



large capacity
countertop convection oven
with rotisserie

instruction and recipe booklet

STYLE #FNCOB1000

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IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electrical shock, do not immerse cord, plug, or any non-removable part of this oven in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not let power cord hang over the edge of table, counter, or let cord touch hot surfaces.
9. Never submerge the oven in water or put it in the dishwasher.
10. Use extreme caution when removing tray or disposing of hot grease.
11. Always operate your unit on a flat, dry, stable and heat resistant surface.
12. This is an electrical appliance. To avoid the risk of electrical shock or serious personal injury, always operate with dry hands.
13. Never pull power cord to remove from outlet.
14. Never leave unattended while plugged in or while in use.
15. Do not use outdoors.
16. Do not use appliance for other than intended use.
17. Extreme caution should be used when using containers constructed of materials other than glass or metal.
18. Do not place any of the following materials in the oven: paper, cardboard, plastic wrap, and the like.
19. Do not cover crumb tray or any parts of the oven with metal foil. This will cause overheating of the oven.
20. Do not place on or near a hot gas or electric burner, or in a heated oven.
21. To disconnect, turn timer control knob to “off”, then remove plug from wall outlet.
22. Oversize foods, metal foil packages, or utensils must not be inserted in this appliance as they may create a fire or risk of electric shock.
23. A fire may occur if this appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
24. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
25. Do not store any material, other than manufacturers recommended accessories, in this oven when not in use.
26. For household use only.

SAVE THESE INSTRUCTIONS.

other consumer safety information

This appliance is intended for indoor household use only. No user-serviceable parts inside. Power Unit never needs lubrication. Do not attempt to service this product.

Line Cord Safety Tips

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced. Please return it to our Service Department or to an authorized service representative.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

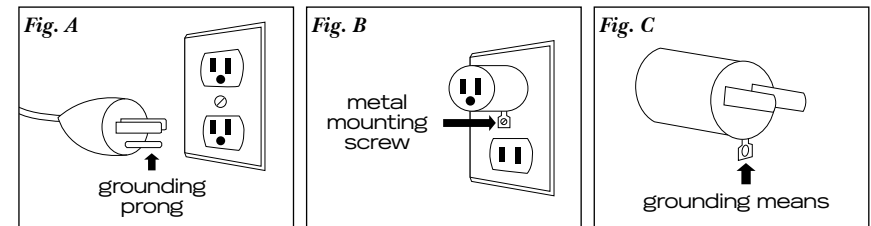
Note: A short power supply cord has been provided to reduce the risk resulting from becoming entangled or tripping over a longer cord. Extension cords are available and can be used if care is exercised in their use. The extension cord must be a grounded type three wire cord.

Important: During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

CAUTION: Do not operate appliance if the line cord shows any damage, or if appliance works intermittently or stops working entirely.

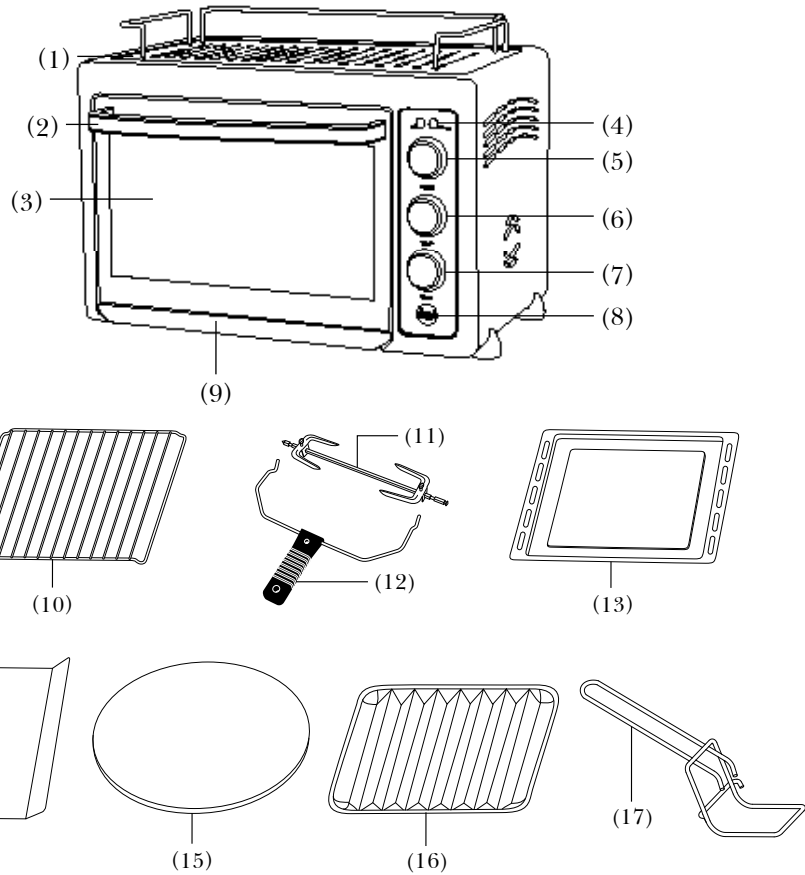
Grounding Instructions

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like Figure A. An adaptor, as shown in Figure B, should be used for connecting a 3-prong grounding plug to a 2-ground receptacle. The grounding tab, which extends from the adaptor, must be connected to a permanent ground such as a properly grounded outlet box as shown in Figure C, using a metal screw.



parts & features

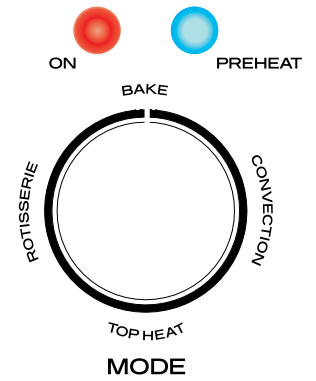
- 1. Storage Warming Rack
- 2. Door Handle
- 3. Door With Glass Window
- 4. Indicator Light
- 5. Function Control Knob
- 6. Temperature Control Knob
- 7. Time Control Knob
- 8. Interior Light Button
- 9. Pullout Crumb Tray
- 10. Baking Rack
- 11. Rotisserie Forks/Spit
- 12. Rotisserie Helper Handle
- 13. Baking Pan
- 14. Cookie Sheet
- 15. Pizza Stone
- 16. Drip Tray
- 17. Tray Handle



Controls

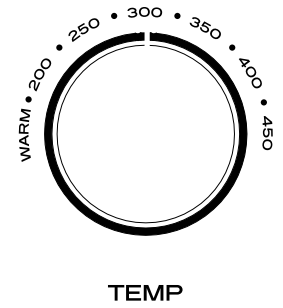
Function Control Knob

Select TOP HEAT, ROTISSERIE, BAKE or CONVECTION.



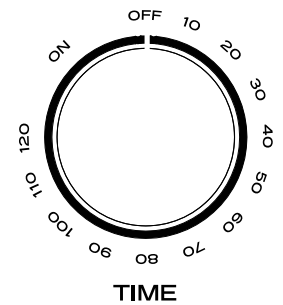
Temperature Control Knob

Set the temperature from Warm, 200°F to 450°F.



Timer Control Knob

Select cooking time up to 120 minutes.



Interior Light Button

Press the Food Network logo button to turn on the interior light.



assembly & use

Before Initial Use

1. Carefully unpack the oven, removing all accessories and packing materials inside the oven.
2. Wash the racks and pans in warm soapy water. Wipe the inside of the oven with a damp cloth. Blot dry with dish towel or paper towels to make sure the oven is dry before use.
3. Place the oven on a flat, heat resistant surface. Do not operate on the same circuit as another appliance.
4. Position the oven so that it is at least 2 inches away from other objects. Remove crumb tray and wipe with a damp cloth.
5. Make sure the crumb tray is properly positioned before using.

For first use only: Set the temperature knob to 450°F, the function knob to CONVECTION and the timer knob to 15 minutes. This will burn off any oils still in the oven. You may notice a slight odor or smoke during this initial cycle, this is normal and should not reoccur.

Main Settings and Features

BAKE

When using the bake setting, both elements will operate. BAKE is ideal for cookies and cake.

1. Place the food on the pan, cookie sheet or pizza stone and place in the oven on the wire rack.
2. Rotate the mode knob to the BAKE position.
3. Rotate the temp control knob to the desired cooking temperature.
4. Rotate the time knob clockwise to the desired cooking time.
5. When the baking cycle is finished, the timer will make an audible signal and the oven will turn off. If the food is finished before the timer reaches the OFF position, you may manually rotate the knob to the OFF position to turn off the oven.
6. Remove food from the oven carefully.

CONVECTION

Operates with the addition of the fan. When using the convection setting, both upper and lower elements will operate. The fan will continuously operate throughout the cooking cycle. The convection fan will help to provide a more even distribution of heat.

TOP HEAT

When using the top heat setting, only the upper elements will operate. TOP HEAT is the perfect setting to melt cheese on sandwiches or brown the tops of gratins and casseroles.

1. Preheat the oven at 450°F for 15 minutes with the oven door closed to achieve satisfactory results.
2. Assemble drip tray insert onto baking pan, and place pan assembly onto top rack.
3. Rotate the mode knob to the TOP HEAT position.
4. Rotate the temp control knob to the desired cooking temperature.
5. Rotate the time knob clockwise to the desired cooking time.
6. When the top heat cycle is finished, the timer will make an audible signal and the oven will turn off. If the food is finished before the timer reaches the OFF position, you may manually rotate the knob to the OFF position to turn off the oven.
7. Remove food from the oven carefully.

ROTISSERIE

When using the rotisserie setting, only the upper elements will operate. Rotisserie is the perfect setting for chicken.

1. Remove the baking rack from the oven and set aside.
2. Place the baking pan/drip pan on the lowest position. This will help catch all the drippings from the food.

CAUTION: Do not use rotisserie function without placing the baking pan/drip pan underneath to catch drippings.

3. Rotate the mode knob to ROTISSERIE position.
4. Rotate the time knob clockwise to the desired cooking time.
5. When the cycle is finished, the timer will make an audible signal and the oven will turn off. If the food is finished before the timer reaches the OFF position, you may manually rotate the knob to the OFF position to turn off the oven.
6. Remove food from the oven carefully.

Using the Rotisserie Fork and Spit

1. Secure the food with weight centered on the spit.
2. Slide the holding forks onto each of the spit and press firmly into the food, piercing the food to hold in place on the forks. Insert the holding forks at different angles to hold the food more firmly. Tighten the screws, turning clockwise so that the holding forks will stay in place during the rotisserie cooking session.
3. Insert the pointed end of the rotisserie spit into the rotisserie socket on the inside right side of the oven
4. Lift the rotisserie spit on the left side just a bit to allow the notch to fit into the rotisserie bracket on the left side of the oven.
5. Set the TEMPERATURE knob and the TIME knob to begin operating the oven.
6. Once the cooking time has been complete and you have checked the internal temperature of the food to ensure that it has cooked properly, you can remove the rotisserie forks with the rotisserie helper handle.

7. Use extreme caution when removing food. It is recommended that you use both hands as food will be hot and may be heavy.
8. Place the hooks on the helper handle underneath the rotisserie spit.
9. Lift the left side of the rotisserie spit out of the bracket first and pull slightly toward you.
10. Gently remove the right pointed side of the rotisserie forks from the rotisserie socket and remove the food on the spit out of the oven.
11. Place the food on a heat safe plate or dish when you have removed from the oven. Let it cool slightly before attempting to remove the rotisserie forks from the food.
12. To remove the holding forks, turn the screws counterclockwise and pull the holding forks out of the food and off of the rotisserie spit.
13. Gently slide the food off of one side of the forks back onto the heat safe plate or dish.

Storage Warming Rack

This feature is designed to store the accessories that come with this oven when they aren't in use. This feature may also be use as a warming rack. The warming rack is ideal for placing shallow, heat proof pans right out of the oven, and to keep foods warm and ready to serve. It may also be used to warm plates before using. The warming rack isn't designed to keep large, deep pots full of food or liquid warm.

CAUTION: Use extreme caution when removing any item from the storage warming rack.

Timer

The oven is equipped with a 120-minute (2 hour) timer. To set the timer, rotate it clockwise to the desired cook time. When the timer is set, the oven will start. When the timer reaches OFF there will be an audible bell and the oven will turn off. If you are not setting the timer, turn the knob to ON and manually to OFF when cooking is finished.

care & cleaning

Temperature

The oven temperature is adjustable from 200°F to 450°F.

Power Indicator Light

The power indicator light will illuminate when the timer is set and the oven is operating. When the timer reaches the OFF position, or is turned to the OFF position, the power indicator light will turn off.

Preheat Light

The preheat light will illuminate when the oven reaches the correct temperature.

Interior Light Switch

Press Food Network button to turn the interior oven light on and off.

Interior Cavity Light Bulb Replacement

1. Make sure unit is cool and unplugged.
2. Grasp glass bulb cover and turn counter clockwise to remove.
3. Carefully grasp bulb and turn counter clockwise to remove bulb.
4. Replace with proper bulb (Appliance 15W E14 110-120V T22 CL OV ICT) and reassemble the glass cover.

This appliance contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified service personnel if servicing is needed.

Cleaning

1. Always unplug unit and allow to cool before cleaning.
2. Wash all accessories with soap and water including the wire rack and baking pan.
3. Do not use abrasive cleansers, scrubbing brushes or harsh chemicals as this may cause damage to the oven or the accessories.
4. Use a soft, damp cloth to wipe the interior of the oven and use a warm soapy cloth to wipe the exterior and glass door.
5. Never immerse the oven in water or any other liquid.
6. To empty the crumb tray, unplug the oven and allow it to cool. Remove the crumb tray. Wipe the crumbs from the crumb tray with a damp cloth and allow it to dry. Replace the crumb tray before using.
7. After cleaning the parts, slide the wire rack into the slots on the side walls of the oven. Replace the multi-purpose pan on the wire rack.

Storage

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot or wet. Never wrap cord tightly around the appliance; keep it loosely coiled.

Dishwasher-safe Parts

The following parts are dishwasher-safe:

- Rotisserie forks
- Baking pan
- Drip tray
- Baking racks

warranty & customer service

What does your warranty cover? Any defect in material or workmanship.

For how long after the original purchase? Two years.

What will we do? Provide you with a new one.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest Kohl's store or call Customer Assistance at 1-877-342-4337 (1-877-34-CHEFS).

What is not covered by your warranty?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- Kohl's, Food Network and the product manufacturer expressly disclaim all responsibility for special, incidental and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you.

If you have a claim under this warranty, please call our Customer Assistance number. For faster service, please have the model, type and series numbers ready for the operator to assist you. These numbers can be found on the bottom of your appliance.



This oven was designed for cooks, by cooks. We took all the features we loved from all the ovens we've used over the years and put them together to make this one. We love it, and we hope you will too.

We use our oven for toast, roast chicken, pizza, and even dried fruit. It's also perfect for casseroles, lasagnas, and desserts, and the rotisserie function is perfect for roasts from chicken to pork.

Here's how to get the most from your oven:

- Don't open the door too often when baking or roasting; any oven will lose up to 70 degrees of heat when you do.
- Use the convection feature when roasting poultry for perfectly crisp skin and moist meat. It's best for cookies, pies, and roasts; don't use it for custards, cheesecakes, or anything that needs delicate heat.
- Truss food before it goes on the rotisserie for even cooking and ease of turning.
- Bake pies on a sheet pan in the oven; it'll distribute heat to the bottom as well as catch any errant drips.
- Dust pizza stones with cornmeal or flour to prevent sticking.
- If you're making more than one batch of cookies in your oven, let the cookie sheet cool down between batches.

The recipes on the next few pages will put you well on the way to oven success.

For ideas and inspiration, watch Food Network and visit us at FoodNetwork.com.

provençal vegetable gratin

- ¼ cup extra-virgin olive oil, divided
- 2 medium onions, sliced
- 3 cloves garlic, peeled and smashed
- 2 teaspoons kosher salt
- 1 teaspoon fresh thyme leaves
- 3 ripe medium plum tomatoes
- 3 medium zucchini, yellow, or other summer squash (or a combination)
- ⅓ cup finely grated Parmesan

1. Preheat oven to 375°F. Heat 2 tablespoons olive oil in a large skillet over medium heat. Add onions, garlic, 1 teaspoon salt, and thyme. Cover, and cook stirring occasionally until wilted, about 5 minutes. Uncover and cook over high heat until most of the moisture evaporates, but the onions don't brown, about 10 minutes. Spread onions on the bottom of an 8 by 11-inch baking dish.
2. While onions cook, thinly slice the tomatoes and squash crosswise. Toss vegetables in a large bowl, with the remaining olive oil and teaspoon salt and some pepper. Scatter vegetables over the onions, spreading them out in an even layer. Strew the cheese evenly over the vegetables. Cover the dish with aluminum foil and bake until vegetables are juicy, about 20 minutes. Uncover and cook until cheese browns, about 20 to 30 minutes more. Serve hot or at room temperature.

Makes 4 to 6 servings.

Cooks' Note: For a fancier look, lay the vegetables in rows in an evenly striped pattern.



potato gratin

- 1 large clove garlic, smashed
- 2 tablespoons unsalted butter
- 2 ¼ pounds (about 6) waxy potatoes, peeled
- 1 cup low-sodium chicken broth
- 2 teaspoons chopped fresh thyme
- 2 ½ teaspoons kosher salt
- Freshly ground black pepper, to taste
- Pinch freshly grated nutmeg
- ½ to 1 cup grated cheese, such as Parmesan or cheddar

1. Heat oven to 350°F. Rub garlic all over the inside of a casserole. Smear some of the butter all over the inside of the dish. Mince what is left of the garlic.
2. Using the thin slice disk attachment of the processor, slice the potatoes. Transfer slices to a saucepan with garlic, remaining butter, broth, thyme, salt, pepper to taste, and nutmeg. Bring to a boil over medium-high heat and cook, stirring, until the mixture thickens slightly, 1 to 2 minutes. Transfer mixture to prepared pan and shake pan to distribute potatoes evenly.
3. Bake, uncovered, occasionally spooning some of the liquid over the top, until the potatoes are fork-tender, about 50 minutes. Sprinkle the cheese over the top and bake until brown and bubbly, about 15 minutes more. Remove from the oven and set aside 10 minutes before serving.

Makes 6-8 servings.

tomato ricotta pizza

Dough:

- 1 cup tepid water
- 3 tablespoons extra-virgin olive oil, plus as needed
- 2 teaspoons sugar
- 1½ teaspoons kosher salt
- 3 cups all-purpose flour, plus as needed
- 2 ½ teaspoons (1 package) active dry yeast

Topping:

- 4 ripe (2 pounds) red tomatoes
- 3 cloves garlic, minced
- 2 tablespoons extra-virgin olive oil
- 2 teaspoons kosher salt
- Freshly ground black pepper, to taste
- 2 cups fresh ricotta cheese, room temperature
- 5 to 6 sprigs fresh basil, oregano, parsley or a mix, leaves stripped and torn

Dough:

1. Stir water, 3 tablespoons oil, sugar and salt in a liquid measuring cup to dissolve sugar. Pulse flour and yeast in a food processor. Add liquid, pulsing to make a rough dough. Pull dough together into a ball. Turn onto a work surface dusted with flour. Knead until smooth and elastic, 10 minutes. (Add a little flour if needed to prevent sticking.) Shape into a ball. Put in a lightly oiled bowl and turn to coat with oil. Cover with plastic wrap; rise at room temperature until double in size, about 1 hour. Punch dough down, knead briefly, shape into a ball, cover, and let rise until soft and puffy, about 45 minutes.

Topping:

1. Grate or slice tomatoes on large hole grater. (If very juicy, drain lightly in a strainer.) Add garlic and oil and season with salt and pepper.
2. Set to convection and heat oven to 425°F. Divide dough in half and form one portion into a round. Brush pizza stone with oil, place round on top. Top with half of the tomato; bake until golden and crisp, about 15 to 20 minutes. Top with spoonfuls of cheese and a sprinkling of herbs. Serve. Repeat with remaining ingredients.

Makes two 12-inch pies.

spinach and sausage lasagna

Béchamel:

- 2 tablespoons unsalted butter
- ¼ cup all-purpose flour
- 4 cups milk
- 3 cloves garlic, smashed and peeled
- 1 teaspoon kosher salt
- Pinch cayenne pepper
- Pinch freshly grated nutmeg

Lasagna:

- 12 lasagna noodles
- 2 tablespoons extra-virgin olive oil, plus more for greasing the baking dish
- 12 ounces sweet or hot Italian sausage
- 1 (10-ounce) box frozen spinach, thawed and squeezed dry
- ½ teaspoon kosher salt, plus more for pasta
- 1 cup lightly packed fresh basil leaves, torn
- 1¼ cups freshly grated Parmesan or Pecorino Romano
- 3 cups tomato sauce
- Freshly ground black pepper

Béchamel:

1. Melt butter in medium skillet over medium heat. Stir in flour with a wooden spoon and cook 2 minutes. Whisk in milk and bring to a boil while stirring. Add garlic, and then simmer, whisking occasionally, until thick, about 20 minutes.
2. Season with salt, cayenne, and nutmeg.

Lasagna:

1. Bring a pot of salted water to a boil over high heat. Add noodles and cook until al dente. Drain, but don't rinse; lay noodles out on work surface.
2. Heat 2 tablespoons olive oil in a large skillet over medium heat. Remove sausage meat from the casing and crumble into the pan. Add spinach and salt, and cook until the sausage is no longer pink and spinach dry, 5 minutes. Stir basil into the mixture.
3. Preheat oven to 350°F. Lightly grease a 9 by 13-inch baking dish with olive oil. Cover bottom of dish with 3 noodles. Top with ¼ cup grated cheese, ¾ cup tomato sauce, ½ cup béchamel, and ⅓ of the sausage mixture. Season with pepper. Add another layer of noodles. Repeat twice, and dot top layer with remaining tomato sauce, béchamel, and cheese (dot sauce around the edges so that the noodles don't dry out). Bake, uncovered, until bubbly, about 45 minutes. Let lasagna stand for 10 minutes before slicing.

Makes 6 to 8 servings.

hungarian roast chicken with horseradish sauce

- 4 cloves garlic
- 1½ teaspoons kosher salt, plus to taste
- 5 tablespoons unsalted butter
- 1 tablespoon Hungarian sweet paprika
- 1 teaspoon finely ground dried porcini mushrooms (optional) (See Cook's Note)
- ½ teaspoon caraway seeds, cracked
- Freshly ground black pepper
- 1 (3 to 4-pound) chicken, fat trimmed and giblets removed
- 1 small red onion, quartered
- Zest from ½ lemon, peeled in large strips
- 2 tablespoons drained horseradish
- ⅓ cup sour cream



1. To set up rotisserie, see instructions on page 11. Preheat to 450°F. Smash the garlic cloves, sprinkle with 1½ teaspoons salt, and, with the flat side of a large knife, mash and smear the mixture to a coarse paste. Set half the paste aside. Melt butter in a small saucepan. Stir in half the garlic, the paprika, ground porcini, if using, caraway seeds, and a generous amount of black pepper to the melted butter and cook over medium heat, stirring until fragrant, about 30 seconds. Cool. Smear chicken cavity with reserved garlic paste, then stuff with the onion and lemon zest. Brush the spiced butter over chicken and season with salt.
2. Tuck the wings under the back, cross the legs, and tie them with kitchen twine. Put the chicken on the spit and secure tightly. Roast until golden brown and a meat thermometer inserted in the thigh registers 165°F, about 1 hour. Transfer chicken to a carving board and let it rest for 15 minutes before carving.
3. Whisk the horseradish into the sour cream. Carve the chicken and serve with the sauce.

Makes 4 servings.

Cooks' Note: To make porcini powder, simply grind a few dried porcini mushrooms in a spice or coffee grinder. To crack caraway seeds, place them in a small plastic bag and roll over them with a rolling pin.

provençal rotisserie roast beef with spicy red pepper sauce



Spicy Red Pepper Sauce:

- 1/2 cup jarred red bell peppers, drained
- 1/4 cup fresh flat-leaf parsley leaves
- 3 tablespoons mayonnaise
- 3 tablespoons extra-virgin olive oil
- 1 1/2 teaspoons hot pepper sauce, or to taste
- 1 teaspoon Dijon mustard
- 1 clove garlic, peeled
- 1/2 teaspoon kosher salt

Beef:

- 1 tablespoon kosher salt
- 4 cloves garlic, roughly chopped
- 1/4 cup Herbes de Provence
- 3 tablespoons extra-virgin olive oil
- 2 teaspoons freshly ground black pepper
- 5 pound eye round roast beef, tied

Sauce:

1. Sauce: Puree all the sauce ingredients in a blender until smooth. Transfer to a bowl, cover and refrigerate until ready to serve.

Beef:

1. Scatter salt over the garlic on a cutting board and with flat side of a large knife, mash and smear the mixture to a coarse paste. Mix the garlic in a bowl with the Herbes de Provence, olive oil, and pepper.

Insert the rotisserie spit lengthwise through the center of the beef. Then rub the herb mixture all over the beef. Set up rotisserie (see page 11 for instructions). Slide drip pan under the beef and add about 1/2-inch water to the pan. Cook at 450°F until a thermometer inserted into center of the roast registers 125°F for medium-rare or up to 140°F for medium-well, about 1 to 1 hour and 15 minutes.

2. Transfer roast on spit to a platter to rest for 20 to 30 minutes. Remove strings. Thinly slice the roast. Serve warm or a room temperature with the sauce.

Makes 6 servings.

super-gooey chocolate drops

- 4 ounces unsalted butter
- 4 ounces unsweetened chocolate, chopped
- 4 ounces semisweet chocolate, chopped
- 10 ounces granulated sugar
- 8 ounces packed light-brown sugar
- 1 teaspoon pure vanilla
- 4 large eggs
- 2 tablespoons buttermilk
- 4 3/4 ounces all-purpose flour (1 cup)
- 1 3/4 ounces natural cocoa powder (1/2 cup)
- 1 teaspoon ground cinnamon
- 1/2 teaspoon fine salt
- 11 ounces semisweet chocolate chunks (1 bag)
- 1 cup dried cherries (optional)

1. Position racks in the lower and upper third of oven; heat oven to 325°F. Line 3 baking sheets with parchment paper. (If you don't have 3 pans, cool pans between batches.)
2. Put butter and chocolates in medium microwave-safe bowl. Microwave at 75% power until soft, about 2 minutes. Stir, then microwave again until melted, up to 2 minutes more. Stir sugars and vanilla into the chocolate. Beat in eggs and buttermilk until thick and glossy.
3. In another bowl, whisk together the flour, cocoa, cinnamon and salt. Stir dry ingredients into the wet until just mixed. Stir in chocolate chunks and dried cherries, if using.
4. Drop heaping tablespoons of batter onto baking sheets, spacing cookies about 2 inches apart. Bake until cookies are set but soft and fudgy on the inside, 12 to 15 minutes. Cool on pans for 5 minutes, then transfer to rack to cool. Serve.

Makes 2 dozen large cookies.

butter & jam thumbprint cookies

- 1 3/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon fine salt
- 3/4 cup unsalted butter, room temperature
- 2/3 cup sugar, plus more for rolling
- 1 large egg
- 2/3 teaspoon pure vanilla bean paste or 1 teaspoon pure vanilla extract
- 1/3 cup red berry jam

1. Heat oven to 350°F. Line baking sheets with parchment paper or silicone mats.
2. Whisk flour, baking powder and salt together in a bowl. In another bowl, whip butter and sugar with an electric mixer until fluffy about 5 minutes. Beat in egg and pure vanilla until just combined. Slowly beat in dry ingredients, in 2 additions, mixing just until incorporated.
3. Scoop dough into 1-inch balls with a cookie or ice cream scoop; roll in sugar. Place about 2 inches apart on baking sheets. Press a 1/2-inch deep thumbprint into the center of each ball. Fill each print with about 3/4 teaspoon jam.
4. Bake cookies until edges are golden about 12 to 15 minutes. Cool on baking sheets. Serve.

Makes about 30 cookies.

apple pie

Dough:

- 2 1/2 cups all-purpose flour
- 1/4 cup sugar
- 3/4 teaspoon fine salt
- 1/4 cup shortening
- 1/2 cup cold unsalted butter, cubed
- 1 large egg
- 1/4 cup very cold water

Filling:

- 1 lemon, zest finely grated and juiced
- 3 pounds baking apples
- 3/5 cup sugar, plus more for top
- 1/4 teaspoon ground cinnamon
- Generous pinch of freshly grated nutmeg
- 1/4 cup unsalted butter
- 1/2 teaspoon pure vanilla
- 2 to 3 tablespoons all-purpose flour
- 1 large egg, beaten



Dough:

1. Pulse flour, sugar and salt in food processor. Add shortening and butter and pulse until it resembles lumpy cornmeal. Beat egg and water together, add and pulse 2 to 3 times. Remove blade and bring dough together by hand. Divide into 2 discs. Wrap in plastic wrap; refrigerate 1 hour.

Filling:

1. Put lemon zest and juice in a large bowl. Peel, core and cut apples into eighths. Toss with lemon, sugar, cinnamon and nutmeg. Melt butter in skillet over high heat. Cook apples, stirring, until sugar dissolves, about 2 minutes. Cover, reduce heat to medium, and cook until apples are soft and juicy, 10-15 minutes. Add vanilla, sprinkle flour over fruit and mix. Cool.
2. Roll dough discs on a lightly floured workspace into two 12-inch circles. Layer between parchment paper and; refrigerate 15 minutes.
3. Heat oven to 425°F. Line 9-inch pie pan with dough leave in about 1/2-inch of the crust over the edge. Mound filling slightly in center. Brush rim with some egg. Place other dough on top, trim as needed. Fold top dough under edge of bottom crust; press and flute to seal. Refrigerate 20 minutes.
4. Brush pie with egg, sprinkle with sugar and cut 6 slits in top. Bake on baking sheet for 15 minutes; reduce temperature to 375°F. Bake until golden brown, 50 minutes more. Serve.

Makes 8 servings.

notes

24 horizontal lines for writing.



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