

LIMITED ONE-YEAR WARRANTY

Rival® warrants this product to be free from defects in materials or workmanship for one (1) year from date of original purchase. If you have a claim under this warranty please follow these procedures:

- 1) Within the first 45 days from date of original purchase, defective product should be returned to original place of purchase for replacement (with proof-of-purchase).
- 2) Within the first 12 months from date of purchase Rival will repair or replace (at no charge) the defective product if it is delivered freight prepaid during that period to an authorized service station. To obtain warranty service visit:

www.rivalproducts.com

Or, you may write to Rival c/o The Holmes Group, attention: Consumer Returns, 32 B Spur Drive, El Paso, TX 79906. Proof of purchase is required when requesting warranty service - **SAVE YOUR SALES RECEIPT**. This warranty is extended only to the original purchaser and does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. **Rival disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product.** Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.



6-Slice Toaster Oven and Broiler



Owner's Guide

READ AND SAVE THESE INSTRUCTIONS



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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles and knobs.
3. To protect against electrical shock do not immerse cord, plugs or oven in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the manufacturer (see warranty) for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch heated surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, rotate the TIMER CONTROL to the OFF position, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Oversize foods or metal utensils must not be inserted in the Toaster Oven as they may create a fire or risk of electric shock.
15. A fire may occur if the Toaster Oven is covered or touching flammable material, including curtains, draperies, walls, or the like, when in operation. Do not store any item on top of the appliance when in operation.

IMPORTANT SAFEGUARDS (CONT.)

16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
17. Extreme caution should be exercised when using containers constructed of other than metal or glass.
18. Do not place any cardboard, paper, plastic or other flammable items inside the oven.
19. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
20. To turn the oven off, rotate the TIMER CONTROL to the OFF position.
21. Use extreme caution when removing pan or disposing of hot grease.
22. Do not store any materials, other than the manufacturer's recommended accessories, in this oven when not in use.

SAVE THESE INSTRUCTIONS

- FOR HOUSEHOLD USE ONLY.
- No user-serviceable parts inside. Do not attempt to service this product.
- A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. An extension cord may be used with care. However, the marked electrical rating should be at least as great as the electrical rating of the Toaster Oven. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

POLARIZED PLUG

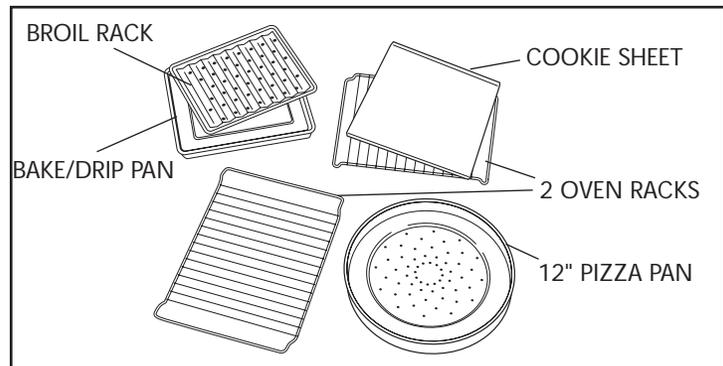
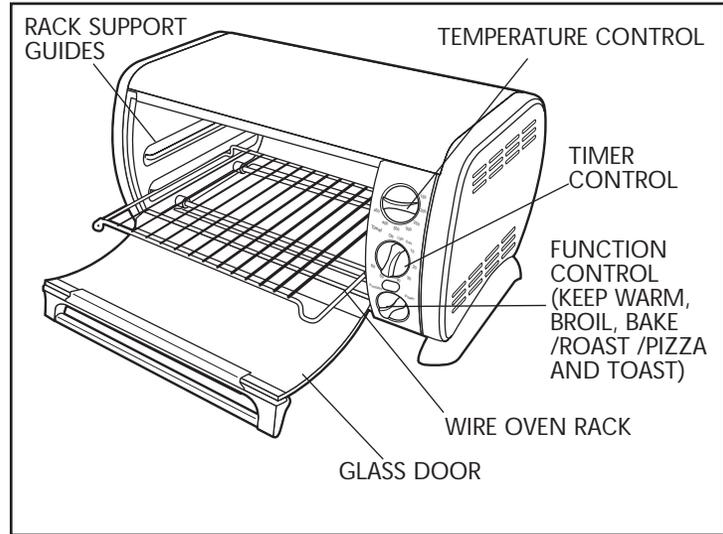


This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

ADDITIONAL IMPORTANT SAFETY INSTRUCTIONS

- Leave 6 – 8 inches of open surface all around the exterior of the Toaster Oven.
- Place the Toaster Oven on a dry, level heat resistant surface.
- The Toaster Oven should be operated on a separate electrical circuit from other appliances. If the circuit is overloaded, this appliance may not operate correctly.
- Do not use airtight containers inside the oven. Containers must have room to allow for expansion of liquids.
- Do not touch hot surfaces such as the GLASS DOOR, top and sides.
- Watch the toasting process carefully when toasting items such as stale toast, croutons and crackers. Select a light setting for these types of foods.
- Do not use any sharp utensils to clean the GLASS DOOR as this may cause damage to the glass or breakage. Clean only with a soapy damp cloth.

KNOW YOUR TOASTER OVEN AND BROILER



PREPARING YOUR TOASTER OVEN AND BROILER FOR USE

Your Rival® Toaster Oven is equipped with all of the options of a full-size oven in a countertop appliance – it toasts, bakes and broils.

NOTE: Initial start up operation may result in minimal smell and smoke (about 15 min). This is normal. It is due to the protective substances on the heating elements, which protect them from salt effects during shipment from the factory.

OPERATING INSTRUCTIONS FOR TOASTING

Your new Toaster Oven has a large capacity for toasting up to 6 slices of bread, 6 muffin halves, 6 frozen waffles, or 6 frozen pancakes. When toasting only 1 or 2 items, place food in the center of oven.

1. Set TEMPERATURE CONTROL to TOAST/BROIL.
2. Turn FUNCTION CONTROL to TOAST.
3. Ensure CRUMB TRAY is in place.
4. Place food to be toasted on Wire Oven Rack
5. Turn TIMER CONTROL to desired darkness.
6. Bell will signal end of TOAST cycle.

NOTE: For the best toasting result, WIRE OVEN RACK should be positioned in the bottom RACK SUPPORT GUIDE, face up.

IMPORTANT:

When choosing toast color (light, medium or dark) always rotate the timer over 5 minutes and then rotate back to dark, medium or light. This will ensure that the timer operates correctly and safely.

- When the toast cycle is finished the bell will ring and the electrical power is automatically turned off.
- To stop the cycle at any time, turn the timer control clockwise to the OFF position and the bell will ring.
- Six (6) slices will be lighter than one (1) slice, adjust TIMER CONTROL accordingly.
- If toasting only one slice, place bread in the center of the WIRE OVEN RACK, 6 slices should be toasted side by side.

In this cycle, both the top and bottom heating elements operate.

OPERATING INSTRUCTIONS FOR BAKING

NOTE: When using a single rack, position the WIRE OVEN RACK in the lowest RACK SUPPORT GUIDE, facing up.

1. Place WIRE OVEN RACK in bottom or top RACK SUPPORT GUIDE, depending on the height of pan or according to recipe directions.
2. Preheat oven as directed in recipe.
3. Ensure CRUMB TRAY is in place.
4. Place item to be baked on WIRE OVEN RACK.
5. Set TEMPERATURE CONTROL to desired temperature.
6. Turn FUNCTION CONTROL to BAKE/ROAST.
7. Set TIMER CONTROL to desired time or turn to STAY ON.
8. Turn TIMER CONTROL to OFF when complete.

NOTE: In this cycle, both the top and bottom heating elements operate.

Baking on Two Racks

Two racks of cakes, cookies, or pies can be baked at the same time. However, it is necessary to rotate them (i.e. move the top to the bottom and the bottom to the top) halfway through cooking time.

Positioning of Bake Racks

Cookies - Use bottom and top RACK SUPPORT GUIDES with racks face down.

Layer Cakes - Use bottom and top RACK SUPPORT GUIDES. Rack should be face down in bottom position and face up in top position.

Pies - Use bottom and top RACK SUPPORT GUIDES with both racks face down. Place a COOKIE SHEET under pies to catch any spills or drips.

Follow package or recipe instructions for baking times and temperatures.

OPERATING INSTRUCTIONS FOR BROILING / TOP BROWN

For best results, preheat oven for 5 minutes on MAX before BROILING/TOP BROWNING. Trim excess fat from meats and dry any moisture that may be on food.

1. Set TEMPERATURE CONTROL to TOAST/BROIL.
2. Turn FUNCTION CONTROL to BROIL.
3. Preheat oven.
4. Place BROIL RACK onto DRIP PAN.
5. Place food on BROIL RACK then place the BROIL RACK on the WIRE OVEN RACK and slide into RACK SUPPORT GUIDE, face up or face down depending on the thickness of food you are cooking.
6. Food should be placed as close as possible to top heating element without touching it.
7. Brush food with sauces or oil, if desired.
8. Set TIMER CONTROL to desired time or turn to STAY ON.
9. Turn food over midway through prescribed cooking time.
10. Turn TIMER CONTROL to OFF when broiling is complete.

In this cycle, only the upper heating element operates.

NOTE: Always monitor the food at this setting to ensure that you are not over cooking.

We suggest using the timer as food can burn quickly at this setting. When broiling, turn the food over for even cooking. Food should not be placed directly on the WIRE OVEN RACK.

For top browning simply broil as long as desired. Do not allow aluminum foil to touch the heating elements.

BROIL GUIDE

Type/Cut	Weight/Thickness	Desired Doness	Broil Time
Beef			
-Porterhouse/Sirloin	1 inch	Medium	15-20 min
-London Broil	1 inch	Medium	15-20 min
-Rib Eye	1 inch	Medium	15-20 min
-Hamburger	8 ounces	Medium	20-25 min
Pork			
-Chops	3/4 inch	Well	20-25 min
-Ribs	1 rack	Well	25 min
Chicken			
	pieces	Well	30-40 min
Fish			
-Fillets*	1/2 inch	Well	10-15 min
-Steak	1 inch	Well	18-20 min

*Fish fillets are delicate and should be broiled directly in DRIP PAN without BROIL RACK. Turn Fillets over carefully midway through broiling.

OPERATING INSTRUCTIONS FOR ROASTING

1. Place WIRE OVEN RACK in oven at lowest position, facing down.
2. Place food to be cooked on BROIL RACK and then place BROIL RACK onto DRIP PAN.
3. Place DRIP PAN on WIRE OVEN RACK.
4. Set TEMPERATURE CONTROL to desired temperature.
5. Turn FUNCTION CONTROL to BAKE/ROAST.
6. Set TIMER CONTROL to desired time or turn to STAY ON.
7. Turn TIMER CONTROL to OFF when cooking is complete.

ROASTING GUIDE

Type/Cut	Oven Temp.	Weight	Roasting Time	Temp. of Finished Roast
Beef*				
-Eye of Round	325	3-5 lb	1 hr 30 min to 2 hr	150-160
-Standing Rib	325	4 lb	2 hr 25 min to 3 hr	150-160
-Top Round Roast	375	3 1/2 lb	2 hr	150-160
Pork				
-Loin (boneless)	325	3-5 lb	2 hr 30 min to 3 hr	170
-Loin (with bone)	325	3-5 lb	2 hr 30 min to 3 hr	170
-Ham (smoked)	325	5-7 lb	1 hr 50 min to 2 hr 25 min	140
Chicken (whole)	350	3-5 lb	1 hr 25 min to 1 hr 50 min	190
Turkey (breast)	350	6-8 lb	2 hr to 2 hr 30 min	190
Cornish Hen	350	1-1 1/2 lb	1 hr to 1 hr 25 min	190

* Beef times are medium doneness. Subtract 15 minutes for Rare; add 15 minutes for Well Done.

NOTE: All roasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

OPERATING INSTRUCTIONS FOR PIZZA

1. Set TEMPERATURE CONTROL to 400° F.
2. Turn the FUNCTION CONTROL to BAKE/ROAST/PIZZA.
3. Place the pizza to be cooked on PIZZA PAN and place it on top of WIRE OVEN RACK.
4. Set TIMER CONTROL to desired time or turn to STAY ON.
5. Follow package or recipe instructions for times & temperatures.
6. Turn TIMER CONTROL to OFF when cooking time is complete.

NOTE: WIRE OVEN RACK should be positioned in the bottom RACK SUPPORT GUIDE, face up.

OPERATING INSTRUCTIONS FOR KEEP WARM

Keep cooked food warm up to 30 minutes. Longer periods of time are not recommended as food will become dry or spoil.

1. Set TEMPERATURE CONTROL to 175° F or KEEP WARM setting.
2. Turn FUNCTION CONTROL to KEEP WARM.
3. Set TIMER CONTROL to desired time or turn to STAY ON.
4. Turn TIMER CONTROL to OFF when finished with KEEP WARM.

USEFUL TIPS

1. Condensation will appear on the GLASS DOOR for some foods and then disappear. This is normal.
2. Cook food immediately after defrosting.
3. Frozen foods and thick meats will take longer to cook.
4. Avoid opening the GLASS DOOR too frequently to prevent heat loss.
5. When toasting frozen bread or more than one fresh slice, the toast preference should be at a darker setting than if you were toasting one fresh slice.
6. When broiling, smoke will likely appear. Removing excess fat prior to broiling can reduce this. Always use the BAKE PAN.

IMPORTANT:

When setting the timer for less than 5 minutes, always rotate the timer past 5 minutes and then rotate back to your chosen time. This will ensure a safe and accurate time.

HOW TO CLEAN YOUR TOASTER OVEN

1. Before using your Rival® Toaster Oven, wash all of the accessories – WIRE OVEN RACK, BAKE/DRIP PAN, COOKIE SHEET, PIZZA PAN, BROIL RACK AND CRUMB TRAY - in hot water with detergent soap.
2. Initial start up operation may result in minimal smell and smoke (about 15 minutes). This is normal. It is due to the protective substance on the heating elements which protects them from salt effects during shipping from the factory.

HOW TO CLEAN YOUR TOASTER OVEN AND BROILER (CONT.)

- Always make sure that the appliance is unplugged and cooled before cleaning.
- The WIRE OVEN RACKS can be removed easily for cleaning. Once the WIRE OVEN RACKS are removed, clean the interior and exterior with a damp cloth.

REMEMBER: Do not place the entire unit in water or any liquid.

- Cleaning the bottom of the crumb tray
 - This appliance has a slide out CRUMB TRAY at the bottom of the baking chamber. First, unplug the appliance and allow it to cool.
 - To clean out the crumbs, simply pull out the CRUMB TRAY located at the exterior center bottom of the baking chamber right below the glass door.
 - Once the CRUMB TRAY has been removed wash with hot, soapy water.
 - DO NOT use any abrasive cleaning products.
 - After cleaning, insert CRUMB TRAY into correct position.

CAUTION

- TO PROTECT COUNTERTOP FROM DAMAGE, THE TOASTER OVEN MUST BE OPERATED WITH THE CRUMB TRAY IN PLACE, SECURELY CLOSED AND CLEANED OF EXCESS FOOD.
- NEVER OPERATE YOUR TOASTER OVEN WITH THE GLASS DOOR OPEN.
- NEVER PUT THE BAKE PAN (OR ANY OTHER ACCESSORY) DIRECTLY ON THE TOP OF THE LOWER HEATING ELEMENT.

TAKE CARE

- Always leave at least 1" between the top of food and the top heating elements.
- Remove all plastic and paper from food, TV dinners, etc. before cooking.
- Always use oven mitts to remove BAKE/DRIP PAN after cooking.

COOKING TIME AND TEMPERATURE

FOOD	QUANTITY	COOKING INSTRUCTIONS
Frozen Pizza	2 – 4 Slices	Bake on BAKE/DRIP PAN at 450° F for 15 – 20 minutes.
Bacon	4 – 6 strips	Bake on BAKE/DRIP PAN at 450° F. Use timer set to 7 – 12 minutes according to taste preference.
Hot Dogs	4 – 8 hot dogs	Broil on BAKE/DRIP PAN. Set timer to 15 minutes and add time according to taste. Turn hot dogs often.
Hamburgers	Up to 4 pieces (1/4 lb. each)	Bake on BAKE/DRIP PAN at 450° F for 20 minutes.
Frozen French Fries	Fill BAKE PAN one layer only	Bake in "Stay On" mode for 20 minutes, then broil for 5 minutes or more according to taste preference.
Leftovers	Fill BAKE PAN one layer only	Bake at 250 – 375° F with timer for 15 minutes. Continue according to taste.
Chicken	Fill BAKE PAN one layer only	Bake at 450° F for 35 minutes or until juices run clear with the "Stay On" setting.
TV Dinners		Place foil container directly on WIRE OVEN RACK. Follow package directions.
Baked Potato	1 – 5 potatoes	Wash and pierce with a fork. Option – brush on olive oil. Bake at 450° F for 60 – 95 minutes with "Stay On" setting.
Pork Chops	Up to 4 chops	Place on BAKE/DRIP PAN and broil for 35 min. Turn over at least two times.

COOKING TIME AND TEMPERATURE (CONT.)

NOTE: The recipe guide is for suggestion only. Temperatures may vary depending on the size and consistency of the food. Frozen food will take longer to cook than thawed food.

QUESTIONS AND ANSWERS

Q *Unit smokes during baking or broil function*

A Initial start up operation may result in minimal smoke or smell (about 15 minutes). This is normal and due to the protective substance on the heating elements which protects them from salt effects during shipping.

Smoke in baking function often means the BAKE PAN or interior of oven is dirty. Clean per instructions.

Smoke almost always appears in broiling and is normal. Cut off excess fat prior to broiling to reduce smoking.

Stop using the appliance if smoke source is the power cord. Unplug immediately.

Q *Toast is black and smoking or too light.*

A Choose lighter or darker toast setting.

RECIPES

Water Chestnuts Wrapped in Bacon
This is an elegant hors d'oeuvres anytime of the year

2 cans whole water chestnuts, drained 1 cup soy sauce
1 cup brown sugar 1 lb. bacon

Soak water chestnuts in soy sauce several hours or overnight. Unwrap bacon and cut each strip into 2 to 3 pieces. Roll in brown sugar and wrap with bacon. Secure with toothpicks. Broil until bacon is crispy and serve immediately. Makes approximately 40 pieces.

Tomato, Basil and Garlic Sauce

1 whole bulb garlic, peeled 1 1/2 T. extra virgin olive oil
and coarsely chopped 1 28 ounce can plum tomatoes, chopped
1 T. sugar, salt and pepper 1 bunch fresh basil, torn
Salt and pepper to taste

Saute garlic in extra virgin olive oil for 2 minutes on medium heat until fragrant. Do not let garlic burn. Add chopped tomatoes and sugar and season with salt and pepper. Turn up heat and cook until sugar is dissolved and flavors are incorporated, 2-5 minutes. Remove from heat and season with salt and pepper and add in torn basil.

Quiche Lorraine

Serve with fresh fruit salad for a simple, elegant brunch.

1 recipe of pate brisee, blind baked 4 eggs
in 9 inch round quiche dish or 1 cup light cream
deep dish pie pan. 1 cup ham or pancetta, diced and sautéed
1 cup Gruyere, Jarlsberg or Swiss cheese
pinch freshly grated nutmeg
salt and pepper

Preheat toaster oven to 400° F. Beat eggs and add cream. Stir well to blend. Season with nutmeg, salt and pepper. Sprinkle ham and cheese on bottom of dish and pour egg custard on top. Cook in oven for approximately 45 minutes or until custard is set. Serves 8.

RECIPES

Honey Mustard Chicken with Spicy Pecan Cornflake Crust
Fussy kids love this lowfat entrée.

1/2 cup Dijon mustard	1/2 cup honey
4 skinless, boneless chicken breasts	1 tsp. cayenne pepper
1 small box cornflakes	1/2 cup chopped pecans
pulsed in food processor until flakes are crumbs	Nonstick pan spray
	Olive oil for drizzling

Mix the mustard and honey together in a shallow bowl. Thoroughly coat the chicken breasts on both sides. Combine cayenne pepper, cornflakes and pecans in another shallow bowl. Coat chicken with flake mixture. Spray baking pan with nonstick spray and place breasts in pan. Drizzle top with olive oil. Bake at 375°F for 30-40 minutes or until chicken reaches internal temperature of 180°F. 4 Servings

Broiled Salmon with Balsamic, Orange Glaze
This intensely flavored dish is a healthy, lowfat choice.

1/2 cup balsamic vinegar	1/2 cup good dry white wine
1/2 cup orange juice	3 T. brown sugar
4 6-oz. salmon fillets, skinned, approximately 1 inch thick	Salt and pepper
Cooking spray	3 T. chopped scallions

Place first 4 ingredients in sauce pan on medium high heat and cook until reduced by half and mixture resembles a syrupy glaze. Place seasoned salmon in baking pan coated with cooking spray. Broil approximately 6 minutes per side or until fish is no longer translucent in center. Pour glaze over plated salmon and garnish with scallions. 4 Servings.

RECIPES

Broiled Salmon with Lemon and Dill
Cover recipe

4 6-oz. salmon fillets, skinned, approximately 1 inch thick	Salt and pepper
1 lemon	4 T. unsalted butter
Cooking spray	2-3 T. chopped fresh dill

Place seasoned salmon fillets in baking pan coated with cooking spray. Dot with butter. Broil approximately 6 minutes per side with rack set in highest position until fish is no longer translucent in center. Cut lemon into wedges and garnish with fresh dill.

Roasted Shrimp with Marjoram, Artichoke, Lemon and Feta Salad
Look for shrimp that are not pre-shelled and deveined which can lead to an ammonia flavor. The fresh taste of the sea will be much more evident if they are cleaned just prior to use. A great Valentine's Day recipe, marjoram is the herb of love.

2 large steamed artichoke hearts, leaves removed, cleaned and diced	2 lemon, zested and juiced
1/2 large red onion, finely diced	1/4 fennel bulb, grated
1/3 cup extra virgin olive oil	2 T. marjoram, chopped
1 lb. large shrimp, peeled and deveined and sliced in half, lengthwise	salt and pepper
Mesclun lettuce mix for four	olive oil
	1 4 oz. package feta cheese

Prepare dressing: Add first 6 ingredients. Season well with salt and pepper. Preheat oven to 450°F. Brush shrimp with olive oil and place shrimp in toaster oven. Roast shrimp on each side for approximately 3 minutes. Top salad greens with shrimp, crumbled feta and dressing. Serves 4.

RECIPES

Roasted Turkey Breast with Aromatic Vegetables

Serve with roasted, herbed red bliss potatoes. Your kitchen will smell fantastic!

1 large turkey breast	2 cloves garlic, peeled
1 sprig parsley, sage, rosemary and thyme	1 small onion, cut into 1/4 inch dice
3 stalks celery, cut into 1/4 inch dice	3 small carrots, cut into 1/4 inch dice
chili powder	1 lemon, halved
1-2 cups chicken broth	Kosher salt and pepper

Preheat toaster oven to 450°F. Sprinkle vegetables in bottom of an 11 inch baking pan with 1 1/2 - 2 inches sides and top with turkey breast. Tuck garlic and herbs under breast. Squeeze lemon on top of turkey and season with chili powder, salt and pepper. Cook for 25 minutes. Reduce oven temperature to 325°F and pour broth into bottom of pan. Continue cooking until turkey juices run clear and it reaches internal temperature of 180°F.

Cheesecake

A classic family holiday favorite.

For crust:

20 full sized, finely crushed graham crackers	2/3 cup butter, melted
	1/4 cup finely chopped walnuts (optional)

For cheesecake:

4 8-ounces packages cream cheese, room temperature	1 cup sugar
1 lemon, juiced	4 eggs
	1 teaspoon vanilla

For topping:

1 pint sour cream	1/2 cup sugar
1 1/2 teaspoon. vanilla	

Preheat toaster oven to 350°F. Lightly butter a 9 inch springform pan. Add walnuts and melted butter to crushed graham crackers and blend with a fork. Press mixture into bottom of pan and up the side of the pan 1 inch. Place pan in toaster oven and cook for 5 minutes to set crust. Whip cream

RECIPES

cheese in mixer until light and smooth. Add sugar and beat for 1 minute. Add eggs one at a time, incorporating completely each time. Add lemon juice and vanilla. Blend well. Pour on top of crust. Place in toaster oven. Cook for approximately 1 hour, ensuring a slight jiggle left to cheesecake in center. Blend sour cream, sugar and vanilla and smooth over cheesecake center, leaving 1/2 inch around edge without topping. Cook for an additional 5 minutes to set sour cream topping. Cool and chill overnight in refrigerator. Serves 12.

Death By Chocolate Brownies

These quick and easy brownies are incredibly fudgy and rich. The better the chocolate, the better the brownies.

12 oz. bittersweet chocolate, chopped	1/2 cup rum or espresso
1 cup sugar	2 sticks (1/2 lb.) butter, softened
5 large eggs	1 1/2 T. flour

Preheat toaster oven to 350°F. Prepare 9 inch bake pan by lightly buttering the bottom. Cut parchment to fit into bottom of pan and butter parchment. Lightly dust with flour and tap out excess. Place chopped chocolate in bowl of a food processor fitted with steel blade. Place rum and sugar in small saucepan and heat on high until sugar is dissolved. Pour hot sugar syrup on top of chocolate and process until chocolate is smooth and melted. With processor running, add butter into chocolate, one tablespoon at a time. Add eggs, one at a time and process until completely incorporated. Add flour and pulse until mixed in. Do not overprocess. Batter should be glossy and smooth. Pour into prepared pan and cook for 30 minutes. Let cool and place in refrigerator overnight. Invert cake, remove parchment and invert again. With hot clean knife, cut brownies to desired size. Makes approximately 45 1 inch brownies.

RECIPES

Plum Torte

Great for breakfast or dessert.

1 cup sugar	1 stick butter, softened
2 eggs	1 cup flour
1 tsp. baking powder	1 tsp. salt
12 prune plums, halved and pitted	1/2 lemon
1/3 cup sugar	2 T. cinnamon

Butter and flour 9 inch springform pan. With mixer, cream together sugar and butter until light and fluffy. Add eggs, one at a time. In separate bowl, combine flour, baking powder and salt. Add to mixer and blend until just incorporated. Spread evenly in prepared pan. Starting on the outer rim, place plums, center cut down, on top of batter. Continue placing plums halves through middle and center. Squeeze lemon juice on top of cake. Mix sugar and cinnamon together and sprinkle on top of cake generously. Bake 1 hour until puffed and golden brown. Let cool on rack. Remove pan band and serve. Serves 8-10.

Coconut Raspberry Bars

1 package or 8 whole graham crackers	1/2 stick butter cut into several pieces
3/4 cups flour	1/2 cup sugar
1 egg, lightly beaten	1 1/4 cups seedless raspberry jam
1/2 cup sugar	1 egg
1/2 stick butter, softened	1 7 oz. bag flaked, sweetened coconut

Preheat oven to 350°F for 15 minutes. Lightly grease 8 1/2 inch square bake pan. Place broken graham crackers into bowl of food processor and process until finely ground. Add butter and process until fully incorporated. Add flour and sugar and pulse until combined completely. Add egg and pulse until fully incorporated. Press into bottom of pan. Spread jam evenly across crust. Combine butter and sugar in mixing bowl and beat until light and fluffy. Add egg and beat until fully incorporated. Add coconut. Drop large spoonfuls across jam and spread out across filling. Bake for 30-35 minutes, until coconut is golden brown. Let cool and chill for at least one hour before cutting.

NOTES