

FOOD PROCESSOR RECIPES



KitchenAid®

**FOOD
PROCESSOR**
RECIPES

KitchenAid®



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Pictured on the front cover: Strawberry Raspberry Quick Jam (page 38).

Pictured on the back cover (left to right, top to bottom): Baked Jalapeño Poppers (page 24), Mango and Red Pepper Salsa (page 36), Goat Cheese Toasts (page 52), Sesame Miso Cucumber Salad (page 80), Barbecue Chicken Pizza (page 96) and Vanilla Biscuits with Strawberries and Whipped Cream (page 122).

Manufactured in China.

8 7 6 5 4 3 2 1

CONTENTS

Introduction **4**

Appetizers **6**

Dips and Spreads **26**

Small Plates **40**

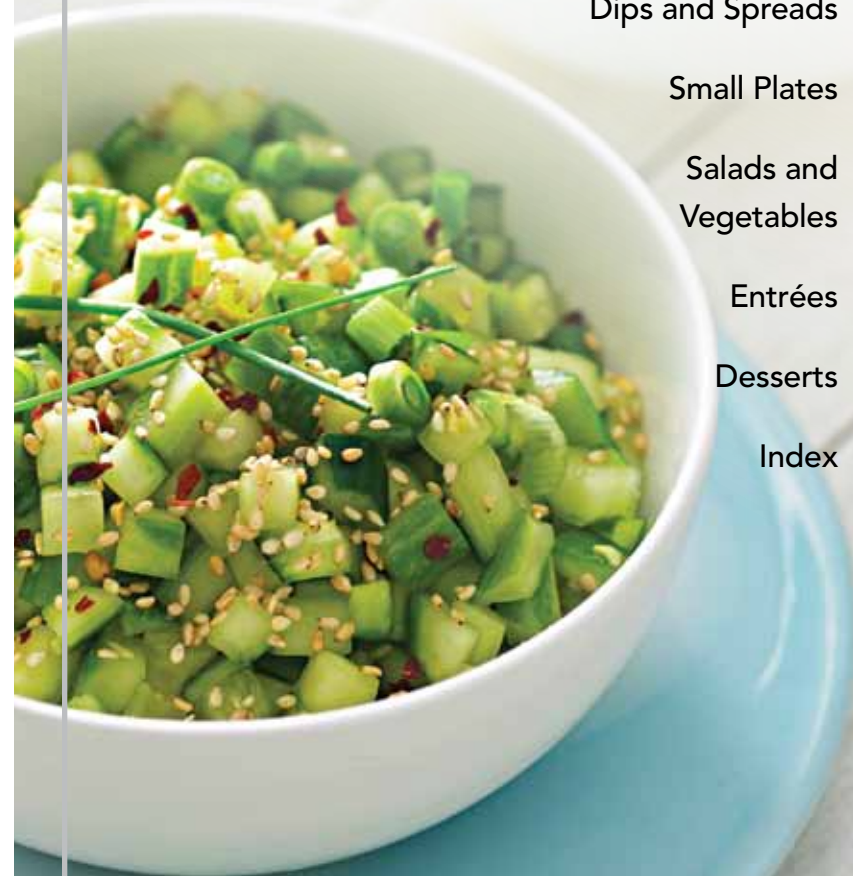
Salads and **58**

Vegetables

Entrées **82**

Desserts **100**

Index **126**





FOOD PROCESSOR

Experience the art of slicing, dicing, shredding and so much more. With a full portfolio of KitchenAid® Food Processors, each and every model has been designed and engineered for your next culinary challenge.*

Go ahead, roll your sleeves up and get started in the kitchen today.

This inspirational book has over 50 custom recipes, full of flavor and made with a variety of fresh ingredients, great for

entertaining or family dinners at home. And because only the best will do, we hand picked our recipe developers,** and challenged them to deliver exactly what our kitchen enthusiast is looking for.

Get started with a fresh and fragrant Sesame Miso Cucumber Salad, follow up with Chorizo Stuffed Mushrooms, and then slide in Barbecue Chicken Pizza for the main course. But wait, don't stop there.... go all out, make this a four-course event with a sweet slice of Rustic Pear Galette.

When you have the power of a KitchenAid® Food Processor, **There's So Much More To Make.**

**Optional accessories sold separately.*

*** Including food blogger Lindsay Russell of Eat in Love who believes food is about the experience, the journey and the process. It's about being together and creating culinary magic.*

KitchenAid® Models KFP0722, KFP0933, KFP1133, KFP1330, KFP1333, KFP1334, KFP1466 and KFP1642 feature the exclusive ExactSlice™ System indicated in the following recipes. Dicing kits are available for Models KFP1330, KFP1333, KFP1334, KFP1466 and KFP1642.



APPETIZERS



Rosemary Wine Crackers **8**

Peanut Chicken Wontons **10**

Chorizo Stuffed Mushrooms **12**

Rosemary Baked Potato Chips **14**

Sun-Dried Tomato Cucumber Rolls **16**

White Wine Sangria Spritzer **18**

Eggplant Parmesan Crisps **20**

Santa Fe Egg Rolls **22**

Baked Jalapeño Poppers **24**



ROSEMARY

WINE CRACKERS

- 1 cup whole wheat flour, plus additional for work surface
- ¼ cup white or rosé wine
- 3 tablespoons extra virgin olive oil
- 1 tablespoon chopped fresh rosemary leaves
- ⅛ teaspoon salt
- Coarse salt (optional)

- 1 Preheat oven to 400°F. Line baking sheet with parchment paper; dust lightly with flour. Combine wine and olive oil in glass measuring cup with pour spout.
- 2 Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine 1 cup flour, rosemary and ⅛ teaspoon salt in bowl; pulse 30 seconds or until combined. With motor running, slowly add wine mixture; process until crumbly dough forms. Scrape side of bowl. Press small clump of dough together; it should hold together without being sticky. Add additional flour by tablespoonfuls through feed tube with motor running, if necessary. Remove blade. Gather dough into a ball.
- 3 Roll out dough to ⅛-inch thickness on prepared baking sheet. Sprinkle with coarse salt, if desired, pressing lightly into dough. Using tip of knife or pizza cutter, score dough into squares or diamonds.
- 4 Bake 10 to 15 minutes or until edges begin to brown, rotating baking sheet halfway through baking time. Remove to wire rack; cool completely. Break into individual crackers.

Makes about 2 dozen crackers

Tip: To re-crisp, bake crackers in preheated 350°F oven 5 minutes.



PEANUT CHICKEN

WONTONS

- ¼ small head green cabbage, cut into pieces
 - ½ red bell pepper, cut into pieces
 - ½ jalapeño pepper, cored and seeded
 - ¼ small white onion
 - 1 carrot, cut into pieces
 - 5 cremini (baby portobello) mushrooms, stemmed
 - 1 green onion, cut into pieces
 - 1¼ cups shredded rotisserie chicken*
 - 3 teaspoons dark sesame oil
 - ½ teaspoon fresh minced ginger
 - 2 tablespoons chopped dry-roasted peanuts
 - 3 teaspoons soy sauce
 - 2 teaspoons mu shu sauce, hoisin sauce or plum sauce
 - ¼ teaspoon coarse salt
 - 50 wonton wrappers
 - 2 eggs, beaten
 - 3 tablespoons toasted sesame seeds
- Sweet and sour sauce (optional)**

**For vegetarian wontons, substitute 1½ cups stemmed cremini mushrooms for the chicken.*



- 1 Preheat oven to 375°F. Line baking sheets with parchment paper.
- 2 Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine cabbage, bell pepper, jalapeño, white onion, carrot, mushrooms and green onion in bowl; process on low speed 25 seconds or until finely chopped. Add chicken; pulse 5 times or until pea-size pieces form.
- 3 Heat large skillet over medium-high heat. Add sesame oil and ginger; cook 30 seconds. Add vegetable mixture, peanuts, soy sauce, mu shu sauce and salt; sauté 7 to 10 minutes or until vegetables are tender and mixture is heated through. Remove from heat and cool to room temperature.

- 4 Arrange wonton wrappers 1 inch apart on prepared baking sheets. Place 2½ teaspoons filling in center of each wrapper. Fold one corner over filling to create triangle. Moisten edges of wrappers with fingertips dipped in water; carefully fold the right and left sides of triangle in towards center and seal. Brush wontons with beaten eggs and sprinkle with sesame seeds.
- 5 Bake 15 to 20 minutes or until wontons are golden brown and crisp. Cool slightly before serving. Serve with sweet and sour sauce, if desired.

Makes 50 wontons

CHORIZO STUFFED MUSHROOMS

Olive oil

- 8 ounces cream cheese, softened
- ½ red bell pepper, cut into pieces
- 1 green onion, cut into pieces
- 1½ pounds ground chorizo sausage, cooked
- 3 tablespoons panko bread crumbs, divided
- 60 cremini (baby portobello) mushrooms, stemmed
- Chopped fresh chives (optional)

- 1 Preheat oven to 400°F. Lightly brush baking sheet with olive oil.
- 2 Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine cream cheese, bell pepper and green onion in bowl; process on low speed about 30 seconds or until well combined. Stop and scrape side of bowl with spatula as needed. Add chorizo and 2 tablespoons panko; pulse 10 to 15 times until well incorporated.
- 3 Fill each mushroom with 1 teaspoon chorizo mixture. Sprinkle remaining 1 tablespoon panko evenly over filled mushrooms.
- 4 Bake 20 to 25 minutes or until mushrooms are tender and filling is set. Garnish with chives.

Makes 60 mushrooms

Tip: The filling can be made a day in advance and stored in an airtight container in the refrigerator. Bring the filling to room temperature before filling and baking mushrooms as directed.

Note: Use with 11-cup or higher food processor.



ROSEMARY BAKED POTATO CHIPS

- 5 unpeeled russet potatoes, cut in half crosswise
- 1 tablespoon extra virgin olive oil
- 1 tablespoon chopped fresh rosemary leaves
- 2¼ teaspoons sea salt, divided
- 1½ teaspoons freshly ground black pepper, divided
- 8 ounces cream cheese, softened
- ¾ cup plain Greek yogurt
- 1 tablespoon chopped fresh chives
- 2 teaspoons fresh dill leaves
- 2 cloves garlic, minced

- 1 Preheat oven to 400°F. Spray two baking sheets with nonstick cooking spray.
- 2 Assemble KitchenAid® Food Processor with adjustable slicing disc; slide to third notch for medium slices. Place potatoes in large feed tube, cut sides down; slice into rounds on high speed. Place potatoes in large bowl. Cover with water; let stand 15 minutes. Drain potatoes and pat dry.
- 3 Combine potatoes, olive oil, rosemary, 2 teaspoons salt and 1 teaspoon pepper in clean large bowl; toss to coat. Arrange potatoes in single layer on prepared baking sheets.
- 4 Bake 25 to 30 minutes or until potatoes are golden brown and crisp, rotating baking sheets halfway through baking time. Cool completely.
- 5 Meanwhile for dip, assemble food processor with large work bowl and multipurpose blade. Combine cream cheese and yogurt in bowl; process on high speed until well blended. Add chives, dill, garlic, remaining ¼ teaspoon salt and ½ teaspoon pepper; process on low speed 30 seconds or until smooth and well blended. Serve with potato chips.

Makes 8 cups potato chips and 1¾ cups dip



SUN-DRIED TOMATO CUCUMBER ROLLS

- 1 medium seedless cucumber, halved lengthwise
- 8 ounces cream cheese, softened
- 10 whole sun-dried tomatoes packed in oil, drained and rinsed
- ¼ cup crumbled feta cheese
- 1 green onion, chopped
- ¼ teaspoon dried oregano
- ¼ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- ¼ teaspoon red pepper flakes

1 Assemble KitchenAid® Food Processor with prep bowl and adjustable slicing disc; slide to third notch for medium slices. Place cucumber halves horizontally in large feed tube; slice on low speed.

2 Replace slicing disc with mini bowl and mini multipurpose blade.* Combine cream cheese, sun-dried tomatoes, feta cheese, green onion, oregano, salt, black pepper and red pepper flakes in bowl; pulse 15 times or until tomatoes are chopped and mixture is well blended.

3 Lay cucumbers flat on work surface. Spoon 2 teaspoons filling on bottom edge of each slice; roll up and secure with toothpicks. Serve immediately.

**Mini bowl and mini multipurpose blade included in Models KFP0933, KFP1133, KFP1333, KFP1466 and KFP1642.*

Makes 15 to 20 rolls

Tip: Make the filling up to 3 days in advance and store in an airtight container in the refrigerator.



WHITE WINE SANGRIA SPRITZER

- 2 limes
- 1 lemon
- 1 starfruit
- 1 bottle (750mL) sauvignon blanc
- ½ pint (1 cup) fresh raspberries
- ⅓ cup orange-flavored liqueur
- 1 cup cold soda water
- 1 cup ice

- 1 Assemble KitchenAid® Food Processor with adjustable slicing disc; slide to fourth notch for medium slices. Slice limes, lemon and starfruit through medium feed tube on high speed. Transfer fruit to large pitcher.
- 2 Stir in wine, raspberries and liqueur; refrigerate 30 minutes. Stir in soda water and ice just before serving.

Makes about 8 servings

Tip: For a red sangria, try a sweet red wine in place of the white wine.



EGGPLANT

PARMESAN CRISPS

- 4 ounces day-old French bread
- 2½ ounces Parmesan cheese, cubed
- ½ cup lightly packed fresh basil leaves, divided
- 2 cloves garlic, divided
- ½ teaspoon salt
- 2 eggs
- ¼ cup all-purpose flour
- 2 small white or purple eggplant, halved crosswise
- 1 can (about 14 ounces) diced tomatoes in sauce
- 1 tablespoon extra virgin olive oil
- ⅛ to ¼ teaspoon red pepper flakes (optional)
- Salt and freshly ground black pepper

- 1 Preheat oven to 375°F. Spray baking sheet with nonstick cooking spray or line with parchment paper.
- 2 Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine bread, cheese, ¼ cup basil, 1 clove garlic and salt in bowl; process on high speed 45 seconds to 1 minute or until coarse crumbs form. Transfer mixture to shallow bowl. Whisk eggs in another shallow bowl. Place flour in third shallow bowl.
- 3 Replace multipurpose blade with adjustable slicing disc; slide to fifth notch for thick slices. Place eggplant in large feed tube, cut sides down; slice eggplant into rounds on low speed. Coat eggplant with flour, then with eggs. Roll in bread crumb mixture to coat. Place slices on prepared baking sheet. Spray tops of eggplant slices with nonstick cooking spray. Bake 25 to 28 minutes or until golden brown and crisp, turning slices over after first 15 minutes.
- 4 Meanwhile for sauce, replace slicing disc with mini bowl and mini multipurpose blade.* Combine tomatoes, remaining ¼ cup basil, olive oil, remaining 1 clove garlic and red pepper flakes, if desired, in bowl; process on low about 10 seconds or until almost smooth. Transfer to small saucepan. Cook over medium-low heat 10 minutes to blend flavors; season with salt and black pepper. Serve with eggplant.

**Mini bowl and mini multipurpose blade included in Models KFP0933, KFP1133, KFP1333, KFP1466 and KFP1642.*

Makes 8 to 10 appetizer servings



SANTA FE

EGG ROLLS

- 2 ounces sharp Cheddar cheese
- 2 ounces Monterey Jack cheese
- 1 can (15 ounces) black beans, rinsed and drained
- ½ cup corn
- ½ red bell pepper, cut into pieces
- 1 jalapeño pepper, cored and seeded
- 2 green onions, coarsely chopped
- ¼ teaspoon salt
- ¼ teaspoon sriracha sauce
- 25 egg roll wrappers
- Vegetable oil for frying
- Sour cream and/or guacamole

- 1 Assemble KitchenAid® Food Processor with large work bowl and coarse side of shredding disc. Shred cheeses through medium feed tube on high speed. Remove shredding disc. Use spatula to move cheese away from center of bowl; attach multipurpose blade.
- 2 Add beans, corn, bell pepper, jalapeño, green onions, salt and sriracha sauce; pulse 20 times or until mixture is coarsely chopped and well blended.
- 3 Lay egg roll wrappers on work surface; spread 1 tablespoon filling along one long end of each wrapper. Moisten edges of wrappers with fingertips dipped in water; carefully fold three sides over filling. Roll up from long folded end and seal tightly.
- 4 Heat ½ inch of oil in large saucepan or cast iron skillet to 375°F (small drop of filling will sizzle when oil is ready). Cook egg rolls in batches 2 to 3 minutes per side or until browned and crispy. Drain on paper towel-lined plate. Serve with sour cream or guacamole.

Makes 25 egg rolls

Variation: To bake egg rolls, arrange egg rolls on parchment paper-lined baking sheet. Bake in preheated 400°F oven 15 minutes or until golden.



BAKED JALAPEÑO POPPERS

- 4 ounces sharp Cheddar cheese
- 5 slices bacon, crisp-cooked
- 8 ounces cream cheese, softened
- ¼ cup corn
- ¼ teaspoon coarse salt
- 2 eggs
- 1½ cups panko bread crumbs
- 20 jalapeño peppers, halved and seeded
- Sour cream or ranch dressing (optional)

- 1 Preheat oven to 400°F. Line baking sheet with parchment paper.
- 2 Assemble KitchenAid® Food Processor with large work bowl and coarse side of shredding disc. Shred Cheddar cheese through medium feed tube on high speed. Transfer cheese to small bowl.
- 3 Remove shredding disc; fit multipurpose blade into work bowl. Add bacon; pulse 5 times to crumble. Add shredded cheese and cream cheese; process on high speed 20 seconds. Add corn and salt; pulse 10 times to combine.
- 4 Lightly beat eggs in medium bowl. Place panko in shallow bowl. Spread 2 teaspoons filling in each jalapeño half. Dip filled jalapeños into beaten egg, then roll in panko to coat. Place on prepared baking sheet. Spray tops lightly with nonstick cooking spray.
- 5 Bake 15 minutes, rotating baking sheet halfway through baking time. Turn oven to broil; broil 6 minutes, rotating as necessary for even browning. Serve with sour cream or ranch dressing, if desired.

Makes 40 poppers





DIPS AND SPREADS

Edamame Hummus	28
Onion and White Bean Spread	30
Fresh Tomatillo Salsa	32
Hummus with Olive Tapenade	34
Mango and Red Pepper Salsa	36
Strawberry Raspberry Quick Jam	38



EDAMAME HUMMUS

- 1 package (16 ounces) frozen shelled edamame, cooked according to package directions and cooled completely
 - ½ cup coarsely chopped green onions
 - ½ cup loosely packed fresh cilantro
 - 3 to 4 tablespoons water
 - 2 tablespoons canola oil
 - 1½ tablespoons fresh lime juice
 - 1 tablespoon honey
 - 2 cloves garlic
 - 1 teaspoon salt
 - ¼ teaspoon freshly ground black pepper
- Crackers and/or vegetable sticks

1 Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine edamame, green onions, cilantro, 3 tablespoons water, oil, lime juice, honey, garlic, salt and pepper in bowl; process on high speed 1 to 2 minutes or until smooth. Add additional water if hummus is too thick.

2 Serve with crackers and vegetable sticks for dipping. Store in airtight container in refrigerator up to 4 days.

Makes 2 cups hummus

Tip: To make fruit and vegetable slices for dipping, assemble food processor with large work bowl and adjustable slicing disc; slide to third notch for medium slices. Slice cucumbers; peeled carrots; halved and seeded bell peppers; and halved and cored tart apples.



ONION AND WHITE BEAN SPREAD

- 1 can (about 15 ounces) cannellini or Great Northern beans, rinsed and drained
- ¼ cup chopped green onions
- ¼ cup grated Parmesan cheese
- ¼ cup extra virgin olive oil, plus additional for serving
- 1 tablespoon fresh rosemary leaves, chopped
- 2 cloves garlic
- French bread slices, toasted

1 Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine beans, green onions, cheese, ¼ cup olive oil, rosemary and garlic in bowl; process on high speed 20 to 30 seconds until almost smooth or until desired consistency is reached, stopping to scrape side of bowl as needed.

2 Transfer dip to serving bowl; drizzle with additional olive oil just before serving. Serve with bread.

Makes 1¼ cups spread



FRESH TOMATILLO

SALSA

- 1 medium white onion, quartered
 - 3 cloves garlic
 - 1 jalapeño pepper, halved and seeded
 - 9 fresh tomatillos, husked and cored
 - 2 avocados, peeled and pitted
 - ½ cup packed fresh cilantro leaves
 - 1 tablespoon fresh lime juice
 - 1 teaspoon coarse salt
- Tortilla chips

1 Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine onion, garlic and jalapeño in bowl; process on high about 30 seconds or until minced.

2 Add 4 tomatillos; process until puréed. Repeat with remaining tomatillos. Add avocado, cilantro, lime juice and salt; pulse 4 to 5 times or until almost smooth. Serve with tortilla chips.

Makes 3 cups salsa

Tip: Salsa may be made 2 to 3 days in advance. Store in an airtight container in the refrigerator.

Note: Use with 11-cup or higher food processor.



HUMMUS

WITH OLIVE TAPENADE

- 1 can (29 ounces) chickpeas, rinsed and drained
- 5 tablespoons extra virgin olive oil, divided
- ¼ cup water
- 2 tablespoons fresh lemon juice
- 2 cloves garlic, divided
- ½ teaspoon salt
- 4 ounces assorted pitted olives (about ¾ cup)
- 4 ounces roasted red bell peppers, well drained (about ½ cup)
- ¼ cup fresh parsley
- 1 English cucumber
- Pita bread wedges

- 1 For hummus, assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine chickpeas, 4 tablespoons olive oil, water, lemon juice, 1 clove garlic and salt in bowl; process on high 1 minute or until smooth, stopping to scrape side of bowl as needed. Transfer to serving bowl.
- 2 For tapenade, replace multipurpose blade with mini bowl and mini multipurpose blade.* Combine olives, peppers, parsley, remaining 1 tablespoon olive oil and 1 clove garlic in bowl; pulse 10 to 15 times or until coarsely chopped. Spoon tapenade over hummus.
- 3 Replace mini bowl with adjustable slicing blade; slide to third notch for medium slices. Slice cucumber through medium feed tube on high speed. Serve hummus with cucumber slices and pita bread.

**Mini bowl and mini multipurpose blade included in Models KFP0933, KFP1133, KFP1333, KFP1466 and KFP1642.*

Makes 12 servings



MANGO AND RED PEPPER SALSA

- ¼ cup packed fresh cilantro leaves
- 1 jalapeño pepper, cored and seeded
- 1 clove garlic, smashed
- 5 mangoes, peeled and pitted
- 2 red bell peppers, halved
- ¼ small red onion
- 1 tablespoon fresh lime juice
- 1½ teaspoons sugar
- 1 teaspoon coarse salt
- Tortilla chips

- 1 Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine cilantro, jalapeño and garlic in bowl; pulse 10 to 15 times or until coarsely chopped.
- 2 Replace multipurpose blade with dicing kit. Dice mangoes, bell pepper and onion on low speed, using medium food pusher to guide mangoes and vegetables through feed tube. Remove dicing kit. Stir in lime juice, sugar and salt with spatula. Serve with tortilla chips.

Makes 3 cups salsa

Tip: For hotter salsa, add 5 to 6 jalapeño seeds.

Note: Use with 11-cup or higher food processor.



STRAWBERRY RASPBERRY

QUICK JAM

- 5 pounds fresh strawberries, hulled
 - 3½ cups sugar
 - 3 tablespoons orange-flavored liqueur
 - 2 tablespoons fresh lemon juice
 - 2 green apples, peeled, cored and quartered
 - 1 pint (2 cups) fresh raspberries
 - 2 teaspoons grated lemon peel
 - 8 half-pint canning jars
- 1 Assemble KitchenAid® Food Processor with large work bowl and adjustable slicing disc; slide to sixth notch for thick slices. Slice strawberries through small feed tube on high speed; stop and scrape side of bowl as needed. Transfer to large bowl.
 - 2 Add sugar, liqueur and lemon juice to strawberries; mix gently. Let stand 1 hour.
 - 3 Remove slicing disc and attach dicing kit* to food processor. Dice apples on low speed, using medium food pusher to guide apples through feed tube.
 - 4 Combine strawberry mixture and apples in large saucepan. Bring to a boil over medium-high heat; boil 5 minutes. Stir in raspberries. Reduce heat to low; simmer 35 to 40 minutes or until mixture begins to thicken, skimming off foam from surface. Remove from heat; stir in lemon peel.
 - 5 Pour jam into large glass bowl or casserole; cool to room temperature. Refrigerate, uncovered, 12 hours or overnight. Transfer jam to jars; seal jars. Store in refrigerator up to 1 month.

**Note: For use with Food Processors with Dicing Kit (available for Models KFP1330, KFP1333, KFP1334, KFP1466 and KFP1642.)*

Makes 8 (½-pint) jars



SMALL PLATES

Red Pepper Hummus and Olive Toasts **42**

Tomato Basil Tart **44**

Zucchini and Red Pepper Quiche Cups **46**

Apple and Brie Crostini **48**

Spinach and Feta Tartlets **50**

Goat Cheese Toasts **52**

Olive and Roasted Red Pepper Crostini **54**

Beans and Greens Crostini **56**



RED PEPPER HUMMUS AND OLIVE TOASTS

- 2 cloves garlic
- 1 can (about 15 ounces) chickpeas, rinsed and drained
- 1 cup chopped drained roasted red peppers
- ¼ cup extra virgin olive oil
- Salt and freshly ground black pepper
- ½ cup drained pitted black olives
- ½ cup drained pimiento-stuffed green olives
- 24 toasted French bread slices (½-inch slices)

1 Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. With motor running, drop garlic through feed tube to chop. Stop and add chickpeas and roasted peppers; process 1 minute or until paste forms. With motor running, add olive oil through feed tube; process 15 seconds or until smooth. Transfer hummus to medium bowl; season with salt and black pepper. Cover and let stand 30 minutes.

2 Combine black and green olives in clean bowl; pulse 4 to 6 times or until olives are coarsely but evenly chopped.

3 Spread 2 tablespoons hummus on each bread slice. Spoon 1 tablespoon olive mixture in center of hummus. Serve at room temperature.

Makes 24 toasts

Tip: The hummus and olive mixture can be prepared up to 2 days in advance. Store separately in airtight containers in the refrigerator.

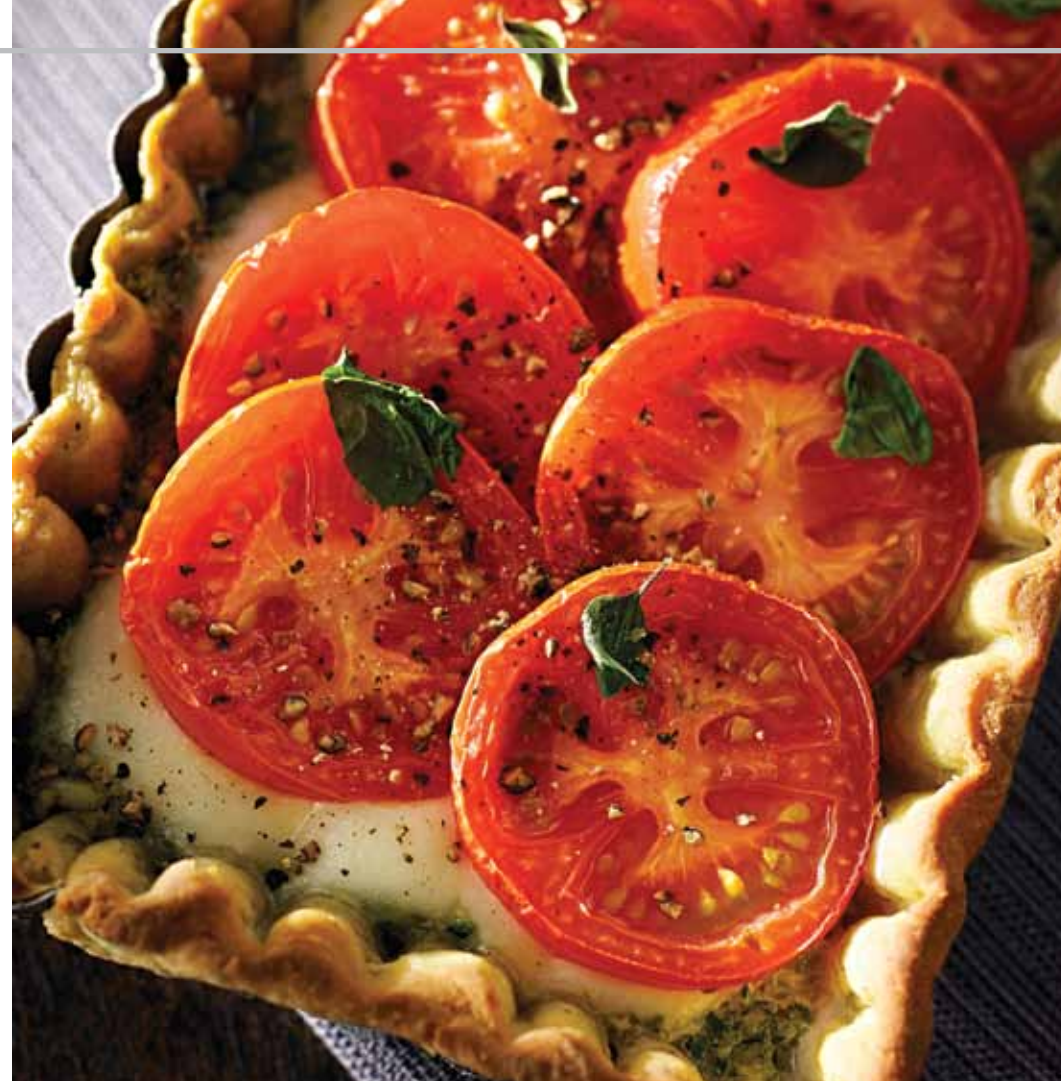


TOMATO BASIL TART

- 1½ cups all-purpose flour
- ½ teaspoon coarse salt, divided
- ½ teaspoon freshly ground black pepper, divided
- ¼ teaspoon dried oregano
- 6 tablespoons cold butter, cut into pieces
- 1 egg
- 2 to 3 tablespoons ice water
- 1 cup packed fresh basil leaves
- ½ cup pine nuts, toasted*
- ¼ cup plus 1 tablespoon olive oil, divided
- 2 cloves garlic
- 3 plum tomatoes
- 9 slices fresh mozzarella cheese (¼-inch slices)
- Additional fresh basil leaves, torn (optional)

**To toast pine nuts, place in small heavy skillet. Cook over medium-low heat 2 minutes or until nuts are lightly browned and fragrant, stirring frequently.*

- 1 Preheat oven to 400°F.
- 2 Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine flour, ¼ teaspoon salt, ¼ teaspoon pepper and oregano in bowl; pulse 5 times to blend. Add butter; process on low 45 seconds or until mixture resembles coarse crumbs. Add egg and 2 tablespoons ice water; process about 30 seconds or until dough forms a ball. Add additional water if dough seems dry. Roll out dough on lightly floured surface; press into 12-inch rectangular tart pan with removable bottom. Prick dough all over with fork. Line with foil; fill with dried beans. Bake 20 minutes. Remove foil and beans; bake 4 minutes or until crust is light golden brown. Cool slightly.
- 3 Combine 1 cup basil leaves, pine nuts, 1 tablespoon olive oil, garlic, remaining ¼ teaspoon salt and ¼ teaspoon pepper in clean work bowl; process about 10 seconds or until coarsely chopped. With



- motor running, add remaining ¼ cup olive oil through feed tube. Process about 30 seconds or until almost smooth.
- 4 Assemble food processor with clean work bowl and adjustable slicing disc; slide to sixth notch for thick slices. Slice tomatoes through small feed tube on low speed.
- 5 Preheat broiler. Spread pesto evenly over crust. Layer with mozzarella and tomato slices. Sprinkle with additional salt and pepper. Broil 5 minutes or until cheese is melted. Sprinkle with torn basil. Serve warm or at room temperature.

Makes 8 servings

ZUCCHINI AND RED PEPPER QUICHE CUPS

- 3 ounces sharp Cheddar cheese
- 3 ounces Gruyère cheese
- 6 eggs
- 1 green onion, coarsely chopped
- ½ teaspoon coarse salt
- ½ teaspoon freshly ground black pepper
- ½ small zucchini
- ½ red bell pepper
- 1 clove garlic
- 1 sheet (½ of 17-ounce package) puff pastry, thawed according to package directions

- 1 Preheat oven to 400°F. Spray 12 standard (2½-inch) muffin pan cups with nonstick cooking spray.
- 2 Assemble KitchenAid® Food Processor with prep bowl and fine side of shredding disc. Shred cheeses through medium feed tube; set aside in prep bowl. Replace shredding disc with multipurpose blade. Combine eggs, green onion, salt and black pepper in large work bowl; process on low speed 10 seconds.
- 3 Remove multipurpose blade and attach dicing kit* to food processor. Dice zucchini, bell pepper and garlic on low speed, using medium food pusher to guide vegetables through feed tube. Remove dicing kit; gently fold vegetables into egg mixture with spatula.
- 4 Unroll puff pastry on lightly floured surface; cut into 12 squares. Gently press pastry squares into prepared muffin cups. Place 1 tablespoon shredded cheese in each cup; fill with ¼ cup egg mixture and top with 1 teaspoon cheese.
- 5 Bake 15 to 18 minutes or until eggs are set and edges of pastry are golden brown.

**Note: For use with Food Processors with Dicing Kit (available for Models KFP1330, KFP1333, KFP1334, KFP1466 and KFP1642.)*

Makes 12 servings



APPLE AND BRIE CROSTINI

- 1 baguette, cut into ½-inch slices
- Extra virgin olive oil
- 1 Honeycrisp apple, cored and quartered
- 6 ounces crème de Brie or Brie cheese with rind removed
- 3 tablespoons honey
- ½ cup toasted chopped walnuts*
- 4 fresh chives, cut into pieces

**To toast walnuts, spread in single layer on ungreased baking sheet. Bake in preheated 350°F oven 5 to 7 minutes or until lightly toasted, stirring occasionally.*

- 1 Preheat oven to 375°F. Arrange bread slices on ungreased baking sheet; lightly brush bread with olive oil. Bake 8 to 10 minutes or until just beginning to brown.
- 2 Assemble KitchenAid® Food Processor with adjustable slicing disc; slide to sixth notch for thick slices. Place apple quarters in large feed tube; slice on high speed.
- 3 Spread 1 teaspoon Brie on each crostini; top with one apple slice and drizzle with ¼ teaspoon honey. Sprinkle evenly with walnuts; garnish with chives.

Makes about 30 crostini

Tip: Pears can be substituted for apples.



SPINACH AND FETA TARTLETS

- 1 pound fresh baby spinach
- 1 egg
- 1 clove garlic
- 12 ounces crumbled feta cheese
- ⅓ cup pine nuts
- 1 tablespoon fresh lemon juice
- ½ teaspoon freshly ground black pepper
- ¼ teaspoon salt
- ⅛ teaspoon ground red pepper
- 1 tablespoon extra virgin olive oil
- 2 tablespoons panko bread crumbs
- 20 sheets phyllo dough, thawed
- 3 tablespoons butter, melted

- 1 Preheat oven to 375°F. Spray 60 mini (1¼-inch) muffin pan cups with nonstick cooking spray.
- 2 Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Place half of spinach in bowl; process on low speed until finely chopped. Add egg and garlic; pulse 7 times. Stop and scrape side of bowl. Add remaining spinach; process 20 seconds. Add cheese, pine nuts, lemon juice, black pepper, salt and red pepper. Process 20 seconds. With motor running, add olive oil through small feed tube; process 10 seconds. Add panko; pulse 5 times.
- 3 Place sheet of phyllo dough on work surface; brush with butter and top with another sheet of phyllo. Repeat with two more sheets of phyllo; do not brush top sheet with butter. Cut into 2½-inch squares. Press one square into each muffin cup; fill each cup with 1 tablespoon of spinach mixture. Repeat with remaining phyllo, butter and filling.
- 4 Bake 18 to 20 minutes or until phyllo is browned and centers are set. Serve warm or at room temperature.

Makes 60 tartlets



Tip: For best flavor, make the filling a day in advance and store in an airtight container in the refrigerator.

GOAT CHEESE TOASTS

- 1 zucchini
 - 1 yellow squash
 - 3 plum tomatoes
 - 2 sheets (17-ounce package) puff pastry, thawed according to package directions
 - 4 ounces garlic-herb flavored goat cheese or plain goat cheese, softened
 - 10 fresh basil leaves, torn in half
- Salt and freshly ground pepper

- 1 Preheat oven to 400°F. Line two baking sheets with parchment paper.
- 2 Assemble KitchenAid® Food Processor with large work bowl and adjustable slicing disc; slide to fifth notch for thick slices. Slice zucchini, squash and tomatoes through small feed tube into rounds on low speed.
- 3 Unroll puff pastry on lightly floured surface. Cut nine circles from each sheet using 3-inch biscuit cutter; place cutouts on prepared baking sheets. Spread 1½ teaspoons goat cheese on each circle. Place one slice each zucchini, yellow squash and tomato on each round, overlapping slices; top each with basil leaf half. Lightly spray with olive oil cooking spray; sprinkle with salt and pepper.
- 4 Bake 15 to 20 minutes or until edges of pastry are golden. Serve warm or at room temperature.

Makes 18 toasts



OLIVE AND ROASTED RED PEPPER CROSTINI

- 24 slices French bread (¼-inch slices)
1 tablespoon extra virgin olive oil
4 ounces pitted kalamata olives (about ¾ cup)
4 ounces pitted large Italian green olives (about 1 cup), plus 1 tablespoon brine
1 jar (12 ounces) roasted red bell peppers, well drained
¼ cup fresh parsley
4 ounces cream cheese, softened
1 clove garlic
- 1 Preheat oven to 350°F. Arrange bread slices on ungreased baking sheet; lightly brush with olive oil. Bake 10 to 12 minutes or until golden brown. Cool completely.
- 2 Assemble KitchenAid® Food Processor with large work bowl and adjustable slicing disc; slide to first notch for thin slices. Slice olives through small feed tube on low speed. Transfer to medium bowl. Replace slicing disc with mini bowl and mini multipurpose blade. Add roasted peppers and parsley; pulse 8 to 10 times until evenly chopped, scraping side of bowl once. Add mixture to olives; mix well.
- 3 Combine cream cheese, garlic and olive brine in mini bowl; process on high until smooth. Spread 1 teaspoon cream cheese mixture on each bread slice; top with 1 tablespoon olive mixture. Serve immediately.

Makes 24 crostini



BEANS AND GREENS

CROSTINI

- 1 small onion, halved
- 6 large leaves Italian black kale or other kale
- 4 tablespoons extra virgin olive oil, divided
- 2 tablespoons minced garlic, divided
- 1 tablespoon balsamic vinegar
- 2 teaspoons salt, divided
- ¼ teaspoon red pepper flakes
- 1 can (about 15 ounces) cannellini beans, rinsed and drained
- 1 tablespoon chopped fresh rosemary leaves
- 24 toasted baguette slices (¼-inch slices)

- 1 Assemble KitchenAid® Food Processor with large work bowl and adjustable slicing disc; slide to third notch for medium slices. Slice onion through medium feed tube on high speed; transfer onion to small bowl. Slide to sixth notch. Remove thick stems from kale; stack leaves and roll up tightly as for chiffonade. Place kale rolls in medium feed tube; slice on low speed.
- 2 Heat 1 tablespoon olive oil in large nonstick skillet over medium heat. Add onion; cook and stir 5 minutes or until softened. Add kale and 1 tablespoon garlic; cook and stir 15 minutes or until kale is softened and most of liquid has evaporated. Stir in vinegar, 1 teaspoon salt and red pepper flakes.
- 3 Meanwhile, replace slicing disc with multipurpose blade. Combine beans, remaining 3 tablespoons olive oil, 1 tablespoon garlic, 1 teaspoon salt and rosemary in work bowl; process on high speed 30 to 40 seconds or until smooth.
- 4 Spread bean mixture on bread slices; top with kale mixture.

Makes about 24 crostini



SALADS AND VEGETABLES

Arugula Salad with Sun-Dried Tomato Vinaigrette **60**

Loaded Potato Slices **62**

Cole Slaw **64**

Crispy Potato Latkes **66**

Grilled Vegetables with Spinach Walnut Pesto **68**

Layered Chopped Salad with
Herbed Ranch Dressing **70**

Mediterranean White Bean Salad **72**

Pesto Potato Salad **74**

Roasted Vegetable Salad Wreath **76**

Spiced Garlic Dill Sour Cucumbers **78**

Sesame Miso Cucumber Salad **80**



ARUGULA SALAD

WITH SUN-DRIED TOMATO VINAIGRETTE

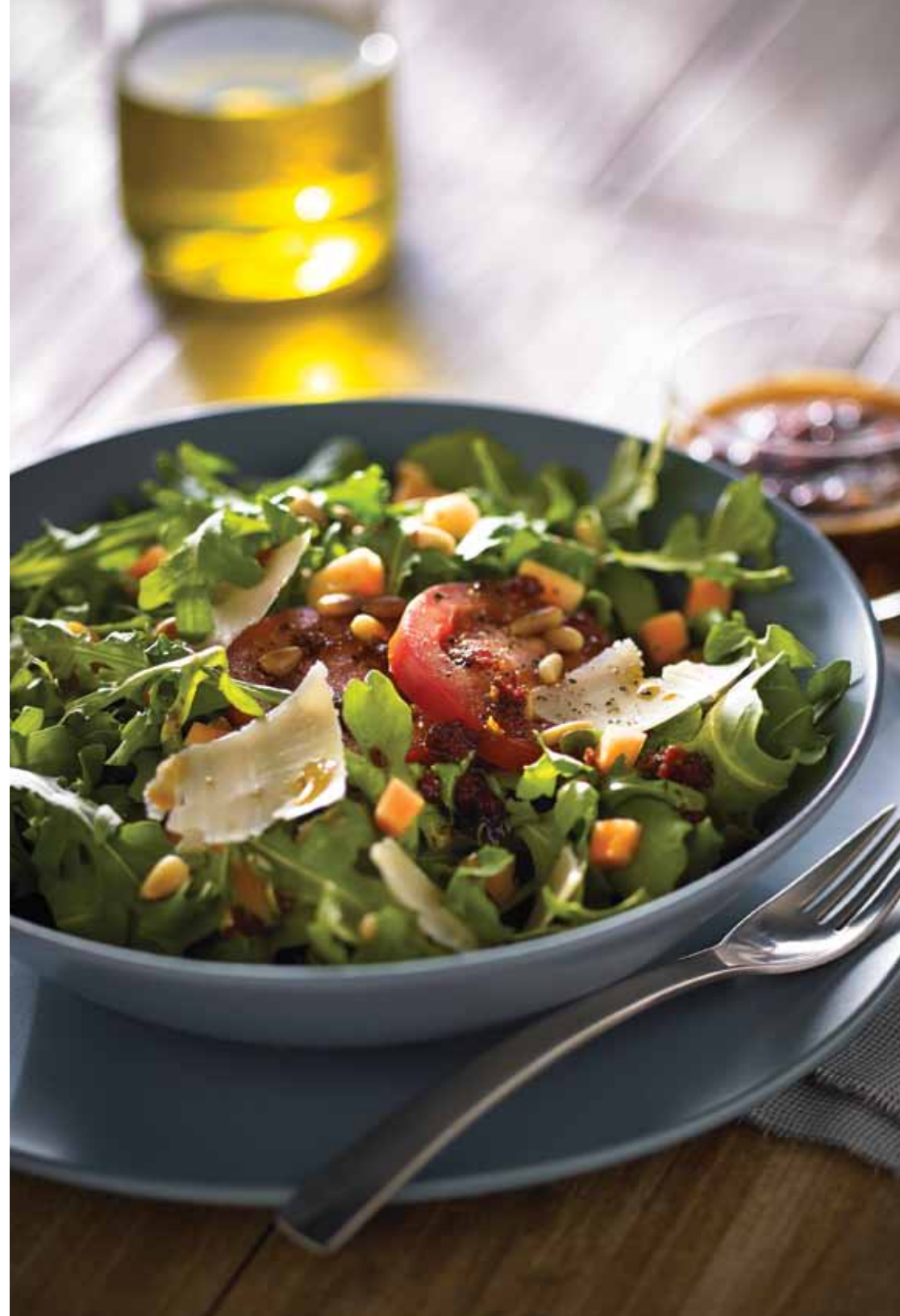
- ¼ cup sun-dried tomatoes (not packed in oil)
- 4 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- ¼ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- ½ medium papaya, peeled and seeded
- 1 to 2 plum tomatoes
- 1 package (5 ounces) baby arugula
- ¼ cup shaved Parmesan cheese
- ¼ cup pine nuts, toasted*

**To toast pine nuts, spread in single layer in heavy skillet. Cook over medium-low heat 2 minutes or until nuts are lightly browned and fragrant, stirring frequently.*

- 1 Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine sun-dried tomatoes, olive oil, vinegar, salt and pepper in bowl; process 30 to 45 seconds or until tomatoes are finely chopped. Transfer dressing to small bowl.
- 2 Attach dicing kit.* Dice papaya on low speed, using medium food pusher to guide papaya through feed tube. Replace dicing kit with adjustable slicing disc; slide to sixth notch for thick slices. Slice plum tomatoes through medium feed tube on low speed.
- 3 Combine arugula, sliced tomatoes and papaya in large bowl. Add dressing; toss to coat. Top with cheese and pine nuts.

**Note: For use with Food Processors with Dicing Kit (available for Models KFP1330, KFP1333, KFP1334, KFP1466 and KFP1642.)*

Makes 4 servings



LOADED POTATO SLICES

- 5 unpeeled russet potatoes, scrubbed and dried, cut in half crosswise
- 8 ounces sharp Cheddar cheese
- 5 slices bacon, crisp-cooked
- 2 tablespoons extra virgin olive oil
- 2 teaspoons chopped fresh thyme
- 1 teaspoon coarse salt
- 1 teaspoon freshly ground black pepper
- 2 tablespoons chopped fresh chives

- 1 Assemble KitchenAid® Food Processor with large work bowl and adjustable slicing disc; slide to sixth notch for thick slices. Place potatoes in large feed tube, cut sides down; slice into rounds on high speed. Place potatoes in large bowl. Cover with water; let stand 30 minutes. Drain and blot with paper towels to dry completely.
- 2 Meanwhile, replace slicing disc with fine side of shredding disc. Shred cheese through medium feed tube on high speed. Set aside. Replace shredding disc with mini bowl and mini multipurpose blade. Process bacon on high speed until chopped.
- 3 Preheat oven to 400°F. Spray baking sheet with nonstick cooking spray. Combine potatoes, olive oil, thyme, salt and pepper in large bowl; toss to coat. Arrange potato slices on baking sheet overlapping slightly to fit.
- 4 Bake 35 to 40 minutes or until potatoes are fork-tender and beginning to brown. Sprinkle shredded cheese and bacon over potatoes. Turn oven to broil; broil 5 to 7 minutes or until cheese is melted. Garnish with chives.

Makes 8 to 12 servings

Tip: For a heartier dish, add shredded cooked chicken or thinly sliced cooked steak with the cheese and bacon.

Note: Use with 11-cup or higher food processor.

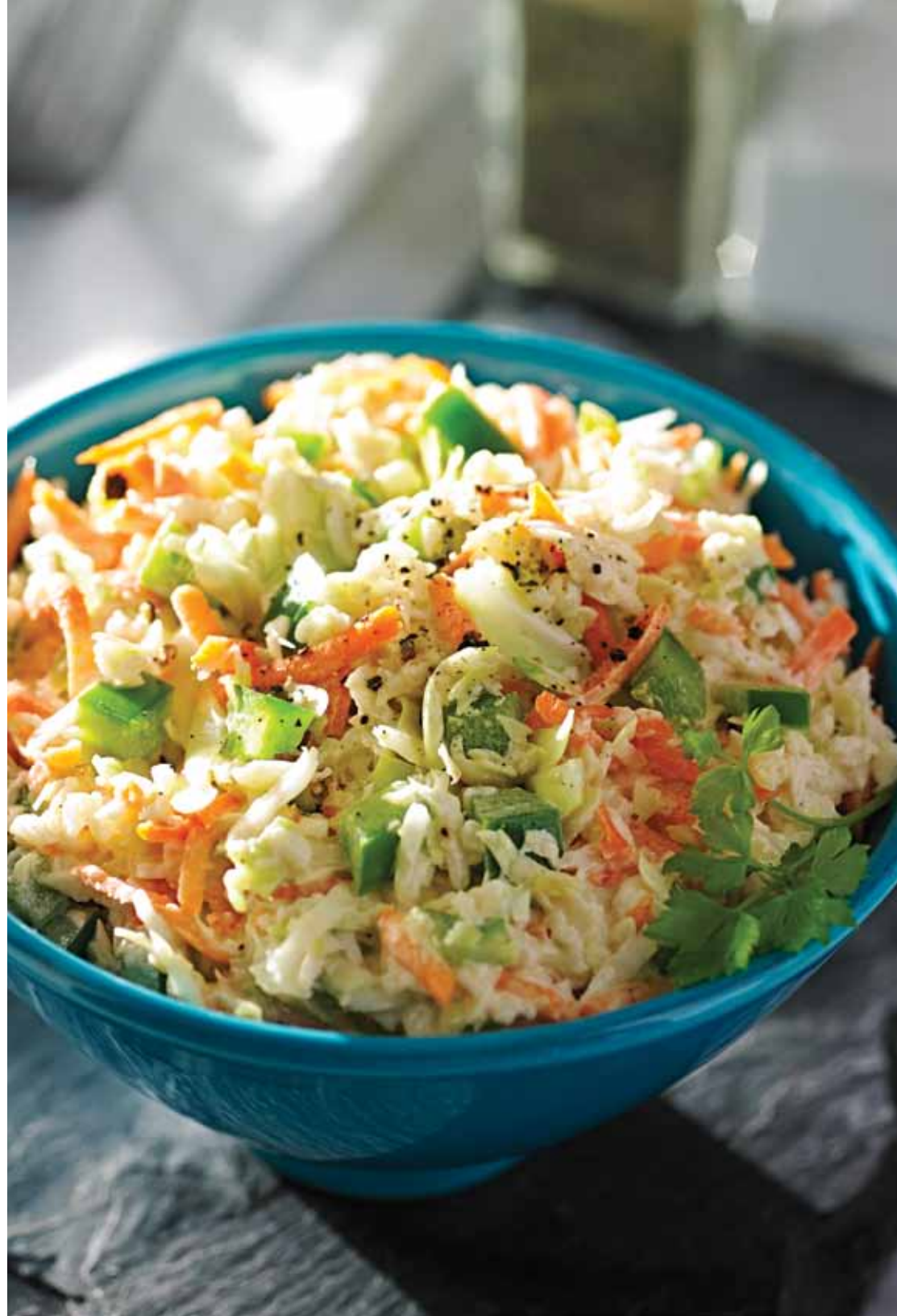


COLE SLAW

- 1 medium head cabbage (about 2½ pounds), cored and cut into chunks
 - 2 carrots, peeled
 - 1 green bell pepper, halved
 - 1½ cups mayonnaise
 - ¼ cup milk
 - 3 tablespoons white vinegar
 - 1 teaspoon sugar
 - ½ teaspoon salt
 - ¼ teaspoon freshly ground black pepper
- 1 Assemble KitchenAid® Food Processor with large work bowl and coarse side of shredding disc. Shred cabbage and carrots. Transfer vegetables to large bowl.
 - 2 Replace shredding disc with dicing kit.* Dice bell peppers on low speed, using medium food pusher to guide peppers through feed tube. Add to cabbage mixture; toss to combine.
 - 3 Replace dicing kit with clean work bowl and multipurpose blade. Combine mayonnaise, milk, vinegar, sugar, salt and black pepper in bowl; process on high until well blended. Add to vegetable mixture; mix until well blended. Cover and refrigerate at least 3 hours before serving.

**Note: For use with Food Processors with Dicing Kit (available for Models KFP1330, KFP1333, KFP1334, KFP1466 and KFP1642.)*

Makes 8 to 10 servings



CRISPY POTATO LATKES

- ¼ large white onion
- 5 russet potatoes, scrubbed and peeled
- 2 eggs
- ¾ teaspoon coarse salt
- ½ teaspoon freshly ground black pepper
- 2 tablespoons all-purpose flour
- ½ cup vegetable or canola oil for frying
- Sour cream and/or applesauce

- 1 Assemble KitchenAid® Food Processor with large work bowl and adjustable slicing disc; slide to fifth notch for thick slices. Slice onion through medium feed tube on high speed. Transfer to large bowl.
- 2 Replace slicing disc with coarse side of shredding disc. Shred potatoes through medium feed tube on high speed. Transfer potatoes to another large bowl. Cover with water; soak 15 minutes. Drain in colander, squeezing out excess water. Spread potatoes on clean kitchen towel and blot dry. Add potatoes to onion; mix well.
- 3 Combine eggs, salt and pepper in small bowl; whisk until well blended. Add egg mixture and flour to potato mixture; mix well.
- 4 Heat oil in a large cast iron or heavy skillet over medium-high heat until small drop of batter sizzles. Drop potato mixture by ¼ cupfuls into skillet; press down lightly with back of measuring cup to flatten. Cook 5 to 7 minutes per side or until golden brown and crispy. Drain on paper towel-lined baking sheet. Serve latkes with sour cream or applesauce.

Makes 8 to 10 latkes

Note: Use with 11-cup or higher food processor.



GRILLED VEGETABLES

WITH SPINACH WALNUT PESTO

- 1 bunch asparagus, ends trimmed
 - 3 small yellow squash
 - 3 small zucchini
 - 2 small Japanese eggplant
 - 2 portobello mushrooms, stemmed and gills removed
 - 2 sweet potatoes, peeled
 - ½ cup plus 3 tablespoons extra virgin olive oil, divided
 - 1½ teaspoons coarse salt, divided
 - 1½ teaspoons freshly ground black pepper, divided
 - 1 cup packed fresh baby spinach
 - 2 cups packed fresh basil leaves
 - ¼ cup chopped walnuts
 - 3 tablespoons grated Parmesan cheese
 - 2 cloves garlic
- 1 Prepare grill for direct cooking. Place asparagus in large bowl. Assemble KitchenAid® Food Processor with large work bowl and adjustable slicing disc; slide to sixth notch for thick slices. Place yellow squash horizontally in large feed tube; slice squash on low speed. Repeat with zucchini and eggplant. Add to bowl with asparagus. Repeat with mushrooms and sweet potatoes, placing vertically in feed tube. Add to vegetables. Drizzle with 3 tablespoons olive oil and sprinkle with 1 teaspoon each salt and pepper; toss gently to coat.
- 2 Grill vegetables, in batches if necessary, over medium-high heat 8 to 10 minutes or until tender, turning once.
- 3 Meanwhile for pesto, replace slicing disc with multipurpose blade. Process spinach on high speed 30 seconds or until very finely chopped. Add basil and remaining ½ cup olive oil; process 30 seconds or until well blended. Add walnuts, Parmesan, garlic, remaining ½ teaspoon each salt and pepper; process 20 to 30 seconds. Serve vegetables hot or at room temperature with pesto.



Makes 6 servings

Tip: Purée any leftover vegetables and pesto in food processor for a grilled vegetable spread. Serve on crostini.

LAYERED CHOPPED SALAD

WITH HERBED RANCH DRESSING

- 3 heads romaine lettuce or 1 bag (22 ounces) romaine heads, leaves separated
 - 6 plum tomatoes
 - 2 English cucumbers
 - 3 yellow bell peppers, halved
 - 1 medium red onion, halved
 - 3 red bell peppers, halved
 - 1 bag (16 ounces) frozen peas, thawed
 - 8 ounces sharp Cheddar cheese
 - 1 pound bacon, crisp-cooked and crumbled
 - $\frac{3}{4}$ cup mayonnaise
 - $\frac{3}{4}$ cup sour cream
 - $\frac{1}{2}$ cup buttermilk
 - 2 tablespoons fresh Italian parsley
 - 3 fresh chives, chopped, plus additional for garnish
 - $1\frac{1}{2}$ tablespoons chopped fresh dill
 - 1 clove garlic
 - 1 teaspoon coarse salt
 - 1 teaspoon freshly ground black pepper
 - 1 teaspoon grated lemon peel (optional)
 - 1 teaspoon Worcestershire sauce
 - $\frac{1}{2}$ teaspoon white wine vinegar
 - $\frac{1}{8}$ teaspoon ground red pepper
- 1 Assemble KitchenAid® Food Processor with large work bowl and adjustable slicing disc; slide to sixth notch for thick slices. Stack romaine leaves; place in medium feed tube and slice on low speed. Transfer to large glass bowl or trifle dish. Slice tomatoes on low speed; layer over lettuce. Slice cucumbers; remove from work bowl.
- 2 Replace slicing disc with dicing kit.* Dice yellow bell peppers on low speed, using medium food pusher to guide peppers through feed tube. Squeeze out excess water from peppers; layer over tomatoes.



Layer cucumbers over peppers. Dice red onion; layer over cucumbers. Dice red bell peppers; layer over onion. Top with peas.

- 3 Replace dicing kit with fine side of shredding disc; shred cheese. Layer over peas. Top with bacon. Refrigerate until ready to serve.

- 4 For dressing, replace dicing kit with clean bowl and multipurpose blade. Combine mayonnaise, sour cream, buttermilk, parsley, 3 chives, dill, garlic, salt, black pepper, lemon peel, if desired, Worcestershire, vinegar and ground red pepper in bowl; process on low speed 1 minute or until smooth. Transfer to serving bowl; refrigerate until ready to serve. Garnish with additional chives; serve with dressing.

**Note: For use with Food Processors with Dicing Kit (available for Models KFP1330, KFP1333, KFP1334, KFP1466 and KFP1642.)*

Makes 12 to 15 servings (1½ cups dressing)

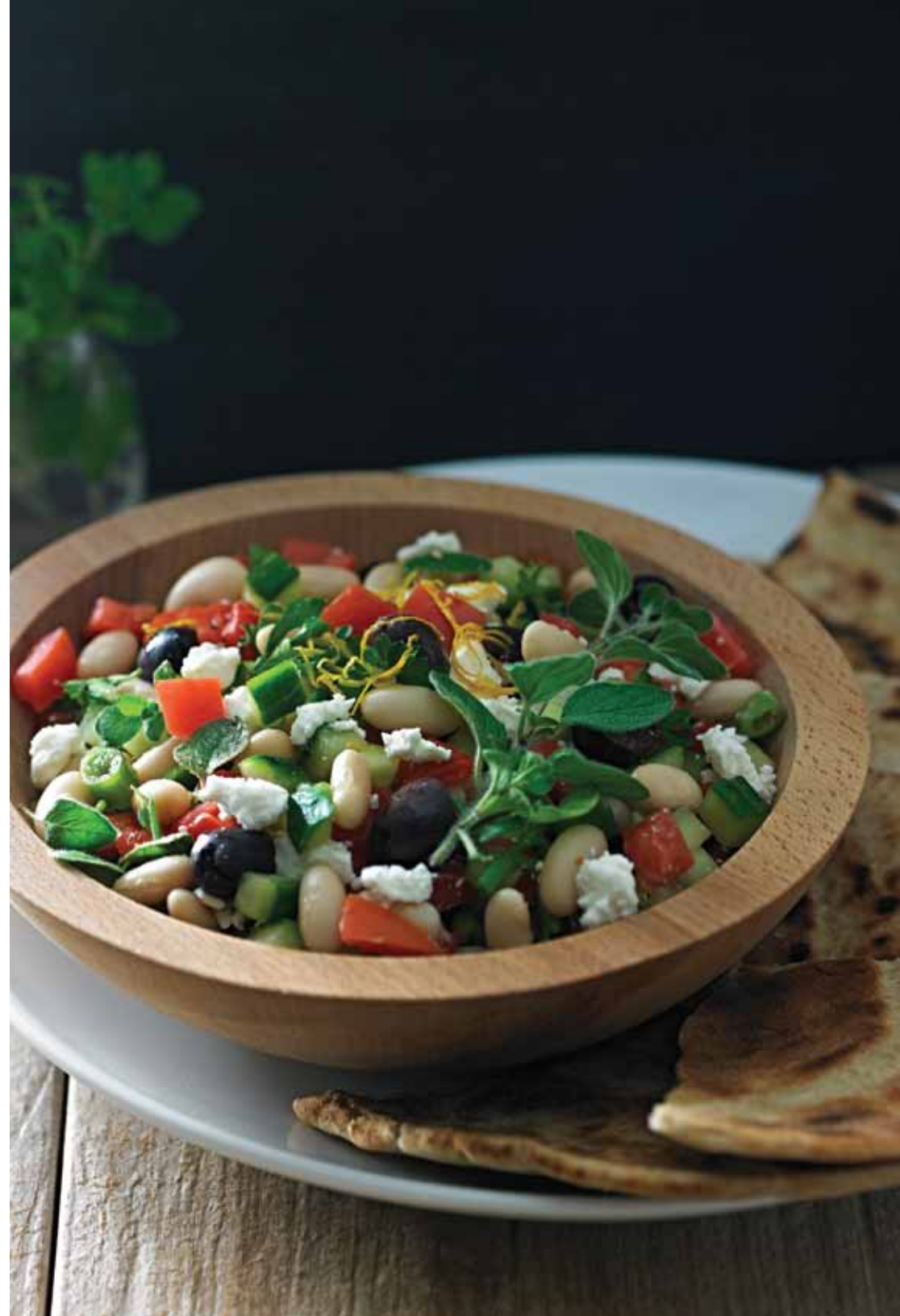
MEDITERRANEAN WHITE BEAN SALAD

- ¼ cup coarsely chopped green onions
- ¼ cup fresh parsley
- ¼ cup roasted red peppers, drained
- ¼ cup kalamata olives, drained
- 2 tablespoons fresh oregano leaves
- ½ English cucumber, end trimmed
- 4 firm plum tomatoes, seeded
- 1 can (about 15 ounces) cannellini beans, rinsed and drained
- ½ cup crumbled feta cheese
- 2 tablespoons extra virgin olive oil
- 1 tablespoon white wine vinegar
- 1 tablespoon fresh lemon juice
- ¼ teaspoon coarse salt
- ½ teaspoon freshly ground black pepper

- 1 Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine green onions, parsley, roasted peppers, olives and oregano in bowl; pulse about 10 times or until coarsely chopped, stopping to scrape side of bowl once.
- 2 Replace multipurpose blade with dicing kit.* Dice cucumber and tomatoes on low speed through medium feed tube, using medium food pusher to guide vegetables through feed tube. Transfer to large bowl; stir in beans and cheese.
- 3 Replace dicing kit with clean work bowl and multipurpose blade. Combine olive oil, vinegar, lemon juice, salt and black pepper in bowl; process on high speed until blended. Pour over salad; stir gently to coat.

**Note: For use with Food Processors with Dicing Kit (available for Models KFP1330, KFP1333, KFP1334, KFP1466 and KFP1642.)*

Makes 10 servings



PESTO

POTATO SALAD

- ½ medium red onion
- 4 stalks celery
- 1½ pounds small waxy potatoes, such as Yukon gold or fingerling
- 1½ teaspoons coarse salt, divided
- 1½ cups fresh arugula, divided
 - 2 ounces Parmesan cheese, cut into chunks
 - ¼ cup toasted pine nuts*
 - ¼ cup water
 - 2 tablespoons extra virgin olive oil
 - 1 clove garlic

**To toast pine nuts, spread in single layer in heavy skillet. Cook over medium-low heat 2 minutes or until nuts are lightly browned and fragrant, stirring frequently.*

- 1 Assemble KitchenAid® Food Processor with large work bowl and adjustable slicing disc; slide to first notch for thin slices. Slice onion through medium feed tube on low speed. Slide to third notch for medium slices. Slice celery through small feed tube on low speed. Transfer vegetables to large bowl. Slide to sixth notch for thick slices. Slice potatoes into rounds.
- 2 Place potatoes in large saucepan; cover with water and add 1 teaspoon salt. Bring to a simmer over medium-high heat; cook 10 to 12 minutes or just until potatoes are fork-tender. Drain potatoes; refrigerate until cold.
- 3 Meanwhile for pesto, replace slicing disc with clean work bowl and multipurpose blade. Combine ¾ cup arugula, cheese, pine nuts, water, olive oil, garlic and remaining ½ teaspoon salt in bowl; process on low speed about 1 minute or until pesto is creamy but cheese is still slightly coarse, stopping to scrape side of bowl once.
- 4 Add potatoes to bowl with onions and celery. Add remaining ¾ cup arugula; toss to combine. Add pesto; toss gently to coat. Serve immediately or refrigerate until ready to serve.

Makes 6 to 8 servings



ROASTED VEGETABLE SALAD WREATH

- 1 large zucchini
- 2 small yellow squash
- 5 tablespoons olive oil, divided
- 1½ teaspoons coarse salt, divided
- 1¼ teaspoons freshly ground black pepper, divided
- 4 small carrots
- 1 small red onion, quartered
- 1 teaspoon sugar, divided
- 3 to 4 small fresh beets, peeled
- ¼ cup lightly packed fresh basil leaves
- 1 tablespoon fresh lemon juice
- 1 tablespoon white wine vinegar
- 1 teaspoon Dijon mustard

1 Preheat oven to 500°F. Assemble KitchenAid® Food Processor with large work bowl and adjustable slicing disc; slide to first notch for thin slices. Slice zucchini and yellow squash through medium feed tube into rounds on low speed. Transfer to medium bowl; toss with 1 tablespoon olive oil, ½ teaspoon salt and ½ teaspoon pepper until evenly coated. Spread slices in single layer on large baking sheet. Roast 15 to 18 minutes or until beginning to brown on bottom. Set aside.

2 Meanwhile, slice carrots and onion on low speed. Transfer to same medium bowl; toss with 1 teaspoon olive oil, ½ teaspoon sugar, ¼ teaspoon salt and ¼ teaspoon pepper. Spread over half of large baking sheet. Slice beets on low speed. Transfer to same bowl; toss with 2 teaspoons olive oil, ¼ teaspoon salt and ¼ teaspoon pepper. Spread beets over other half of baking sheet. Roast 12 to 15 minutes or until beginning to brown on bottom. Remove from baking sheet.

3 For dressing, replace slicing disc with multipurpose blade. Combine basil, remaining 3 tablespoons olive oil, lemon juice, vinegar, mustard, remaining ½ teaspoon sugar, ½ teaspoon salt and ¼ teaspoon pepper in bowl; pulse 8 to 10 times or until basil is finely chopped.

4 Combine all roasted vegetables on one baking sheet. Drizzle evenly with dressing; toss gently to coat. Arrange on serving platter in wreath shape, about 12 inches in diameter. Serve at room temperature or slightly chilled.

Makes 6 servings



SPICED GARLIC DILL

SOUR CUCUMBERS

- 8 cloves garlic, peeled
- 8 teaspoons dill seed
- 4 teaspoons whole black peppercorns
- 4 teaspoons red pepper flakes
- 4 teaspoons mustard seed
- 2 teaspoons celery seed
- 8 (1-pint) canning jars
- ¼ large white onion
- 5 English cucumbers, ends trimmed
- 5 cups water
- 5 cups apple cider vinegar
- 5 tablespoons sugar
- 5 tablespoons coarse salt

- 1 Place 1 clove garlic, 1 teaspoon dill seed, ½ teaspoon black peppercorns, ½ teaspoon red pepper flakes, ½ teaspoon mustard seed and ¼ teaspoon celery seed in each jar.
- 2 Assemble KitchenAid® Food Processor with large work bowl and adjustable slicing disc; slide to fourth notch for medium slices. Slice onion through medium feed tube on low speed. Place 5 to 6 onion slices in each jar.
- 3 Slide to sixth notch for thick slices. Slice cucumber through medium feed tube into rounds on low speed. Pack slices evenly into jars.
- 4 Combine water, vinegar, sugar and salt in large saucepan. Bring to a boil over medium-high heat, stirring occasionally to dissolve sugar and salt. Remove from heat. Pour about 1¼ cups brine mixture into each jar, filling to ½ inch from top. Seal jars; cool to room temperature. Refrigerate 48 hours before serving.

Makes 8 (1-pint) jars

Tip: For spicy pickles, slice 2 jalapeño peppers and place 1 to 2 slices in each jar. The more seeds that are added, the spicier the pickles will be.



SESAME MISO

CUCUMBER SALAD

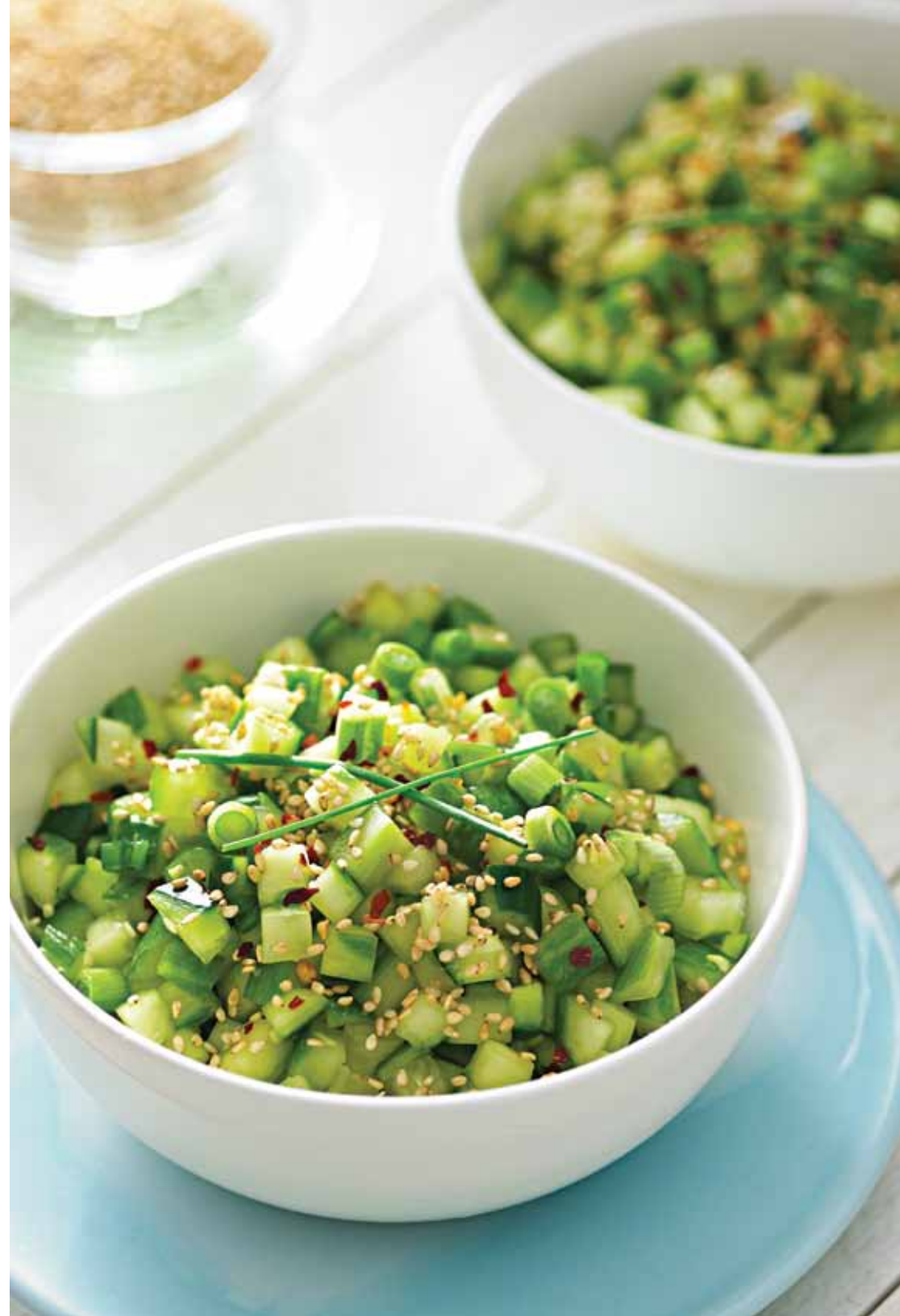
- 2 medium cucumbers, ends trimmed
- 2 green onions, sliced
- 2 tablespoons yellow miso*
- 1½ tablespoons rice vinegar
- 1½ tablespoons honey
- 1 tablespoon hot water
- 1 tablespoon dark sesame oil
- 1 teaspoon red pepper flakes
- 1 teaspoon chopped fresh ginger
- ¼ teaspoon coarse salt
- 1½ tablespoons toasted sesame seeds

**If miso is not available, substitute 1½ tablespoons soy sauce and 1 teaspoon lime juice.*

- 1 Assemble KitchenAid® Food Processor with large work bowl and dicing kit.* Dice cucumbers on low speed, using medium food pusher to guide cucumbers through medium feed tube. Transfer to serving bowl; stir in green onions.
- 2 Replace dicing kit with multipurpose blade. Combine miso, vinegar, honey, hot water, sesame oil, red pepper flakes, ginger and salt in bowl. Process on low speed 20 seconds or until well blended. Add to cucumber mixture; stir gently to coat. Serve immediately or refrigerate up to 1 hour. Sprinkle with sesame seeds just before serving.

**Note: For use with Food Processors with Dicing Kit (available for Models KFP1330, KFP1333, KFP1334, KFP1466 and KFP1642.)*

Makes 10 servings



ENTRÉES

Wasabi Flank Steak with Asian Slaw **84**

Pizza Margherita **86**

Wild Mushroom Tofu Burgers **88**

Pesto Caprese Focaccia **90**

Potato Red Pepper Breakfast Hash **92**

Chipotle Shrimp with Squash Ribbons **94**

Barbecue Chicken Pizza **96**

Fire-Roasted Tomatoes with Gemelli Pasta **98**



WASABI FLANK STEAK

WITH ASIAN SLAW

- 5 tablespoons rice vinegar, divided
- 2 tablespoons soy sauce
- 2 tablespoons dark sesame oil
- 1 tablespoon prepared wasabi paste
- 1 clove garlic
- 1 piece peeled fresh ginger (about 1 inch)
- 1 flank steak (about 1¼ pounds)
- 1 small head napa cabbage, quartered
- 4 red radishes
- 1 large carrot, peeled
- 4 green onions
- 3 tablespoons sugar
- 1½ teaspoons salt

- 1 For marinade, assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine 2 tablespoons vinegar, soy sauce, sesame oil, wasabi paste, garlic and ginger in bowl; process on high speed 30 to 45 seconds or until smooth. Place steak in large resealable food storage bag. Pour marinade over steak. Seal bag; turn to coat. Marinate in refrigerator at least 2 hours or overnight, turning occasionally.
- 2 Meanwhile for slaw, replace multipurpose blade with clean work bowl and adjustable slicing disc; slide to third notch for medium slices. Slice cabbage through medium or large feed tube. Slide to first notch for thin slices. Slice radishes through small feed tube. Transfer to large bowl. Replace slicing disc with fine side of shredding disc. Shred carrot. Add carrot to cabbage and radishes. Replace shredding disc with multipurpose blade. Combine green onion, remaining 3 tablespoons rice vinegar, sugar and salt in bowl. Process on high speed until onions are finely chopped. Pour over vegetable mixture; toss to coat.
- 3 Drain steak; discard marinade. Pat steak dry. Heat large skillet over medium-high heat. Cook steak 4 to 6 minutes per side or to desired



doneness. Transfer steak to cutting board; let rest 10 minutes before slicing. Carve steak against the grain into thin slices. Arrange slaw on individual serving plates and top with steak. Serve immediately.

Makes 4 servings

PIZZA

MARGHERITA

- 2 cups all-purpose flour
- 1 cup whole wheat flour
- 1 package (¼ ounce) rapid-rise active dry yeast
- 2 teaspoons salt
- 1 cup hot water (120°F)
- 3 tablespoons extra virgin olive oil, divided
- 1 onion, quartered
- 2 cloves garlic
- 1 can (about 14 ounces) fire-roasted diced tomatoes
- 3 tablespoons red wine (optional)
- ½ teaspoon Italian seasoning
- 2 plum tomatoes
- 16 ounces fresh mozzarella cheese, thinly sliced
- Fresh basil leaves, torn into pieces

1 Assemble KitchenAid® Food Processor with large work bowl and dough blade. Combine all-purpose flour, whole wheat flour, yeast and salt in bowl; pulse just until combined. With motor running, add water and 2 tablespoons olive oil through feed tube. Process on high 30 to 45 seconds or until dough forms a slightly sticky ball. If dough seems too wet, add additional all-purpose flour, 1 tablespoon at a time. If too dry, add water, 1 tablespoon at a time. Knead dough 1 minute on floured surface. Shape into a ball. Place dough in large, lightly greased bowl; turn to grease surface. Cover and let rise in warm place (85°F) about 1 hour or until doubled.

2 Meanwhile for sauce, replace dough blade with multipurpose blade. Combine onion and garlic in bowl; process on high speed 5 seconds or until coarsely chopped. Heat remaining 1 tablespoon olive oil in medium saucepan over medium heat. Add onion and garlic; sauté 2 minutes or until softened. Add diced tomatoes, wine, if desired, and Italian seasoning. Increase heat to medium-high; cook 5 to 10 minutes or until slightly reduced, stirring occasionally. Remove from heat; cool completely. Transfer to food processor; pulse until almost smooth. Refrigerate until ready to use.



- 3 Replace multipurpose blade with prep bowl and adjustable slicing disc; slide to sixth notch for thick slices. Slice plum tomatoes on low speed through medium feed tube.
- 4 Preheat oven to 450°F. Sprinkle baking sheets or pizza pans with cornmeal, or preheat pizza stone. Punch down dough and place on floured surface. Divide into two or three pieces. Roll out each piece into 10- to 12-inch circle with floured rolling pin.
- 5 Transfer dough circles to prepared baking sheets. Spread with thin layer of sauce. (Freeze leftover sauce for later use.) Top with sliced tomatoes and mozzarella. Bake 8 to 10 minutes or until edges of crust begin to brown and cheese is bubbly. Top with basil before serving.

Makes 6 to 8 servings

Note: Use with 11-cup or higher food processor.

WILD MUSHROOM

TOFU BURGERS

- 1 package (8 ounces) cremini (baby portobello) mushrooms
- ½ medium onion
- 1 clove garlic
- 1 tablespoon olive oil, divided
- 7 ounces extra firm tofu, crumbled and frozen*
- 1 cup old-fashioned oats
- ⅓ cup finely chopped walnuts
- 1 egg
- ½ teaspoon coarse salt
- ½ teaspoon onion powder
- ¼ teaspoon dried thyme
- 6 English muffins or sandwich rolls, split and toasted
- Lettuce, tomato and red onion slices (optional)

*Spread crumbled tofu on small baking sheet or freezer-safe plate. Freeze at least 2 hours.

- 1 Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine mushrooms, onion and garlic in bowl; process on high speed 3 seconds or until coarsely chopped.
- 2 Heat 1 teaspoon oil in large nonstick skillet over medium heat. Add vegetables; cook 10 minutes or until mushrooms have released most of their juices, stirring frequently. Remove from heat; cool slightly.
- 3 Combine mushroom mixture, tofu, oats, walnuts, egg, salt, onion powder and thyme in large work bowl; process on high speed 20 seconds. Scrape side of bowl with spatula; process 5 seconds. (Some tofu pieces may remain.) Shape mixture into six patties.**
- 4 Heat 1 teaspoon oil in same skillet over medium heat. Cook patties in batches 5 minutes per side or until firm and browned, adding additional oil as needed. Serve on English muffins with toppings.

**If mixture is too soft to shape, scoop by ⅓ cupfuls and drop directly into heated skillet; flatten and shape patties with bottom of cup.

Makes 6 servings



PESTO CAPRESE

FOCCACIA

- 2½ cups all-purpose flour
- 1 package (¼ ounce) rapid-rise active-dry yeast
- 1½ teaspoons salt, divided
- ¾ to 1 cup cold water
- 3 tablespoons extra virgin olive oil, divided
- 3 plum tomatoes
- ½ cup lightly packed fresh basil leaves, plus additional for garnish
- ½ cup pine nuts, divided
- 1 ounce Parmesan cheese, cut into chunks
- 2 tablespoons water
- 1 clove garlic
- ½ teaspoon freshly ground black pepper, plus additional for garnish
- 6 to 8 ounces fresh mozzarella balls (1-inch diameter), cut in half

- 1 Assemble KitchenAid® Food Processor with large work bowl and dough blade. Combine flour, yeast and 1 teaspoon salt in bowl; pulse 10 times until blended. Turn processor to high and gradually add ¾ cup cold water through feed tube until soft dough forms, about 30 seconds. Add additional water if dough seems dry. Process about 30 seconds more until smooth and elastic. Shape dough into a ball. Place in greased bowl; turn to coat top. Cover and let rise in warm place 30 minutes. Brush 13×9-inch baking pan with 1 tablespoon olive oil. Punch down dough and place in pan. Cover and let rise 30 minutes. Press dough evenly into pan. Cover and let rise 30 to 45 minutes or until dough has puffed slightly.
- 2 Meanwhile, replace dough blade with adjustable slicing disc; slide to third notch for medium slices. Slice tomatoes on low speed. Arrange tomatoes on paper towels; sprinkle with remaining ½ teaspoon salt. Top with an additional layer of paper towels; set aside.
- 3 For pesto, replace slicing disc with mini bowl and mini multipurpose blade.* Add ½ cup basil, 6 tablespoons pine nuts, Parmesan cheese, remaining 2 tablespoons olive oil, 2 tablespoons water, garlic and



- ½ teaspoon pepper to bowl; process on high speed about 1 minute or until almost smooth, stopping to scrape side of bowl once.
- 4 Preheat oven to 375°F. Spread pesto over dough. Arrange tomato slices evenly over pesto. Bake 20 to 25 minutes or until bottom of crust is golden brown. Top evenly with mozzarella cheese. Bake 3 to 4 minutes or until cheese is just beginning to melt. Sprinkle with remaining 2 tablespoons pine nuts, additional basil and pepper. Let cool 3 minutes; cut into triangles with serrated knife.

*Mini bowl and mini multipurpose blade included in Models KFP0933, KFP1133, KFP1333, KFP1466 and KFP1642.

Makes 8 servings

Note: Use with 11-cup or higher food processor.

POTATO RED PEPPER BREAKFAST HASH

- ½ pound thick-cut bacon
- 3 russet potatoes, scrubbed and dried
- 1 red bell pepper, halved
- ¼ white onion
- 1 jalapeño pepper, cored and seeded
- 1 tablespoon extra virgin olive oil
- ¾ teaspoon coarse salt
- 1 teaspoon freshly ground black pepper
- 2 cloves garlic, minced
- 1 green onion, coarsely chopped
- 4 to 6 eggs, cooked any style

1 Cook bacon in large skillet until crisp; drain on paper towel-lined plate. Reserve 1 tablespoon drippings in skillet. Crumble bacon when cool enough to handle; set aside.

2 Assemble KitchenAid® Food Processor with large work bowl and dicing kit.* Dice potatoes, using medium food pusher to guide potatoes through feed tube. Transfer to large bowl. Dice bell pepper, white onion and jalapeño, using medium food pusher to guide vegetables through feed tube.

3 Add olive oil to drippings in skillet; heat over medium heat. Add potatoes, salt and black pepper; cook 5 minutes without stirring. (Potatoes may stick to skillet). Stir in bell pepper, white onion, jalapeño and garlic; cook 10 to 12 minutes or until potatoes are tender and browned.

4 Reduce heat to low; add green onion and cook 2 minutes. Add bacon; cook 1 minute. Serve with eggs.

**Note: For use with Food Processors with Dicing Kit (available for Models KFP1330, KFP1333, KFP1334, KFP1466 and KFP1642.)*

Makes 4 to 6 servings



CHIPOTLE SHRIMP

WITH SQUASH RIBBONS

- 2 cloves garlic, minced
- 1 canned chipotle pepper in adobo sauce, minced, plus 1 teaspoon sauce
- 2 tablespoons water
- 2 medium zucchini
- 2 medium yellow squash
- 1 medium red bell pepper, halved
- 1 small onion, quartered
- 1 tablespoon extra virgin olive oil
- ½ pound raw medium shrimp
- Lime wedges (optional)

- 1 Combine garlic, chipotle pepper, adobo sauce and water in small bowl; set aside.
- 2 Assemble KitchenAid® Food Processor with large work bowl and adjustable slicing disc; slide to second notch for thin slices. Place zucchini and yellow squash horizontally in large feed tube; slice on low speed. Transfer to medium bowl. Slide to fourth notch for medium slices. Slice bell pepper through medium feed tube on high speed. Transfer to small bowl. Replace slicing disc with multipurpose blade. Place onion in bowl; process on high 5 to 10 seconds or until finely chopped.
- 3 Heat olive oil in large skillet over high heat. Add onion and bell pepper; sauté 1 minute. Add shrimp and chipotle mixture; sauté 2 minutes. Add squash; sauté 1 to 2 minutes or until shrimp are no longer pink and squash are heated through and slightly wilted. Garnish with lime wedges, if desired.

Makes 4 servings

Note: Freeze leftover chipotle peppers with adobo sauce in a freezer food storage bag or freezer-safe container for later use.



BARBECUE

CHICKEN PIZZA



- 6½ cups bread flour
- 2 cups whole wheat flour
- 2 packages (¼ ounce each) rapid-rise active-dry yeast
- 2½ teaspoons coarse salt
- 3½ cups warm water (110°F)
- ¼ cup extra virgin olive oil
- ¼ red onion
- 1 red bell pepper, cored and seeded
- 2 jalapeño peppers, stemmed and seeded
- 8 ounces sharp Cheddar cheese
- Cornmeal
- 1 cup barbecue sauce
- ¾ cup canned black beans, rinsed and drained
- 1 cup shredded rotisserie chicken
- 2 green onions, coarsely chopped
- ½ cup crisp-cooked and crumbled bacon

- 1 Assemble KitchenAid® Food Processor with large work bowl and dough blade. Combine bread flour, whole wheat flour, yeast and salt in bowl; pulse 15 to 20 times to blend. With motor running on low speed, pour water and olive oil through feed tube. Process on high until dough begins to form a rough ball. Dough should be pliable, but not wet. If dough seems too wet, add additional flour, 1 tablespoon at a time. If too dry, add water, 1 tablespoon at a time. Knead dough 1 minute on floured surface. Shape into a ball. Place dough in large, lightly greased bowl; turn to grease surface. Cover and let rise in warm place (85°F) 2 hours or until doubled.
- 2 Replace dough blade with prep bowl and adjustable slicing disc; slide to fourth notch for medium slices. Slice red onion and bell pepper through medium feed tube on low speed. Slice jalapeños. Remove prep bowl and slicing disc. Attach fine side of shredding disc; shred cheese through medium feed tube on high speed.

- 3 Punch down dough; let rest 15 minutes. Divide dough into six equal pieces. Wrap four pieces in freezer food storage bags; freeze for another use.
- 4 Preheat oven to 500°F. Preheat pizza stone or line two baking sheets with parchment paper; dust parchment with cornmeal. Roll out remaining two pieces of dough to ¼-inch thickness on lightly floured surface. Transfer dough to cornmeal-dusted pizza peel or prepared baking sheets.
- 5 Spread ½ cup barbecue sauce over each crust. Sprinkle each with ½ cup cheese and top with vegetables, black beans, chicken, green onions and bacon. Sprinkle with remaining cheese. Carefully slide pizza onto pizza stone or place baking sheets in oven. Bake 8 to 10 minutes or until crust is golden and cheese is melted.

Makes 8 to 10 servings

Note: Use with 13-cup or higher food processor.

FIRE-ROASTED TOMATOES WITH GEMELLI PASTA

- 4 pounds plum tomatoes (about 30 tomatoes)
- 12 ounces uncooked gemelli or fusilli pasta
- 1 shallot, sliced
- ½ to 1 jalapeño pepper, cored and seeded
- 1 clove garlic
- 20 large fresh basil leaves
- 1 tablespoon olive oil
- ¾ teaspoon coarse salt
- ⅛ teaspoon freshly ground black pepper
- 2 ounces goat cheese, fresh mozzarella cheese or ricotta cheese

- 1 Prepare grill for direct cooking.
- 2 Cut tomatoes in half lengthwise; remove seeds. Grill tomatoes, skin side down, over high heat about 5 minutes or until skin is blackened and tomatoes are very tender. Let stand until cool enough to handle; remove skins.
- 3 Meanwhile, cook pasta according to package directions. Drain and return to saucepan.
- 4 Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine shallot, jalapeño pepper and garlic in bowl; process until finely chopped. Add basil, olive oil, salt and black pepper; process until well blended. Replace multipurpose blade with dicing kit; dice tomatoes on low speed. Gently mix sauce with spatula.
- 5 Add sauce to pasta. Cook over low heat 1 minute, stirring frequently. Serve immediately with cheese.

Makes 4 servings

Note: Tomatoes can be broiled rather than grilled. Preheat broiler; halve and seed the tomatoes as directed in step 2. Place tomatoes, cut side down, on broiler pan. Broil tomatoes 5 minutes or until skin is blackened and tomatoes are very tender.



DESSERTS

- Cream Scones **102**
- Kiwi Strawberry Tart **104**
- Chocolate Peppermint Mud Shots **106**
- Layered Fruit Parfaits **108**
- Carrot Cupcakes **110**
- Cinnamon Apple Crostata **112**
- Banana Split Shortcakes **114**
- Rustic Pear Galette **116**
- Sorbet Fruit Pops **118**
- Cherry-Almond Clafouti **120**
- Vanilla Biscuits with Strawberries
and Whipped Cream **122**
- Fresh Fruit Tart with Vanilla Shortbread Crust **124**



CREAM SCONES

- 2¼ cups all-purpose flour
- ¼ cup granulated sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- 6 tablespoons cold butter, cut into pieces
- ⅔ cup heavy cream
- 2 eggs, beaten
- Coarse white decorating sugar

- 1 Preheat oven to 425°F. Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine flour, granulated sugar, baking powder and salt in bowl; pulse until blended. Add butter; pulse until mixture resembles coarse crumbs. Transfer to large bowl.
- 2 Whisk cream and eggs in small bowl; reserve 1 tablespoon mixture. Pour remaining mixture over flour mixture. Stir just until moistened.
- 3 Turn out dough onto lightly floured surface. Shape into a ball; pat into 8-inch disc. Cut into eight wedges; place 2 inches apart on ungreased baking sheet. Brush with reserved cream mixture; sprinkle with coarse sugar.
- 4 Bake 12 to 14 minutes or until golden. Remove to wire rack; cool completely.

Makes 8 servings

Chocolate Lavender Scones: Add 1 teaspoon dried lavender to flour mixture. Stir ½ cup coarsely chopped semisweet chocolate into dough.

Ginger Peach Scones: Stir ⅓ cup chopped dried peaches and 1 tablespoon finely chopped crystallized ginger into dough.

Lemon Poppy Seed Scones: Stir grated peel of 1 lemon and 1 tablespoon poppy seeds into dough. Omit coarse sugar topping. Whisk 1 cup powdered sugar and 2 tablespoons lemon juice in small bowl; drizzle over slightly cooled scones.



Maple Pecan Scones: Stir ½ cup chopped pecans into dough. Omit coarse sugar topping. Whisk ¾ cup powdered sugar and 2 tablespoons maple syrup in small bowl; drizzle over slightly cooled scones.

Mini Scones: Divide dough into two balls before shaping into rounds. Cut each round into eight wedges.

Note: Use with 11-cup or higher food processor.

KIWI STRAWBERRY TART

- 1¼ cups all-purpose flour
- 4 tablespoons packed brown sugar, divided
- ¼ teaspoon salt
- ½ cup (1 stick) cold butter, cut into small pieces
- 8 ounces cream cheese, cubed, divided
- 1 orange
- 2 cups fresh strawberries, hulled
- 2 kiwis, peeled

- 1 Preheat oven to 350°F.
- 2 Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine flour, 2 tablespoons brown sugar and salt in bowl; pulse 5 to 6 times to blend. Add butter and 4 ounces cream cheese; pulse 20 to 30 seconds or until mixture begins to form a ball.
- 3 Roll out dough on parchment paper into 12-inch circle, about ¼ inch thick. Press into 10-inch tart pan with removable bottom; trim dough even with top of pan. Prick dough all over with fork. Bake 18 to 20 minutes or until golden brown. Cool completely in pan on wire rack.
- 4 Grate orange peel to measure 1 tablespoon; reserve orange. Combine remaining 4 ounces cream cheese, remaining 2 tablespoons brown sugar and orange peel in clean bowl; process on high speed about 30 seconds or until smooth, stopping to scrape bowl once. Spread evenly over cooled crust.
- 5 Assemble food processor with clean work bowl and adjustable slicing disc; slide to sixth notch for thick slices. Slice strawberries through small feed tube on low speed. Slide to third notch for medium slices. Slice kiwis through small feed tube. Remove peel from reserved orange and cut into wedges. Arrange fruit over filling. Serve immediately.

Makes 8 to 10 servings



CHOCOLATE PEPPERMINT MUD SHOTS

- 8 chocolate wafer cookies, broken into small pieces
 - 4 small chocolate-covered peppermint patties, quartered
 - 1 tablespoon water
 - Vanilla ice cream
 - ½ teaspoon instant coffee granules
- 1 Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine wafer cookies, peppermint patties and water in bowl; pulse 20 to 30 times until blended and crumbly.
- 2 Spoon mixture evenly into four 2-ounce dessert dishes or glasses. Top each serving with ice cream and sprinkle with coffee granules. Serve immediately or cover and freeze until ready to serve.

Makes 4 servings



LAYERED FRUIT PARFAITS

- 6 fresh strawberries, hulled
- 1 firm ripe banana, peeled
- 2 nectarines, pitted and quartered
- 2 kiwis, peeled
- 1 cup whipping cream
- 4 teaspoons powdered sugar
- 2 teaspoons vanilla
- ½ cup fresh blackberries
- ½ cup fresh blueberries
- 2 teaspoons grated lemon peel

- 1 Assemble KitchenAid® Food Processor with large work bowl and adjustable slicing disc; slide to fourth notch for thick slices. Slice strawberries and banana through small feed tube on low speed. Slice nectarines and kiwis through medium feed tube. Transfer fruit to large bowl.
- 2 Replace slicing disc with multipurpose blade. Combine cream, powdered sugar and vanilla in bowl; process on low speed 30 to 60 seconds or until desired consistency of whipped cream is reached.
- 3 Layer 5 to 6 slices of each fruit in parfait glasses or bowls; top with 1 tablespoon blueberries and 1 tablespoon blackberries. Spoon dollop of whipped cream onto each serving; garnish with lemon peel.

Makes 5 to 6 servings

Tip: Refrigerate or freeze any leftover fruit for smoothies.



CARROT CUPCAKES



- ½ cup water
- 12 dried plums
- 2 medium carrots, peeled
- 2½ cups all-purpose flour
- 1¼ cups packed brown sugar
- 2 teaspoons baking powder
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground ginger
- ½ teaspoon ground nutmeg
- ½ cup unsweetened applesauce
- ½ cup crushed pineapple in juice
- ¼ cup canola oil
- ¼ cup buttermilk
- 1 egg
- 2½ teaspoons vanilla, divided
- 2 teaspoons grated orange peel
- 1¼ cups powdered sugar
- 8 ounces Neufchâtel cheese, softened
- ¼ cup (½ stick) butter, softened
- 1 tablespoon milk

- 1 Preheat oven to 375°F. Line 18 standard (2½-inch) muffin pan cups with paper baking cups or spray with nonstick cooking spray. Bring ½ cup water to a boil in small saucepan. Pour over dried plums in small bowl; let stand 10 minutes. Assemble KitchenAid® Food Processor with mini bowl and mini multipurpose blade. Add dried plums and water; process 20 seconds on high speed or until puréed. Measure ½ cup; set aside.
- 2 Replace mini bowl with fine side of shredding disc. Shred carrots through small feed tube on high speed. Transfer carrots to small bowl. Replace shredding disc with multipurpose blade. Combine flour,

brown sugar, baking powder, cinnamon, baking soda, salt, ginger and nutmeg in work bowl; process on high speed 10 seconds or until well blended. Add dried plum purée, applesauce, pineapple, oil, buttermilk, egg, 2 teaspoons vanilla and orange peel; process on low 5 seconds. Add carrots; process on high 5 seconds or until blended. Remove blade; scrape side of bowl and stir batter once with spatula. Spoon batter evenly into prepared muffin cups.

- 3 Bake 20 to 25 minutes or until toothpick inserted into centers comes out clean. Cool in pans on wire racks 10 minutes; remove to wire racks to cool completely.
- 4 Assemble food processor with mini bowl and mini multipurpose blade. Combine powdered sugar, Neufchâtel cheese, butter, milk and remaining ½ teaspoon vanilla; process on high speed 45 seconds or until smooth and shiny. Frost cupcakes. Store leftovers covered in refrigerator.

Makes 18 cupcakes

Note: Use with 13-cup or higher food processor.

CINNAMON

APPLE CROSTATA

- 2 cups all-purpose flour, divided
- 8 tablespoons granulated sugar, divided
- $\frac{3}{4}$ teaspoon salt, divided
- 13 tablespoons cold butter, cut into pieces, divided
- 2 tablespoons ice water
- 2 teaspoons vanilla
- $1\frac{1}{2}$ teaspoons ground cinnamon, divided
- 2 large Honeycrisp apples, peeled, cored and halved
- $\frac{1}{4}$ cup packed brown sugar
- 1 tablespoon fresh lemon juice
- 1 egg, beaten

- 1 For dough, assemble KitchenAid® Food Processor with mini bowl and mini multipurpose blade. Place $1\frac{1}{2}$ cups flour, 3 tablespoons granulated sugar and $\frac{1}{2}$ teaspoon salt in bowl; process on high speed 3 seconds to blend. Add 10 tablespoons butter; process on high speed 10 seconds or until mixture resembles coarse crumbs.
- 2 Combine ice water and vanilla in small bowl; with motor running on high speed, pour through feed tube and process 15 seconds or until dough begins to clump together. Remove dough from bowl; shape into disc and wrap with plastic wrap. Refrigerate 30 minutes.
- 3 For crumb topping, combine remaining $\frac{1}{2}$ cup flour, 5 tablespoons granulated sugar, 3 tablespoons butter, $\frac{1}{4}$ teaspoon salt and 1 teaspoon cinnamon in mini bowl; process on high speed 15 seconds or until well blended and crumbly. Transfer to small bowl; cover and refrigerate until ready to use.
- 4 For apple filling, replace mini bowl with adjustable slicing disc; slide to sixth notch for thick slices. Place apple halves in large feed tube; slice on high speed. Transfer apples to large bowl. Add brown sugar, lemon juice and remaining $\frac{1}{2}$ teaspoon cinnamon; toss to coat. Let stand at room temperature 20 to 30 minutes.



- 5 Preheat oven to 400°F. Line baking sheet with parchment paper. Roll out dough to $\frac{1}{4}$ -inch thickness on lightly floured surface. Shape ragged edges into smooth oval shape. Place dough on prepared baking sheet. Drain apples; spread in even layer over dough, leaving 1-inch border. Sprinkle crumb topping evenly over apples; fold edge of dough over apples, pressing lightly to secure. Brush edge of dough with egg.
- 6 Bake 35 to 40 minutes or until lightly browned. Cool slightly; cut into wedges. Serve warm or at room temperature.

Makes 8 to 12 servings

Note: Use with 13-cup or higher food processor.

BANANA SPLIT

SHORTCAKES

- 1½ cups all-purpose flour
 - ¼ cup plus 1 tablespoon sugar, divided
 - 2 teaspoons baking powder
 - ¼ teaspoon salt
 - ¼ cup (½ stick) cold butter, cut into small pieces
 - 6 to 8 tablespoons whipping cream
 - 2 firm ripe bananas, peeled
 - 2 cups fresh strawberries (about 1 pound), hulled
 - 1 can (8 ounces) crushed pineapple in juice
 - 2 cups vanilla or any flavor ice cream
 - ½ cup chocolate fudge ice cream topping
- 1 Preheat oven to 375°F. Line baking sheet with parchment paper.
 - 2 Assemble KitchenAid® Food Processor with large work bowl and dough blade. Combine flour, ¼ cup sugar, baking powder and salt in bowl; pulse 3 times to blend. Add butter; pulse about 15 times or until pea-size pieces form. Add cream through feed tube 1 tablespoon at a time, pulsing after each addition until mixture begins to cling together.
 - 3 Turn out dough onto lightly floured surface; knead lightly and pat into 6×4-inch rectangle about ¾ inch thick. Sprinkle surface with remaining 1 tablespoon sugar. Cut into six squares; place 2 inches apart on prepared baking sheet. Bake 18 to 20 minutes or until golden brown. Cool completely on wire rack.
 - 4 Replace dough blade with adjustable slicing disc; slide to sixth notch for thick slices. Slice bananas and strawberries on low speed.
 - 5 Slice shortcakes in half. Spoon pineapple with juice, bananas and strawberries over bottom of shortcakes; top with ice cream, chocolate sauce and tops of shortcakes. Serve immediately.

Makes 6 servings



Tip: For best slices, cut bananas in half horizontally and place in small feed tube. Use small food pusher to push down. Place strawberries horizontally in small feed tube to get fuller slices.

RUSTIC PEAR GALETTE

- 1 cup all-purpose flour
- ¼ cup plus 2 tablespoons sugar, divided
Grated peel of 1 lemon
- ¼ teaspoon salt
- ¼ cup (½ stick) cold butter, cut into small pieces
- 2 to 3 tablespoons cold water
- 1 tablespoon plus 1 teaspoon cornstarch
- 2 teaspoons ground cinnamon or apple pie spice
- 3 Bartlett pears (about 1½ pounds), peeled, cored and halved
- ¼ cup dried cranberries or chopped walnuts
- 1 teaspoon vanilla
- ¼ teaspoon almond extract (optional)
- 1 egg white, lightly beaten with 1 tablespoon water

- 1 For crust, assemble KitchenAid® Food Processor with mini bowl and mini multipurpose blade. Combine flour, 2 tablespoons sugar, lemon peel and salt in bowl; pulse about 5 times to blend. Add butter; pulse 10 times or until mixture resembles coarse crumbs. With motor running on low speed, add water through feed tube and process 10 seconds or until moist crumbs form and mixture holds together when pressed. Turn out dough onto lightly floured surface; press together to form a ball. Wrap dough with plastic wrap; refrigerate at least 30 minutes.
- 2 Preheat oven to 450°F. Reserve 1 teaspoon sugar; combine remaining sugar, cornstarch and cinnamon in medium bowl; mix well. Replace mini bowl with adjustable slicing blade; slide to second notch for thin slices. Slice pears; measure 4 cups. Add pears, cranberries, vanilla and almond extract, if desired, to sugar mixture; toss to coat.
- 3 Roll out dough into 10-inch circle on parchment paper; transfer dough and parchment paper to baking sheet. Spoon pear mixture onto dough to within 1 inch of edge. Fold edge of crust over pear mixture; crimp slightly. Brush edge of crust with egg white mixture; sprinkle with reserved 1 teaspoon sugar.



- 4 Bake 25 minutes or until pears are tender and crust is golden brown.*
Cool on baking sheet on wire rack 30 minutes. Serve warm.
**If edge browns too quickly, cover with foil after 15 minutes of baking.*

Makes 8 servings

Note: Use with 13-cup or higher food processor.

SORBET

FRUIT POPS

- 8 fresh strawberries, hulled
- 2 kiwis, peeled
- 1 firm ripe banana, peeled
- ½ gallon lemon or raspberry sorbet
- 8 pop molds or (8-ounce) plastic cups and wooden pop sticks

- 1 Assemble KitchenAid® Food Processor with large work bowl and adjustable slicing disc; slide to sixth notch for thick slices. Slice strawberries, kiwis and banana through small feed tube on low speed.
- 2 Arrange slices of fruit around inside of cup. Fill cups with about ¾ cup sorbet, being careful not to dislodge fruit.
- 3 Push stick into sorbet in each cup. Freeze 24 hours before serving.

Makes 8 fruit pops

Variation: Slice nectarines and mango in the food processor and use pineapple sorbet.



CHERRY-ALMOND CLAFOUTI

- ½ cup whole or slivered almonds, toasted*
- ½ cup powdered sugar
- ⅔ cup all-purpose flour
- ⅔ cup granulated sugar
- ¼ teaspoon salt
- ½ cup (1 stick) butter, cut into pieces
- ⅔ cup milk
- 2 eggs
- ½ teaspoon vanilla
- 1 cup fresh cherries, pitted and quartered or fresh raspberries, quartered

**To toast almonds, spread in single layer on baking sheet. Bake in preheated 350°F oven 8 to 10 minutes or until golden brown, stirring frequently.*

- 1 Preheat oven to 350°F. Spray four 6-ounce ramekins with nonstick cooking spray; place on baking sheet.
- 2 Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Place almonds in bowl; process 15 seconds on high until coarsely ground. Add powdered sugar; pulse 20 times or until well blended. Add flour, granulated sugar and salt; pulse until well blended. Scrape side of bowl with spatula. Gradually add butter through feed tube, pulsing after each addition until well blended, about 30 times total.
- 3 Whisk milk, eggs and vanilla in measuring cup with pour spout. With food processor running, gradually add milk mixture; process until well blended. Remove blade from food processor; stir in cherries with spatula. Divide batter evenly among prepared ramekins.
- 4 Bake about 50 minutes or until tops and sides are puffed and golden. Cool 5 to 10 minutes. Serve warm or at room temperature.

Makes 4 servings



VANILLA BISCUITS

WITH STRAWBERRIES AND WHIPPED CREAM

- 2 cups all-purpose flour
- 3 tablespoons granulated sugar, divided
- 1 tablespoon baking powder
- ¼ teaspoon salt
- ½ cup (1 stick) cold butter, cut into pieces
- ¾ cup buttermilk
- 2 teaspoons vanilla
- 1½ pounds fresh strawberries, hulled
- 2 cups (1 pint) whipping cream
- 3 tablespoons powdered sugar
- ½ teaspoon grated lemon peel

- 1 Preheat oven to 425°F. Line baking sheets with parchment paper.
- 2 Assemble KitchenAid® Food Processor with mini bowl and mini multipurpose blade. Combine flour, 2 tablespoons granulated sugar, baking powder and salt in bowl; pulse 5 times to blend. Add butter; process on low about 30 seconds or until mixture resembles coarse crumbs. With motor running, add buttermilk and vanilla through feed tube; process until dough begins to form a ball. Roll out dough to ½-inch thickness. Cut circles with 3-inch biscuit cutter; place on prepared baking sheets. Bake 10 to 15 minutes or until lightly browned. Cool completely.
- 3 Replace mini bowl with adjustable slicing disc; slide to sixth notch for thick slices. Slice strawberries horizontally through small feed tube on low speed. Transfer to large bowl; stir in remaining 1 tablespoon sugar.
- 4 Replace slicing disc with clean mini bowl and mini multipurpose blade. Combine cream and powdered sugar in bowl; process on high speed 1 to 1½ minutes or until thickened. Add lemon peel; pulse 5 times.
- 5 Slice biscuits in half. Top bottom halves with whipped cream, strawberry slices and top halves of biscuits. Garnish as desired.

Makes 22 servings

Note: Use with 13-cup or higher food processor.



FRESH FRUIT TART

WITH VANILLA SHORTBREAD CRUST



- ¾ cup (1½ sticks) plus 1 tablespoon butter, softened, divided**
- ⅓ cup sugar, divided**
- 1 teaspoon grated lemon peel**
- 3 teaspoons vanilla, divided**
- 1¾ cups all-purpose flour**
- ¼ teaspoon coarse salt**
- 3 egg yolks**
- 1½ tablespoons cornstarch**
- 1 cup plus 1 tablespoon half-and-half, divided**
- ½ firm ripe banana, peeled**
- 1 kiwi, peeled**
- 1 peach or nectarine, pitted and halved**
- ½ mango, peeled and pitted**
- 3 fresh strawberries, hulled**
- ¼ cup each fresh raspberries, blueberries and blackberries**

- 1** Preheat oven to 350°F. Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine ¾ cup butter, ⅓ cup sugar and lemon peel in bowl; process on low speed about 10 seconds or until well blended. Add 2 teaspoons vanilla; pulse 5 times. Add flour and salt; process about 20 seconds or until dough starts to come together. Turn out dough onto lightly floured surface; shape into disc. Press dough into 9- or 10-inch tart pan with removable bottom; cover with circle of parchment paper and fill with dried beans or rice. Bake 20 minutes. Remove beans and parchment; prick bottom of crust all over with fork. Bake 10 to 15 minutes or until lightly browned. Cool completely.
- 2** Meanwhile for filling, replace multipurpose blade with mini bowl and mini multipurpose blade. Combine egg yolks and remaining ⅓ cup sugar in bowl; process on low speed 2 to 3 minutes or until mixture is light yellow and slightly thickened. Add cornstarch and remaining 1 teaspoon vanilla; process 10 seconds. Bring 1 cup half-and-half to a boil in medium saucepan. With motor running on low speed, pour hot

- half-and-half through small feed tube in thin steady stream. Transfer mixture to same saucepan. Cook over medium heat 3 to 5 minutes or until mixture thickens, whisking constantly. Remove from heat; whisk in remaining 1 tablespoon half-and-half and 1 tablespoon butter. Press through fine mesh strainer into medium bowl; cool slightly. Press plastic wrap directly onto surface of filling; refrigerate until cold.
- 3** Fit food processor with adjustable slicing disc; slide to fifth notch for thick slices. Slice banana, kiwi, peach, mango and strawberries. Spread filling over crust; top with sliced fruit and berries.

Makes 8 to 10 servings

Note: Use with 13-cup or higher food processor.

INDEX

- A** Apple and Brie Crostini, 48
Arugula Salad with Sun-Dried Tomato Vinaigrette, 60
- B** Baked Jalapeño Poppers, 24
Banana Split Shortcakes, 114
Barbecue Chicken Pizza, 96
Beans and Greens Crostini, 56
- C** Carrot Cupcakes, 110
Cherry-Almond Clafouti, 120
Chipotle Shrimp with Squash Ribbons, 94
Chocolate Peppermint Mud Shots, 106
Chorizo Stuffed Mushrooms, 12
Cinnamon Apple Crostata, 112
Cole Slaw, 64
Cream Scones, 102
Crispy Potato Latkes, 66
- D** **Dicing Kit**
Arugula Salad with Sun-Dried Tomato Vinaigrette, 60
Cole Slaw, 64
Fire-Roasted Tomatoes with Gemelli Pasta, 98
Layered Chopped Salad with Herbed Ranch Dressing, 70
Mango and Red Pepper Salsa, 36
Mediterranean White Bean Salad, 72
Potato Red Pepper Breakfast Hash, 92
Sesame Miso Cucumber Salad, 80
Strawberry Raspberry Quick Jam, 38
Zucchini and Red Pepper Quiche Cups, 46
- Dough Blade**
Barbecue Chicken Pizza, 96
Pesto Caprese Focaccia, 90
Pizza Margherita, 86
- E** Edamame Hummus, 28
Eggplant Parmesan Crisps, 20
- F** Fire-Roasted Tomatoes with Gemelli Pasta, 98
Fresh Fruit Tart with Vanilla Shortbread Crust, 124
Fresh Tomatillo Salsa, 32
- G** Goat Cheese Toasts, 52
Grilled Vegetables with Spinach Walnut Pesto, 68
- H** Hummus with Olive Tapenade, 34
- K** Kiwi Strawberry Tart, 104
- L** Layered Chopped Salad with Herbed Ranch Dressing, 70
Layered Fruit Parfaits, 108
Loaded Potato Slices, 62
- M** Mango and Red Pepper Salsa, 36
Mediterranean White Bean Salad, 72
- Mini Bowl and Mini Multipurpose Blade**
Arugula Salad with Sun-Dried Tomato Vinaigrette, 60
Baked Jalapeño Poppers, 24
Carrot Cupcakes, 110
Cinnamon Apple Crostata, 112
Cole Slaw, 64
Eggplant Parmesan Crisps, 20
Fresh Fruit Tart with Vanilla Shortbread Crust, 124
Grilled Vegetables with Spinach Walnut Pesto, 68
Hummus with Olive Tapenade, 34
Mediterranean White Bean Salad, 72
Pesto Caprese Focaccia, 90
Pesto Potato Salad, 74
Red Pepper Hummus and Olive Toasts, 42
Roasted Vegetable Salad Wreath, 76
Rosemary Baked Potato Chips, 14
Sesame Miso Cucumber Salad, 80
Sun-Dried Tomato Cucumber Rolls, 16
- Fresh Fruit Tart with Vanilla Shortbread Crust, 124**
- Tomato Basil Tart, 44**
- Vanilla Biscuits with Strawberries and Whipped Cream, 122**
- Wasabi Flank Steak with Asian Slaw, 84**
- O** Olive and Roasted Red Pepper Crostini, 54
Onion and White Bean Spread, 30
- P** Peanut Chicken Wontons, 10
Pesto Caprese Focaccia, 90
Pesto Potato Salad, 74
Pizza Margherita, 86
Potato Red Pepper Breakfast Hash, 92
- R** Red Pepper Hummus and Olive Toasts, 42
Roasted Vegetable Salad Wreath, 76
Rosemary Baked Potato Chips, 14
Rosemary Wine Crackers, 8
Rustic Pear Galette, 116
- S** Santa Fe Eggs Rolls, 22
Sesame Miso Cucumber Salad, 80
- Shredding Disc**
Baked Jalapeño Poppers, 24
Carrot Cupcakes, 110
Cole Slaw, 64
Crispy Potato Latkes, 66
Layered Chopped Salad with Herbed Ranch Dressing, 70
Loaded Potato Slices, 62
Santa Fe Eggs Rolls, 22
Wasabi Flank Steak with Asian Slaw, 84
Zucchini and Red Pepper Quiche Cups, 46
- Slicing Disc**
Apple and Brie Crostini, 48
Arugula Salad with Sun-Dried Tomato Vinaigrette, 60
Banana Split Shortcakes, 114
Barbecue Chicken Pizza, 96
Beans and Greens Crostini, 56
Chipotle Shrimp with Squash Ribbons, 94
Cinnamon Apple Crostata, 112
Crispy Potato Latkes, 66
Eggplant Parmesan Crisps, 20
- Fresh Fruit Tart with Vanilla Shortbread Crust, 124**
- Goat Cheese Toasts, 52**
- Grilled Vegetables with Spinach Walnut Pesto, 68**
- Hummus with Olive Tapenade, 34**
- Kiwi Strawberry Tart, 104**
- Layered Chopped Salad with Herbed Ranch Dressing, 70**
- Layered Fruit Parfaits, 108**
- Loaded Potato Slices, 62**
- Olive and Roasted Red Pepper Crostini, 54**
- Pesto Caprese Focaccia, 90**
- Pesto Potato Salad, 74**
- Pizza Margherita, 86**
- Roasted Vegetable Salad Wreath, 76**
- Rosemary Baked Potato Chips, 14**
- Rustic Pear Galette, 116**
- Santa Fe Eggs Rolls, 22**
- Sesame Miso Cucumber Salad, 80**
- Strawberry Raspberry Quick Jam, 38**
- Sun-Dried Tomato Cucumber Rolls, 16**
- Tomato Basil Tart, 44**
- Vanilla Biscuits with Strawberries and Whipped Cream, 122**
- Wasabi Flank Steak with Asian Slaw, 84**
- White Wine Sangria Spritzer, 18**
- Sorbet Fruit Pops, 118**
- Spiced Garlic Dill Sour Cucumbers, 78**
- Strawberry Raspberry Quick Jam, 38**
- Sun-Dried Tomato Cucumber Rolls, 16**
- Tomato Basil Tart, 44**
- Vanilla Biscuits with Strawberries and Whipped Cream, 122**
- Wasabi Flank Steak with Asian Slaw, 84**
- White Wine Sangria Spritzer, 18**
- Wild Mushroom Tofu Burgers, 88**
- Zucchini and Red Pepper Quiche Cups, 46**

METRIC

CONVERSION CHART

VOLUME MEASUREMENTS (dry)

$\frac{1}{8}$ teaspoon = 0.5 mL
 $\frac{1}{4}$ teaspoon = 1 mL
 $\frac{1}{2}$ teaspoon = 2 mL
 $\frac{3}{4}$ teaspoon = 4 mL
 1 teaspoon = 5 mL
 1 tablespoon = 15 mL
 2 tablespoons = 30 mL
 $\frac{1}{4}$ cup = 60 mL
 $\frac{1}{3}$ cup = 75 mL
 $\frac{1}{2}$ cup = 125 mL
 $\frac{2}{3}$ cup = 150 mL
 $\frac{3}{4}$ cup = 175 mL
 1 cup = 250 mL
 2 cups = 1 pint = 500 mL
 3 cups = 750 mL
 4 cups = 1 quart = 1 L

VOLUME MEASUREMENTS (fluid)

1 fluid ounce (2 tablespoons) = 30 mL
 4 fluid ounces ($\frac{1}{2}$ cup) = 125 mL
 8 fluid ounces (1 cup) = 250 mL
 12 fluid ounces ($1\frac{1}{2}$ cups) = 375 mL
 16 fluid ounces (2 cups) = 500 mL

WEIGHTS (mass)

$\frac{1}{2}$ ounce = 15 g
 1 ounce = 30 g
 3 ounces = 90 g
 4 ounces = 120 g
 8 ounces = 225 g
 10 ounces = 285 g
 12 ounces = 360 g
 16 ounces = 1 pound = 450 g

DIMENSIONS

$\frac{1}{16}$ inch = 2 mm
 $\frac{1}{8}$ inch = 3 mm
 $\frac{1}{4}$ inch = 6 mm
 $\frac{1}{2}$ inch = 1.5 cm
 $\frac{3}{4}$ inch = 2 cm
 1 inch = 2.5 cm

OVEN TEMPERATURES

250°F = 120°C
 275°F = 140°C
 300°F = 150°C
 325°F = 160°C
 350°F = 180°C
 375°F = 190°C
 400°F = 200°C
 425°F = 220°C
 450°F = 230°C

BAKING PAN SIZES

Utensil	Size in	Metric	Size in
	Inches/Quarts	Volume	Centimeters
Baking or Cake Pan	8 × 8 × 2 9 × 9 × 2	2 L 2.5 L	20 × 20 × 5 23 × 23 × 5
(square or rectangular)	12 × 8 × 2 13 × 9 × 2	3 L 3.5 L	30 × 20 × 5 33 × 23 × 5
Loaf Pan	8 × 4 × 3 9 × 5 × 3	1.5 L 2 L	20 × 10 × 7 23 × 13 × 7
Round Layer Cake Pan	8 × 1½ 9 × 1½	1.2 L 1.5 L	20 × 4 23 × 4
Pie Plate	8 × 1¼ 9 × 1¼	750 mL 1 L	20 × 3 23 × 3
Baking Dish or Casserole	1 quart 1½ quarts 2 quarts	1 L 1.5 L 2 L	— — —

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