

CHEFMAN
Everything Maker

RECIPES



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Breakfast Tostadas

These hearty breakfast stacks are a cinch to make in the Everything Maker because each layer is cooked in it—chorizo, toasted tortillas, and fried eggs.

ACTIVE TIME 20 MIN TOTAL TIME 25 MIN LEVEL EASY YIELD 4 SERVINGS



Ingredients

- 8 oz bulk chorizo
- 4 6-inch corn tortillas
- ½ cup canned refried beans, warmed and seasoned to taste
- 1 cup diced tomatoes
- 4 large eggs
- Kosher salt
- Freshly ground black pepper
- Sliced avocado, for topping
- Cilantro, for topping
- Crumbled cotija cheese, for topping
- Lime wedges, for serving

1. Plug in the Everything Maker and let it preheat, closed, until the green light turns on, about 3 minutes.
2. Open the lid and add the chorizo. Stir and break up with a wooden spoon. Close the lid. Cook, opening to stir occasionally, until the chorizo is browned and fully cooked, 5 to 6 minutes.
3. Using a wooden spoon, transfer the chorizo to a bowl. Leave pan drippings on the cooking plate.
4. Add the tortillas to the cooking plate and close the lid. Cook until the tortillas are just becoming rigid, about 4 minutes.
5. Flip the tortillas. Close the lid and cook until the tortillas are fully crisp, about 3 minutes.
6. Transfer the tortillas to a clean work surface. (Leave the Everything Maker plugged in.) Let the tortillas sit, uncovered, for 1 to 2 minutes to allow them to harden completely.
7. Spread the refried beans on the tortillas and top with the chorizo and tomatoes.
8. Break the eggs onto the cooking plate and season with salt and pepper. Cook until the whites easily release from the plate, 1 to 2 minutes.
9. Using a silicone spatula, flip the eggs and cook until done to your liking, 1 to 3 minutes more.
10. Transfer each egg to a tostada and top with avocado, cilantro, and cotija.
11. Squeeze a few lime wedges over the tostadas, and serve with more lime wedges on the side.

Stuffed French Toast

Raspberry cream cheese filling layered between tender slices of French toast, this sweet treat gives a whole new meaning to “breakfast sandwich.”

ACTIVE TIME 15 MIN TOTAL TIME 20 MIN LEVEL EASY YIELD 6 SERVINGS



Ingredients

- 8 oz cream cheese, softened at room temperature
- ¼ cup raspberry jam, at room temperature
- ¼ tsp kosher salt
- 1 Tbsp powdered sugar, more for topping
- 5 large eggs
- 1 Tbsp vanilla extract
- ½ tsp ground cinnamon
- 1 loaf brioche, cut into 1-inch slices (about 10–12 slices)

1. In a small bowl, mix the cream cheese, raspberry jam, salt, and 1 Tbsp powdered sugar. Set aside.
2. In a wide, shallow bowl, whisk the eggs, vanilla, and cinnamon.
3. Plug in the Everything Maker and let it preheat until the green light turns on, about 3 minutes.
4. Open the lid. One slice at a time, dip both sides of the brioche in the egg mixture and transfer to the cooking plate. You should be able to fit four slices on the plate at once.
5. Cook with the lid open until the first side is golden brown, 4 to 5 minutes.
6. Flip and cook the second side until golden brown, 3 to 4 minutes. Transfer to a plate.
7. Repeat steps 4–6 to cook the remaining slices of French toast.
8. Divide the cream cheese mixture among half of the French toast slices and spread evenly. Top with the remaining French toast slices.
9. Dust with powdered sugar, if desired, and serve warm.

Loaded Breakfast Sandwiches

Golden hash browns replace toast in these hearty sausage-egg-and-cheese sandwiches. We love them with avocado and hot sauce, but feel free to experiment.

ACTIVE TIME 20 MIN TOTAL TIME 20 MIN LEVEL EASY YIELD 2 SERVINGS



Ingredients

- 1 Tbsp vegetable oil
- 4 frozen hash brown patties, thawed at room temperature
- 4 frozen cooked sausage patties, thawed at room temperature
- 2 large eggs
- Kosher salt
- Freshly ground black pepper
- 2 heaping Tbsp shredded Mexican blend cheese
- Sliced avocado, for serving (optional)
- Hot sauce and/or ketchup, for serving (optional)

1. Plug in the Everything Maker and let it preheat until the green light turns on, about 3 minutes.
2. Open the lid and lightly coat the cooking plate with oil.
3. Place the hash browns and sausage patties on the cooking plate. Cook with the lid open until both are nicely browned, 4 to 5 minutes.
4. Flip the hash browns and sausage and continue to cook until both are browned and heated through, about 5 minutes.
5. Transfer the hash browns and sausage to a wire rack on a sheet tray. Let them sit uncovered to allow the hash browns to crisp.
6. Crack the eggs onto the cooking plate and season with salt and pepper to taste.
7. Cook until the whites begin to firm up, 1 to 2 minutes.
8. Flip the eggs and sprinkle with the cheese.
9. Continue cooking until the eggs are done to your liking, 1 to 3 minutes.
10. Build the sandwiches on the hash browns with sausage and eggs, topped with avocado, ketchup, and/or hot sauce, if desired. Serve hot.

Lemon Poppy Seed Pancakes

Citrus lovers will swoon for this sweet-and-tart breakfast treat. Be sure to zest your lemons (you'll need about 3 total for the recipe) before juicing them.

ACTIVE TIME 25 MIN TOTAL TIME 30 MIN LEVEL EASY YIELD 4 SERVINGS



Ingredients

For the glaze

- 1 cup powdered sugar
- 4 Tbsp lemon juice (from about 2 lemons)
- ½ tsp poppy seeds

For the pancakes

- 2 cups all-purpose flour
- 3 Tbsp granulated sugar
- 1 Tbsp baking powder
- ½ tsp kosher salt
- 1 ½ cups whole milk
- 2 Tbsp vegetable oil
- 1 Tbsp unsalted butter, melted
- 2 Tbsp lemon juice (from about 1 lemon)
- 2 tsp poppy seeds
- 4 tsp lemon zest (from about 2 lemons)

1. Make the glaze: In a small bowl, make the glaze by whisking powdered sugar, 4 Tbsp lemon juice, and ½ tsp poppy seeds. Set aside.
2. In a large bowl, combine flour, granulated sugar, baking powder, and salt.
3. In a separate bowl or measuring cup, whisk together the milk, oil, butter, 2 Tbsp lemon juice, 2 tsp poppy seeds, and about 1 Tbsp of the lemon zest (reserve the rest of the zest for topping).
4. Add the wet ingredients to the flour mixture and mix until just blended.
5. Plug in the Everything Maker and let it preheat until the green light turns on, about 3 minutes.
6. Open the lid and spoon about 2 heaping Tbsp of batter for each pancake onto the cooking plate. You should be able to fit four 4-inch pancakes.
7. Cook with the lid open until bubbles form on the tops of the pancakes, 3 to 4 minutes.
8. Flip the pancakes and cook on second side until cooked through and golden, about 2 minutes more.
9. Transfer the pancakes to a plate. Repeat steps 6–9 to cook the remaining pancakes.
10. Top the pancakes with the glaze and reserved lemon zest. Serve warm.

Giant Latke with Lox

All the flavors of a bagel/cream cheese/lox breakfast are spread over one giant, crisp latke in this family-style mashup of two Jewish culinary icons.



ACTIVE TIME 10 MIN TOTAL TIME 40 MIN LEVEL EASY YIELD 6 SERVINGS

Supplies

- 2 sheets parchment paper (NOT waxed paper)

Ingredients

- 2 large russet potatoes
- 1 yellow onion, cut in half crosswise
- 2 large eggs
- ½ cup all-purpose flour
- 1 Tbsp kosher salt
- 1 tsp onion powder
- 1 tsp garlic powder
- ½ tsp freshly ground black pepper
- 4 oz cream cheese, softened at room temperature
- 2 tsp everything bagel seasoning
- 2 oz sliced cold-smoked salmon (lox)
- Capers, for topping
- Thinly sliced cucumber, for topping
- Thinly sliced red onion, for topping
- Fresh dill sprigs, for topping

1. Grate the potatoes and onion on the large holes of a box grater onto a kitchen towel or paper towels.
2. Gather the ends of the towel and squeeze out as much liquid as you can. Transfer to a large bowl.
3. To the bowl, add the eggs, flour, salt, onion powder, garlic powder, and pepper; toss until combined. The mixture should stick together when squeezed.
4. Line the Everything Maker's cooking plate with a piece of parchment paper and transfer potatoes to the parchment.
5. Press the potato mixture into an even layer, about 10 inches wide and ½ inch thick. Close the unit and plug it in. Cook until the latke is well browned on the bottom, about 15 minutes.
6. Transfer the parchment paper and latke to a heatproof surface. Lay a second piece of parchment over the top.
7. Carefully use the two pieces of parchment paper to flip the latke and transfer it back onto cooking plate. Slowly peel the top piece of parchment paper off the browned top side of the latke.
8. Close the lid and continue to cook until the second side is brown, 11 to 12 minutes.
9. Carefully remove the latke from the unit and transfer to a heatproof surface. Let cool slightly.
10. Spread the cream cheese over the latke, sprinkle with everything seasoning and top with toppings.

Tuna Melts

This diner classic is a super-quick dinner or lunch.

ACTIVE TIME 15 MIN TOTAL TIME 15 MIN LEVEL EASY YIELD 2 SERVINGS



Ingredients

- 2 5-oz cans oil-packed tuna, drained
- 2 Tbsp mayonnaise
- 2 tsp red wine vinegar
- 1 tsp kosher salt
- ¼ tsp freshly ground black pepper
- ½ celery stalk, finely chopped
- 1 Tbsp unsalted butter
- 2 slices white bread
- 4 slices American cheese
- 2 large slices tomato
- Cracked black pepper and flaky salt, for finishing

1. In a bowl, mix the tuna, mayonnaise, vinegar, salt, pepper, and celery until well combined. Set aside.
2. Plug in the Everything Maker and preheat until the green light turns on, about 3 minutes.
3. Open the lid and add about ½ Tbsp butter to the cooking plate. As it melts, spread with a silicone spatula to grease the entire cooking plate.
4. Add bread to the cooking plate and close. Cook until the bread is golden brown, about 2 minutes.
5. Open the lid and flip the bread. Close the lid and toast on the second side until golden brown, about 2 minutes.
6. Transfer the bread to a clean work surface. (Close the lid to retain the heat while you assemble the sandwiches.)
7. Top each piece of toast with half the tuna mixture, 2 slices of cheese, and 1 slice of tomato.
8. Open the lid and grease the cooking plate with the remaining ½ Tbsp butter.
9. Transfer the tuna melts back to the cooking plate and close the lid. Cook until the cheese is melted, about 2 minutes.
10. Transfer tuna melts to a plate, top with cracked black pepper and flaky salt, and serve.

Croque Monsieur

Leave it to France to turn the basic ham-and-cheese into a culinary masterpiece, with excellent quality bread, gruyere, and Dijon mustard.

ACTIVE TIME 5 MIN TOTAL TIME 10 MIN LEVEL EASY YIELD 2 SERVINGS



Ingredients

- 1 Tbsp Dijon mustard
- 4 slices sourdough bread
- 6 slices (about 6 oz) Gruyère cheese
- 4 oz sliced deli ham
- 1 Tbsp unsalted butter
- 2 tsp fresh thyme leaves

1. Spread the mustard evenly on one side of all slices of the bread.
2. To the mustard-spread side of each piece of bread, add 1 slice of Gruyère and one slice of ham. (Save the remaining 2 slices of cheese for later.)
3. Plug in the Everything Maker and let it preheat until the green light turns on, about 3 minutes.
4. Open the lid and add the butter to the cooking plate, spreading it with a silicone spatula as it melts to grease the entire cooking plate.
5. Add all 4 pieces of bread to the cooking plate, ham and cheese side up. Close the lid.
6. Cook until the bread is toasted and the cheese is melted, about 5 minutes.
7. Open the Everything Maker and, using a spatula, carefully flip 2 slices of bread onto the other 2 slices to close the sandwiches.
8. Top each sandwich with 1 slice of Gruyère and sprinkle thyme on top.
9. Close the lid and continue to cook until the cheese on top is melted, about 1 minute.
10. Open the Everything Maker and carefully transfer the croque monsieurs to plates. Serve hot.

VARIATION: To turn a croque monsieur into the equally beloved croque madame, top each sandwich with a fried egg. You can cook the eggs in the Everything Maker just after finishing the sandwiches.

Cheese Calzone

Though the Everything Maker is great for pizza, a calzone is even easier, with its fully enclosed filling. If you like, add extra fillings, such as cooked sausage or pepperoni.

ACTIVE TIME 10 MIN TOTAL TIME 2 HR 30 MIN LEVEL MODERATE YIELD 1 CALZONE



Supplies

- 1 sheet parchment paper (NOT waxed paper)

Ingredients

- 8 oz pizza dough (store-bought or homemade)
- 1 Tbsp plus 2 tsp olive oil
- All-purpose flour, for rolling out dough
- ½ cup freshly grated low-moisture mozzarella
- ½ cup freshly grated Parmesan
- ¼ cup ricotta
- ¼ tsp freshly ground black pepper
- ¼ tsp garlic powder
- Marinara sauce, for serving

1. Shape the dough into a ball and coat with 1 Tbsp. oil. Cover and let sit at warm room temperature until doubled in size, about 2 hours.
2. Lightly flour your work surface and a rolling pin. Roll the dough into a 10-inch circle. Transfer to a piece of parchment paper.
3. Distribute the mozzarella, Parmesan, and ricotta over one half of the dough, leaving about an inch of space at the edges. Season with the pepper and garlic powder.
4. Gently fold the other half of the dough over the cheese mixture and firmly press on the edges to seal. If dough won't stick, brush the edges with a little water to seal.
5. Roll and tuck the edges inward to ensure the calzone does not open during cooking. Brush the top of the calzone with 2 tsp oil.
6. Holding the edges of the parchment, transfer the calzone to the Everything Maker's cooking plate (the parchment can stay under the calzone).
7. Close the Everything Maker and plug it in. Cook until the dough is cooked through and the top and bottom of the calzone are both golden brown, 16 to 18 minutes.
8. Open the lid and carefully transfer the calzone to a cutting board with a spatula. Let cool slightly before cutting, 3 to 5 minutes.
9. Slice the calzone into pieces and serve hot with marinara sauce.

Chicken Quesadillas

Sear your chicken, sauté your veggies and toast your filled quesadillas all in one appliance with this easy recipe.

ACTIVE TIME 25 MIN TOTAL TIME 25 MIN LEVEL EASY YIELD 2 QUESADILLAS



Ingredients

- 2 3-oz chicken breast cutlets, about ½ inch thick
- 2 tsp vegetable oil
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper
- 1 green bell pepper, cut into strips
- 1 yellow onion, sliced into half-moons
- 2 10-inch flour tortillas
- 1 ½ cups shredded Mexican blend cheese
- Sour cream, for serving
- Salsa, for serving

1. On a clean work surface, coat the chicken with 2 tsp oil on both sides and season with salt and pepper.
2. Plug in the Everything Maker and preheat, closed, until the green light turns on, about 3 minutes.
3. Open the lid and add the chicken breasts. Cook with the lid open until golden brown on the bottom, 3 to 4 minutes.
4. Flip the chicken and cook until the second side is golden brown and the chicken is fully cooked, 4 to 5 minutes. Remove the chicken from the cooking plate and set aside.
5. Add the pepper and onion to the Everything Maker and spread out in an even layer. Close the lid. Cook, opening to stir occasionally, until the veggies are slightly soft and brown, 5 to 6 minutes. Transfer the vegetables to a plate. (Close the unit and leave plugged in).
6. Lay the tortillas on a clean work surface and evenly distribute the cheese, peppers, onions, and chicken between each, covering half of each tortilla. Fold the tortillas in half.
7. Open the Everything Maker and carefully add both quesadillas to the cooking plate. Close the lid and cook until the tortillas are brown on the bottom, about 4 minutes.
8. Flip the quesadillas and close the lid. Cook until the second side is brown and cheese is completely melted, 3 to 4 minutes.
9. Carefully transfer the quesadillas to a cutting board. Cut into wedges and serve while hot, with sour cream and salsa.

Vegetarian Crunch Wraps

A meatless riff on a fast-food Mexican fave, this mashup of tostada and burrito makes a satisfying lunch or dinner.

ACTIVE TIME 20 MIN TOTAL TIME 20 MIN LEVEL MODERATE YIELD 3 SERVINGS



Supplies

- Food processor

Ingredients

- 1 15.5-oz can chickpeas, drained
- 1 tsp canola oil
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper
- 1 tsp smoked paprika
- 1 tsp ground cumin
- 1 tsp onion powder
- 1 tsp garlic powder
- ½ tsp ground coriander
- 3 10-inch flour tortillas
- 3 tostada shells
- 6 Tbsp salsa con queso
- 3 Tbsp sour cream
- 1 medium tomato, diced (about 1 cup)
- 1 cup shredded lettuce (from about ½ romaine heart)
- 6 Tbsp shredded Mexican-blend cheese
- Non-aerosol cooking spray

1. To a food processor, add the chickpeas, oil, salt, pepper, paprika, cumin, onion powder, garlic powder, and coriander. Pulse until just blended but chickpeas still have a chunky texture.
2. Lay one flour tortilla on a clean work surface and scoop 3 to 4 heaping Tbsp of the chickpea mixture in the center.
3. Place a tostada shell onto the chickpeas and gently press down. Top the tostada shell with 2 Tbsp salsa con queso and 1 Tbsp sour cream.
4. Add about ½ cup of tomatoes and about ½ cup shredded lettuce to the tortilla. Sprinkle the top with 2 Tbsp shredded cheese.
5. Fold one side of the flour tortilla over the center of the tostada. Pleat and fold edges of the tortilla until the filling is completely covered. Carefully place wrap, seam side down, on a plate.
6. Repeat steps 2 to 5 with the remaining ingredients until all 3 wraps are assembled.
7. Plug in the Everything Maker and preheat until the green ready light turns on, about 3 minutes.
8. Open the lid and spray the cooking plate with cooking spray. Gently lay the wraps seam side down on the cooking plate. Spray the tops of wraps with more cooking spray and close the lid.
9. Cook the wraps until golden brown on the seam side, about 3–4 minutes. Flip the wraps, then close lid and cook until golden brown on the other side, about 4–5 minutes.
10. Carefully transfer wraps to a plate and serve hot.

Blistered Shishitos

Mildly spicy shishito peppers (with the occasional fiery outlier) tempered by creamy-tangy aioli promise to wake up everyone's appetite before dinner.

ACTIVE TIME 5 MIN TOTAL TIME 15 MIN LEVEL EASY YIELD 2-4 SERVINGS



Ingredients

- 8 oz shishito peppers
- 1 Tbsp oil
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper
- 2 Tbsp mayonnaise
- 2 Tbsp lemon juice
- ¼ tsp kosher salt

1. In a bowl, toss the shishitos with the oil, ½ tsp salt, and pepper.
2. Plug in the Everything Maker and let it preheat until the green light turns on, about 3 minutes.
3. Open the lid and carefully add the shishitos to the cooking plate, spreading them in a single layer. Close the lid.
4. Cook until the peppers begin to soften and brown, about 5 minutes.
5. Open the lid and carefully stir the peppers. Close the lid.
6. Continue to cook until the peppers are charred and blistered, about 4 to 5 minutes.
7. Open and carefully transfer the peppers to a plate.
8. In a small bowl, stir together the lemon juice, mayonnaise, and ¼ tsp salt.
9. Serve the peppers hot with the lemon aioli.

Rosemary Focaccia

Is crust your favorite part of the pizza? You'll love this Tuscan bread with its soft, fluffy interior and dimpled, tender top crust, rich with olive oil and fragrant with rosemary.

ACTIVE TIME 10 MIN TOTAL TIME 2 HR 30 MIN LEVEL MODERATE YIELD 4-6 SERVINGS



Supplies

- 2 sheets parchment paper (NOT waxed paper)

Ingredients

- 16 oz store-bought pizza dough, shaped into a ball
- 2 Tbsp olive oil, plus more for greasing parchment
- 1 sprig fresh rosemary, finely chopped (about 1 Tbsp)
- 1 tsp kosher salt (or flaky sea salt)

1. Lightly grease one piece of parchment paper with olive oil and place the dough in the center.
2. Cover and let rise at room temperature until doubled in size and the dough leaves a dent when poked, about 2 hours.
3. Gently stretch and shape the dough until it is about 1 inch thick. Use your fingertips to push the dough out and make divots in the top, but be careful not to deflate the dough too much.
4. Brush the dough with 2 Tbsp olive oil and top with the rosemary and salt.
5. Transfer the dough, still on parchment, onto the cold cooking plate of the Everything Maker and close the lid.
6. Plug in the Everything Maker and cook until the dough rises slightly and the bottom is golden brown, about 15 minutes.
7. Carefully remove the focaccia, still on parchment, to a flat surface. Flip the focaccia so the top is now on the parchment. Transfer on the parchment back onto the cooking plate.
8. Top the focaccia with a second piece of parchment to prevent the bottom from burning.
9. Close the lid and continue to cook, just until the focaccia is golden brown, about 5 minutes more.
10. Use the parchment to transfer the focaccia to a cutting board. Let the bread cool for 5 minutes and serve warm, or cool completely and serve at room temperature.

Giant Chocolate Chip Cookie

Using store-bought cookie dough means you'll have a soft, warm cookie ready to serve in about 20 minutes; but if you prefer, use your own homemade dough.

ACTIVE TIME 5 MIN TOTAL TIME 22 MIN LEVEL EASY YIELD 6-8 SERVINGS



Supplies

- 2 sheets parchment paper (NOT waxed paper)

Ingredients

- 1 lb store-bought chocolate chip cookie dough (or substitute snickerdoodle or sugar cookie dough)

1. Lay a sheet of parchment paper on a flat work surface.
2. Shape the dough into a ball and place in the middle of the parchment. Cover with a second piece of parchment.
3. Use your hands to begin flattening the dough.
4. When the dough is about an inch thick, switch to a rolling pin and roll dough into an even circle about 10 inches wide.
5. Remove the top piece of parchment and transfer the cookie, still on the bottom piece of parchment, onto the cold cooking plate of the Everything Maker.
6. Close the lid and plug in the unit.
7. Bake until the cookie is cooked through but still soft, 11 to 12 minutes.
8. Open the lid and use the parchment to carefully transfer the cookie to a cutting board.
9. Let the cookie cool for about 5 minutes, then cut into wedges and serve.

Dessert Flatbread

For this tasty dessert, the dough bakes in the Everything Maker, then gets slathered with chocolate-hazelnut spread and topped with bananas and crunchy peanuts.

ACTIVE TIME 10 MIN TOTAL TIME 2 HR 15 MIN LEVEL MODERATE YIELD 8 SERVINGS



Ingredients

- 6 oz pizza dough, store-bought or homemade
- 1 Tbsp vegetable oil
- All-purpose flour, for rolling dough
- 1 Tbsp unsalted butter, melted
- $\frac{1}{4}$ tsp sugar
- $\frac{1}{4}$ tsp ground cinnamon
- $\frac{1}{2}$ cup chocolate-hazelnut spread
- 1 banana, sliced
- Roughly chopped roasted peanuts (optional)
- Flaky sea salt (optional)

1. Shape the dough into a ball and coat with oil. Cover and let sit at warm room temperature until doubled in size, about 2 hours.
2. Lightly flour your work surface, then roll out the dough into a 10-inch circle.
3. Transfer the dough onto the Everything Maker's cooking plate and use a toothpick to poke holes in the dough.
4. Brush melted butter all over the dough and sprinkle the sugar and cinnamon over top.
5. Close the Everything Maker and plug it in.
6. Bake until the dough is cooked through and lightly browned on the bottom, 10 to 12 minutes.
7. Open the lid and carefully transfer the flatbread to a clean work surface. Let cool slightly, about 2 minutes.
8. Spread chocolate-hazelnut spread all over the dough and top with bananas slices, peanuts and salt, if using.
9. Cut into 8 wedges and serve warm or at room temperature.

Seared Pound Cake with Apples

Store-bought pound cake made unbelievably delicious—seared in a little butter and topped with fresh fruit. Try serving it with salted caramel or vanilla ice cream.

ACTIVE TIME 25 MIN TOTAL TIME 25 MIN LEVEL EASY YIELD 6–8 SERVINGS



Ingredients

- 1 Granny Smith apple, cut into 1-inch dice
- 1 red delicious apple, cut into 1-inch dice
- ¼ tsp kosher salt
- 2 tsp. finely grated lemon zest (from about 1 lemon)
- 1 Tbsp fresh lemon juice (from about ½ lemon)
- 1 Tbsp sugar
- 1 tsp ground cinnamon
- 1 plain pound cake, cut into 1- to 1½-inch-thick slices
- 1 Tbsp unsalted butter, divided
- Powdered sugar, for serving
- Ice cream or whipped cream, for serving

1. In a bowl, toss the apples with the salt, lemon zest, lemon juice, sugar, and cinnamon and set aside.
2. Plug in the Everything Maker and let it preheat until the green light turns on, about 3 minutes.
3. Open the lid and add about ½ Tbsp butter to the cooking plate. As it melts, spread it with a rubber spatula to grease the entire cooking plate.
4. Carefully add half the pound cake slices to the cooking plate. Cook with the lid open until the cake is golden brown on the bottom, 2 to 3 minutes.
5. Flip and cook the other side until golden brown, about 2 minutes.
6. Transfer the pound cake to a tray.
7. Grease the cooking plate with the remaining butter and repeat steps 4–6 until all the pound cake is seared.
8. Lightly cover the cake with foil to keep warm while you bake the apples.
9. Add the apples to the cooking plate and spread in an even layer. Close the lid and let the apples cook until soft, 3 to 4 minutes.
10. Remove the apples from the cooking plate.
11. Serve the cake warm topped with the apples, powdered sugar, and ice cream or whipped cream.