

Amore!

Meals, Pizza, Snacks & Desserts



INDEX

Features.....	1
Electrical Data	1
Dimensions.....	1
Additional Accessories.....	1
Cleaning Instructions.....	2
Operating Instructions.....	2
Contact Information	3
Warranty Information.....	3
Exploded View.....	4-5
Wiring Diagram.....	6-7
Parts List	8
Handle Assembly Instructions.....	9
Clean-out Tray Assembly	9
Miscellaneous Baking Information	10
Recipes.....	11-19



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DIGITAL/MULTI-PURPOSE OVEN

FEATURES:

- Opening: 3" x 13"
- Removable clean-out tray
- Dual Thermostat
- LOW - approx. 350°F
- HIGH - approx. 450°F
- 30-minute timer
- Long-life calrod heating elements
- Flip up handle design for easier storage
- Bakes (1) 12" Original crust pizza in approx. 8-12 min.
- Bakes (1) 12" Rising Dough crust pizza in approx. 25 min.

ADDITIONAL ACCESSORIES AVAILABLE:

- Cookie pan (#18024)
- Cooling Rack (#616CR)
- Parchment Paper: 500 sheets (#18167-1)
1000 sheets (#18167-2)

ELECTRICAL DATA:

- 120 volts, 12.1 amps, 1450 watts
- Best when operated on an individual branch circuit
- 6' power cord

DIMENSIONS:








- 8"H x 18"W x 15"D
- Inside dimension: 13" x 13" x 3"

SHIPPING WEIGHT:

Approx. 20 lbs.



IMPORTANT: Read the following safety and operating instructions to avoid injury and/or damage to equipment and property.

-  Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration for this unit. We recommend usage on an individual branch circuit of at least 15 amps for best results. Failure to do so may result in decreased performance of the pizza oven.
-  The oven should never be operated on or near combustible materials. Caution should be taken because of the hot surfaces attained during use. We recommend a 6" spacing from walls.
-  Exterior surfaces on unit may get hot. Use caution when touching these areas to avoid injury.
-  Improper assembly of the "flip up" handle to the grille could cause the grille to rotate the pizza when the pizza is removed from the oven resulting in hot food falling off the grille. See proper handle assembly instructions included in this instruction manual.
-  When removing grille from oven, use caution to avoid hot food falling into the oven, on the operator, etc.
-  Unplug oven when not in use.
-  Unit is not waterproof. DO NOT submerge in water. DO NOT operate if unit has been submerged in water.



ASSEMBLING COMPONENT PARTS

Included with your oven is a plastic bag containing the grille handle, clean-out tray knob and appropriate screws and nuts. See instructions for assembling the flip-up handle and clean-out tray on page 9.

CLEANING INSTRUCTIONS

Unplug oven and allow to cool before cleaning. This oven is designed with a clean-out tray which should be removed and cleaned often with warm soapy water and dried thoroughly. Most of the spillage will fall directly on this tray. If spillage is not allowed to accumulate, the internal parts of the oven will stay relatively clean. Usage of aluminum foil or parchment paper in the clean-out tray is recommended to aid in keeping the oven clean. Change the aluminum foil or parchment paper often. Proper cleaning eliminates smoking caused by carbon buildup. The outside of the oven may be cleaned with a soft cloth and stainless steel cleaner. As with all metals, there may be sharp edges and caution should be used when cleaning.

DO NOT USE ANY OVEN/RANGE CLEANERS ON THIS UNIT.

AVOID USING ABRASIVE SCOURING PADS AS SOME MAY CAUSE SCRATCH MARKS ON UNIT.



OPERATING INSTRUCTIONS:

- Press the power button.
- Press the TIMER UP or TIMER DOWN in order to set a time. You will only have a few seconds to select the time or the oven will turn itself off.
- Select TEMP HIGH (around 450°F) or TEMP LOW (around 350°F)
 - You can switch back & forth between the higher and lower temperature settings during the cooking cycle.
 - If no temperature is selected, the default setting is 350°F.

There is a cooling fan in the control cavity of the oven. You will hear it turn on when you press the POWER button. This fan will remain on during the cooking cycle and for around 15 minutes after the oven is turned off. This cooling fan protects the solid state circuitry.

WARRANTY INFORMATION:

If you should experience any mechanical difficulties with your Wisco Industries, Inc. Manufactured unit during the 1 year warranty time period please do the following:

Contact Wisco Industries, Inc. For repair/replacement by calling (608) 835-3106 or Toll Free (800) 999-4726.

Please have your **MODEL #** and **SERIAL #** available. These numbers can be found on a black decal located on the lower side of the unit. There is also a date of manufacturing that can be found on the bottom of the unit.

At that time, we can assist you in:

- Getting your unit replaced/exchanged
- Obtaining repair parts
- Authorizing a service agent

PLEASE NOTE that you **MUST** contact Wisco Industries, Inc. and obtain an RMA# **BEFORE** any warranty issues can be resolved. *Failure to do so may void the warranty/claim resulting in Wisco Industries, Inc. not being responsible for any incurred expenses and/or charges.*

LIMITED WARRANTY:

Wisco Industries, Inc. expressly warrants the product will be free from defects in workmanship and materials for a period of 1 year from the date of shipment. WISCO DISCLAIMS AND EXCLUDES ANY AND ALL OTHER EXPRESS OR IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION, ANY AND ALL WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Buyer agrees that its **SOLE AND EXCLUSIVE REMEDY** against Wisco and Wisco's **SOLE AND EXCLUSIVE LIABILITY** arising out of any defect or nonconformity in the product shall be replacement/exchange of such nonconforming countertop food service equipment at Wisco's expense. No countertop food service equipment shall be returned without Wisco's consent. **IT IS AGREED THAT WISCO'S MAXIMUM LIABILITY SHALL NOT IN ANY CASE EXCEED THE SALE PRICE FOR THE COUNTERTOP EQUIPMENT CLAIMED TO BE DEFECTIVE OR NONCONFORMING.**

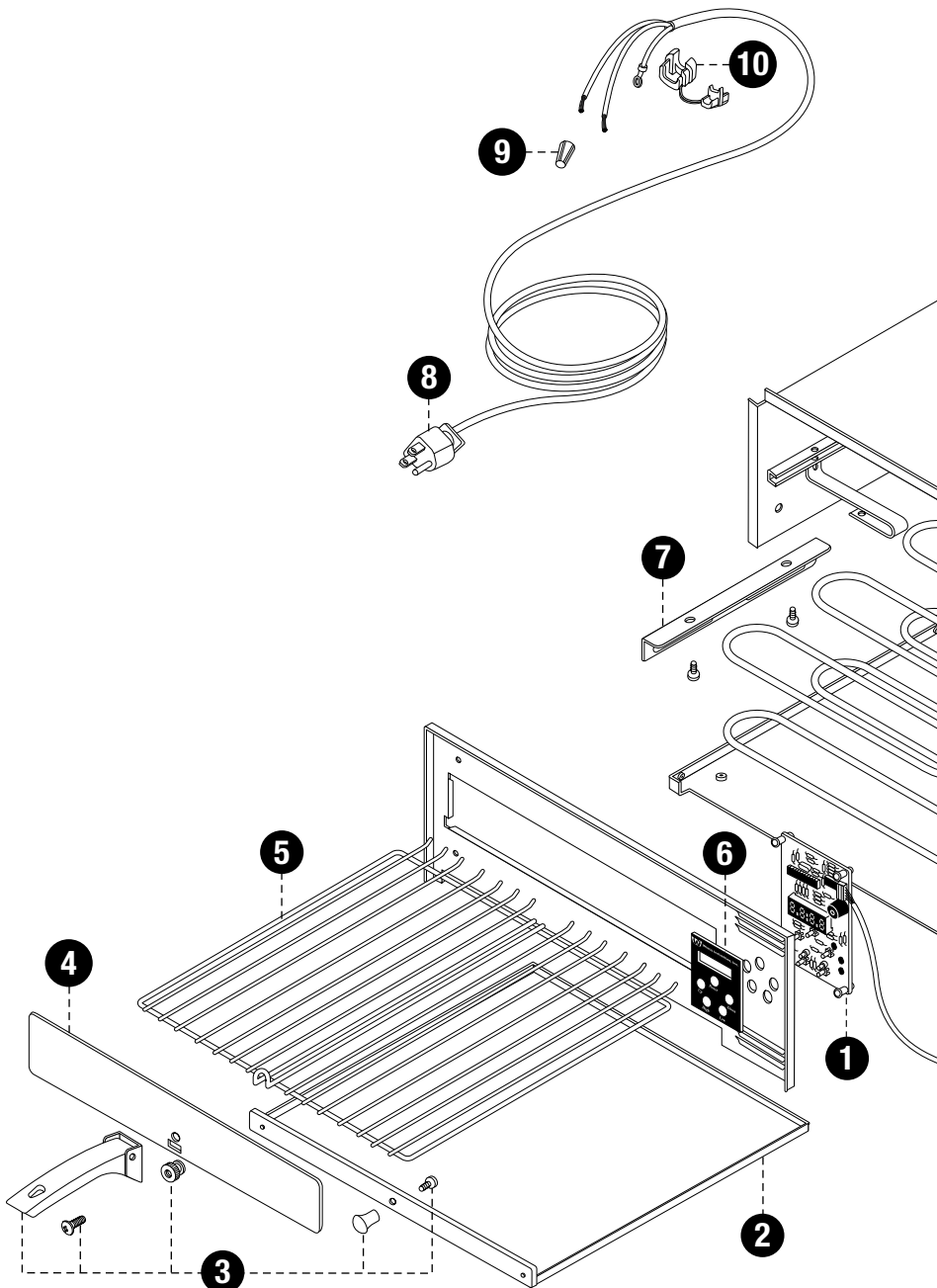
HOW TO CONTACT US:

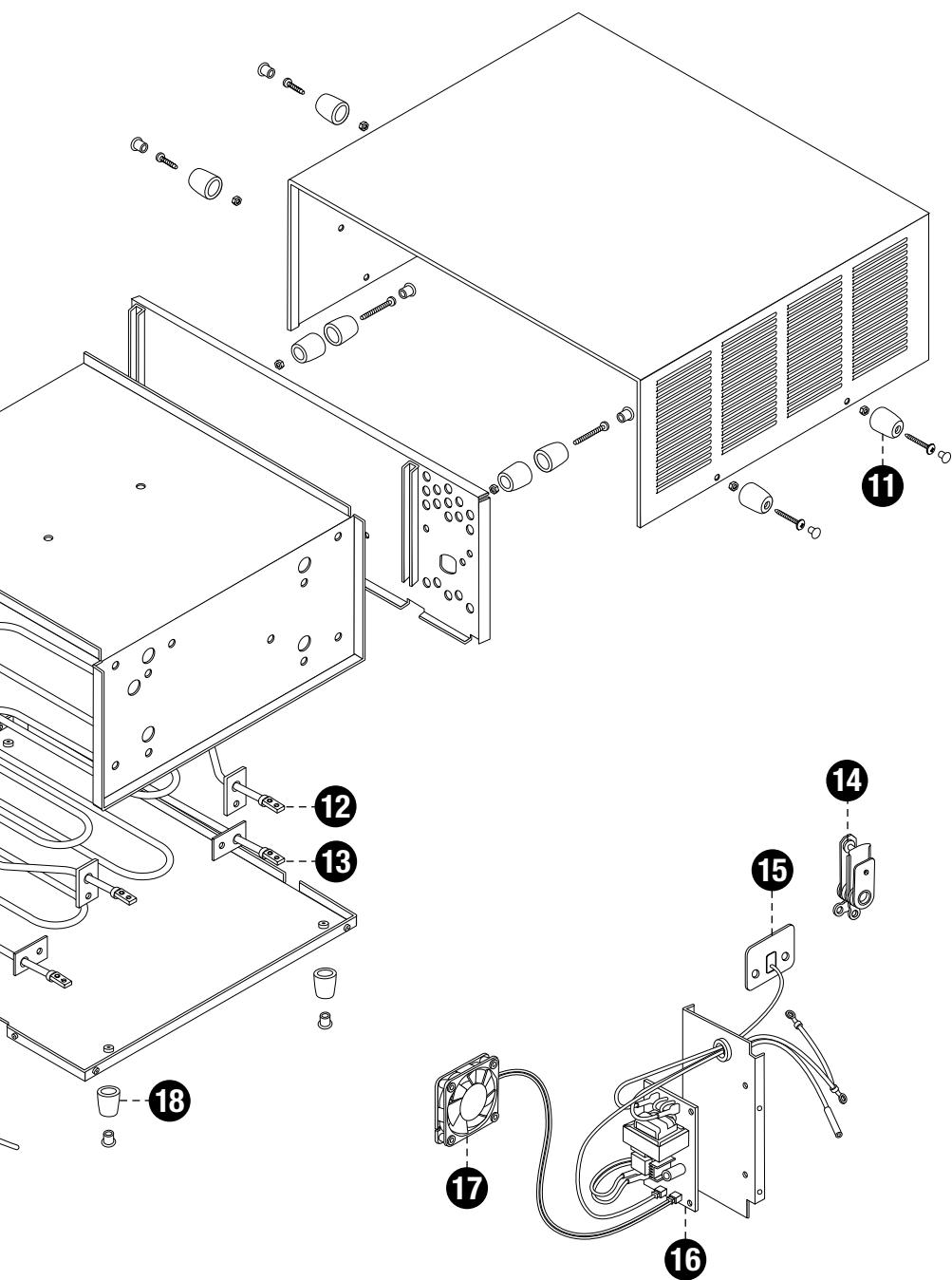
If you should have any questions regarding your oven you may contact us at (608) 835-3106 or (800) 999-4726; fax (608) 835-8273 for further information.

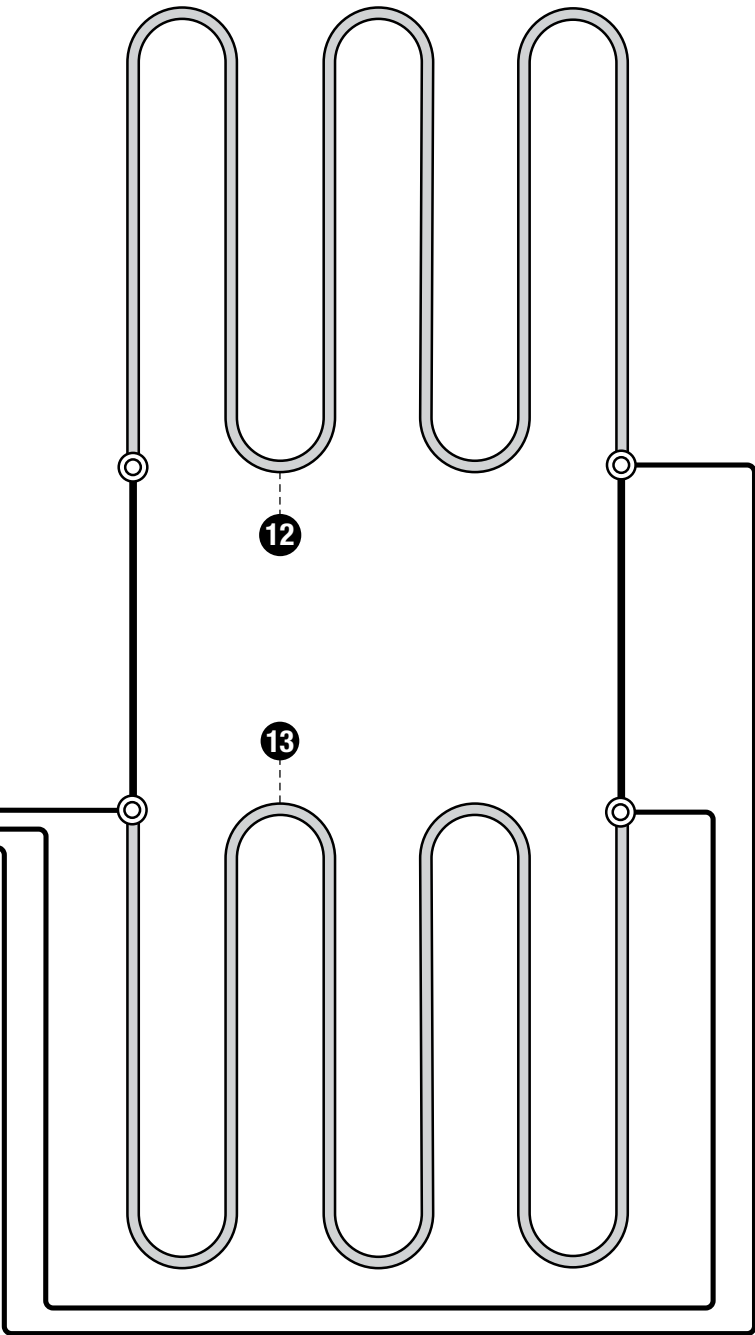
Please be sure to have the model # and serial # available if calling us about warranty issues.



MODEL 425B EXPLODED VIEW









ITEM #	PART #	DESCRIPTION
1	0023043	DIGITAL CONTROL BOARD 425B
2	RA441N	CLEAN-OUT TRAY
3	0023019	BAG OF PARTS: <i>includes handle, thumb nut, screw & clean-out tray knob & screw</i>
4	0019113N	GRILLE FRONT PANEL
5	WA114	GRILLE
6	0023039A	CONTROL DECAL
7	00410	UPPER ELEMENT SUPPORT
8	0023045	POWER CORD 425A/B
9	00140	WIRE NUT
10	008248	STRAIN RELIEF 425A/B
11	0023054SK	APPLIANCE FOOT SERVICE KIT (SIDE)
12	0023050	UPPER ELEMENT
13	0023049	LOWER ELEMENT
14	00449	THERMOSTAT
15	0023044	TEMPERATURE SENSOR
16	0023047	POWER CONNECTION BOARD
17	0023020SK	COOLING FAN
18	0023057SK	BOTTOM FOOT SERVICE KIT

NOTES:

PIZZA OVEN HANDLE ASSEMBLY INSTRUCTIONS

- A Grille
- B Thumb Nut
- C Grille Front
- D Flip-up Handle
- E Screw

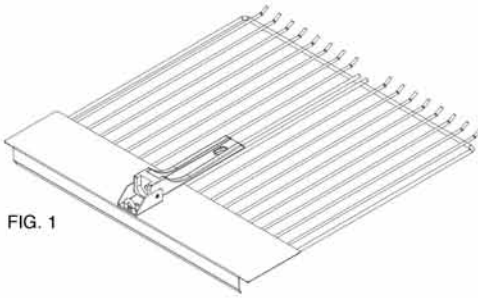
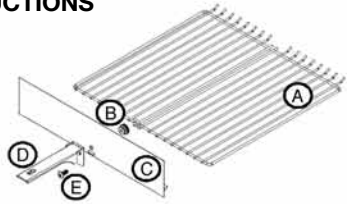


FIG. 1

STEP 1

With the grille laying flat, slide the grille front over the grille loop allowing it to lay flat. Place the handle bracket over the loop. FIG. 1.

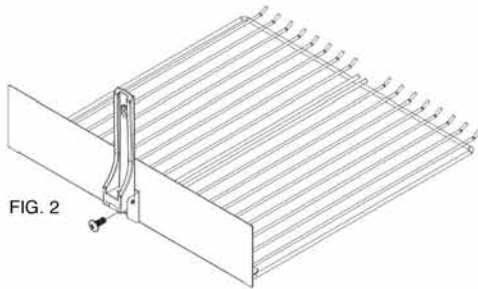


FIG. 2

STEP 2

Rotate the grille front and handle into the upright position. FIG. 2

STEP 3

Insert the screw through the grille loop, the handle bracket and the grille front. FIG. 3

STEP 4

Thread the thumb nut onto the screw and tighten. Rotate the handle down and slide the grille into the oven for use. FIG. 4

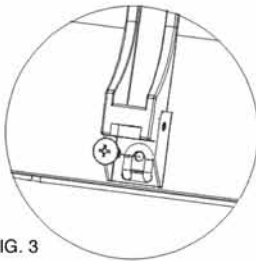


FIG. 3

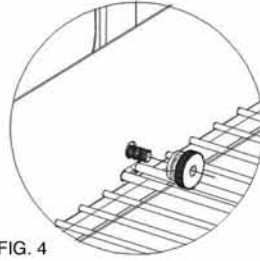


FIG. 4

WARNING

Improper assembly of the flip up handle to the grille could cause the grille to rotate when the food product is removed from the oven. This could result in injury to the individual should they attempt to keep the food product from falling to the floor.

CLEAN OUT TRAY ASSEMBLY INSTRUCTIONS

Remove clean-out tray from the front of the oven. Locate small screw and small black knob from the bag of parts. Hold the black knob to the outside of the clean-out tray at the center hole, push screw thru the center hole from the inside of the tray front. Thread knob onto screw and tighten. Slide completed clean-out tray assembly back into its original space.



CONVERTING OVEN RECIPES:

Recipes made using a standard oven can usually be made in the Wisco oven. There is no need to change ingredients or quantity of ingredients. Cooking times may need to be adjusted either shorter or longer, so attention should be paid the first time a recipe is prepared. Recipes that rise more than the interior space in the oven should not be made in the Wisco oven.

BAKING TEMPERATURES:

Most recipes can be made following the recommended temperatures. If you are using a Wisco oven that does not have an adjustable temperature gauge such as Model 425, use the temperature setting closest to the temperature recommended in the recipe. Example: If the recipe calls for 375°F, use the 350°F temperature setting. If the recipe calls for 425°F or higher, use the 450°F temperature setting. Not all recipes will work in this manner but most will still be successful by simply adjusting the baking time.

BAKING PANS:

This oven has been tested using a variety of baking dishes including glass (Pyrex®), stainless, aluminum, stone and Corningware®. All have yielded successful results.

The majority of recipes listed here have been made using:

- Wisco baking sheet #18024 (equivalent to a 12" round pizza pan) Available through Wisco Industries.
- Stainless ½ size 2" deep steam pan (equivalent to a 9"x13" pan) which can be purchased online from various manufacturers or in restaurant equipment stores.
- Most standard home version 9"x13" pans will not fit in this oven due to formed handles on the pan. However, you are not limited to only using these size pans. If the pan fits and can safely be used in high oven temperatures (500°F for Model 425 or 600°F for Model 421) it can be used.

Recipes



Don't limit yourself to making only frozen pizzas in this oven!
Be adventurous and try some of our families' recipes on the
following pages or try some of your own family favorites.

*The possibilities are endless!
From our family to yours, enjoy!*



FRUIT PIZZA

Yield: 16 slices

Preheat oven to 350°F

For crust:

1 package (1 pound 1.5 ounces) sugar cookie mix (not refrigerated rolls)

For filling:

1 (8 ounce) package of cream cheese, softened ¼ cup sugar
8 ounces Cool Whip 2 teaspoons vanilla extract

For Topping:

Assortment of fresh fruit

Miniature chocolate chips or melted chocolate, optional

1. Prepare sugar cookie mix according to package directions. Press firmly onto baking sheet or 12" pizza pan within 1 inch of edge of pan used. Bake at 350°F for 15 minutes. Set aside and let cool completely.
2. For filling, mix all ingredients well. Spread evenly over cooled crust. Top with any assortment of fresh fruit. Sprinkle chocolate chips or drizzle melted chocolate on top, if desired.

BREAKFAST PIZZA

Yield: 4-8 servings

Preheat oven to 450°F

1 can (8 ounces) refrigerated crescent rolls 4 eggs
1 ½ cups refrigerated shredded hash brown potatoes 1 tablespoon milk
2-3 tablespoons dijon mustard ¼ teaspoon garlic powder
½ pound sausage, browned and drained salt & pepper, to taste
¾-1 cup Colby-Monterey Jack cheese

1. Separate dough and spread over a lightly greased baking sheet or a 12" pizza pan; press perforations to seal crust. Spread dijon mustard onto dough. Roll edges of dough inward about an inch to create a ridge on all sides.
2. Place hash brown potatoes over crust. Top with sausage and then sprinkle with cheese. Whisk remaining ingredients together and gently pour over pizza. Bake at 450°F for 20 minutes or until eggs are set and cheese is melted.

CRUSTLESS PIZZA

Yield: 6 servings

Preheat oven to 350°F

GLUTEN FREE

Crust:

1 (8 ounce) package full fat cream cheese; room temperature 2 eggs
¼ teaspoon black pepper ¼ cup grated parmesan cheese
1 teaspoon garlic powder

Topping:

½ cup pizza sauce
1 ½ cup shredded mozzarella cheese
Toppings of choice - *pepperoni, ham, sausage, mushrooms, peppers*

1. Lightly spray ½ size 2" deep steam pan with cooking spray. Combine crust ingredients and mix well with electric hand mixer. Spread into pan. Bake at 350°F for 15 minutes or until golden brown. Allow crust to cool for 10 minutes.
2. Spread pizza sauce on crust. Top with 1 ¼ cup shredded cheese and toppings. Add remaining ¼ cup shredded cheese over toppings. Bake at 350°F for 8-10 minutes or until cheese is melted.

FRENCH BREAD PIZZA

Yield: 4 slices (2-3 servings each)

Preheat oven to 350°F

- | | |
|---|--|
| 1 ½ pounds lean ground beef | 1 cup chopped green onions |
| ½ teaspoon garlic powder | 1 can (4 ounces) sliced jalapenos, drained |
| ½ teaspoon salt | 1 can (8 ounces) tomato sauce or pizza sauce |
| 2 loaves (8 ounces each) French bread,
halved lengthwise | ½ cup grated Parmesan cheese |
| 1 jar (8 ounces) processed cheese sauce | 4 cups (16 ounces) shredded
mozzarella cheese |
| 1 can (4 ounces) mushroom stems & pieces, drained | |

1. In a large skillet, cook beef over medium heat until no longer pink; drain. Stir in garlic powder and salt.
2. Spread each bread half with cheese sauce. Top with beef mixture, mushrooms, onions and jalapenos. Drizzle with tomato sauce. Top with Parmesan and mozzarella cheeses.
3. Place 2 halves on baking sheet and bake at 350°F for 15 minutes or until cheese is melted.
4. Bake remaining 2 halves or individually wrap them in heavy-duty foil and freeze. May be frozen for up to 3 months. Unwrap loaves and thaw on baking sheet in the refrigerator before baking.

RANCH QUESADILLAS

Yield: 2 servings

Preheat oven to 350°F

- | | |
|---|--------------------------------------|
| 2 (9") flour tortillas | ½ cup shredded Monterey Jack cheese |
| ¼ cup ranch dressing | Guacamole, optional |
| 2 Tablespoons diced green chilies, rinsed & drained | Salsa, optional |
| ½ cup shredded cooked chicken or beef | Ranch dressing for dipping, optional |

Place 1 flour tortilla on baking sheet. Combine dressing, chilies, chicken and cheese in medium bowl. Spread mixture onto tortilla. Top with remaining flour tortilla and bake for 10 to 15 minutes or until cheese is melted. Cut into 6 wedges and garnish with guacamole and salsa, if desired.

FRENCH DIP CRESCENTS

Yield: 8 mini sandwiches

Preheat oven to 350°F

- ½ pound deli roast beef, thinly sliced
- 4 slices provolone cheese
- 4 teaspoons horseradish sauce or ranch dressing
- 1 can (10 ounces) refrigerated crescent roll dough
- 1 packet Au Jus Gravy mix; optional

1. Separate crescent rolls into 8 triangles. Spread ½ teaspoon horseradish or ranch dressing on each crescent. Top each crescent with ½ slice provolone cheese and some roast beef. Roll up crescents and place on baking sheet.
2. Bake at 350°F for 12 minutes or until golden brown. While baking, make Au Jus according to package directions; serve as dipping sauce for warm crescents.



CHEESY CRESCENT DOGS

Yield: 8 hot dogs

Preheat oven to 350°F

8 hot dogs

4 slices American Cheese; cut into 4 strips each

1 tube (8 ounces) refrigerated crescent dinner rolls

1. Slit each hot dog lengthwise to within ½" of each end. Insert 2 strips of cheese into each slit.
 2. Separate crescent dough into triangles. Wrap dough triangle around each hot dog. Place on ungreased cookie sheet, cheese side up.
 3. Bake at 350°F for 9–10 minutes until golden brown.
-

FIESTA BEEF CASSEROLE

Yield: 8 servings

Preheat oven to 350°F

2 pounds lean ground beef

¾ cup chopped onion, divided

1 envelope taco seasoning

1 can (8 ounces) tomato sauce

¾ cup water

1 can (4 ounces) green chilies, drained

1 can (16 ounces) black beans, rinsed & drained

1 package (24 ounces) frozen O'brien potatoes, thawed

1 can (11 ounces) nacho cheese soup, undiluted

½ cup milk

¼ cup chopped green pepper

1 teaspoon worcestershire sauce

¼ teaspoon sugar

Paprika

1. In a large skillet, cook beef and ½ cup onion over medium heat until meat is no longer pink; drain. Stir in the taco seasoning, tomato sauce, and water. Bring to a boil; reduce heat and simmer for 1 minute.
 2. Spread into a greased ½ size 2" deep steam pan. Top with the green chilies, beans and potatoes. In a large bowl, combine the soup, milk, green pepper, worcestershire sauce, sugar and remaining onions; pour over potatoes. Sprinkle with paprika.
 3. Cover and bake at 350°F for 30 min. Uncover and bake for an additional 10–15 minutes or until lightly browned. Let stand for 10 minutes before serving.
-

MOZZARELLA BEEF ROLL-UPS

Yield: 6 servings

Preheat oven to 350°F

1 pound ground beef

1 medium chopped green pepper

½ cup chopped onion

1 can (8 ounces) pizza sauce

28 slices pepperoni

½ teaspoon dried oregano

6 flour tortillas (10 inches), warmed

6 pieces (1 ounce each) string cheese

1. In a large skillet, cook the beef, green pepper and onion over medium heat until meat is no longer pink; drain. Stir in the pizza sauce, pepperoni and oregano.
2. Spoon about ½ cup beef mixture off-center on each tortilla; top with a piece of string cheese. Fold one side of tortilla over filling and roll up.
3. Place seam side down on an ungreased baking sheet. Bake at 350°F for 10 minutes or until heated through and cheese is melted.

BEEF & BROCCOLI BRAID

Yield: 4-6 servings

Preheat oven to 350°F

½ pound lean ground beef	⅛ teaspoon salt
¼ cup chopped onion	⅛ teaspoon pepper
1 ½ cups frozen chopped broccoli	1 tube (8 ounces) refrigerated crescent rolls
½ cup (2 ounces) shredded mozzarella cheese	
¼ cup sour cream	

1. In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Add the broccoli, sour cream, salt and pepper; heat through.
 2. Unroll tube of dough on greased baking sheet; seal the seams and perforations, forming a 12" x 8" rectangle. Spread the beef mixture lengthwise down the center. On each side, cut 1" wide strips about 3" into center.
 3. Starting at one end, fold alternating strips at an angle across filling; seal ends. Repeat.
 4. Bake at 350°F for 15–20 minutes or until lightly browned.
-

GREEN PEPPERS WITH RICE STUFFING

Yield: 4 servings

Preheat oven to 450°F

4 medium green peppers	¼ cup water
½ pound lean ground beef	¾ teaspoon salt
½ cup finely chopped onion	½ teaspoon chili powder
½ cup finely chopped celery	dash of pepper
1 Tablespoon shortening	1 cup shredded mozzarella cheese; optional
1 ½ cup cooked brown or white rice	
1 can (8 ounces) tomato sauce	

1. Cut green peppers in half lengthwise. Remove seeds and membranes; wash. Place in boiling water to soften slightly, about 4 minutes.
 2. In a large skillet, cook beef, onion and celery in shortening until beef is no longer pink. Add remaining ingredients, mix well.
 3. Spoon an equal amount of mixture into green pepper shells. Top each with ¼ cup mozzarella cheese. Arrange on baking sheet. Bake at 450°F for 10–15 minutes or until rice mixture is hot and pepper shells are tender.
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CHICKEN ALFREDO ROLLUPS

Yield: 9 Rollups

Preheat oven to 350°F

9 lasagna noodles	2 ½ cups shredded mozzarella cheese; divided
2 (16.9 ounce) jars of Alfredo sauce	½ teaspoon dried oregano
3 cups cooked shredded chicken	½ teaspoon garlic powder
5 tablespoons grated parmesan cheese; divided	

1. Boil noodles according to package directions; rinse, blot noodles of excess water with paper towel, lay flat and set aside.
2. In medium bowl combine shredded chicken, 1 jar of Alfredo sauce, 3 tablespoons parmesan cheese, oregano and garlic powder. Mix well.
3. Spread ½ cup to 1 cup of Alfredo sauce onto bottom of an 8" x 8" baking dish. Spread chicken mixture evenly amongst noodles. Roll noodles up and place in pan seam side down.
4. Pour remaining Alfredo sauce on top of noodles. Sprinkle remaining cup of mozzarella cheese, 2 tablespoons parmesan cheese and additional oregano to taste on top of noodles.
5. Bake at 350°F for 20–30 minutes or until heated through and cheese has melted.

EASY CHICKEN ENCHILADAS

Yield: 5 servings

Preheat oven to 350°F

2 ½ cups chopped cooked chicken	¼ cup chopped fresh cilantro; divided
1 can (10 ¾ ounces) cream of chicken soup	10 (8") flour tortillas
1 cup sour cream; divided	1 ½ cup salsa
1 package (8 ounces) shredded colby and monterey jack cheese; divided	

1. Mix chicken, soup, ½ cup sour cream, 1 cup cheese and 3 tablespoons cilantro until well blended. Spoon approximately ¼ cup down the centers of each tortilla; roll up.
2. Place seam sides down in a ½ size 2" deep steam pan sprayed with cooking spray. Top with salsa and remaining cheese.
3. Bake at 350°F for 20–25 minutes or until heated through. Top with remaining sour cream and cilantro.

CHICKEN & DUMPLING CASSEROLE

Yield: 6–8 servings

Preheat oven to 350°F

3–4 cups shredded cooked chicken or turkey	1 ¼ teaspoon baking powder
¼ cup unsalted butter	¼ teaspoon salt
1 cup milk	2 cups chicken broth
1 cup flour	1 can cream of chicken soup

1. Melt butter in the microwave and pour into the bottom of a ½ size 2" deep steam pan. Spread chicken on top of butter.
 2. Whisk together the milk, flour, baking powder and salt. Slowly pour over chicken. Do not stir.
 3. Whisk together chicken broth and soup. Pour over the flour and milk mixture. Do not stir.
 4. Bake uncovered at 350°F for 60 minutes or until dumplings are golden brown.
-



*Bring a little **Amore**
to your kitchen!*

CHICKEN & SPINACH LASAGNA

Yield: 6–8 servings

Preheat oven to 350°F

- | | |
|--|---|
| 9 Oven ready lasagna noodles | 1 teaspoon basil |
| ½ cup butter | 1 teaspoon oregano |
| 1 medium onion; chopped | ½ teaspoon pepper |
| 1 clove garlic; minced | 1 (15 ounce) container Ricotta cheese |
| ½ cup flour | 2 (10 ounce) frozen spinach; thawed and drained |
| 1 teaspoon salt | 2 cups cooked chicken; cubed |
| 1 (14 ounce) can chicken broth | ¼ cup grated parmesan cheese |
| 1 ½ cup milk | 1 tablespoon fresh parsley |
| 4 cups shredded mozzarella cheese; divided | |
| 1 cup shredded parmesan cheese; divided | |

1. In large saucepan melt butter with onion and garlic until tender. Stir in flour and salt and simmer until bubbly. Add broth and milk; boil 1 minute. Stir in 2 cups mozzarella cheese and ½ cup parmesan cheese, basil, oregano and pepper. Continue mixing until all the cheese has melted. Take off the heat.
2. In bowl mix together Ricotta cheese and spinach.
3. Ladle ¾ cup of cheese sauce into bottom of ½ size 2" deep steam pan. Layer the remaining ingredients as follows:
 - 3 lasagna noodles
 - ½ of remaining spinach mixture
 - ⅓ of remaining cheese sauce
 - 1 cup chicken
 - ⅓ of remaining mozzarella cheese
 - ¼ cup of shredded parmesan cheese

Repeat layering of above ingredients one more time.

Top layer:

- 3 lasagna noodles
 - ⅓ of remaining cheese sauce
 - ⅓ of remaining mozzarella cheese
 - ¼ cup grated parmesan cheese
 - fresh parsley
4. Cover with aluminum foil and bake at 350°F for 25 minutes; remove foil. Bake an additional 15 minutes or until hot and bubbly. Let stand 10 minutes before cutting.

BAKED FRENCH TOAST

Yield: 8 servings

Preheat oven to 350°F

- | | |
|---|----------------------------|
| 1 (1 pound) loaf French bread, cut into big cubes | ¼ teaspoon ground cinnamon |
| 6 eggs | ¾ cup butter |
| 2 cups half and half | 1 ½ cup brown sugar |
| 2 teaspoons vanilla extract | 3 tablespoons maple syrup |

1. Butter a ½ size 2" steam pan. Arrange the slices of bread in the bottom. In a large bowl, beat together eggs, half and half, vanilla and cinnamon. Pour over bread slices, cover and refrigerate overnight.
2. The following morning, in a small saucepan, combine butter, brown sugar and maple syrup; heat until bubbling. Pour over bread and egg mixture.
3. Bake at 350°F for 20 minutes or until golden brown.

PINEAPPLE UPSIDE-DOWN CAKE

Yield: (1) 9" round cake

Preheat oven to 350°F

¼ cup butter or margarine	1 ½ teaspoon baking powder
⅔ cup packed brown sugar	½ teaspoon salt
7 slices pineapple (from 14 ounce can); drained	½ teaspoon cinnamon
7 maraschino cherries without stems, optional	1 teaspoon vanilla extract
1 ½ cup all purpose flour	¾ cup milk
1 cup granulated sugar	1 egg
⅓ cup shortening	

1. Melt butter in microwave and pour into a 9" round cake pan. Sprinkle brown sugar evenly over melted butter. Arrange pineapple slices over brown sugar. Place cherry in center of each pineapple slice.
2. In medium bowl, beat remaining ingredients with electric mixer on low speed for 30 seconds, scraping bowl often. Beat on high speed 3 minutes, scraping bowl occasionally. Pour batter over pineapples and cherries.
3. Bake at 350°F for 25 minutes or until toothpick inserted comes out clean. Immediately place heat proof serving plate upside down over pan; turn both plate and pan over. Leave pan over cake for a few minutes so brown sugar mixture can drizzle over cake; remove pan. Serve warm.

BAKED PEARS

Yield: 2 servings

Preheat oven to 450°F

2 medium ripe pears; peeled and halved; seeds removed
4 teaspoons butter or margarine
1 teaspoon lemon juice
2 teaspoons sugar
½ teaspoon cinnamon
4 teaspoons orange marmalade

1. Place pear halves, cut side up, in a shallow 1 quart baking dish. Place 1 teaspoon butter in the center of each; drizzle with lemon juice. Combine sugar and cinnamon; sprinkle over pears. Top each with 1 teaspoon marmalade.
2. Cover with aluminum foil and bake at 450°F for 15–20 minutes or until heated through.

Serve warm or cold with a dollop of whipped topping, yogurt or ice cream.

CHEESECAKE BARS

Yield: 16 bars

Preheat oven to 350°F

2 tubes (8 ounces each) refrigerated crescent rolls	1 egg; separated
2 packages (8 ounces each) cream cheese; softened	¼ cup granulated sugar; or to taste
1 cup granulated sugar	½ teaspoon cinnamon
1 teaspoon vanilla	

1. Mix ¼ cup sugar and cinnamon in small dish; set aside. Beat cream cheese, 1 cup sugar, vanilla and egg yolk until smooth.
2. Spread out one tube of crescent rolls onto baking sheet. Seal the seams and perforations forming a square within 1" of baking pan. Spread cream cheese mixture evenly over dough.
3. Place second tube of crescent rolls onto a sheet of waxed paper or parchment paper. Spread dough to approximately the same size as that on the baking pan. Place dough side down onto cream cheese layer. Remove waxed paper or parchment paper.
4. Beat egg white and brush over top layer of crescent roll dough. Sprinkle with cinnamon and sugar mixture. Bake at 350°F for 20 minutes or until golden brown.

BANANA BREAD

Yield: 2 loaves

Preheat oven to 350°F

¾ cup sugar

½ cup butter or margarine, softened

1 cup (2 medium) ripe bananas, mashed

⅓ cup milk

1 teaspoon vanilla

2 eggs

2 cups all purpose flour

1 teaspoon baking soda

½ teaspoon salt

½ cup chopped nuts of choice; optional

1. In large bowl, combine sugar and butter; beat until light and fluffy. Add 2 eggs; beat well. Add bananas, milk and vanilla; blend well.
 2. In small bowl, combine flour, baking soda, salt and nuts. Mix well. Add dry mixture to banana mixture. Stir just until dry ingredients are moist. Don't over mix.
 3. Pour into (2) greased 8" x 4" loaf pans. Bake at 350°F for 20–25 minutes or until toothpick inserted into center comes out clean. Cool 5 minutes in pan and then remove from pan. Cool completely and then wrap tightly and store in refrigerator.
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Amore!

Meals, Pizza, Snacks & Desserts

*The possibilities
are endless!*





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