
3. Mix until just moistened then stir in the blueberries and vanilla chips.
4. Fill Silicone Liner Cups ¾ full.
5. Place Extender Ring on base tray.
6. Place muffins on the 1-inch rack.
7. Bake at 300 degrees for 18-20 minutes. Toothpick should come out clean in center of muffin.

*Sucanat is dried can juice. It can be found in health food stores.

[Makes 12 Muffins]



Banana Nut Muffins

- ½ cup butter, softened
- 1 cup sugar
- 2 eggs
- 1 ½ cups mashed bananas
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 1 ½ teaspoons baking powder
- ½ teaspoon salt
- ¼ teaspoon baking soda
- ¼ teaspoon ground cinnamon
- ½ cup chopped walnuts

Directions:

1. In a small bowl, beat butter and sugar until creamy.
2. Beat in the egg, banana and vanilla.
3. In a separate bowl, combine the flour, baking powder, salt, baking soda and cinnamon.
4. Add dry ingredients to creamed mixture just until moistened.
5. Fold in walnuts.
6. Fill Silicone Liner Cups $\frac{2}{3}$ full with batter.
7. Place Extender Ring on base tray.
8. Arrange muffins on 1-inch rack.
9. Bake at 300 degrees for 18-20 minutes.
10. Open dome and remove from Oven to cool.

[Makes 12 Muffins]



Apple Cheesecake Muffins with Streusel Topping

Cream Cheese Filling Ingredients:

- 2 tablespoons sugar
- 4 ounces cream cheese, room temperature
- ½ egg
- ¼ teaspoon vanilla extract

Streusel Topping Ingredients:

- 3 tablespoons unsalted butter, room temperature
- ½ cup flour
- ½ cup brown sugar, packed
- ¼ teaspoon ground cinnamon
- ¼ cup old-fashioned oats

Muffin Ingredients:

- ½ cup brown sugar
- ¾ cup vanilla yogurt
- ½ unsweetened apple sauce
- ¼ cup oil
- 1 egg
- 1 cup flour
- ¾ cup whole wheat flour
- ¾ cup rolled oats
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- 2 teaspoons cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon salt
- 2 cups apples, peeled, cored and cut into bite sized pieces

Directions:

Cream Cheese Filling Directions:

1. Cream together the sugar and cream cheese until smooth.
2. Add egg and vanilla; set aside.

Streusel Topping Directions:

1. In a medium bowl combine flour, sugar, cinnamon and rolled oats.
2. Cut in butter until crumbly; set aside.

Muffin Directions:

1. In a large bowl, mix the brown sugar, yogurt, apple sauce, oil and egg.
2. In a separate bowl, mix the flours, rolled oats, baking powder, baking soda, cinnamon, nutmeg and salt.

3. Add dry ingredients to yogurt mixture and add apples.
4. Alternate layers of mixture into Silicone Liner Cups with cream cheese filling, careful to end with cup $\frac{2}{3}$ full.
5. Sprinkle the streusel mixture on top.
6. Place Extender Ring on base tray.
7. Place Silicone Liner Cups around perimeter of liner pan.
8. Bake at 300 degrees for 20 minutes.
9. Open dome and transfer Silicone Liner Cups to cooling rack.

[Makes 12 Muffins]

Cheesy Cornbread

- 2 boxes cornbread mix
- 1 can cream corn
- 4 eggs
- 1 cup butter
- $\frac{1}{2}$ cup shredded Pepper Jack cheese
- $\frac{1}{2}$ cup shredded Cheddar cheese
- $\frac{1}{4}$ cup minced onion (optional)

Directions:

1. Combine all ingredients, except the Cheddar cheese.
2. Stir until ingredients are blended.
3. Spread batter into 8x8-inch Silicone Baking Pan.
4. Top with Cheddar cheese.
5. Place on 1-inch rack.
6. Bake at 300 degrees for 15 minutes.
7. Remove from Oven and cool slightly before serving.

[Makes 12 Servings]



Sweet Potato Marshmallow Bread

- ¾ cup sweet potato purée (roughly 2 medium sweet potatoes)
- ½ cup buttermilk
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 3 tablespoons granulated sugar
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground ginger
- ⅛ teaspoon ground cloves
- ½ teaspoon table salt
- 5 tablespoons unsalted butter, cold
- 1 cup miniature marshmallows (optional)

Directions:

1. Place two medium sweet potatoes on 1-inch rack and bake at 350 degrees for 40 minutes. Once potatoes are done, set them aside and allow to cool a few hours or overnight.
2. Peel potatoes and purée in food processor until creamy. Measure ¾ cup purée and blend with buttermilk in small bowl.
3. In a large bowl combine flour, baking powder, spices and salt, and then set aside.
4. Cut cold butter into small cubes and add to flour. Using both hands, work butter into flour.
5. Add wet ingredients to dry ingredients until just blended and mix in marshmallows if desired.
6. Transfer dough to buttered loaf pan.
7. Place Extender Ring on base tray.
8. Place pan on 1-inch rack and bake at 300 degrees for 25 minutes, or until baked through.
9. Promptly remove pan from Oven and set aside to cool for 5 minutes. Then transfer to cooling rack to continue process.

[Makes 1 Loaf]



Spinach and Feta Muffins

- 2 cups all-purpose flour
- 2 teaspoons sugar
- 1 tablespoon baking powder
- 1 teaspoon dry oregano, crumbled
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- ½ teaspoon garlic powder
- ⅓ cup vegetable oil
- 5 green onions, chopped
- 2 eggs
- ½ cup milk
- 1 package (10-ounce) frozen chopped spinach, thawed and well drained
- 7 ounces Feta cheese, cubed

Directions:

1. Combine flour, sugar, baking powder, oregano, salt, pepper and garlic powder, set aside.
2. Heat 2 tablespoons of oil, sautéing onions for 2 minutes. Transfer onto a plate to cool.
3. In a medium bowl, whisk eggs until foamy. Blend in remaining oil, milk and sautéed onions.
4. Gradually add in dry ingredients until smooth.
5. Mix in spinach and Feta cheese.
6. Fill 12 Silicone Liner Cups ⅔ full.
7. Add Extender Ring to base tray.
8. Place Silicone Liner Cups on 1-inch rack.
9. Bake at 300 degrees for 18-20 minutes.
10. Transfer to cooking rack.

[Makes 12 Muffins]



Savory Cheddar Scones

- 2 cups plus 1 tablespoon all-purpose flour
- 3 large eggs, beaten lightly
- ½ cup heavy cream
- 1 tablespoon baking powder
- ½ teaspoon paprika
- 1 teaspoon salt
- 4 ounces extra-sharp yellow cheddar cheese, grated
- 6 tablespoons minced fresh chives
- 12 tablespoons (1 ½ sticks) cold unsalted butter, roughly chopped
- 1 large egg beaten with 1 tablespoon water for egg wash

Directions:

1. Mix together 2 cups flour, baking powder, paprika and salt and then set aside.
2. In a separate bowl place cheddar cheese, chives and 1 tablespoon flour. Toss to combine and then set aside.
3. In a small bowl, combine 3 lightly beaten eggs and cream before setting aside.
4. Add butter to flour mixture with wooden spoon. Use well flour-coated hands to mix until butter is in pea-size pieces (work quickly to avoid warming dough).
5. Add egg and cream mixture, mixing until just blended. Toss in cheese mixture and mix until just combined.
6. Transfer dough to a well-floured surface and pat into a 9-inch circle.
7. Using a sharp knife dipped in flour, cut circle into 12 wedges.
8. Transfer wedges to liner pan. Brush tops with egg wash.
9. Add Extender Ring to base tray.
10. Bake at 300 degrees for 16-18 minutes.
11. Transfer scones to cooling rack.

[Makes 12 Scones]



Simple Savory Rounds

- 2 ¼ cups all-purpose flour
- ⅓ teaspoon cayenne pepper
- 1 cup (2 sticks) salted butter, chilled & cut into small pieces
- 2 cups grated sharp cheddar cheese
- ½ cup milk
- 1 tablespoon Worcestershire sauce

Directions:

1. Sift together flour and cayenne pepper. Add butter, using hands to mix quickly until dough resembles coarse meal. Do not overwork dough.
2. Transfer dough to a large bowl and add cheese to mixture.
3. Using a fork, stir in milk and Worcestershire sauce until well combined.
4. Divide dough in half and form each section into logs measuring 1 inch in diameter logs. Wrap in parchment and chill until firm, for at least 1 hour.
5. Remove logs from refrigerator, and slice each into ¼-inch thick rounds.
6. Place the rounds on liner pan, spaced 1 inch apart.
7. Add Extender Ring to base tray.
8. Bake at 300 degrees for 10-12 minutes or until shortbread is golden.
9. Transfer shortbread to wire racks to cool. Repeat with remaining dough.

[Makes 2 Dozen]



Cornmeal Biscuits

- 1 ½ cups all-purpose flour
- ¾ cup fine yellow cornmeal
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- 2 tablespoons sugar
- ½ cup (1 stick) unsalted butter, cold, cut into small pieces
- 1 cup milk

Directions:

1. In a large bowl combine flour, cornmeal, baking powder, baking soda, salt and sugar.
2. Mix in butter until mixture resembles coarse crumbs, with a few larger clumps remaining. Work quickly using your hands.
3. Pour milk. Using a rubber spatula, fold milk into dough, working until dough comes together. Dough will be slightly sticky; do not overmix.
4. Using two large spoons, drop mounds of dough (about ⅓ cup each) roughly 1 ½ inches apart into liner pan.
5. Place Extender Ring on base tray.
6. Bake at 300 degrees for 16-18 minutes.
7. Transfer biscuits to cooling rack.

[Makes 10 Biscuits]



Cheddar Jalapeño Soft Pretzels

4 ½ cups all-purpose flour
2 teaspoons kosher salt
½ cup granulated sugar
1 ½ cups warm water (110-115°F)
1 tablespoon granulated sugar
1 (¼-ounce) package active dry yeast
2 tablespoons unsalted butter, melted
Vegetable oil
10 cups water
¾ cup baking soda
1 large egg yolk, beaten with 1 tablespoon water
Shredded cheddar cheese to taste
Pickled jalapeños to taste

Directions:

1. In small bowl, dissolve yeast and 1 tablespoon sugar in warm water. Let mixture stand until it becomes creamy and foam has formed on top. Set aside.
2. In large bowl, combine flour, salt and remaining sugar; set aside until foamy.
3. Add melted butter to yeast mixture.
4. Add yeast mixture to flour mixture; kneed dough for 4-5 minutes, or until elastic.
5. Transfer dough to prepared bowl and turn to coat both sides.
6. Place the covered bowl in liner pan.
7. Proof at 100 degrees for 20 minutes or until dough doubles in size.
8. While dough is proofing, bring 10 cups water and baking soda to rolling boil.
9. Once dough is ready, place it on a slightly oiled work surface and divide into 8 equal parts.
10. Roll out each piece of dough into a 24-inch rope. Make a U-shape with rope, holding the ends of the rope; cross them over each other and press onto bottom of U in order to form a pretzel. Return to non-stick surface as you are working.
11. Place each pretzel into boiling water, one by one, for 30 seconds.
12. Remove pretzels from water using a large flat spatula. Place pretzels in liner pan.
13. Brush top of each pretzel with beaten egg yolk and water mixture and sprinkle with cheese and jalapeños.
14. Bake at 300 degrees for 14-16 minutes, or until dark golden brown in color.
15. Transfer to a cooling rack and repeat with remaining dough.

[Makes 8 Pretzels]

Ratatouille Tart

14 ounces frozen puff pastry, defrosted overnight in refrigerator

1 Asian eggplant, thinly sliced

1 small zucchini, thinly sliced

1 small yellow squash, thinly sliced

1 long red bell pepper, thinly sliced

½ cup tomato purée

2 tablespoons olive oil

Salt and pepper

Several sprigs fresh thyme

1 cup crumbled Feta

Directions:

1. Unfold pastry sheet onto floured surface.
2. Roll out pastry large enough to fit into 9-inch tart pan; trim ends with knife.
3. Poke holes in bottom of pastry using fork.
4. Add Extender Ring to base and place pan on 2-inch rack.
5. Bake at 300 degrees for 18-20 minutes, or until puffed and golden.
6. Remove pastry and allow it to cool before topping.
7. Spread tomato purée evenly over pastry.
8. Arrange vegetables, slightly overlapping, in spiral design over tomato purée.
9. Drizzle vegetables with olive oil.
10. Season with salt and pepper and add thyme leaves.
11. Replace pan on 2-inch rack, with Extender Ring still in place.
12. Bake at 300 degrees for 16-18 minutes.
13. Slide onto cutting board and sprinkle with Feta.
14. Slice and serve warm.

[Serves 8]



Parmesan Black Pepper Wheels

- ½ cup grated Parmesan cheese
- 1 teaspoon paprika
- Coarse salt and ground pepper to taste
- All-purpose flour, for rolling
- 1 sheet puff pastry (from 17.3-ounce package), thawed
- 1 large egg, beaten

Directions:

1. Mix together cheese, paprika, salt and pepper; set aside.
2. On floured surface, roll out pastry into 10x14-inch sheet.
3. Brush pastry with egg.
4. Sprinkle pastry with cheese mixture; press mixture into pastry using rolling pin.
5. Roll up pastry, starting from short end.
6. Refrigerate for about 20 minutes, until dough is firm.
7. Cut roll into ¾-inch thick slices. Roll dough slightly after each slice to keep uniform shape.
8. Place Silicone Baking Ring on 2-inch rack in liner pan.
9. Place Extender Ring on base tray.
10. Bake at 350 degrees for 10-12 minutes.
11. Cool slightly and serve.
12. Repeat baking process with remaining dough, refrigerating between batches.

[Makes 24 Wheels]



Super Easy Stromboli

- ¼ ounce active dry yeast
- 1 ½ cups warm water
- ¼ cup vegetable oil
- ½ teaspoon salt
- 4 ½ cups all-purpose flour, divided
- ¼ pound sliced ham
- ¼ pound low-fat pepperoni
- Dried basil
- Dried oregano
- 4 slices Provolone cheese
- 1 cup shredded Mozzarella cheese
- ¼ cup grated Parmesan cheese
- 1 egg, beaten

Directions:

1. Dissolve yeast in 120-130°F water using mixer method or 110-115 degrees water using traditional method.
2. Add oil, salt and 2 cups flour; beat until smooth.
3. Stir in enough flour to form soft dough.
4. Use dough hook attachment on low or knead dough on floured surface until smooth and elastic.
5. Place dough in lightly buttered bowl, turning once to butter top. Cover and let rise in a warm place for about 45 minutes, or until doubled in size.
6. Punch dough down. Turn onto a lightly floured surface; divide in half.
7. Roll one portion into 15x12-inch rectangle.
8. Arrange ham slices lengthwise down half of rectangle.
9. Place pepperoni on top and sprinkle lightly with basil and oregano.
10. Layer with cheeses and sprinkle again with basil and oregano.
11. Pull dough over filling and press to seal ends well.
12. Brush with egg; sprinkle with Parmesan cheese and oregano.
13. Add Extender Ring to base tray.
14. Place Pizza Liner on 1-inch rack.
15. Place stromboli on pizza liner.
16. Bake at 300 degrees for 15-18 minutes, or until lightly browned.
17. Flip stromboli over and bake for additional 15-18 minutes.
18. Transfer to wire rack and allow stromboli to cool slightly.
19. Cut into 1 inch slices.
20. Repeat steps 7-18 with remaining dough or freeze in air tight container.

[Serves 6]

Tip: Place stromboli on Silicone Pizza Liner before placing on liner pan. Parchment paper can be used in place of Silicone Pizza Liner.

Ham and Swiss Pastry Puffs

- 1 package (2 sheets) frozen puff pastry, defrosted
- 2 tablespoons Dijon mustard
- ¼ pound Black Forest ham, sliced
- ½ pound Swiss Gruyere cheese, sliced
- 1 egg, beaten with 1 tablespoon water

Directions:

1. Lay 1 puff pastry sheet on floured board.
2. Carefully unfold and roll dough to 10x12-inch sheet.
3. Place dough on sheet pan and brush center with mustard, leaving 1-inch border around edge.
4. Place layer of ham, then cheese on dough, also leaving 1-inch border.
5. Brush border with beaten egg and water mixture.
6. Place second puff pastry sheet on floured board and roll it out to same 10x12-inch size.
7. Place second sheet on top of filled pastry, lining up edges.
8. Cut edges straight with small, sharp knife and press edges together.
9. Cut pastry into 4 equal parts; lightly press edges together all the way around.
10. Brush tops with remaining egg mixture and cut several slits to allow steam to escape.
11. Place 2 puffs on Silicone Pizza Liner and place liner on 2-inch rack.
12. Place Extender Ring on base tray.
13. Bake at 275 degrees on 2-inch rack for 16-18 minutes, until puffed and golden brown.
14. Flip puffs over and bake for additional 16-18 minutes.
15. Transfer puffs to cooling rack and let rest for a few minutes before serving.
16. Repeat baking process with remaining two puffs.

[Makes 4 Puffs]

Tip: Place puffs on Silicone Pizza Liner before placing on liner pan. Parchment paper can be used in place of Silicone Pizza Liner.



Focaccia Bread

8 cups flour, divided
 2 ½ cups warm water
 2 (¼-ounce) packets active dry yeast
 3 ½ ounces Pilsner beer
 1 tablespoon salt
 ½ cup olive oil
 Cornmeal for dusting
 Coarse sea salt
 Freshly ground black pepper
 Rosemary (optional)
 Roasted garlic (optional)
 Olives (optional)
 Sun-dried tomatoes (optional)
 Parmesan cheese (optional)
 Caramelized onion (optional)
 Raw red onion (optional)

Directions:

1. In large bowl, combine 4 cups flour, water and yeast.
2. Once yeast forms foam (about 10 minutes) add beer and flour.
3. Gradually add remaining 4 cups flour and salt.
4. Form loose dough. Turn out onto floured surface and knead for 8-10 minutes, until smooth. Let dough rest 5 minutes.
5. Divide dough in half. Dust liner pan generously with flour and cornmeal.
6. Roll each portion out to flat oval shape, about 1-inch thick.
7. Punch holes into surface of dough using fingertips.
8. Add optional toppings and press into surface.
9. Cover dough with clean, dry tea towels and let rise in warm, breeze-free spot for 60-90 minutes, until almost doubled in size.
10. Lightly brush tops of focaccia with ¼ cup olive oil and sprinkle with sea salt, ground pepper and assorted toppings.
11. Transfer loaf to Silicone Pizza Liner or parchment paper and place on liner pan.
12. Add Extender Ring to base.
13. Bake one loaf at 300 degrees for 20-25 minutes or until top is golden.
14. Immediately transfer to wire rack to cool.
15. Repeat baking process with remaining dough.

[Makes 2 Loaves]

Tip: This recipe can be cut in half if only one loaf is needed.

Soda Biscuits

- 1 ¼ cups yellow raisins (soaked in water)
- 1 ¾ cups flour
- 1 ½ tablespoons sugar
- 1 ½ teaspoons baking soda
- 2 teaspoons baking powder
- 1 teaspoon salt
- 5 tablespoons cold, unsalted butter
- ¾ cups buttermilk

Directions:

1. In a large bowl combine flour, sugar, baking soda, baking powder and salt; set aside.
2. Cut cold butter into small cubes and add to flour mixture using hands press together to form coarse cornmeal. If using a food processor only pulse a few seconds.
3. Add buttermilk and mix or pulse again.
4. Mix in raisins.
5. Turn dough out onto liner pan and form into a 7-inch circle about 1-inch thick.
6. Slice dough into 8 even wedges but do not separate.
7. Add extender ring to base tray.
8. Bake at 300 degrees for 25-30 minutes.
9. Transfer bread to cooling rack.

[Serves 4]



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