

America's
#1 FAVORITE
Fried Food Recipes



PowerXL
products that excel
VORTEX AIR FRYER PRO



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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



Make sure the Drip Tray is in place. Press the Power/Start–Stop Button to turn on the Air Fryer Pro.

STEP 2



Arrange food on the Crisper Trays and place the Crisper Trays inside the Unit.

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

STEP 3



Select one of the one-touch cooking presets to begin the cooking cycle. If using manual settings, select the time and temperature and then press the Power/Start-Stop Button.

STEP 4



After the set cooking time has expired, the fan will run for 20 seconds to cool off the Unit and the Unit will automatically shut off. Remove the Crisper Trays while wearing oven mitts and enjoy!

Hash Brown Casserole

serves 8

Ingredients

- 1 lb. frozen hash browns, thawed, excess moisture removed
- 3 tbsp. butter, melted
- ¾ cup sour cream
- 2 tbsp. mayonnaise
- 1 ½ cups cheddar, plus more for topping
- 2 tbsp. Parmesan, shredded
- ½ tsp. salt
- ½ tsp. garlic powder
- ¼ tsp. ground black pepper



Directions

1. Combine all the ingredients in a bowl.
2. Pour the mixture into a greased casserole dish.
3. Sprinkle some additional cheddar over the top of the mixture.
4. Place an Air Flow Rack into the air fryer.
5. Place the dish onto the Rack. Press the Power Button and then the Roast Button (350° F/177° C) and decrease the cooking time to 20 mins. to begin the cooking cycle. Cook until golden brown.

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

Chicken Tenders

serves 4

Ingredients

1 tsp. garlic powder
1 tsp. onion powder
1 tsp. salt
½ tsp. ground black pepper
1 tsp. smoked paprika
1 cup flour
1 lb. chicken tenders
2 eggs, beaten
2 cups panko breadcrumbs

Directions

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

Fried Zucchini

serves 6

Ingredients

4 medium zucchini, cut into sticks

4 eggs, beaten

2 cups seasoned breadcrumbs

Directions

1. Dip the zucchini into the egg.
2. Coat the zucchini with the breadcrumbs.
3. Place the battered zucchini onto the Air Flow Racks.
4. Place the Racks in the air fryer. Press the Power Button and then the French Fry Button (400° F/200° C) and decrease the cooking time to 10 mins. to begin the cooking cycle.



Cheddar Biscuits

makes 16

Ingredients

2 cups flour

1 stick butter

2 tsp. baking powder

$\frac{3}{4}$ cup buttermilk

$\frac{1}{2}$ cup scallions, chopped

$\frac{1}{2}$ tsp. garlic powder

$\frac{1}{2}$ tsp. seafood seasoning

$\frac{1}{4}$ tsp. cayenne powder

1 $\frac{1}{2}$ cups cheddar, shredded

Directions

1. Use a pastry cutter, butter knives, or your hands to combine the flour and butter in a bowl until the butter is pea size.
2. Add the remaining ingredients to the bowl and mix.
3. Divide the mixture into 16 balls and place the balls on one Air Flow Rack.
4. Place the Rack in the air fryer. Press the Power Button and then the Baking Button (320° F/160° C) and decrease the cooking time to 15 mins. to begin the cooking cycle.
5. Serve the biscuits with fried chicken.

Maryland Crab Cakes

serves 4

Ingredients

BREADCRUMBS

- 1 tsp. garlic, minced
- ¼ cup scallions, finely chopped
- ¼ cup celery, diced
- 2 tbsp. fresh parsley, chopped
- 1 tbsp. sweet chili sauce
- 1 tsp. seafood seasoning
- 1 tsp. salt
- ½ tsp. ground black pepper
- ½ cup cracker crumbs
- 1 lb. lump crab meat

DIPPING SAUCE

- 1 cup mayonnaise
- 1 tbsp. sweet pickle relish
- 1 tbsp. Thai chili sauce
- 1 tbsp. lemon juice
- salt & ground black pepper, to season



Directions

1. Combine all the breadcrumb ingredients except the crab meat and cracker crumbs in a large bowl.
2. Gently mix the crab meat and ¼ cup cracker crumbs into the breadcrumb mixture.
3. Spread the remaining cracker crumbs onto a workable surface.
4. Form the crab mixture into 12 equal-size balls.
5. Evenly coat the balls in the cracker crumbs and then gently press the balls to make patties.
6. Refrigerate the patties for 20 mins.
7. Place the crab cakes onto the Air Flow Racks.
8. Place the Racks in the Power AirFryer Pro. Press the Power Button and then the Roast Button (350° F/177° C) and decrease the cooking time to 20 mins. to begin the cooking cycle.
9. While the crab cakes cook, combine all the dipping sauce ingredients and season the sauce with the salt and ground black pepper.
10. Serve the crab cakes with the dipping sauce while warm.

Loaded Nachos

serves 4

Ingredients

- 24 restaurant style tortilla chips
- ½ cup refried beans
- ½ cup chili
- 4 oz. American cheese, cubed
- ¼ cup salsa
- ½ cup cheddar, shredded
- ¼ cup black olives, sliced
- ½ small red onion, chopped
- 1 large plum tomato, chopped
- ¼ cup cilantro, chopped
- juice from ½ lime
- ½ tsp. salt
- guacamole, for serving
- sour cream, for serving
- 1 jalapeño, sliced, for serving



Directions

1. Microwave the cheese cubes and chili until melted.
2. Line the Air Flow Racks with parchment paper.
3. Layer 12 tortilla chips on the parchment paper.
4. Spoon the refried beans over the chips.
5. Sprinkle half of the chili, salsa, shredded cheddar, olives, and cilantro over the chips.
6. Layer the remaining chips onto the pile.
7. Sprinkle the remaining chili, salsa, shredded cheddar, olives, and cilantro over the chips.
8. Place the Racks in the air fryer. Press the Power Button and then the French Fry Button (400° F/200° C) and decrease the cooking time to 12 mins. to begin the cooking cycle.
9. Mix the red onion, plum tomato, lime juice, and salt in a small bowl.
10. Spoon the mixture over the nachos.
11. Serve with guacamole, sour cream, and jalapeños.

Buffalo Wonton

serves 4

Ingredients

1 large boneless skinless chicken breast
1 package wonton wrappers
1 ¼ cups cheddar, shredded
4 tbsp. buffalo wing sauce
2 cups panko breadcrumbs
1 tsp. dry sriracha powder
1 egg white, beaten
celery sticks, for serving
bleu cheese dressing, for serving

Directions

1. Boil the chicken in a saucepot for 10 mins. Remove and shred the chicken.
2. Add the chicken, buffalo wing sauce, and cheddar to a bowl and mix well.
3. Mix the panko breadcrumbs and sriracha in a separate bowl. Set the bowl aside.
4. Fill the center of each wonton wrapper with 1 tbsp. chicken mixture.
5. Brush the edges of each wonton wrapper with water. Fold each wrapper over to create a triangle and press to seal.
6. Brush the wontons with the egg white.
7. Sprinkle the panko breadcrumbs mixture over the wonton wrappers.
8. Place the wonton wrappers onto the Air Flow Racks.
9. Place the Racks in the air fryer. Press the Power Button and then the French Fry Button (400° F/ 200° C) and decrease the cooking time to 15 mins. to begin the cooking cycle.

Cheese Melt

serves 2

Ingredients

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

Directions

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

Pepperoni Pizza

serves 1

Ingredients

1 pizza dough, thin crust
3 tbsp. pizza sauce
¾ cup mozzarella, shredded
12 slices pepperoni

Directions

1. Roll the pizza dough onto an Air Flow Rack.
2. Place the Rack in the air fryer. Press the Power Button and then the Pizza Button (360° F/182° C for 15 mins.) to begin the cooking cycle. Flip the dough after 5 mins.
3. Remove the crust from the air fryer.
4. Top the crust with the sauce, cheese, and pepperoni.
5. Return the crust to the air fryer. Press the Power Button and then the French Fry Button (400° F/200° C) and decrease the cooking time to 5 mins. to begin the cooking cycle.
6. Let the pizza cool for 5 mins. before cutting.

Traditional Italian Meatballs

makes 25

Ingredients

3 lb. ground meatball mix
(pork, beef & veal)
3 eggs
¼ cup milk
½ cup breadcrumbs
½ cup Parmesan cheese, grated
½ onion, minced
2 cloves garlic, minced
½ tsp ground black pepper
1 tsp. sea salt
¼ cup parsley, chopped

Directions

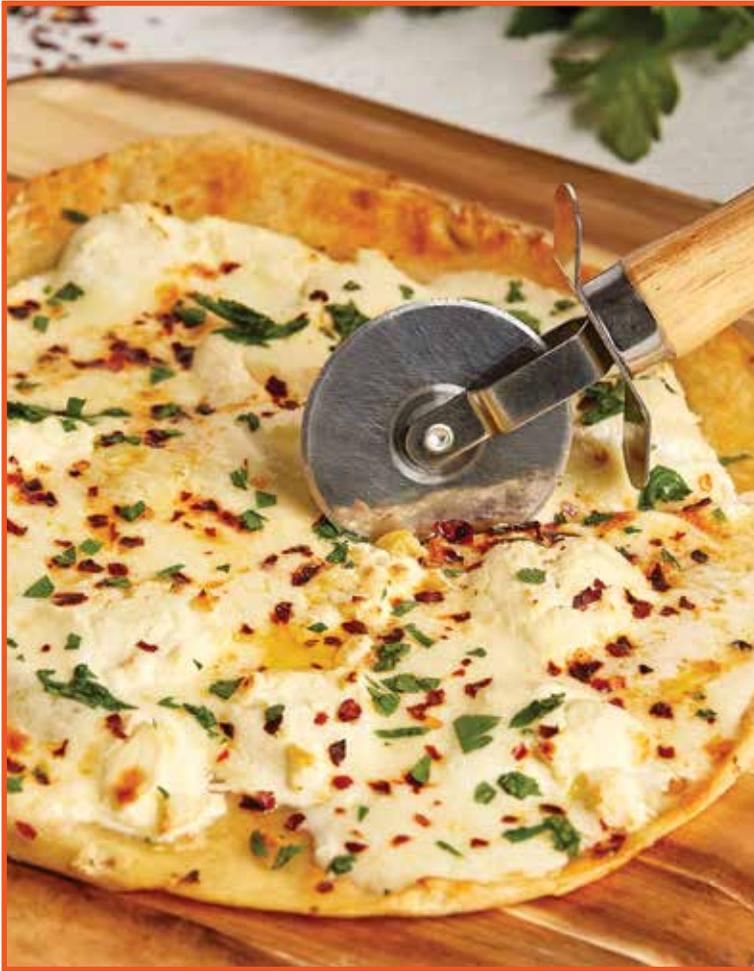
1. Mix all the ingredients together in a bowl.
2. Form the ingredients into 25 meatballs.
3. Place the meatballs onto the Air Flow Racks.
4. Place the Racks in the air fryer. Press the Power Button and then the Roast Button (350° F/177° C) and decrease the cooking time to 20 mins. to begin the cooking cycle.
5. Serve in tomato sauce or gravy.

White Pizza

serves 1

Ingredients

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



Directions

1. Roll the pizza dough onto an Air Flow Rack.
2. Place the Rack in the air fryer. Press the Power Button and then the Pizza Button (360° F/182° C for 15 mins.) to begin the cooking cycle. Flip the dough after 5 mins.
3. Remove the crust from the air fryer.
4. Top the crust with the ricotta, mozzarella, garlic, and red pepper flakes.
5. Return the crust to the air fryer. Press the Power Button and then the French Fry Button (400° F/200° C) and decrease the cooking time to 5 mins. to begin the cooking cycle.
6. Let the pizza cool for 5 mins. before cutting.

Chicken Milanese

serves 4

Ingredients

2 cups panko breadcrumbs
¼ cup Parmesan, grated
½ tsp. garlic powder
2 eggs, beaten
4 chicken cutlets
salt & ground black pepper

SALAD

1 tsp. white wine vinegar
juice of ½ lemon
2 tbsp. extra virgin olive oil
3 cups arugula
1 beefsteak tomato, diced
salt & ground black pepper
shaved Parmesan, for garnish



Directions

1. Combine the panko breadcrumbs, Parmesan, and garlic in a bowl.
2. Generously season the chicken cutlets with the salt and ground black pepper.
3. Dip the cutlets into the egg.
4. Coat the cutlets with the panko mixture.
5. Place the cutlets onto the Air Flow Racks.
6. Place the Racks in the air fryer. Press the Power Button and then the Roast Button (350° F/177° C) and decrease the cooking time to 18 mins. to begin the cooking cycle.
7. While the chicken cooks, make the salad.
8. Whisk the vinegar, lemon juice, olive oil, and a pinch of salt and ground black pepper in a bowl.
9. Add the arugula to the bowl and coat with the dressing.
10. Top the chicken with the diced tomatoes and the arugula salad.
11. Garnish with the shaved Parmesan.

Super Nacho Tacos

serves 8

Ingredients

- 8 hard taco shells
- ½ cup honey
- 1 packet taco seasoning
- 1 packet cheese powder
- ¾ lb. ground beef
- 2 tbsp. olive oil
- 2 tsp. salt
- 1 tsp. ground black pepper
- 1 cup iceberg lettuce, shredded
- 2 plum tomatoes, diced
- 1 cup cheddar, shredded
- sour cream, for garnish



Directions

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

Orange Chicken

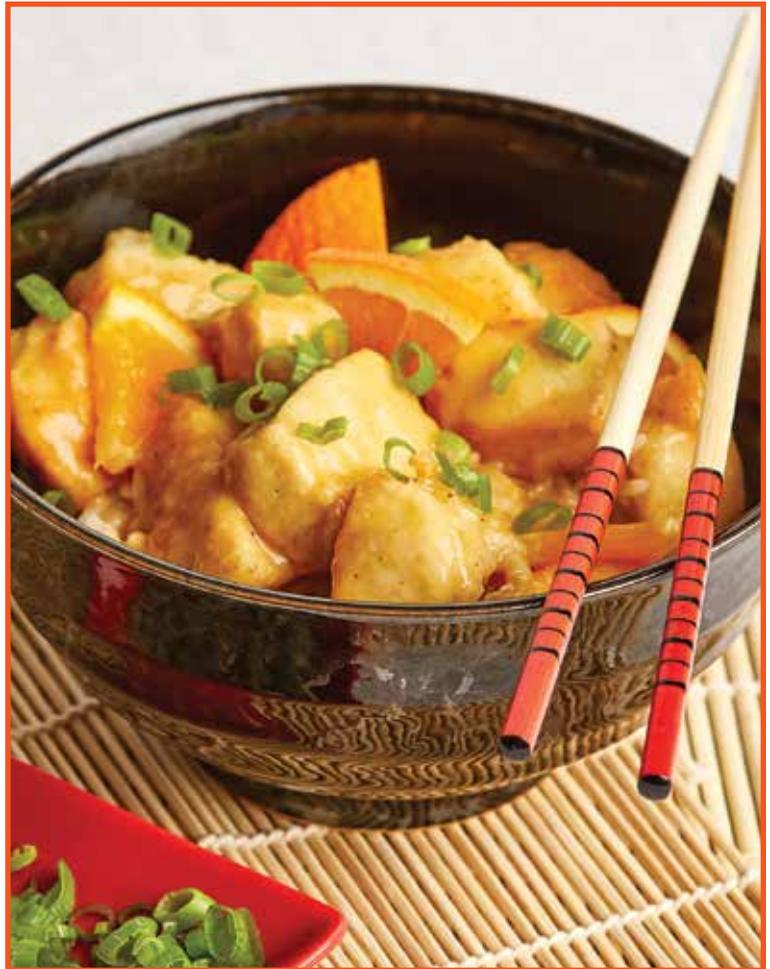
serves 4

Ingredients

- 1 lb. boneless skinless chicken breast, cubed
- 1 egg, beaten
- 1 cup cornstarch
- 2 tsp. salt
- ½ tsp. ground black pepper

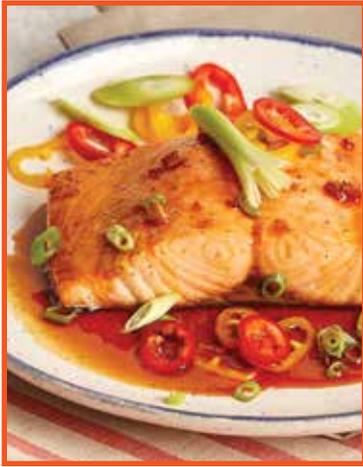
ORANGE SAUCE

- 1 cup orange juice
- 2 tbsp. butter
- 2 tsp. low sodium soy sauce
- 2 tsp. brown sugar
- 1 tsp. ginger, grated
- 1 tsp. garlic, grated
- 1 tsp. rice vinegar
- 1 tbsp. scallion, finely chopped
- pinch red pepper flakes
- zest of 1 orange
- white rice, for serving



Directions

1. Toss the chicken in a bowl with the egg.
2. Combine the cornstarch, salt, and ground black pepper in a separate small bowl and mix.
3. Coat the chicken with the cornstarch mixture. Shake off any excess cornstarch.
4. Place the coated chicken onto the Air Flow Racks.
5. Place the Racks in the air fryer. Press the Power Button and then the French Fry Button (400° F/200° C for 18 mins.) to begin the cooking cycle.
6. Combine all the sauce ingredients in a pan and bring to a boil on the stove top. Then, lower the heat to simmer. Cook until reduced by half.
7. Transfer the cooked chicken to a bowl.
8. Add the sauce and toss to coat (**Caution: Contents will be hot**).
9. Serve the chicken over white rice with an extra drizzle of orange sauce.



Honey Roasted Salmon

serves 2

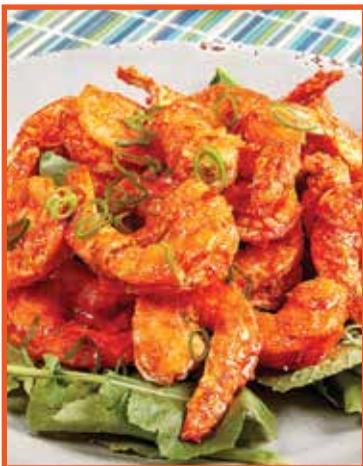
Ingredients

2 (4-oz.) salmon fillets
¾ cup honey
⅓ cup sweet soy sauce
2 tbsp. light brown sugar
¼ cup orange juice
2 tbsp. lemon juice
2 tbsp. red wine vinegar
2 tsp. olive oil
2 cloves garlic, minced
1 scallion, chopped finely
salt & ground black pepper, to season

Directions

1. Combine all the ingredients except the salmon, salt, and ground black pepper in a saucepan over low heat.
2. Bring to a boil and then lower to a simmer.

3. Reduce for 15 mins., stirring often.
4. Rub each salmon filet with olive oil and season with the salt and ground black pepper.
5. Place the salmon onto the Air Flow Racks.
6. Place the Racks in the air fryer. Press the Power Button and then the Shrimp Button (12-min. cooking time) and increase the cooking temperature to 330° F/165° C to begin the cooking cycle.
7. Once the cooking cycle has finished, brush the salmon with the sauce.
8. Return the salmon to the air fryer. Press the Power Button and then the Shrimp Button, increase the cooking temperature to 330° F/165° C, and decrease the cooking time to 10 mins. to begin the cooking cycle.
9. Serve with the sauce and chopped scallions.



Bang Bang Shrimp

serves 8

Ingredients

1 cup cornstarch
¼ tsp. dried sriracha powder
2 lb. 21-25 shrimp, peeled & deveined
¼ cup sweet chili sauce
¼ cup mayonnaise
iceberg lettuce, for serving

Directions

1. Mix the dried sriracha and cornstarch together in a bowl.
2. Coat the shrimp in the cornstarch mix.
3. Place the shrimp in a single layer onto the Air Flow Racks.
4. Place the Racks in the air fryer. Press the Power Button and then the French Fry Button (400° F/200° C for 18 mins.) to begin the cooking cycle. Flip the shrimp after 10 mins.
5. While the shrimp cooks, combine the mayonnaise and sweet chili sauce.
6. Serve the shrimp over lettuce and with the sauce for dipping.

Thai Chicken Spring Rolls

serves 4

Ingredients

4 boneless skinless chicken breasts, sliced into strips

MARINADE

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

ROLLS

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

PEANUT DRESSING

2 tbsp. vegetable oil
2 scallions, finely chopped
1 clove garlic, minced
½ tsp. ginger, minced
½ cup creamy peanut butter
2 tbsp. sweet soy sauce
2 tbsp. white wine vinegar
3 tbsp. light brown sugar
¼ cup water
½ tsp. crushed red pepper flakes

DIPPING SAUCE

½ cup coconut milk
½ cup peanut dressing (recipe above)
red Thai curry paste
crushed red pepper flakes

Directions

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

Double Cheeseburger with Crazy-Good Sauce

serves 2

Ingredients

1 lb. ground chuck beef
1 large onion, chopped
1 tbsp. canola oil
1 tsp. salt
2 hamburger rolls
2 tbsp. margarine, soft
6 pickle chips, dill
4 slices tomato
4 iceberg lettuce leaves
½ cup yellow mustard
4 slices American cheese

SAUCE

¼ cup mayonnaise
2 tbsp. ketchup
1 tbsp. pickle relish
½ tsp. honey
½ tsp. white wine vinegar

Directions

1. Form the ground chuck into four patties. Season the patties with the salt and then set them aside in the refrigerator.
2. Add ½ tbsp. canola oil to a sauté pan. Cook the onion in the pan until caramelized.
3. Rub the burgers with ¼ cup mustard. Place the burgers onto the Air Flow Racks.
4. Place the Racks in the air fryer. Press the Power Button and then the French Fry Button (400° F/200° C) and decrease the cooking time to 10 mins. to begin the cooking cycle. After 9 mins., top the burgers with the cheese. When the cooking cycle is complete, remove the Racks and place the patties on a plate.
5. Butter the inside of the burger rolls. Place the rolls onto the Racks.
6. Place the Racks in the air fryer. Press the Power Button and then the French Fry Button (400° F/200° C) and decrease the cooking time to 3 mins. to begin the cooking cycle.
7. Place the lettuce, tomato, and sauce on each bottom roll. Add one burger and top with some onions and half of the pickles to each roll. Top each burger with another burger, more onions, and the sauce. Top with the top half of the roll.



White Bread

makes 1 loaf

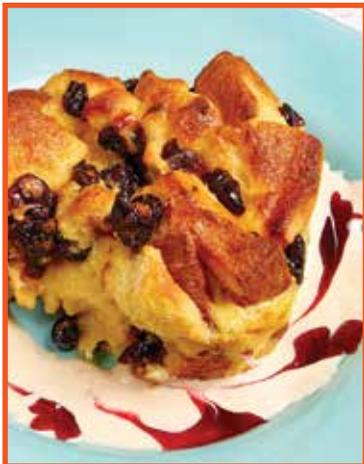
Ingredients

- 2 frozen bread doughs, thawed
- 1 tbsp. olive oil
- ½ stick butter, melted

Directions

1. Place the dough in a loaf pan.
2. Oil the top of the dough with the olive oil. Cover the pan with plastic wrap.

3. Place an Air Flow Rack in the air fryer.
4. Place the loaf pan on the Rack. Press the Power Button, decrease the cooking temperature to 200° F/95° C, and increase the cooking time to 20 mins. to begin the cooking cycle.
5. Remove the plastic wrap from the pan. Press the Power Button and then the Baking Button (320° F/160° F for 30 mins.) to begin the cooking cycle again.
6. Remove the bread from the pan to cool. Brush with the butter for a richer bread.



Dried Cranberry Bread Pudding

makes 25

Ingredients

- 5 eggs
- 3 cups half and half
- ¾ cup sugar
- 2 tsp cinnamon
- 1 tsp. vanilla extract
- 1 loaf bread, brioche, sliced
- ¾ cup dried cranberries

Directions

1. Combine the eggs, half and half, sugar, cinnamon, and vanilla in a large bowl. Set the bowl aside.
2. Cube the bread and mix it with the egg mixture and cranberries.
3. Spoon the bread pudding into six large ramekins.
4. Place an Air Flow Rack in the air fryer.
5. Place the ramekins on the Rack. Press the Power Button and then the Baking Button (320° F/160° C) and decrease the cooking time to 14 mins. to begin the cooking cycle.

Unicorn Doo Doo Cakes

serves 8

Ingredients

- 1 box white cake mix
- 16 flat-bottomed wafer ice cream cones
- 2 cups vanilla frosting
- pink, purple, blue and yellow food coloring
- edible glitter, for garnish



Directions

1. Prepare the white cake batter according to the manufacturer's instructions.
2. Divide the batter into four small bowls.
3. Color one batter pink, one purple, one blue, and one yellow.
4. Spoon the different-colored batters in layers into the ice cream cones, filling only three-quarters of each cone. Place the cones on the Air Flow Racks.
5. Place the Racks in the air fryer. Press the Power Button (15-min. cooking time) and decrease the cooking temperature to 350° F/175° C to begin the cooking cycle.
6. Let the cakes cool completely.
7. Divide the frosting into four bowls.
8. Color one frosting pink, one purple, one blue, and one yellow.
9. Prepare a piping bag with a star tip.
10. Spread the pink frosting along one-quarter side of the bag.
11. Spread the purple frosting onto another quarter, followed by the blue and then the yellow.
12. Pipe rosettes onto the cupcakes and sprinkle with the glitter.

NY Style Cheesecake

serves 4

Ingredients

CRUST

- ¾ cup graham cracker crumbs
- ¼ tsp. ground cinnamon
- 2 tbsp. butter, melted

FILLING

- 1 ½ lb. cream cheese, room temperature
- ¼ cup sour cream, room temperature
- 3 large eggs, room temperature
- ⅔ cup confectioner's sugar
- 1 tsp. vanilla extract
- ½ tsp. salt
- 2 tbsp. flour

SOUR CREAM TOPPING

- ½ cup sour cream
- 3 tbsp. confectioner's sugar
- ½ tsp. vanilla extract
- whipped cream, for serving

Directions

1. Combine all the crust ingredients in a bowl and mix until crumbly.
2. Press the crust evenly onto the bottom and slightly up the edge of a 6-in. springform pan. Place the Pan on an Air Flow Rack.
3. Place the Rack in the air fryer. Press the Power Button and decrease the cooking temperature to 350° F/175° C and the cooking time to 5 mins. to begin the cooking cycle.
4. Combine the cream cheese and sour cream in a separate bowl and beat until creamy.
5. Add the remaining filling ingredients to the bowl and mix until fully incorporated.
6. Pour the filling into the pan.
7. Cover the cheesecake with foil. Place the pan on a Rack.
8. Place the Rack in the air fryer. Press the Power Button and then the Baking Button (320° F/160° C) and increase the cooking time to 60 mins. to begin the cooking cycle. When the cooking cycle is complete, set the cooking time to 45 mins. for a total cooking time of 1 hr. 45 mins.
9. Let the cheesecake cool for 2 hrs. in the pan.
10. Refrigerate the cheesecake for at least 6 hrs. (preferably overnight).
11. Combine all the topping ingredients in a bowl and whisk until smooth.
12. Carefully remove the cheesecake from the pan.
13. Spread the sour cream filling over the top of the cheesecake.
14. Serve with whipped cream.

S'mores Pizza

serves 4

Ingredients

½ cup heavy cream
1 ¼ cup chocolate chips
1 refrigerated thin crust pizza dough
9 graham crackers, crumbled
1 cup mini marshmallows
12 oz. chocolate candy bar, crumbled
chocolate syrup, for serving
marshmallow crème, for serving

Directions

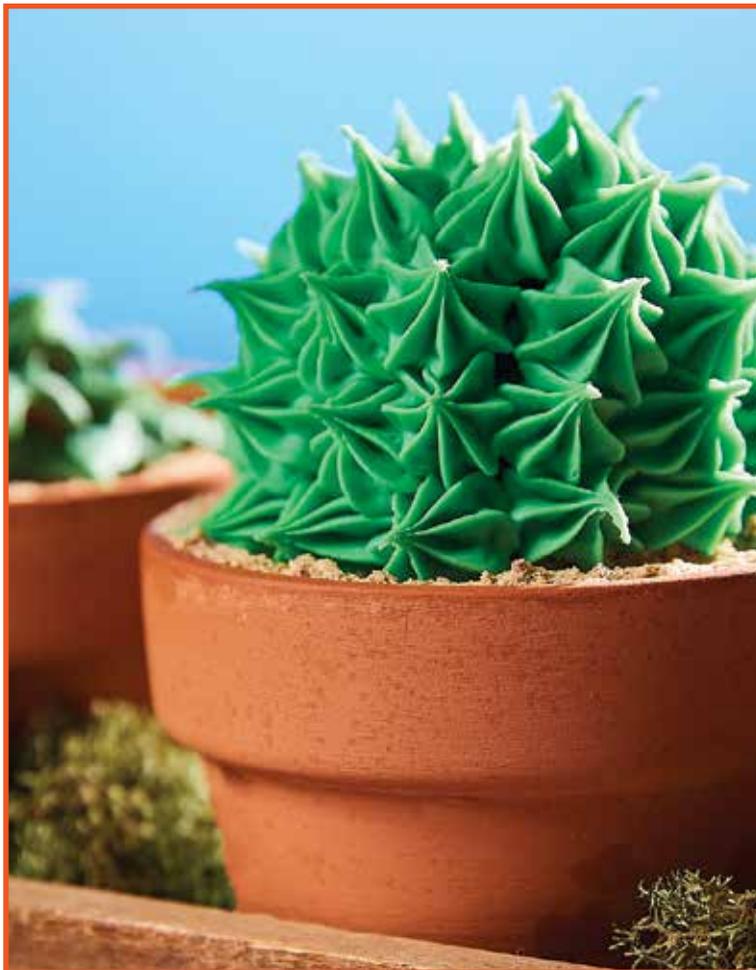
1. Bring the heavy cream to a simmer in a saucepan over medium heat to make the ganache.
2. Pour the chocolate chips into the saucepan and stir.
3. Let the mixture sit for 3 mins. on the heat.
4. Whisk until smooth.
5. Remove from the heat.
6. Shape the pizza dough onto an Air Flow Rack.
7. Place the Rack in the air fryer. Press the Power Button and then the Pizza Button (360° F/182° C) and decrease the cooking time to 10 mins. to begin the cooking cycle. Flip the dough after 5 mins.
8. Once the cooking cycle has finished, flip the dough.
9. Spread the ganache over the pizza crust.
10. Scatter the graham crackers, marshmallows, and chocolate bar over the ganache.
11. Place the dough back into the air fryer. Press the Power Button and then the Pizza Button (360° F/182° C) and decrease the cooking time to 10 mins. to begin the cooking cycle.
12. Garnish with chocolate syrup and marshmallow crème.

Terracotta Succulent Cupcakes

makes 16

Ingredients

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



Directions

1. Prepare the cake batter according to the manufacturer's instructions.
2. Line 2 in.-wide clay pots with mini-cupcake liners.
3. Fill each pot three-quarters full with the cake batter.
4. Arrange the pots onto the Air Flow Racks.
5. Place the Racks in the air fryer. Press the Power Button and then the Baking Button (320° F/160° C) and decrease the cooking time to 15 mins. to begin the cooking cycle.
6. Let the cakes cool completely.
7. Spread or pipe a small layer of chocolate frosting over the cupcakes.
8. Dip the cupcakes into the graham cracker crumbs.
9. Color the vanilla frosting various shades of green.
10. Place a donut hole over each graham cracker layer and secure the donut holes with a toothpick.
11. Using a star tip, pipe rosettes around each donut hole. Alternatively, use a leaf tip to pipe various flora.
12. Remove the toothpicks before serving.

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 tbsp. cocoa powder
- 1 cup confectioner's sugar
- 2 tbsp. heavy cream
- ½ tsp. vanilla extract
- ⅓ cup pecans, rough chopped, for garnish



Directions

1. Combine the oil, butter, egg, milk, and vanilla extract in a bowl and mix to make the egg mixture.
2. Combine the cocoa powder, flour, sugar, salt, and baking powder in a separate bowl and mix to make the dry mixture.
3. Add half of the dry mixture to the egg mixture.
4. Add the reduced soda to the egg mixture and mix to combine.
5. Add the remaining dry mixture to the egg mixture and mix to combine.
6. Place the batter in a greased 8-in. cake pan.
7. Place an Air Flow Rack in the air fryer.
8. Place cake pan on the Rack. Press the Power Button and then the Baking Button (320° F/160° C for 30 mins.) to begin the cooking cycle.
9. While the cake cooks, combine all the frosting ingredients and whip until smooth.
10. Spread the frosting over the cooled cake.
11. Sprinkle the pecans over the cake.

Cherry Pie

serves 6

Ingredients

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



Directions

1. Place a layer of the pie dough into a lightly greased 8-in. pie pan.
2. Trim the dough, leaving 1 in. over the side of the pan.
3. Fold the excess dough inward to create a thick crust.
4. Create a scalloped edge using your thumbs and pointer finger.
5. Refrigerate the dough for 15 mins.
6. Fill the shell with the cherry filling. You may have some left over.
7. Cut the remaining pie crust into strips. Create a lattice over the filling.
8. Brush the lattice with the egg wash and sprinkle with the sugar.
9. Place an Air Flow Rack in the air fryer.
10. Place the pan on the Rack. Press the Power Button and then the Baking Button (320° F/160° C) and increase the cooking time to 45 mins. to begin the cooking cycle.

Pretzel Bites

serves 8

Ingredients

1 crescent dough sheet
1 cup water
½ cup baking soda
pretzel salt



Directions

1. Open the crescent dough sheet into four long strips.
2. Fold the dough over itself and roll into a ¾ in.-thick log.
3. Use a dough scraper or sharp knife to cut each log into six nuggets.
4. Combine the water and baking soda in a small bowl.
5. Dip each nugget into the water bath and place them onto the Air Flow Racks.
6. Sprinkle the nuggets with the pretzel salt.
7. Place the Racks in the air fryer. Press the Power Button and decrease the cooking temperature to 360° F/ 182° C and the cooking time to 12 mins. to begin the cooking cycle.

Apple Pie

serves 4

Ingredients

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



Directions

1. Unroll the pie dough. Cut four rectangles out of each sheet.
2. Place ¼ cup apple filling onto the center of four rectangles.
3. Top with a second dough rectangle.
4. Use a fork to seal the edges.
5. Trim any uneven edges.
6. Transfer the pies onto the Air Flow Racks.
7. Brush the pies with the egg wash.
8. Use a paring knife to cut four slots onto the top of each pie.
9. Sprinkle raw sugar onto the pies.
10. Place the Racks in the air fryer. Press the Power Button, decrease the cooking temperature to 360° F/182° C, and increase the cooking time to 16 mins. to begin the cooking cycle. Remove the pies when they become golden brown.

Fried Chocolate Cookies

serves 8

Ingredients

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



Directions

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



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