

PRESTO® AirDaddy™ 4.2-quart electric air fryer

Visit us on the web at www.GoPresto.com



- Convection cooking system circulates hot air in every direction for foods that are crispy outside and tender inside.
- Fries with little to no added oil for delicious fried food without the added fat. Roasts, grills, and bakes too.
- Large 4.2-quart basket is ideal for family-size batches.

Estas instrucciones también están disponibles en español. Para obtener una copia impresa:
• Descargue en formato PDF en www.GoPresto.com/espanol.
• Envíe un correo electrónico a contact@GoPresto.com.
• Llame al 1-800-877-0441, oprima 2 y deje un mensaje.

INSTRUCTIONS

Consumer Service Information

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, contact us by any of these methods:

- ◆ Call 1-800-877-0441 weekdays 8:00 a.m. to 4:00 p.m. (Central Time)
- ◆ Email us through our website at www.GoPresto.com/contact
- ◆ Write: National Presto Industries, Inc.
Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached weekdays, if possible. When contacting the Consumer Service Department, please indicate the model and series numbers for the air fryer. These numbers can be found on the bottom of the air fryer.

Please record this information:

Model _____ Series _____ Date Purchased _____

The Presto Factory Service Department is equipped to service Presto® appliances and supply genuine Presto™ replacement parts. Genuine Presto™ replacement parts are manufactured to the same exacting quality standards as Presto® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine Presto™ replacement parts. "Look-alikes" might not be of the same quality or function in the same manner. To ensure that you are buying genuine Presto™ replacement parts, look for the Presto® trademark.

Canton Sales and Storage Company
Presto Factory Service Department
555 Matthews Drive, Canton, MS 39046-3251

Presto® Limited Warranty

(Applies only in the United States)

This quality Presto® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. *Outside the United States, this limited warranty does not apply.*

To obtain service under the warranty, call our Consumer Service Department at 1-800-877-0441. If unable to resolve the problem, you will be instructed to send your Presto® appliance to the Presto Factory Service Department for a quality inspection; shipping costs will be your responsibility. When returning an appliance, please include your name, address, phone number, and the date you purchased the appliance, as well as a description of the problem you are encountering with the appliance.

We want you to obtain maximum enjoyment from using this Presto® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse, misuse, disassembly, alterations, or neglect will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

NATIONAL PRESTO INDUSTRIES, INC.
EAU CLAIRE, WI 54703-3703



This is an ^{ETL} Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage, when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions. Do not leave the appliance unattended while in use.
2. To protect against electrical shock or burns, do not immerse the air fryer, cord, or plug in water or other liquid. Do not let children handle or put electrical cords or plugs in their mouths.
3. Do not touch hot surfaces. Use handles or knobs. Any accessible surface may become hot during use. Always use oven mitts when handling hot materials.
4. Extreme caution must be used when moving any appliance containing hot oil or other hot liquids. This appliance is not intended for deep frying.
5. Close supervision is necessary when any appliance is used by or near children.
6. This appliance is not intended for use by a person (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given adequate supervision or adequate instruction concerning use of the appliance by a person responsible for their safety.
7. Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
8. Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn the control to OFF, then remove the plug from the wall outlet.
9. Unplug from the wall outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries. Use only genuine Presto™ accessory attachments and replacement parts.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner or in a heated oven.
13. Do not use outdoors.
14. This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
15. Do not use the appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way.

If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. **Do not use this appliance with an extension cord.**

Connect the power supply cord to a 120VAC electrical outlet only.

Important Safety Information

WARNING! Electrical Hazards

To avoid the risk of electrocution or severe disfiguring electrical burns:

- ◆ Do not let the air fryer base, cord, or plug come in contact with water or other liquid.
- ◆ Do not let children handle or put electrical cords or plugs in their mouths.
- ◆ Never use the air fryer without the basket assembly in place.

CAUTION! Burn Hazards

- ◆ Always allow air fryer to cool completely before removing parts and before cleaning.
- ◆ This air fryer generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire, or other injury to persons or damage to property. Always use oven mitts when handling hot materials.
- ◆ It is normal for steam to escape from the air vents and the sides of the fryer during cooking. To prevent steam burns, keep well away from the vents.
- ◆ The element will continue to heat when the basket assembly is removed. Do not place hands or other items in the basket assembly cavity.
- ◆ Hot oil or grease from food cooked may collect in the pan of the basket assembly. To avoid the risk of burns, personal injury, or hot oil or grease drips, always separate the basket from the basket assembly before emptying food.

CAUTION! Fire Hazards

- ◆ Do not place the air fryer on or near combustible materials such as a tablecloth or curtain, nor place anything on top of the air fryer while it is operating or hot.
- ◆ Do not store any materials, other than the manufacturer's recommended accessories, in this air fryer when not in use.
- ◆ Do not overfill the basket. Food should not come in contact with the heating element on the upper surface of the chamber.
- ◆ Do not fill the basket assembly with oil or other liquid.
- ◆ Do not cook excessively greasy foods, such as sausage or bacon, as this could cause extreme smoking.

Important Fryer Guidelines

- ◆ Close supervision is necessary when any appliance is used by or near children.
- ◆ To ensure proper cooking and air circulation, do not fill the basket more than $\frac{3}{4}$ full. Overfilling could prevent the basket assembly from sliding into the air fryer or result in food being sheared off.
- ◆ This air fryer is not suitable for preparing food with a high-liquid content, such as soups and sauces, and should not be used to boil water.
- ◆ The timer will continue to count down, the motor will continue to run, and the element will continue to heat when the basket assembly is removed.

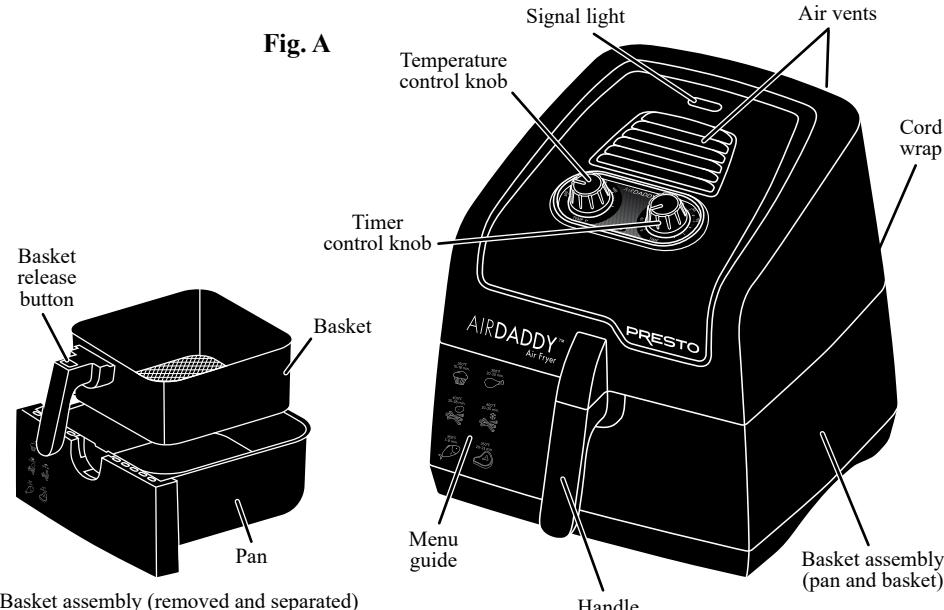
Before First Use

Before using the Presto® AirDaddy™ electric air fryer for the first time, become familiar with the various parts of the air fryer (Fig. A) and read the instructions carefully. Remove all packaging from the air fryer. Wash the air fryer according to the “Care and Cleaning” instructions on page 7. **Never immerse the air fryer or plug in water or other liquid.**

To remove the basket assembly from the air fryer, grasp the handle and pull the assembly towards you. Be sure not to press the release button on the top of the handle. To separate the basket from the pan, grasp the handle, press the basket release button, and lift the basket straight up and out of the pan (Fig. B).

To reinsert the basket, grasp the handle. Line up the tabs on the sides of the semi-circular portion of the handle with the grooves in the semi-circular cut-out on the front of the pan. Lower the basket until it clicks in place (Fig. C).

Fig. A



How to Use

Check the rubber pads on the bottom of the air fryer base before each use to be sure they are free of oil or other debris. If needed, wipe with a warm, soapy cloth and dry thoroughly.

1. Position the air fryer on a clean, dry, level, and stable surface in the center of the countertop, away from combustible materials. **Always make sure air fryer and cord are out of reach of children.**
2. Do not cover the air inlet or outlet vents or put anything on top of the air fryer. This disrupts the airflow, affects the final cooking results, and may cause fryer to overheat.
3. Remove the basket assembly from the air fryer by firmly grasping the basket handle, pulling it toward you, and then sliding the assembly out of the unit. Place it on the countertop. **Do not fill the pan with oil or any other liquid. Never use the basket assembly without the basket in it.**
4. Fill the basket up to $\frac{3}{4}$ full with food. Do not overfill.
5. Slide the basket assembly back into the air fryer. Plug cord into a 120VAC electrical wall outlet only.
6. Turn the temperature control knob to the desired temperature in the selected recipe or the Cooking Guide on pages 8–9.
7. Turn the timer control knob to the time recommended in the recipe or the Cooking Guide on pages 8–9. The heating element will energize and the red signal light will illuminate. It is normal for steam to escape from the sides of the fryer during cooking.

NOTE: When using the air fryer for the first time, a slight odor or light smoking may occur as manufacturing residue evaporates. This is normal.

8. When the set time has expired, the timer will ding once and the air fryer will stop heating. Allow prepared food to rest 5 to 10 seconds before removing the basket assembly.
9. Grasping the handle, carefully slide the basket assembly out of the air fryer to make sure food is golden brown. **Do not touch the basket or pan as they get hot during use.**

If additional cooking time is needed, slide the basket assembly back into the air fryer and reset the timer to the desired time. To cook 4 minutes or less, rotate the timer control knob past “5” and then back to the desired time. This will activate the heating element and timer.

Fig. B

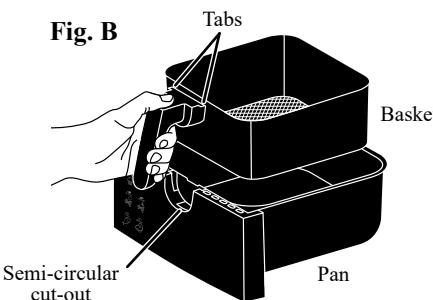
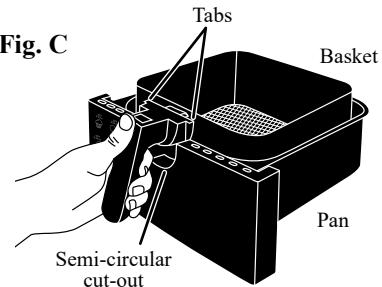


Fig. C



- Once the food is done, slide the basket assembly out of the air fryer and place it on a heat-resistant surface, such as a cooling rack. Press the basket release button and separate the basket from the assembly. Empty prepared food on to a serving plate and season to taste.
- If preparing additional food, repeat steps 4 through 9. When cooking is complete, turn the timer control knob to “0” (OFF) and remove the plug from the wall outlet. Allow the air fryer to cool completely before cleaning.

Helpful Hints

- In most instances, it is not necessary to preheat your air fryer. However, preheating for 4 to 5 minutes will result in a better quality product for foods that are baked, such as muffins, cakes, and cupcakes.
- For the best results and most even browning, cut food into pieces of equal size and thickness and place in a single layer in the basket.
- The air fryer can be used for baking many wonderful foods. The use of accessory pans or tins will be necessary for baking.
 - Use individual muffin tins, oven safe glass custard cups, or ceramic ramekins for baking muffins, cupcakes, or egg dishes.
 - Use disposable or permanent loaf-type pans measuring no more than 8 x 3½ inches when baking cakes or quick breads.
 - Use a 6-inch pie pan or tart pan for pies, tarts, and quiches.
- After filling the accessory pans or tins, position them in the basket.
- Frozen fries do not require oil because they have been partially fried before freezing.
- For the best results when making fries from scratch, follow these suggestions:
 - Begin with the right potato. Baking-type potatoes, such as russet, will yield a fluffier, drier fry. Do not refrigerate potatoes as that will make the fries soggy.
 - Soak the cut potatoes for at least 30 minutes before cooking. After soaking, drain potatoes and pat dry with paper towels.
 - Spray cut potatoes with cooking oil spray or coat with ½–1 tablespoon of vegetable oil before cooking.
 - Fill the basket with no more than 1 pound of fries.
 - Shake basket twice during cooking.
- When cooking naturally high-fat foods, such as chicken wings, the basket assembly may become hotter than usual. This does not affect cooking results. To avoid excess smoke, empty any oil or grease that has collected in the pan between batches and clean the entire basket assembly after each use.
- Do not overfill the basket. Foods will be crispier and cook more evenly when there is plenty of room in which the air can circulate. Most foods cook better when a single layer of food is placed in the basket.

- Always pat food dry. This will allow for better browning and a crispier exterior.
- If desired, foods can be coated with breading. Be sure to firmly press the breading onto the food. To aid in getting the breading to adhere to the food, first dip the food into a mixture of 1 beaten egg and ½ cup milk. Coat with panko bread crumbs. You may also mix 1 tablespoon of oil into the bread crumbs before pressing them onto the food.
- Many foods require shaking or flipping halfway through cooking to ensure more even cooking and browning. To shake or flip food, remove the basket assembly from the air fryer, shake or flip food, and then slide the assembly back into place. **Do not press the basket release button during shaking.**
- If the basket assembly is too heavy for shaking food, you may release the basket from the pan by pressing the basket release button and lifting the basket out of the pan. Shake the basket and then return it to the pan. Slide the basket assembly back into place.
- The timer may be set as a reminder to shake food. However, once food has been shaken, reset the timer for the remaining cooking time.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough has a shorter cooking time than homemade dough.
- Snacks that can be prepared in the oven can also be prepared in the air fryer. As a general rule, lower the cooking temperature by 25°F and reduce the cooking time 3–5 minutes.
- Your favorite recipe may be adapted to the AirDaddy™ air fryer by using the cooking times provided in the Cooking Guide on pages 8–9 or using one of the recipes on pages 10–15 as a guide for determining the appropriate time and temperature.
- The air fryer can be turned off at any time by turning the timer control knob to “0.”

Care and Cleaning

- After the air fryer has cooled completely, carefully slide the basket assembly out of the air fryer. Separate the basket from the assembly following the instructions in the “Before First Use” section on page 4.
- Wash the entire basket assembly (the pan and basket) in warm, soapy water. For any stuck on food residue, it will be helpful to soak the basket in hot, soapy water before cleaning. Rinse and dry thoroughly. A brush may be needed to thoroughly clean residue from the basket. **Do not use steel wool scouring pads or abrasive kitchen cleaners. It is not recommended that any part of the air fryer be washed in the dishwasher.**
- The outside surface of the air fryer can be wiped clean with a moist cloth. Do not use steel wool scouring pads or abrasive kitchen cleaners. **Never immerse the air fryer or plug in water or other liquid.**
- Once the air fryer has been cleaned, the cord can be wrapped and secured on the tab located on the back of the unit for convenient storage.
- Any maintenance required for this product, other than normal household care and cleaning, should be performed by an authorized service representative.

Cooking Guide

This guide lists the suggested food amount, temperature, cooking time, and any action required to obtain the best results. The quantity, thickness, and density of food prepared may affect cooking time, as will personal preference. Fill the basket no more than $\frac{3}{4}$ full for most foods. When indicated in the cooking tips, food should be flipped halfway through cooking.

Type of Food	Amount	Temp.	Time (min.)	Cooking Tips
Fresh Meat, Fish, and Poultry				
Chicken, breaded or unbreaded				
Breasts, boneless, skinless	3–4	350°	20–25	Flip.
Drumsticks	5–6	350°	20–25	Flip.
Strips	10–12 ounces	350°	11–13	
Thighs	3–4	350°	22–27	Flip.
Whole	Up to 3½ pounds	350°	60	Start breast side down. Flip.
Wings	6–8	350°	19–23	Flip.
Fish fillets, breaded	3–4	350°	7–9	Flip.
Hamburger	4 patties	350°	17–20	Flip.
Pork chop, $\frac{1}{2}$ – $\frac{3}{4}$ inch thick	3–4	350°	20–23	Flip.
Salmon fillets	4–5	350°	14–15	Line bottom of basket with foil.
Shrimp	12–14 ounces	350°	8–10	
Steak, $\frac{1}{2}$ – $\frac{3}{4}$ inch thick	2–4	350°	20–23	Flip.
Frozen Convenience Foods				
Cheese sticks, breaded	12–14 ounces	400°	6–9	
Chicken nuggets	12–14 ounces	400°	10–12	
Egg rolls	5–6	350°	19–22	
Fish fillets, breaded	6–8	400°	15–18	Flip.
French toast	4	400°	10–12	
Onion rings, breaded	1 pound	400°	16–18	Shake.
Pizza rolls	12–14 ounces	400°	7–8	
Stuffed peppers	14–16 ounces	400°	10–12	

Type of Food	Amount	Temp.	Time (min.)	Cooking Tips
Potatoes				
Baked, sweet, medium (7–8 ounces)	4–5	350°	40–45	
Baked, white, medium (5–6 ounces)	4–5	350°	40–45	
Frozen hash brown patties	4–5	400°	10–12	
Frozen thick cut fries	1–1½ pounds	400°	20–25	Shake every 8 minutes.
Frozen shoestring fries	1–1½ pounds	400°	16–20	Shake every 8 minutes.
Homemade fries	1–1½ pounds	400°	25–28	Shake every 8 minutes.
Homemade wedges	1–1½ pounds	350°	18–20	
Baked Products (Preheat at 350° for 3–5 minutes.)				
Cake	1	350°	32–34	
Cupcakes	4	350°	15	
Muffins	4	350°	15	
Refrigerator Dough				
Biscuits, crescents	6	350°	6–8	Line bottom of basket with foil.
Cinnamon rolls	8	350°	8–10	Line bottom of basket with foil.
Other Foods				
Grilled sandwiches	2	400°	8	Flip.
Toasted almonds	4–6 ounces	350°	6	
Toasted pecans	4–6 ounces	350°	3	
Toasted walnuts	4–6 ounces	350°	5	

Recipes

Spicy Chicken Strips

1 cup buttermilk
1½ tablespoons hot pepper sauce
1 teaspoon salt
½ teaspoon black pepper, divided
1 pound boneless, skinless chicken breasts, cut into ¾-inch strips
¾ cup panko bread crumbs
½ teaspoon salt
¼ teaspoon cayenne pepper, or to taste
1 tablespoon olive oil

Combine buttermilk, hot sauce, salt, and ¼ teaspoon black pepper in a shallow bowl. Add chicken strips and refrigerate for at least 2 hours. Combine bread crumbs, salt, remaining black pepper, and cayenne pepper in another shallow bowl; stir in oil.

Remove chicken strips from marinade and discard marinade. Drop strips, a few at a time, into crumb mixture. Press crumbs onto strips for even and secure coating. Place a single layer of chicken strips, about half, in basket. Cook at 350° for 12 minutes. Cook remaining strips when first batch is complete.

8 servings (serving size = 2–3 strips)

Herb Roasted Chicken

½ to 1 tablespoon olive oil
1 teaspoon dried rosemary, crushed
1 teaspoon dried parsley
1 garlic clove, minced
¼ teaspoon salt
⅛ teaspoon black pepper
1 3 to 3½-pound chicken

Combine oil, rosemary, parsley, garlic, salt, and pepper in a small bowl. Rub oil mixture over the entire chicken. Place chicken in the basket, **breast side down**. Cook at 350° for 1 hour, flipping halfway through cooking. Allow chicken to rest in basket for 10 minutes before removing to carve.

4 servings (serving size = 4 ounces)

Parmesan Coated Chicken Breasts

¼ cup panko bread crumbs
¼ cup grated Parmesan cheese
¼ teaspoon dried basil
1 tablespoon olive oil
1 tablespoon Dijon mustard
1 teaspoon Worcestershire sauce
2 boneless, skinless chicken breasts

Combine bread crumbs, cheese, and basil in a small, shallow bowl. Add oil and stir until thoroughly combined. Combine mustard and Worcestershire sauce in a small bowl. Spread mustard mixture over both sides of each chicken breast. Place chicken in bowl with crumb mixture and press coating onto each side of each breast for even and secure coating. Place chicken in basket. Cook at 350° for 21–25 minutes, flipping halfway through cooking.

2 servings

Pepper Crusted Salmon

¼ cup tamari or soy sauce
½ tablespoon orange juice
2 garlic cloves, minced
2 teaspoons honey
4 4-ounce salmon fillets
1 tablespoon olive oil
½ to 1½ tablespoons coarsely ground mixed peppercorns

Mix tamari, orange juice, garlic, and honey in a shallow glass baking dish. Add salmon, turning to coat. Cover and refrigerate for 30 minutes, turning occasionally. Remove salmon from marinade; discard marinade. Pat salmon dry.

Rub both sides of each fillet with oil. Coat the flesh side of each fillet with pepper. Line basket bottom with aluminum foil and place fillets, skin side down, on the foil. Cook at 350° until salmon flakes, about 15 minutes.

4 servings

Horseradish Crusted Pork Chop

1½ tablespoons prepared horseradish
1 tablespoon ground coriander
½ teaspoon salt
¼ teaspoon black pepper
2 teaspoons olive oil

Combine horseradish, coriander, salt, pepper, and oil in a small bowl. Rub mixture over both sides of the pork chops. Place pork chops in basket. Cook at 350° for 20–23 minutes, flipping halfway through cooking.

4 servings

Sesame Ginger Beef

½ cup tamari or soy sauce
3 tablespoons olive oil
2 tablespoons dark-roasted sesame oil
1 tablespoon brown sugar
1 tablespoon grated fresh ginger
3 cloves garlic, minced
1 to 1½ pounds beef flank, boneless sirloin, or top round steak

Whisk together tamari, oils, brown sugar, ginger, and garlic in a small bowl. Add beef to a gallon-size resealable plastic bag; pour marinade in bag. Press as much air out of the bag as possible and seal. Refrigerate for 1–1½ hours, turning halfway. Remove beef from marinade and discard marinade. Pat steak dry and place in basket. Cook at 350° for 20–23 minutes, flipping halfway through cooking.

4–6 servings (serving size = 4 ounces)

Santa Fe Pizza

- 1 teaspoon vegetable oil
- $\frac{1}{2}$ teaspoon ground cumin
- 2 tortillas, 7–8 inches in diameter
- $\frac{1}{4}$ cup prepared spicy black bean dip
- 4 ounces cooked chicken, cut in strips or shredded
- 1 tablespoon taco seasoning
- 2 tablespoons prepared chipotle salsa, or preferred type
- $\frac{1}{4}$ cup plus 2 tablespoons fresh or frozen (thawed) corn kernels
- 1 tablespoon sliced scallions
- 1 teaspoon chopped cilantro
- $\frac{3}{4}$ cup shredded pepper jack cheese

Combine oil and cumin in a small bowl; spread on both tortillas. Then spread bean dip evenly on both tortillas. Place chicken pieces and taco seasoning in a medium bowl and stir until chicken is evenly coated. Add salsa and mix with the coated chicken.

Remove half of the chicken and place evenly over bean dip on one of the tortillas. Sprinkle tortilla with half of corn, scallions, and cilantro, then top with half of the cheese. Place pizza in basket. Bake at 400° for 10 minutes. Prepare remaining tortilla and cook after removing the first pizza.

2 pizzas

Triple Cheese Grill

- 2 tablespoons mayonnaise
- $\frac{1}{8}$ teaspoon dried basil
- $\frac{1}{8}$ teaspoon dried oregano
- 4 slices whole wheat bread
- 2 $\frac{1}{2}$ - to 1-ounce slices cheddar cheese
- 2 $\frac{1}{2}$ - to 1-ounce slices brick or Monterey Jack cheese
- 2 thin slices tomato
- 2 $\frac{1}{2}$ - to 1-ounce slices provolone cheese
- Softened butter

Mix mayonnaise, basil, and oregano in small bowl; spread mixture on one side of each bread slice. Top each bread slice with 1 slice each of cheddar cheese, brick cheese, tomato, provolone cheese, and bread. Lightly butter outside of each sandwich. Add sandwiches to basket. Cook at 400° for 8 minutes, flipping halfway through cooking.

2 servings

Sweet Potatoes with Nut Butter

- 1 $\frac{1}{2}$ pounds (about 2 medium) sweet potatoes, peeled and cut into $\frac{1}{2}$ -inch dice
- $\frac{1}{2}$ tablespoon olive oil
- 1 tablespoon butter, melted
- 1 tablespoon finely chopped walnuts
- $\frac{1}{2}$ teaspoon grated orange peel
- $\frac{1}{8}$ teaspoon ground nutmeg
- $\frac{1}{8}$ teaspoon grated cinnamon

Place sweet potatoes in a small bowl and drizzle with oil. Stir until potatoes are coated and then pour into basket, spreading sweet potatoes into a single layer. Cook at 350° for 20–25 minutes, shaking/stirring halfway through cooking. Remove sweet potatoes to a serving bowl. Combine butter, walnuts, orange peel, nutmeg, and cinnamon in a small bowl and pour over sweet potatoes.

5 servings (serving size = $\frac{3}{4}$ cup)

Hot and Spicy Fries

- 1 pound (about 4 medium) russet baking potatoes, cut into $\frac{1}{2}$ -inch wide strips
- 2 teaspoons olive oil
- 1 tablespoon cornstarch
- 1 teaspoon **Hot and Spicy Seasoning**

Place the potatoes in a large bowl. Cover with water and soak for at least 30 minutes. Drain, pat potatoes dry, and return to bowl. Combine oil, cornstarch, and seasoning in a small bowl. Pour oil mixture over potatoes and stir until well coated. Place potatoes in the basket. Bake at 400° for 26–30 minutes, shaking/stirring potatoes twice during cooking.

5 servings (serving size = $\frac{3}{4}$ cup)

Hot and Spicy Seasoning

- 1 tablespoon chili powder
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon cumin
- $\frac{1}{4}$ teaspoon cayenne pepper

Combine chili powder, salt, cumin, and pepper in a small bowl. Store in an airtight container for several weeks.

Makes enough for 6 batches of fries.

Apple Pear Crisp

- $\frac{1}{4}$ cup plus 2 tablespoons quick-cooking oats
- 3 tablespoons all-purpose flour
- 2 tablespoons packed brown sugar
- $\frac{1}{2}$ teaspoon ground pumpkin pie spice, divided
- 1 $\frac{1}{2}$ tablespoons butter, cut in small pieces
- 1 medium (about 8 ounces) Golden Delicious apple, peeled, cored, and diced
- 1 medium (about 8 ounces) pear, cored and diced
- 1 teaspoon lemon juice
- 4 ounces mascarpone cheese
- $\frac{1}{2}$ tablespoon sugar
- $\frac{1}{2}$ teaspoon vanilla extract

Preheat air fryer at 350°. Combine oats, flour, brown sugar, and $\frac{1}{4}$ teaspoon of pumpkin pie spice in a medium bowl. Add butter and, using a pastry cutter or your fingers, work mixture together until crumbly; set aside.

Mix apple and pear pieces and sprinkle with lemon juice and remaining pumpkin pie spice. Pour apple-pear mixture into a 1-quart bowl or casserole dish that will comfortably fit into the basket. Sprinkle reserved oat mixture evenly over top. Bake 30 minutes or until apples and pears are tender. Remove bowl from air fryer and allow to cool slightly.

While crisp is cooling, blend together mascarpone, sugar, and vanilla in a small bowl. Top each serving of crisp with sweetened mascarpone.

4 servings (serving size = $\frac{1}{2}$ cup)

Glazed Zucchini Walnut Cake

1 9-ounce package yellow cake mix
1 egg
 $\frac{1}{3}$ cup water
 $\frac{1}{2}$ cup shredded zucchini
 $\frac{1}{4}$ cup chopped walnuts
 $\frac{3}{4}$ teaspoon cinnamon
 $\frac{1}{4}$ teaspoon ground nutmeg
 $\frac{1}{4}$ teaspoon ground ginger

Maple Glaze

$\frac{1}{4}$ cup sifted powdered sugar
1 tablespoon maple syrup
 $\frac{1}{2}$ to $1\frac{1}{2}$ teaspoons milk

Preheat air fryer at 350°.

Prepare an 8- x $3\frac{1}{8}$ -inch loaf pan and make cake according to package directions. **Use $\frac{1}{3}$ cup water instead of $\frac{1}{2}$ cup.** Stir in zucchini, walnuts, cinnamon, nutmeg, and ginger.

Pour batter into prepared pan and place pan in basket. Bake until a toothpick inserted near the center of cake comes out clean, about 32–34 minutes. Remove cake from air fryer. Cool on a wire rack for 10 minutes. Remove cake to a serving plate. Allow to cool just until warm. Drizzle with maple glaze.

Maple Glaze

Combine powdered sugar and maple syrup in small bowl. Stir in milk, $\frac{1}{2}$ teaspoon at a time, until smooth and desired consistency. Drizzle over cake.

10 servings (serving size = $\frac{3}{4}$ -inch slice)

Sunrise Surprise Muffins

$\frac{1}{2}$ cup whole wheat flour
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{4}$ teaspoon cinnamon
 $\frac{1}{8}$ teaspoon nutmeg
 $\frac{1}{2}$ cup shredded carrots
2 tablespoons chopped walnuts
2 tablespoons flaked coconut
2 tablespoons golden raisins
1 egg
1 tablespoon milk
 $\frac{1}{2}$ teaspoon vanilla extract
 $\frac{1}{4}$ cup applesauce

Preheat air fryer at 350°. Grease the bottom of 4 muffin tins or custard cups, or line with baking papers. Combine flour, sugar, soda, cinnamon, and nutmeg in a medium bowl. Stir carrots, walnuts, coconut, and raisins into flour mixture.

Beat egg, milk, and vanilla in a small bowl; stir in applesauce. Add to flour mixture and stir only until all ingredients are moistened.

Fill prepared muffin tins or custard cups with equal amount of batter (about $\frac{1}{3}$ cup). Place muffin tins in basket. Bake for 15 minutes. Cool in muffin tins for 5 minutes before removing.

4 servings

Tip: If lining muffin tins with baking paper, remove muffins from tins immediately.