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AIR FRYER HOME



Fried Favorites
RECIPE BOOK



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PowerXL
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IMPORTANT: Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm soapy water before first use (only select accessories are dishwasher safe).

STEP 1



Insert Drip Tray

Insert the Drip Tray **below** the bottom heating elements (at the very bottom of the Unit).

STEP 2



Insert Crisper Tray

Place food on a Crisper Tray* and slide the Tray into one of the shelves on the inside of the Unit. Use the markings on the door of the Unit to choose the best shelf to use for your recipe.

* The Pizza Rack also slides into the shelves. The Baking Pan should be placed on top of the Pizza Rack when the Baking Pan is used.

See owner's manual for complete instructions and important safety information before using this product.

STEP 3



Set Cooking Settings

Use the Function Knob to select the AirFry cooking preset. Use the Temperature Control Knob to set the cooking temperature. Use the Time/Darkness Control Knob to set the cooking time.

STEP 4



Remove Crisper Tray

When the cooking cycle is complete, use oven mitts or potholders to remove the Crisper Tray by sliding it out of the Unit.

Cooking Chart

Internal Temperature Meat Chart

Use this chart and a food thermometer to ensure that meat, poultry, seafood, and other cooked foods reach a safe minimum internal temperature.

*For maximum food safety, the U.S. Department of Agriculture recommends 165° F for all poultry; 160° F for ground beef, lamb, and pork; and 145° F, with a 3-minute resting period, for all other types of beef, lamb, and pork. Also review the USDA Food Safety Standards.

Food	Type	Internal Temp.*
Beef & Veal	Ground	140° F (70° C)
	Steaks, roasts: medium	145° F (70° C)
	Steaks, roasts: rare	125° F (52° C)
Chicken & Turkey	Breasts	165° F (75° C)
	Ground, stuffed	165° F (75° C)
	Whole bird, legs, thighs, wings	165° F (75° C)
Fish & Shellfish	Any type	145° F (63° C)
Lamb	Ground	160° F (70° C)
	Steaks, roasts: medium	140° F (70° C)
	Steaks, roasts: rare	130° F (55° C)
Pork	Chops, ground, ribs, roasts	160° F (70° C)
	Fully cooked ham	140° F (60° C)

Instructions for Use

Before First Use

- 1.** Read all material, warning stickers, and labels.
- 2.** Remove all packing materials, labels, and stickers.
- 3.** Hand-washing is recommended. Wash all parts and accessories used in the cooking process with warm, soapy water.
- 4.** Never wash or submerge the cooking Unit in water. Wipe the inside and outside of the cooking Unit with a clean, moist cloth. Rinse with a warm, moist cloth.
- 5.** Before cooking food, preheat the Unit for a few minutes to allow the manufacturer's protective coating of oil to burn off. Wipe the Unit with warm, soapy water and a dishcloth after this burn-in cycle.

Cooking Guidelines

This table will help you choose the basic settings for the ingredients selected.

- Snacks normally cooked in an oven can also be cooked in the *PowerXL Air Fryer Home*.
- Use pre-made dough to prepare filled snacks quickly and easily.

Pre-made dough also requires a shorter cooking time than homemade dough.

- Place a baking tin or oven dish on the Pizza Rack when baking a cake or quiche.

A tin or dish is also recommended when cooking fragile or stuffed foods.

NOTE: Keep in mind that these settings are guidelines. As ingredients differ in origin, size, shape, and brand, we cannot guarantee the best settings for your ingredients.

Food Item	Min. - Max.	Time*	Temp °F	Shake	Comments
Thin Frozen Fries	w	20-25 mins.	400° F	YES	
Thick Frozen Fries	12-20 oz.	22-25 mins.	400° F	YES	
Homemade Fries	3 medium potatoes	25 mins.	400° F	YES	Add ½ tsp. oil
Homemade Potato Wedges	1 ¼-3 ¼ cups	18-22 mins.	360° F	YES	Add ½ tsp. oil
Steak	1-4 steaks	8-12 mins.	360° F		4-8-oz. steaks
Pork Chops (Bone In)	1-4 chops	10-14 mins.	360° F		¼ in. thick
Hamburger	1-4 burgers	7-14 mins.	360° F		3-6-oz. patties
Chicken Drumstick	1-4 lb	25-30 mins.	360° F		
Chicken Breast	2-6 breasts	10-15 mins.	360° F		4-6-oz. breasts
Spring Rolls	2-12 pieces	15-20 mins.	400° F	YES	Use oven-ready
Frozen Chicken Nuggets	10-20 pieces	14-16 mins.	400° F	YES	Use oven-ready
Frozen Fish Sticks	2-20 pieces	12-14 mins.	400° F		Use oven-ready
Mozzarella Sticks	2-20 pieces	10-12 mins.	360° F		Use oven-ready
Cake	1 ¼ cups	20-25 mins.	320° F		Use baking tin
Muffins	1 ¼ cups	15-18 mins.	400° F		Use baking tin

*Add 5 minutes to cooking time when starting with a cold appliance.

FRENCH FRIES

Serves 2

Ingredients: 1 tsp. **baking soda**
2 **Idaho potatoes, cut into fries**
1 tbsp. **olive oil**
½ tsp. **tsp sea salt**

Directions:

1. Turn the Function Knob to the Airfry setting and turn the Temperature Control Knob to 400° F/205° C. Then, turn the Time Control Knob to past 20 mins. and then back to 5 mins. to preheat the PowerXL Air Fryer Home.
2. Fill a medium-size pot three quarters full with water and place the pot on the stove top. Add the baking soda to the water. Bring the water to a boil over high heat.
3. Boil the fries in the water for 5 mins.
4. Remove the fries from the water and pat dry. Toss the fries with the olive oil and salt.
5. Slide the Crisper Tray into Shelf Position 2. Turn the Function Dial to Airfry and turn the Temperature Control Knob to 400° F/205° C. Then, turn the Time Control Knob to 20 mins. to begin the cooking cycle. Stir the fries occasionally while cooking.



HASH BROWN CASSEROLE

Serves 8

Ingredients:

- 1 lb frozen hash browns, thawed & excess moisture removed
- 3 tbsp. butter, melted
- $\frac{3}{4}$ cup sour cream
- 2 tbsp. mayonnaise
- 1 $\frac{1}{2}$ cups shredded cheddar cheese, plus more for topping
- 2 tbsp. shredded Parmesan cheese
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ tsp. garlic powder
- $\frac{1}{4}$ tsp. ground black pepper

Directions:

1. Turn the Function Knob to the Bake setting and turn the Temperature Control Knob to 350° F/175° C. Then, turn the Time Control Knob to past 20 mins. and then back to 5 mins. to preheat the PowerXL Air Fryer Home.
2. Combine all the ingredients in a bowl.
3. Pour the mixture into a greased casserole dish that fits on a Pizza Rack inside the PowerXL Air Fryer Home.
4. Sprinkle some additional cheddar over the top of the mixture.
5. Slide the Pizza Rack into Shelf Position 3. Place the casserole dish on the Pizza Rack. Turn the Function Knob to the Bake setting and turn the Temperature Control Knob to 350° F/175° C. Then, turn the Time Control Knob to 20 mins. to begin the cooking cycle. Cook until the casserole is golden brown.



CRISPY PEPPERONI

BRUSSELS SPROUTS

Serves 4

Ingredients:

- 1 lb Brussels sprouts, trimmed & halved
- ½ cup thick-sliced pepperoni, quartered
- ¼ cup olive oil
- 1 tbsp. balsamic vinegar
- ½ tsp. salt

Directions:

1. Turn the Function Knob to the Roast setting and turn the Temperature Control Knob to 350° F/175° C. Then, turn the Time Control Knob to past 20 mins. and then back to 5 mins. to preheat the PowerXL Air Fryer Home.
2. Toss all the ingredients together in a bowl.
3. Place the ingredients on the Crisper Tray.
4. Slide the Crisper Tray into Shelf Position 2. Turn the Function Dial to Roast and turn the Temperature Control Knob to 350° F/175° C. Then, turn the Time Control Knob past 20 mins. and then back to 15 mins. to begin the cooking cycle.



RANCH

POTATO WEDGES

Serves 8

- Ingredients:**
- 2 Idaho potatoes, scrubbed
 - ¼ cup plain yogurt

 - SPICE MIXTURE**
 - 2 tbsp. dried buttermilk herb dressing
 - 1 tsp. garlic powder

 - olive oil spray

- Directions:**
1. Turn the Function Knob to the Airfry setting and turn the Temperature Control Knob to 400° F/205° C. Then, turn the Time Control Knob to past 20 mins. and then back to 5 mins. to preheat the PowerXL Air Fryer Home.
 2. Microwave the potatoes on high for 2 mins.
 3. When the potatoes have cooled, cut them into wedges.
 4. Brush the wedges with the yogurt.
 5. Combine the spice mixture ingredients in a bowl.
 6. Place the potatoes on the Crisper Tray and Pizza Rack.
 7. Dust the potatoes with the spice mixture.
 8. Spray the potatoes with the olive oil spray.
 9. Slide the Crisper Tray into Shelf Position 3. Slide the Pizza Rack into Shelf Position 2. Turn the Function Dial to Airfry and turn the Temperature Control Knob to 400° F/205° C. Then, turn the Time Control Knob to 20 mins. to begin the cooking cycle. Rotate the Crisper Tray and Pizza Rack halfway through the cooking time.

SWEET POTATO FRIES

Serves 10

Ingredients:

- 1 **1 large sweet potato, scrubbed**
- $\frac{1}{2}$ **cup flour**
- 1 **egg, beaten**
- 3 cups **sweet potato chips, crushed finely**

Directions:

1. Turn the Function Knob to the Airfry setting and turn the Temperature Control Knob to 400° F/205° C. Then, turn the Time Control Knob to past 20 mins. and then back to 5 mins. to preheat the PowerXL Air Fryer Home.
2. Microwave the sweet potato on high for 1 min.
3. Let the potato cool and then cut it into fries.
4. Pour the flour into a bowl and set the bowl aside.
5. Pour the sweet potato chips into a third bowl.
6. Dip the fries into the flour, then the egg, and finally the chips.
7. Place the coated fries on the Crisper Tray.
8. Slide the Crisper Tray into Shelf Position 2. Turn the Function Dial to Airfry and turn the Temperature Control Knob to 400° F/205° C. Then, turn the Time Control Knob past 20 mins. and then back to 10 mins. to begin the cooking cycle.

HAM & CHEESE

SLIDERS

Serves 4

Ingredients:

- 3 tbsp. **Dijon mustard**
- 3 tbsp. **jarred horseradish**
- 12 **mini potato buns,**
cut in half
- 8 oz **honey ham**
- 1/2 **small yellow onion, diced small**
- 8 **slices baby Swiss cheese**
- 2 tbsp. **melted butter**

- Directions:**
1. Turn the Function Knob to the Airfry setting and turn the Temperature Control Knob to 400° F/205° C. Then, turn the Time Control Knob to past 20 mins. and then back to 5 mins. to preheat the PowerXL Air Fryer Home.
 2. Combine the Dijon mustard and horseradish and spread them over the bottom half of the potato buns.
 3. Place the bottom halves of the buns on the Pizza Rack.
 4. Place the honey ham evenly on the buns.
 5. Sprinkle the onion over the ham and top the onion with the baby Swiss cheese.
 6. Slide the Pizza Rack into Shelf Position 2. Turn the Function Dial to Airfry and turn the Temperature Control Knob to 400° F/205° C. Then, turn the Time Control Knob past 20 mins. and then back to 10 mins. to begin the cooking cycle. Cook until the cheese is melted. Then, remove and reserve the bottom halves of the buns.
 7. Lightly brush the top half of the buns with the melted butter and put them on the Pizza Rack.
 8. Turn the Function Dial to Airfry and turn the Temperature Control Knob to 400° F/205° C. Then, turn the Time Control Knob past 20 mins. and then back to 10 mins. to begin the cooking cycle. Cook until golden.
 9. Place the top halves of the buns on the bottom halves.



WHITE PIZZA

Serves 1

Ingredients:

- 1 thin-crust pizza dough
- 2 cloves garlic, sliced thinly
- ½ tsp. red pepper flakes
- 9 slices fresh mozzarella
- ¼ cup ricotta cheese
- 2 tbsp. extra virgin olive oil

Directions:

1. Turn the Function Knob to the Pizza setting and turn the Temperature Control Knob to 375° F/190° C. Then, turn the Time Control Knob to past 20 mins. and then back to 5 mins. to preheat the PowerXL Air Fryer Home.
2. Roll the pizza dough onto a Crisper Tray.
3. Slide the Crisper Tray into Shelf Position 3. Turn the Function Knob to the Pizza setting and turn the Temperature Control Knob to 375° F/190° C. Then, turn the Time Control Knob past 20 mins. and then back to 10 mins. to begin the cooking cycle. Flip the dough after 5 mins.
4. When the dough is done cooking, remove the Crisper Tray from the PowerXL Air Fryer Home and leave the dough in the Crisper Tray. Top the dough with the ricotta, mozzarella, garlic, and red pepper flakes.
5. Slide the Crisper Tray back into Shelf Position 3. Turn the Function Knob to the Pizza setting and turn the Temperature Control Knob to 375° F/190° C. Then, turn the Time Control Knob past 20 mins. and then back to 5 mins. to begin the cooking cycle.
6. Let the pizza cool for 5 mins. before cutting.



BUFFALO WINGS

Serves 4

Ingredients: 1 lb **1 lb. chicken wings**
¼ cup ¼ cup **buffalo sauce**

- Directions:**
1. Turn the Function Knob to the Airfry setting and turn the Temperature Control Knob to 400° F/205° C. Then, turn the Time Control Knob to past 20 mins. and then back to 5 mins. to preheat the PowerXL Air Fryer Home.
 2. Place the wings on the Crisper Tray.
 3. Slide the Crisper Tray into Shelf Position 2. Turn the Function Dial to Airfry and turn the Temperature Control Knob to 400° F/205° C. Then, turn the Time Control Knob to 40 mins. to begin the cooking cycle. Turn the wings occasionally while they cook.
 4. When the wings are done cooking, toss them in the buffalo sauce.



CHICKEN MILANESE

Serves 2

Ingredients:	2 cups	panko breadcrumbs		
	¼ cup	grated Parmesan cheese	1 tsp.	SALAD
				white wine vinegar
	½ tsp.	garlic powder	2 tbsp.	juice of ½ lemon
	2	eggs, beaten	3 cups	extra virgin olive oil
	4	chicken cutlets	1	arugula
		salt & ground black pepper, to taste		beefsteak tomato, diced
				salt & ground black pepper, to taste
				shaved Parmesan cheese, for garnish

Directions:

1. Turn the Function Knob to the Airfry setting and turn the Temperature Control Knob to 400° F/205° C. Then, turn the Time Control Knob to past 20 mins. and then back to 5 mins. to preheat the PowerXL Air Fryer Home.
2. Combine the panko breadcrumbs, Parmesan, and garlic in a bowl and mix.
3. Generously season the chicken cutlets with the salt and black pepper.
4. Crack the eggs into a bowl. Dip the cutlets into the egg.
5. Coat the cutlets with the panko mixture.
6. Evenly divide the cutlets between the Crisper Tray and Pizza Rack.
7. Slide the Crisper Tray into Shelf Position 3. Slide the Pizza Rack into Shelf Position 2. Turn the Function Knob to the Airfry setting and turn the Temperature Control Knob to 400° F/205° C. Then, turn the Time Control Knob past 20 mins. and then back to 15 mins. to begin the cooking cycle. Rotate the Crisper Tray and Pizza Rack halfway through the cooking cycle.
8. While the cutlets cook, whisk the vinegar, lemon juice, olive oil, and a pinch of salt and black pepper together in a bowl to make a dressing.
9. Add the arugula to the bowl and coat it with the dressing.
10. When the cutlets are done cooking, plate them and top them with the diced tomatoes and the arugula salad. Garnish with the shaved Parmesan.



FRIED CHICKEN

Serves 6

Ingredients:

- 5 **chicken legs**
- 4 **chicken thighs**
- 5 **chicken wings**
- 3 cups **buttermilk**
- 2 tsp. **salt**
- 1 tsp. **ground black pepper**
- 1 tbsp. **onion powder**
- 1 tbsp. **garlic powder**
- 1 tbsp. **paprika**
- 6 cups **corn flakes, crushed**

Directions:

1. Turn the Function Knob to the Bake setting and turn the Temperature Control Knob to 350° F/175° C. Then, turn the Time Control Knob to past 20 mins. and then back to 5 mins. to preheat the PowerXL Air Fryer Home.
2. Place the chicken pieces and the buttermilk in a bowl. Marinate the chicken in the buttermilk for at least 30 mins. in the refrigerator (preferably overnight).
3. Combine the salt, black pepper, onion powder, garlic powder, paprika, and corn flakes together in a bowl.
4. Roll the chicken in the corn flakes and spice mixture to coat well.
5. Evenly divide the chicken between the Crisper Tray and the Pizza Rack.
6. Slide the Crisper Tray into Shelf Position 3. Slide the Pizza Rack into Shelf Position 2. Turn the Function Knob to the Bake setting and turn the Temperature Control Knob to 350° F/175° C. Then, turn the Time Control Knob to 30 mins. to begin the cooking cycle. Rotate the Crisper Tray and Pizza Rack halfway through the cooking cycle.
7. Use a meat thermometer to measure the temperature of the chicken. The chicken is done when the internal temperature reaches 165° F/75° C. Additional cooking time might be required to reach this temperature.

FLAVOR BURST

CHICKEN

Serves 4

Ingredients: 8 chicken thighs
1/3 cup tomato paste

SPICE MIXTURE
1 tbsp cumin
1 tbsp turmeric
1 pack Italian dry dressing seasoning

- Directions:**
1. Turn the Function Knob to the Roast setting and turn the Temperature Control Knob to 350° F/175° C. Then, turn the Time Control Knob to past 20 mins. and then back to 5 mins. to preheat the PowerXL Air Fryer Home.
 2. Pat the chicken thighs with paper towels to dry.
 3. Brush the chicken with the tomato paste.
 4. Combine the spice mixture ingredients in a bowl.
 5. Sprinkle the spice mixture over the chicken.
 6. Place the chicken, evenly spaced, on the Crisper Tray.
 7. Slide the Crisper Tray into Shelf Position 2. Turn the Function Dial to Roast and turn the Temperature Control Knob to 350° F/175° C. Then, turn the Time Control Knob to 30 mins. to begin the cooking cycle.
 8. The chicken is done when the internal temperature reaches 165° F/75° C. Additional cooking time might be required to reach this temperature.

STEAK

AU POIVRE

Serves 2

Ingredients:	1/3 cup	crushed black peppercorn	SAUCE	
	2 14-oz	NY strip steaks		3 tbsp. butter
	1 tsp.	salt		1 tbsp. chopped shallot
	2 tbsp.	olive oil		1/4 cup brandy
			3 tbsp. beef broth	
			1/4 cup heavy cream	
			1/4 tsp. sea salt	

Directions:

1. Turn the Function Knob to the Airfry setting and turn the Temperature Control Knob to 400° F/205° C. Then, turn the Time Control Knob to past 20 mins. and then back to 5 mins. to preheat the PowerXL Air Fryer Home.
2. Place the black peppercorn on a plate. Season the NY strip steaks with the salt. Place the steaks on the peppercorns to coat the steaks evenly.
3. Place the steaks on the Crisper Tray. Drizzle the steaks with the olive oil.
4. Slide the Crisper Tray into Shelf Position 2. Turn the Function Dial to Airfry and turn the Temperature Control Knob to 400° F/205° C. Then, turn the Time Control Knob past 20 mins. and then back to about 15 mins. to begin the cooking cycle. Cook until the desired doneness is reached.
5. Place the butter and shallot in a sauté pan. Sauté until tender.
6. Carefully add the brandy, beef broth, and heavy cream to the sauté pan.
7. Reduce the cream until the sauce reaches the desired thickness.
8. Season the sauce with the sea salt.
9. When the steaks are done, plate them and pour the sauce over them.



HONEY-ROASTED SALMON

Serves 2

Ingredients:

- 2 4-oz salmon fillets
- $\frac{3}{4}$ cup honey
- $\frac{1}{3}$ cup sweet soy sauce
- 2 tbsp. light brown sugar
- $\frac{1}{4}$ cup orange juice
- 2 tbsp. lemon juice
- 2 tbsp. red wine vinegar
- 2 tsp. olive oil
- 2 cloves garlic, minced
- 1 scallion, chopped finely
- salt & ground black pepper, to taste

- Directions:**
1. Turn the Function Knob to the Bake setting and turn the Temperature Control Knob to 350° F/175° C. Then, turn the Time Control Knob to past 20 mins. and then back to 5 mins. to preheat the PowerXL Air Fryer Home.
 2. Combine all the ingredients except the salmon, salt, and black pepper in a saucepan over lower heat on the stove top.
 3. Bring to a boil and then lower to a simmer. Reduce for 15 mins., stirring often.
 4. Rub each salmon filet with the olive oil and season with salt and black pepper.
 5. Place the salmon on the Crisper Tray.
 6. Slide the Crisper Tray into Shelf Position 3. Turn the Function Knob to the Bake setting and turn the Temperature Control Knob to 350° F/175° C. Then, turn the Time Control Knob past 20 mins. and then back to 10 mins. to begin the cooking cycle.
 7. Once the cooking cycle has finished, remove the Crisper Tray and brush the salmon with the sauce.
 8. Slide the Crisper Tray back into Shelf Position 3. Turn the Function Knob to the Bake setting and turn the Temperature Control Knob to about 330° F/165° C. Then, turn the Time Control Knob past 20 mins. and then back to 10 mins. to begin the cooking cycle.
 9. When the salmon is done cooking, server with the sauce and chopped scallions.



ORANGE-BLUEBERRY CORN MUFFINS

Makes 12

Ingredients: 1 ¼ cups **cornmeal** **juice & zest of**
¾ cup **flour** **1 navel orange**
1 tsp. **baking powder** 4 tbsp. **butter, melted**
1 tsp. **baking soda** 1 **large egg**
1 tsp. **salt** ¾ cup **buttermilk**
½ cup **sugar** ½ pint **blueberries**

Directions:

1. Turn the Function Knob to the Bake setting and turn the Temperature Control Knob to 325° F/165° C. Then, turn the Time Control Knob to past 20 mins. and then back to 5 mins. to preheat the PowerXL Air Fryer Home.
2. Combine the cornmeal, flour, baking powder, baking soda, and salt in a bowl.
3. Combine the sugar and orange zest in a separate bowl and mix thoroughly to release the oils.
4. Add the orange juice, butter, egg, and buttermilk to the sugar and orange zest and whisk.
5. Combine the two bowls and fold the blueberries into the mixture.
6. Scoop the mixture into 15 cupcake liners. Place the cupcake liners on the Pizza Rack.
7. Slide the Pizza Rack into Shelf Position 3. Turn the Function Dial to Bake and turn the Temperature Control Knob to 325° F/165° C. Then, turn the Time Control Knob past 20 mins. and then back to 15 mins. to begin the cooking cycle. Cook until the muffins are done.
8. Let the muffins cool and then serve them with butter.



CHOCOLATE COLA CAKE

Serves 6

Ingredients:

CAKE
¼ cup vegetable oil
4 tbsp. butter, melted
1 egg
¼ cup milk
½ tsp. vanilla extract
2 tbsp. cocoa powder
1 cup flour
1 cup sugar
½ tsp. salt
½ tsp. baking powder
12 oz cola, reduced by half

FROSTING
1 stick unsalted butter, room temperature
1 cup confectioner's sugar
2 tbsp. heavy cream
½ tsp. vanilla extract
½ cup pecans, chopped roughly, for garnish

Directions:

1. Turn the Function Knob to the Bake setting and turn the Temperature Control Knob to 350° F/175° C. Then, turn the Time Control Knob to past 20 mins. and then back to 5 mins. to preheat the PowerXL Air Fryer Home.
2. Combine the oil, butter, egg, milk, and vanilla in a bowl to make the egg mixture.
3. Combine the cocoa powder, flour, sugar, salt, and baking powder in a separate bowl and mix to make the dry mixture.
4. Add half of the dry mixture to the egg mixture.
5. Add the reduced cola to the egg mixture and mix to combine.
6. Add the rest of the dry mixture to the egg mixture and mix to combine.
7. Place the batter in a greased cake pan that fits on the Pizza Rack inside the PowerXL Air Fryer Home.
8. Slide the Pizza Rack into Shelf Position 3. Place the cake pan on the Pizza Rack. Turn the Function Knob to the Bake setting and turn the Temperature Control Knob to 350° F/175° C. Then, turn the Time Control Knob to 30 mins. to begin the cooking cycle.
9. While the cake cooks, combine all the frosting ingredients in a bowl and whisk until smooth.
10. When the cake is done cooking, remove and let cool on a cooling rack.
11. When the cake is cool, spread the frosting over the cake and sprinkle pecans over the frosting.



CHERRY PIE

Serves 6

Ingredients:

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

Directions:

1. Turn the Function Knob to the Bake setting and turn the Temperature Control Knob to 350° F/175° C. Then, turn the Time Control Knob to past 20 mins. and then back to 5 mins. to preheat the PowerXL Air Fryer Home.
2. Place a layer of the pie dough into a lightly greased pie pan that fits on the Pizza Rack inside the PowerXL Air Fryer Home.
3. Trim the dough, leaving 1 in. of dough over the side of the pan. Fold the excess dough inward to create a thick crust.
4. Use your thumbs and pointer finger to create a scalloped edge in the pie crust.
5. Refrigerate the dough for 15 mins.
6. Fill the pie shell with the cherry filling. There may be some filling left over.
7. Cut the remaining pie crust into strips and use the strips to create a lattice over the filling.
8. Brush the lattice with the egg wash and sprinkle the sugar over the lattice.
9. Slide the Pizza Rack into Shelf Position 3. Place the pie pan on the Pizza Rack. Turn the Function Knob to the Bake setting and turn the Temperature Control Knob to 350° F/175° C. Then, turn the Time Control Knob to 45 mins. to begin the cooking cycle.

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