

# RICARDO

DIGITAL AIR FRYER

*user care and instruction manual,  
recipes & warranty*




Thank you for purchasing the **RICARDO** digital air fryer. Before using this product, please read the user care and instruction manual carefully.

## **IMPORTANT SAFEGUARDS**

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When using electrical appliances, basic safety precautions should always be followed to prevent fire, electric shock, serious personal injury and/or property damage, including the following.

### **READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.**

- ::: This appliance is not a toy and should not be used by children. Keep appliance and its cord out of the reach of children and pets. Close adult supervision is necessary when any appliance is used near children.
- ::: Always place the appliance on a flat, stable and heat-resistant surface. Do not use the appliance on temperature sensitive surfaces.
- ::: Do not place the appliance on or near a hot gas or electric burner or in a heated oven or microwave oven.
- ::: Use the appliance in a well-ventilated area. Keep away from curtains, wall coverings, clothing, dish towels or other flammable materials. Ensure there is sufficient space surrounding the appliance.
- ::: Do not place anything on top of the air fryer.
- ::: Do not store anything inside the air fryer basket.
- ::: Do not move the appliance while in use.
- ::: This appliance is intended for household use only. Do not use outdoors.
- ::: **CAUTION** Burn hazard! The exterior of the air fryer, the food basket and the cooking tray become hot during use. Do not touch hot surfaces. Use protective oven mitts or gloves to avoid burns or serious personal injury. Always use the cool touch handle.
- ::: Do not turn on the appliance without the food basket in place.
- ::: The air fryer works on hot air. Do not fill the food basket with oil or fat.
- ::: The food basket and cooking tray are designed for use with this appliance only. They must never be used on a stovetop, range top, hot gas or electric burner or in a heated oven. They may warp and result in injuries as a result.
- ::: Always make sure the food basket and cooking tray are dry prior to use. If it is returned to the appliance when wet, they may damage or cause the appliance to malfunction.
- ::: Do not place the liner in the air fryer basket with no or too little food on top of it. Air circulation can cause the liner to lift and touch the heating element, causing fire hazard.
- ::: Do not use the appliance for anything other than its intended use. Do not use attachments or accessories that are not recommended or sold by the manufacturer.
- ::: Do not leave the appliance unattended. To turn off the appliance, press  and hold the power button for 3 seconds, the display will show the power icon in red. Always unplug the appliance from the electrical outlet when not in use.
- ::: Unplug the appliance and allow all parts to cool down completely before handling or attempting to clean.

- ::: Do not let the power cord touch hot surfaces or hang (over the edge of a table or counter).
- ::: Do not operate the appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair this product yourself. If there is a problem, please call 1-866-226-9222.
- ::: To protect against electrical shock, never immerse the power cord, the plug or the motor body in water or other liquid.
- ::: Do not plug or unplug the product into/from the electrical outlet with wet hands.
- ::: Use the provided plug only.
- ::: Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency.
- ::: To unplug, grasp the plug and pull it from the electrical outlet. Never pull the cord.
- ::: The cord for this appliance should be plugged into a 120 V AC electrical wall outlet.
- ::: The device must not be operated via an external timer or remote control.

**SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY**

**NOTES ON THE PLUG**

For safety reasons, this appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug can only be inserted one way into the electrical outlet. If the plug does not fit correctly into the outlet, reverse the plug and insert into the outlet. If it still does not fit, contact a qualified electrician for further assistance. Do not attempt to modify the plug in any way.

**NOTES ON THE CORD**

The short power-supply cord provided should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this appliance.

**ELECTRIC POWER**

If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be plugged into a separate electrical circuit.

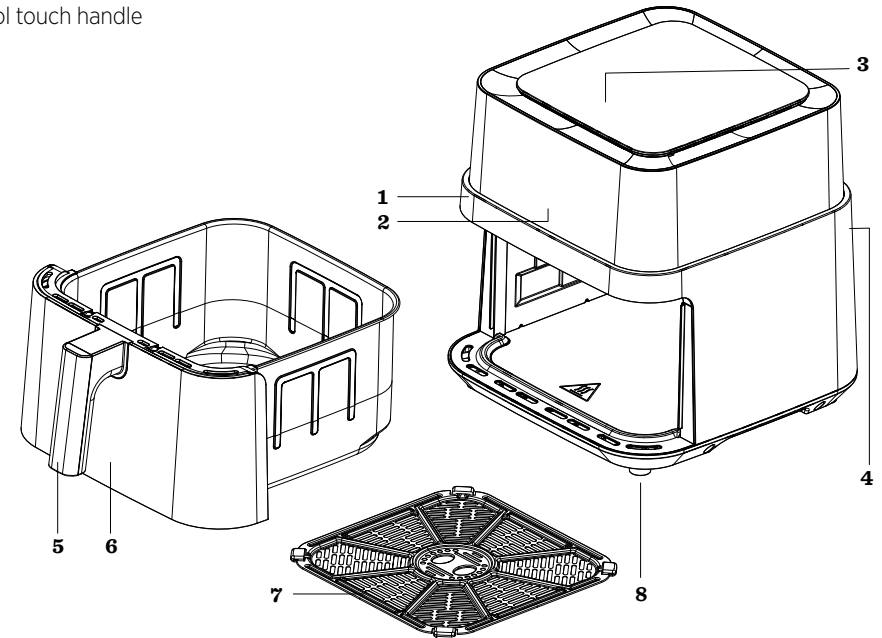
**TECHNICAL DATA**

Main voltage: 120V / Frequency: 60Hz / Power consumption: 1500 watts

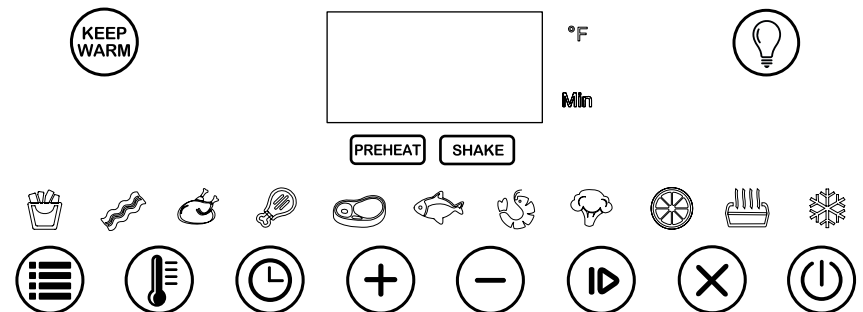
**PARTS IDENTIFICATION**

Product may vary slightly from diagram

- 1.** Motor body
- 2.** 360° clear window
- 3.** Digital display with touch controls
- 4.** Air outlet
- 5.** Cool touch handle
- 6.** Removable non-stick food basket
- 7.** Removable non-stick cooking tray
- 8.** Anti-slip feet














**CONTROL PANEL**













## CONTROLLER CHART

### PRESET COOKING FUNCTIONS

The preset cooking functions are preprogrammed with cooking times and temperatures based on standard recipes. However, the settings can be adjusted based on the quantity of food and personal preferences.

ICON	FUNCTION	DEFAULT TEMPERATURE (°F)	MIN/MAX TEMPERATURE (°F)	DEFAULT COOKING TIME (in minutes)	MIN/MAX COOKING TIME (in minutes)	ACTION HALFWAY THROUGH COOKING
	FRIES	400	160 / 400	15	1 / 60	SHAKE
	BACON	400	160 / 400	10	1 / 60	
	WHOLE CHICKEN	360	160 / 400	60	1 / 60	SHAKE
	CHICKEN DRUMSTICKS	400	160 / 400	25	1 / 60	SHAKE
	STEAK	400	160 / 400	12	1 / 60	SHAKE
	FISH	400	160 / 400	10	1 / 60	
	SHRIMPS	400	160 / 400	8	1 / 60	SHAKE
	VEGETABLES	400	160 / 400	10	1 / 60	SHAKE
	DEHYDRATE	160	80 / 160	300	60 / 900	
	REHEAT	350	160 / 400	10	1 / 60	
	FROZEN FOOD	360	80 / 400	15	1 / 60	SHAKE

## UTILITY KEYS

ICON	FUNCTION	DETAILS
	Menu	• Press to cycle through the 11 functions until the icon of the desired function is selected
	Temperature	• Press to adjust the default temperature
	Time	• Press to adjust the default timer
	Plus	<ul style="list-style-type: none"> <li>• Press to increase temperature (in 10 °F increments) or time (in 1-minute increments, or in 30-minutes for the DEHYDRATE function)</li> <li>• Hold the button to increase temperature or time faster</li> </ul>
	Minus	<ul style="list-style-type: none"> <li>• Press to decrease temperature (in 10 °F increments) or time (in 1-minute increments, or in 30-minutes for the DEHYDRATE function)</li> <li>• Hold the button to decrease temperature or time faster</li> </ul>
	Start/Pause	• Press to start or to pause the cooking function
	Cancel	• Anytime during use, press to cancel the current operation
	Power	<ul style="list-style-type: none"> <li>• Press the red POWER icon to activate the appliance</li> <li>• Press and hold for 3 seconds to turn off the appliance</li> </ul>
	Keep Warm	<ul style="list-style-type: none"> <li>• Press to select the "KEEP WARM" function</li> <li>Default temperature: 140 °F</li> <li>Default time: 15 min</li> </ul>
	Light	• Press to activate the light for 1 minute











**BEFORE FIRST USE**


- 1- Read all instructions and important safeguards.
- 2- Remove all packaging materials and ensure that all items have been received in good condition.
- 3- Tear up all plastic bags as they can pose a risk to children.
- 4- Do not plug the appliance into an electrical outlet before it is ready to be used.
- 5- Wash the removable food basket and cooking tray in hot soapy water or in the dishwasher and dry thoroughly.
- 6- Wipe the motor body with a soft damp cloth. Dry thoroughly. NEVER IMMERSER the motor body, the power cord, or the power plug in water or any liquid.

**NOTE :** Do not use abrasive cleaners or scouring pads or any other object that could scratch.

**USING THE DIGITAL AIR FRYER**



During first use of the appliance, smoke and/or a slight odour may occur from the appliance because of the initial warming process of the materials. This is normal and will quickly disappear. It will not recur after appliance has been used a few more times.

- 1- Place the appliance on a flat, level, stable and heat-resistant surface. Ensure a minimum distance of 2 to 4 inches (5 to 10 cm) away from the wall or from any objects on the countertop.
- 2- Insert the cooking tray into the food basket and slide the basket into the air fryer.
- 3- Plug the power cord into a 120V AC wall outlet. Appliance will beep and the  button lit red.
- 4- Press the red  button to turn the appliance on. The machine will beep and the panel will light up and alternately show the default temperature "400 °F" and default cooking time "15 Min".
- 5- Select a preset cooking program using the  icon or set a custom time and temperature without choosing a preset.
  - Press  button to adjust the temperature. Then, press  ou  buttons to set desired temperature.
  - Press  button to adjust the cooking timer. Then, press  ou  buttons to set desired cook time.
- 6- Press  button to start. The **PREHEAT** indicator will light up indicating that the appliance is in preheating stage. The cooking timer countdown will not start until the preheating phase is complete.

**NOTE :** To skip the preheating phase, once cooking program has been selected and started, press and hold  button for 3 seconds.

- 7- Once the preheating stage is completed, appliance will beep 5 times and automatically switch to cooking mode. Timer will automatically start counting down in minutes. Carefully pull basket out of the air fryer and place seasoned food into the basket. Slide the basket back into the air fryer.

**ATTENTION :**

- ::: The basket becomes hot during use. Always use the cool touch handle.
- ::: Do not place hot basket directly on countertop. Always place a trivet or wooden board between the hot basket and the work surface.
- ::: Cook time and temperature can be adjusted at any time during cooking. Once the new settings selected, changes will be applied automatically. DO NOT press the  button again or the appliance will pause.
- 8- Some preset functions have a **SHAKE** reminder that will appear halfway through cooking time. The air fryer will beep 5 times and the **SHAKE** indicator will blink on the display.
  - 8.1. Pull food basket out of the air fryer by the cool touch handle.
  - 8.2. Shake or flip the food using non-abrasive heat-resistant tongs.
  - 8.3. Slide the basket back into the air fryer.
- 9- When the cooking time is completed, the appliance will beep 5 times and return to the main screen. The fan will continue to blow hot air out of the unit for about 20 seconds.
- 10- Pull basket out of the air fryer by the cool touch handle. Empty contents into a bowl or onto a plate using non-abrasive heat-resistant tongs.
- 11- To turn off the appliance, press and hold for 3 seconds  button. Unplug the power cord from electrical outlet when not in use.

**HELPFUL TIPS**

- ::: Do not overfill the food basket. For consistent browning, ensure ingredients are arranged in an even layer on the cooking tray without overlapping. If ingredients are overlapping, shake the basket halfway through cooking.
- ::: Smaller foods usually require a slightly shorter cook time than larger foods.
- ::: When using a non-air fryer recipe, adjust cooking time. Air fryers cook food faster than conventional ovens.
- ::: For best results, check cooking progress through the 360° clear window, and remove food when desired level of brownness has been achieved.
- ::: The included cooking tray elevates ingredients in the basket so air can circulate under and around them for even, crisp results.
- ::: Turning or shaking food halfway through cooking ensures evenly browned and crispy results.
- ::: Apply a light coat of oil to food before cooking for an even crispier exterior.
- ::: For best results when cooking meats, poultry, or fish, use a food thermometer to check the doneness and accurately measure their internal temperature.
- ::: Do not put baking or parchment paper into the air fryer without food on top. Air circulation can cause paper to lift and touch the heating element.
- ::: Place a baking pan or oven dish in the air fryer basket to bake a cake, a quiche or to air fry fragile or filled ingredients.

## COOKING GUIDE

The following cooking temperature and time are intended as guidelines. The settings can be adjusted to achieve desired results.

FOOD	COOKING TEMPERATURE (°F)	COOKING TIME (in minutes)
<b>VEGETABLES (for approx. 1 L)</b>		
Diced zucchini	400	8 to 10
Brussels sprouts	400	10
Green beans	400	8 to 10
½-inch sliced acorn squash	400	18
1/5-inch sliced carrots	400	15
Sliced eggplant	400	20
Diced eggplant	400	20
Cauliflower florets	400	15
Fennel cut into quarters	400	10
Bell pepper strips	400	10
½ bell pepper for roasting	400	15
Broccoli florets	400	8
Homemade French fries	400	25
Cubed potatoes	400	18
Baby potatoes, halved	400	20
Medium potato, whole	400	30
Asparagus	400	7
Diced sweet potato	400	20

<b>PROTEIN</b>		
1 ½-inch strip loin	400	11
Flank steak	400	10
Chicken drumsticks	400	25
Chicken breast	400	22 to 25
Chicken thighs	380	20
Salmon fillets	380	9 to 10
White fish fillets	400	9 to 10
Shrimp	400	8
Tofu	400	15
1-inch pork chop	400	10 to 12

## CLEANING

**IMPORTANT** : Unplug the appliance and allow all parts to cool down completely before handling or attempting to clean.

::: DO NOT IMMERSE the motor body, the power cord or the power plug in water or any liquid.

::: After each use, wash the food basket and cooking tray in the dishwasher or in hot soapy water with a non-abrasive sponge. Soak if necessary. Dry thoroughly.

::: Wipe motor body with a soft damp cloth. Dry thoroughly.

**NOTE** : Do not use abrasive cleaners or scouring pads or any other object that can scratch the surface.

## STORAGE

Ensure all pieces are clean and dry before storing. Store appliance in a dry, clean place. Never wrap the cord tightly as this could place undue stress on the cord where it connects to the appliance, causing it to fray and break. Keep it loosely coiled.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The air fryer does not work.	1- Appliance is not plugged in. 2- Food basket is not completely pushed in.	1- Plug the power cord into a 120V AC polarized wall outlet. 2- Push the food basket in the air fryer completely until you hear a locking click.
Food is undercooked.	1- Food basket is filled with too much food. 2- Set temperature is too low. Set cooking time is too short.	1- Place smaller batches of food in the basket. Smaller batches are cooked more evenly. 2- Increase cooking temperature or time.
Food is unevenly cooked.	Food was not shaken or turned during cooking.	Spray or brush a small amount of oil on food to increase crispiness.
Fried food does not come out crispy.	No oil was used.	Vaporiser ou badigeonner une petite quantité d'huile sur les aliments pour les rendre plus croustillants.
White smoke comes out of the appliance.	1- Appliance is used for the first time. 2- Food basket and cooking tray are not cleaned properly. 3- Cooking oily or greasy food.	1- During first use of the appliance, smoke may occur from the appliance because of the initial warming process of the materials. This is normal and will quickly disappear. 2- Wash food basket and cooking tray in the dishwasher or in hot soapy water with a non-abrasive sponge. Soak if necessary. Dry thoroughly. 3- When cooking greasy food in the air fryer, a large amount of oil will leak in the food basket. The oil produces white smoke and the basket may heat up more than usual. However, this does not affect the appliance or the end result.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Display shows Error Code "E1"	Open circuit in the temperature monitor.	Unplug the air fryer. Please contact customer service.
Display shows Error Code "E2"	Short circuit in the temperature monitor.	Unplug the air fryer. Please contact customer service.
Display shows Error Code "E4"	Food basket is overheating (temperature over 500 °F).	Unplug the air fryer. Please contact customer service.

## 2-YEAR LIMITED WARRANTY

This warranty covers any defects in materials and workmanship for a period of two (2) years from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear of parts (including interior light) or damage resulting from any of the following: negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than a **RICARDO** authorized service agent. Stains, discoloration and minor scratches on the inside and outside of the appliance constitute normal use, do not affect performance and are not covered by this warranty.

**For assistance or general information regarding this product and the warranty, please contact our customer service:**

::: by e-mail: [kitchenproducts@ricardocuisine.com](mailto:kitchenproducts@ricardocuisine.com)

::: by phone: 1-866-226-9222



## chicken drumsticks with satay sauce

**PREPARATION** 20 minutes  
**COOKING** 30 minutes  
**SERVINGS** 4

### chicken drumsticks

4 tsp baking powder (see note)  
 2 tsp brown sugar  
 2 tsp curry powder  
 2 tsp chili powder  
 1 tsp salt  
 12 chicken drumsticks with skin

### sauce satay

¼ cup (60 ml) peanut butter  
 2 tbsp brown sugar  
 2 tbsp (30 ml) coconut oil  
 4 tsp (20 ml) soy sauce  
 4 tsp (20 ml) lime juice

### toppings

2 tbsp roasted peanuts, finely chopped  
 2 tbsp unsweetened grated coconut, toasted  
 Mint leaves, finely chopped, for serving (optional)

### chicken drumsticks

**1** In a large bowl, combine the baking powder, brown sugar, spices and salt. Add the chicken and toss well to coat.

**2** Set the temperature of the air fryer to 400°F. Set the cooking time for 30 minutes.

**3** Place the chicken in the basket of the air fryer. Cook for 15 minutes. Flip the chicken over and continue to cook for 15 minutes or until cooked through.

### Satay Sauce

**4** Meanwhile, in a measuring cup or glass bowl, combine all of the ingredients. Cook in the microwave oven for 30 seconds or until the brown sugar has dissolved. Mix until smooth.

**5** Place the drumsticks on a serving dish. Drizzle with the satay sauce. Garnish with the peanuts, coconut and mint. Serve with cucumber salad or rice vermicelli, if desired.



**| NOTE | The alkaline component of baking powder raises the pH level of chicken skin, making it easier for proteins to transform. The result is crispy, golden skin.**

## flap steaks with Brussels sprouts

**PREPARATION** 15 minutes  
**COOKING** 20 minutes  
**SERVINGS** 2

### meat

2 tsp (10 ml) vegetable oil  
 ½ tsp garam masala  
 1 garlic clove, finely grated  
 2 thick beef flap steaks (bavette), about ½ lb (225 g) each (see note)

### brussels sprouts

12 Brussels sprouts, quartered  
 1 small onion, cut into thin wedges  
 2 oz (55 g) pancetta, diced  
 2 tsp (10 ml) vegetable oil  
 2 dates, pitted and diced (optional)

### meat

**1** In a bowl, combine the oil, garam masala and garlic. Season with salt and pepper. Add the meat to the bowl and toss to coat well.

**2** Set the temperature of the air fryer to 400°F. Set the cooking time for 10 minutes.

**3** Place the steaks in the basket of the air fryer, spacing them out. Cook for 10 minutes. Place the steaks on a plate and let rest for 10 minutes.

### brussels sprouts

**4** Meanwhile, in another bowl, combine the Brussels sprouts, onion, pancetta and oil.

**5** Set the temperature of the air fryer to 400°F. Set the cooking time for 10 minutes.

**6** Spread the Brussels sprouts mixture out in the basket of the air fryer. Cook for 10 minutes or until the sprouts are cooked through, stirring halfway through cooking. Return to the same bowl. Add the dates. Season with salt and pepper. Mix well.

**7** On a work surface, slice the meat against the grain. Divide the sliced steaks and Brussels sprouts between two plates. Serve immediately.

**| NOTE | If you prefer your meat well done, use thinner flap steaks with the same cooking time.**





## salmon with warm green bean salad

**PREPARATION** 20 minutes

**COOKING** 17 minutes

**SERVINGS** 2

### *green bean salad*

- ½ lb (225 g) green beans, trimmed
- 1 jar (170 ml) oil-packed artichoke hearts, drained
- 2 tbsp (30 ml) olive oil
- 1 cup (140 g) cherry tomatoes, halved
- 3 tbsp fresh Parmesan cheese, finely grated
- 1 tbsp (15 ml) lemon juice

### *salmon*

- 2 tbsp (30 ml) mayonnaise
- 1 tbsp (15 ml) tomato paste
- 1 tsp herbes de Provence
- 1 tsp (5 ml) anchovy paste
- 1 tsp capers, chopped
- 1 lemon, zest finely grated
- 1 tsp (5 ml) lemon juice
- 1 garlic clove, finely grated
- ¾ lb (340 g) salmon fillet with skin, cut into 2 pieces (see note)



### *green bean salad*

- 1** In a bowl, toss the green beans and artichokes with half (1 tbsp/15 ml) of the oil. Season with salt and pepper.
- 2** Set the temperature of the air fryer to 400°F. Set the cooking time for 8 minutes.
- 3** Place the vegetables in the basket of the air fryer. Cook for 8 to 10 minutes or until the green beans are al dente and nicely browned, stirring halfway through. Remove the vegetables from the basket.
- 4** Meanwhile, in the same bowl, combine the cherry tomatoes with the remaining oil, the Parmesan and lemon juice. Season with salt and pepper.
- 5** Add the roasted green beans and artichokes to the bowl of tomatoes. Mix well. Adjust the seasoning. Set aside.

### *salmon*

- 6** In a bowl, combine all of the ingredients except for the salmon. Season with pepper.

- 7** Place the salmon pieces on a plate, skin-side down. Spread the mayonnaise mixture over the flesh-side of the fish.

- 8** Set the temperature of the air fryer to 380°F. Set the cooking time for 9 minutes.

- 9** Place the fish in the basket of the air fryer, skin-side down. Cook for 9 to 10 minutes, until the fish is pink at the centre, or more depending on the thickness of the fish. Remove the fish from the basket.

- 10** Divide the salmon and green bean salad between two plates. Serve immediately.

**| NOTE | To prevent the fish from drying out and to preserve its natural juices, keep the skin on the fish during cooking.**

## General Tao tofu

**PREPARATION** 15 minutes  
**COOKING** 16 minutes  
**SERVINGS** 4

### *tofu*

**1 lb (450 g) firm tofu, cubed**  
**1 tbsp (15 ml) vegetable oil**  
**3 tbsp cornstarch**

### *sauce*

**3 tbsp (45 ml) maple syrup**  
**2 tbsp (30 ml) ketchup**  
**2 tbsp (30 ml) hoisin sauce**  
**1 tbsp (15 ml) soy sauce**  
**1 tbsp (15 ml) toasted sesame oil**  
**1 tbsp fresh ginger, chopped**  
**1 tsp (5 ml) sambal oelek**  
**2 garlic cloves, chopped**  
**2 green onions, cut into pieces ½ inch (1 cm) long**

### *tofu*

- 1 In a large bowl, combine the tofu and oil. Add the cornstarch and toss well to coat the tofu. Season with salt and pepper.
- 2 Set the temperature of the air fryer to 400°F. Set the cooking time for 15 minutes.
- 3 Spread the tofu out in the basket of the air fryer. Cook for 10 minutes. Stir and continue to cook for 5 minutes or until the tofu is slightly crispy.

### *sauce*

- 4 Meanwhile, in a non-stick skillet, bring all of the ingredients except for the green onions to a boil. Simmer for 1 minute.
- 5 Add the tofu and green onions to the skillet. Simmer for 1 minute, stirring, until the tofu is nicely coated and glazed with the sauce. Divide the tofu among four plates. Serve with rice and a green vegetable, if desired.



## oatmeal chocolate chip cookies

**PREPARATION** 20 minutes  
**COOKING** 10 minutes per batch  
**MAKES** 1 dozen, freezes well

**1 cup (150 g) unbleached all-purpose flour**  
**1 ¼ cups (125 g) quick-cooking oats**  
**½ tsp baking soda**  
**¼ tsp baking powder**  
**¼ tsp salt**  
**½ cup (115 g) unsalted butter, softened**  
**¾ cup (160 g) brown sugar**  
**1 egg**  
**½ cup (100 g) chocolate chips**

- 1 In a bowl, combine the flour, oats, baking soda, baking powder and salt.
- 2 In another bowl, cream the butter and brown sugar with an electric mixer. Add the egg and mix until smooth. With the machine running on low speed or with a wooden spoon, stir in the dry ingredients and chocolate chips.
- 3 Using a 3-tbsp (45 ml) ice cream scoop, shape the cookie dough into 12 balls and arrange spaced out on a baking sheet lined with a silicone mat or parchment paper. Using your hands, flatten the balls to form cookies about 3 inches (7.5 cm) in diameter. Freeze at this point, if desired (see note).
- 4 Set the temperature of the air fryer to 330°F. Set the cooking time for 10 minutes.
- 5 Line the basket of the air fryer with parchment paper. Place 4 cookies at a time in the air fryer basket. Cook for 10 minutes or until the cookies are golden. Slide the cookies out of the basket with the parchment paper. Let cool for 10 minutes before serving. The cookies will keep for up to 3 days in an airtight container at room temperature.

**| NOTE | Freeze the raw cookies on the baking sheet. Once the cookies are frozen, transfer to an airtight container.**

**They will keep for 3 months in the freezer. You can bake them from frozen for about 12 minutes.**



