



Halogen Turbo Convection Oven Instruction Manual

MODEL: CKY-4D



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*"Life is happening.
We'll help you live it...one moment at a time."*



Thank you for purchasing a Ginny's Brand Halogen Turbo Convection Oven. Using three cooking methods for fast and delicious food, (Halogen, Convection and Infrared) - it bakes, broils, roasts, grills, steams, browns, fries and reheats! You can even cook frozen foods without defrosting or preheating. And, because it heats to temperature almost instantly (and cooks faster), it's energy-efficient too.

Enjoy!

Ginny

President, Ginny's

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IMPORTANT SAFEGUARDS

The product you have purchased is a state of the art appliance. It adheres to all of the latest safety and technology standards. However, as with any electric appliance, there are some potential risks.

Only operate this oven in accordance with the instructions provided and only for its intended household use.

PLEASE READ THE INSTRUCTIONS BELOW BEFORE USING THE APPLIANCE FOR THE FIRST TIME.

- Do not use outdoors or operate where aerosol (spray) products are being used, or where oxygen is being administered.
- The Halogen Oven is for domestic use only; it is designed to handle normal household use. It is not suitable for continuous or commercial operation.
- Do not operate in the presence of explosive and/or flammable fumes.
- This appliance is not intended to for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are carefully supervised or instructed by a person responsible for their safety.
- Due to the high surface temperature this product reaches when in use, keep children and pets away from this product.
- Always make sure that children cannot reach the product or any loose cables.
- Use on a secure and stable worktop. Do not place near the edge of the worktop.
- Do not place the product where it can either fall, or be submerged into water, or any other liquid.
- Use the product for its intended household use only.
- Always place the glass pot onto the base before plugging the power cord and switching on. NEVER operate the oven without first placing it on the supplied base.
- Do not let the cord hang over the edge of the table or worktop, or make contact with hot surfaces.
- Do not place on or near a hot gas or electric cooktop or in a heated oven.
- Do not move the oven while in use.
- Surfaces become very hot during operation, and remain hot for some time after the unit is switched off. Do not touch the lid or the sides of the oven without protective oven gloves.
- Never place unprotected hands inside the oven when in use.
- Never leave the product unattended while in use.

IMPORTANT SAFEGUARDS

- All metal items in the oven, such as the cooking racks, can get very hot during cooking. Please be careful when removing these items from the oven. Always wear oven gloves or use the tongs supplied.
- **Please note: The handle on the lid works as a safety mechanism, if the lid is not on properly or the lid is off the oven, it will automatically turn off.**
- If baking cakes, for best results use a cake pan (Not included with the oven).
- Use the handle and wear oven gloves when lifting the lid from the glass oven.
- The lid should be placed on the lid holder, not directly on the countertop, when taken off during operation. Placing the lid with the heating element facing down on the countertop might damage your countertop or even cause a fire hazard.
- Always remove the lid away from you so that escaping steam is channeled away from your face.
- Take care when removing the lid to avoid contact with hot liquid condensation that may have collected on the inner surface of the lid.
- Be sure to allow the oven body to cool off before cleaning it with a damp cloth.
- Be sure to unplug the oven when it is not in use, when cleaning the oven, or whenever there is a known power failure. Remove the plug from the socket by pulling on the actual plug, not by the cord.
- Use extreme caution when removing pans or cooking racks from the Halogen Oven.
- Be careful when disposing of hot liquids, particularly fat or oil.
- Never immerse the cord, plug, or lid/control panel of the product in water or other liquids.
- Re-tighten screws if base becomes loose.
- Regularly check the cable and plug for any signs of damage.
- Do not clean with metal scouring pads: pieces may break off the pads and make contact with electrical parts, and may cause electric shock.
- Never operate the Halogen Oven if it has a damaged cord or plug.
- Do not use any other accessories or attachments not recommended by the manufacturer. They may result in fire, electrical shock, or personal injury.
- Never use the cord to carry the product.
- Do not disassemble or attempt to modify the plug in any way.
- This item does not have any user-repairable parts.

SAVE THESE INSTRUCTIONS

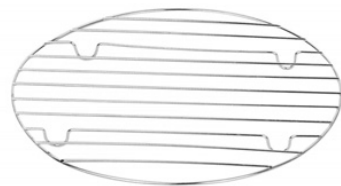
This appliance has a polarized plug (meaning one blade is wider than the other one).

1. To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet in one direction. If the plug does not fit into the outlet, reverse the plug. Do not attempt to modify the plug in any way.
2. A short power-supply cord is provided to reduce risks of injuring yourself from becoming entangled in or tripping over a longer cord.
3. Longer extension cords are available and may be used if you exercise caution during use.
4. If a longer cord is used please note the following:
 - The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - The longer cord should be arranged so that it will not drape over the counter top of tabletop where it can be pulled on by children or tripped over unintentionally.

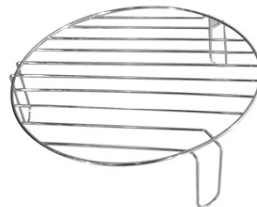
SPECIFICATIONS

MODEL NUMBER	CKY-4D
RATE	120 V / 1300 W
TEMPERATURE RANGE	257 F ~ 482 F
TIMER	0 ~ 60 minutes
BOWL DIMENSIONS	13.15" width x 6.6" depth
CAPACITY	12 quarts
CORD LENGTH	48" long
WEIGHT	15.5 lb

PART NAMES



Low Rack



High Rack



Tongs



Lid Holder

PART NAMES...cont'd.

- **LID-Safety ON/OFF Handle:** For safety reasons, the oven will only work if the handle is completely folded down. If it's not completely folded down, the oven will not turn on. Always use this handle to move the lid. To remove the lid, lift it by the handle. Place it on the lid holder.
- **Timer Knob:** You can program the cooking time to 60 minutes. The timer will switch the oven off after the preset time period has passed and an alarm will ring momentarily to alert that the cooking time is up.
NOTE: Check the progress of your cooking, especially close to finish time.
- **Temperature Knob:** Easy manual selection of the cooking temperature. May be adjusted while the unit is in use.
- **LED Lights:** Luminous indicators of the oven's activity. When you select your cooking time and temperature, the green and red lights will turn on. Once the oven reaches the desired temperature the green light will turn off. When the cooking time has concluded, the red light will turn off.
- **LID HOLDER:** Metal holder for placing the lid during and after cooking. Take care not to place the hot lid directly on the table or countertop: this may create a potential fire hazard or damage the furniture.
- **GLASS POT:** Made of heat-resistant glass. Dishwasher safe. 12 quart bowl.
- **BASE:** Placed under the glass bowl to keep it off the countertop and stabilize it. NEVER operate the oven without the base.
- **LOW RACK:** Recommended for larger sized foods. May be used by itself or in combination with the high rack.
- **HIGH RACK:** Recommended for crisping, dehydrating or browning. It is also good for smaller sized foods (nuggets or fries), but watch carefully so as not to overcook.

NOTE: It is not strictly necessary to use either of the racks to cook in this oven, However, it is recommended since it allows for better circulation of air which results in more even cooking.

- **TONGS:** Designed to easily remove hot racks from the oven.

GETTING STARTED

Read the safety instructions found in this manual before operating.

Before using this appliance for the first time, follow these steps:

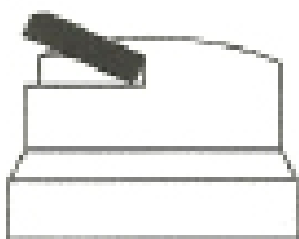
1. Remove all packing materials and literature from inside the oven. Make sure the oven is in good condition and there are no missing parts or damage to the glass bowl.
2. Select a flat, heat-resistant, non-flammable surface to operate the halogen oven on.
3. Remove any dust or soil that may have accumulated on the surface of the product. Wipe thoroughly with a clean damp cloth. Wash the glass pot in warm soapy water or in the dishwasher. Dry thoroughly before use.

NEVER submerge the lid in water or any other liquid.

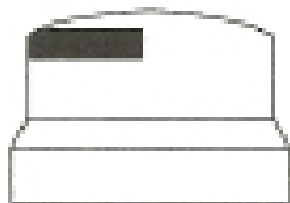
Only the glass cooking pot is dishwasher safe.

4. Before first use, heat up the empty oven at maximum temperature for five minutes. This will eliminate any odors from within the oven. This also will burn off any excess lubricants, which were used during the manufacturing process. A slight amount of smoke may be produced during the first few uses and is not considered a defect.

NOTE: The handle must be pushed down into a horizontal position to turn the oven ON. When the handle is in the vertical position, the oven will turn itself OFF.



Handle up: Power OFF



Handle down: Power ON

5. Allow the appliance to cool to room temperature.
6. Wipe the inside of the glass pot a final time. Do not use abrasive cleaners or scouring pads.

HOW TO OPERATE

- Position the high and/or low racks in the glass bowl container before placing food inside. You may also cook directly in the glass bowl, but it is recommended to use at least one of the racks to obtain better circulation and distribution of hot air within the unit. For best results, keep food approximately 1" to 1.25" from the glass wall to allow maximum hot air circulation. Foods may be cooked directly on the racks, on foil, or in an oven-safe container.
- Place top lid securely on the glass bowl. Make sure that the food does not touch the lid.
- Plug the power cord firmly into the outlet.
- Before turning the oven on, push the handle all the way down until it snaps securely in place. If it is not completely down the oven will not turn on.
- Set the timer to the desired time. The red LED light will illuminate.
- Select the temperature. The green LED light will turn on, as well as the oven interior light. Both lights will turn off when the selected temperature is reached, and cycle on and off to maintain the selected temperature.
- The timer and the red light will switch off after the preset time period is up and an alarm will sound to alert you that the cooking time is over.
- When the cooking time is over, unplug the device from the outlet. Lift the lid and place it in the lid holder. **NEVER** put the hot oven lid directly on the countertop or table as this might cause damage to the furniture or cause a fire hazard.
- Always use wooden, heat-proof plastic or nylon utensils while cooking. Metal utensils may scratch the glass bowl container.

COOKING TIPS

Roasting

- Place food directly on the low rack. Using an oven safe pan is optional. Using the high rack allows food to be positioned closer to heat source for additional crispness, browning or for foods to be cooked “well done”.
- Is not necessary to use oil for roasting, but you may do so for foods that tend to become dry in an oven.
- For a glazing effect, set the food 4 inches away from top heating unit. Apply the desired glaze and broil at 400 to 480° F until the desired shade of brown is reached. Use fruit jams, preserves and jellies as a glaze for broiled foods after they are cooked.
- Roasting time may vary depending on the type of meat or other food, type of cut, amount of fat, thickness or weight of the item.
- When half the cooking time is up, flipping the food is recommended for even cooking.

NOTE: Check food periodically with a meat thermometer throughout cooking to avoid over- or undercooking.

Grilling

- Place food directly on the low rack.
- Brushing the rack with oil (or use cooking spray) will help to avoid sticking.
- You may cover the bottom of the glass bowl with foil to catch fat and oil drippings. This will make the oven easier to clean.
- Turn the food during cooking for best results.

Baking

- Use any oven-proof baking dish, preferably nonstick, that will fit comfortably inside the oven. Place it on the low rack. Take special care in following baking recipes, as desserts are especially delicate and easy to overcook. Lower the temperature slightly and turn the baking dish around if too much browning occurs before the food is fully cooked.

Broiling

- Place food directly on the high rack.
- Brushing the rack with oil (or use cooking spray) will help to avoid foods from sticking to its surface.
- You may cover the bottom of the glass bowl with foil to catch fat and oil drippings. This will make the oven easier to clean.
- Make sure the food does not come in contact with the heating unit when broiling.

COOKING TIPS

Air Frying

- Use a non stick pan placed on the low rack.
- Though little or no oil is used, the flavor is like pan-frying or deep frying. NOTE: If oil is used, only a thin layer is necessary.
- Once cooking is finished, promptly remove the lid from the glass cooking bowl, otherwise steam may cause the food to become soggy.
WARNING: NEVER fill the glass bowl with oil. This appliance is not to be used as a deep fryer! Also, stop cooking immediately if food begins to burn.

Steaming

- To steam, place food in an oven safe bowl or pan on the low rack, making sure that the container does not touch the sides of the oven, and cover with foil. Pour water or broth into the bottom of the glass cooking bowl using half a cup of liquid for every pound of food. Cook at 350°F for the time indicated in your recipe.

Thaw-Cook Defrosted frozen food

- Use “Thaw” for defrosting the food before cooking it. Thawing times will vary when defrosting different thicknesses of meat. You can use the low rack for defrosting food like chicken when it is larger or heavy. You can use high rack for small-sized food like shrimp etc. Once the food is thawed, follow the suggested cooking times listed on the chart.

SUGGESTED COOKING TIMES

MEATS	TIME	TEMPERATURE
Beef		
Rib Roast	31 mins./lb.(med)	400°F
Meat Loaf (2 lb.)	50-60 mins.	350°F
Rib Eye/Strip Steak	12 mins./side (med)	400°F
Flat Iron/Flank	8-12 mins. (med-rare)	375°F
Pork		
Loin Roast	29 mins./lb.	360°F
Chops(1/2" thick)	10-16 mins.	460°F
Tenderloin	10 mins./side	450°F
Bacon (1 lb.)	12-16 mins.	350°F
Lamb		
Leg	31 mins./lb (med)	390°F
Chops	21 mins. (med)	400°F
Hamburgers (4)	16 mins. (rare)	400°F
Hot Dogs (1-1/2-2 oz)	10 mins.	400°F
Sausage Patty (1 lb.)	16 mins.	390°F

SUGGESTED COOKING TIMES

POULTRY	TIME	TEMPERATURE
Chicken		
Whole	21 mins./lb	400-425°F
Breasts	26-31 mins.	400-425°F
Tenderloins	20 mins.	400-425°F
Turkey		
Whole (unstuffed)	26-31 mins./lb.	400-425°F
Half Breast (3 lbs.)	45-60 mins.	400-425°F
Cornish Hens	26 mins./lb.	400-425°F

SEAFOOD	TIME	TEMPERATURE
Snapper (Whole)	31 mins.	400°F
Salmon Steak	10 mins.	400°F
Grilled Shrimp	12-14 mins.	400°F
Lobster Tails	18 mins.	400°F
Bread.Fish (Frozen)	**11-13 mins. less than package suggests	350°F
Crab	10-13 mins.	300°F

VEGETABLES	TIME	TEMPERATURE
Baked Potato (6-8oz)	41 mins.	400°F
4 Cobs/Corn (unshucked)	26 mins.	400°F
French Fries	16 mins. until crisp	450°F
Brussel Sprouts	15-20 mins.	450°F
Green Beans	15 mins.	400-425°F
Onion	15 mins.	400-425°F
Potato/Sw.Potato	15 mins.	400°F

Conventional oven recipes may also be used by slightly adjusting cooking times. A 25% time reduction is suggested on average.

CARE & CLEANING

CAUTION:

- **Never immerse the lid, cord, or plug in water or other liquid.**
- **If scrubbing is necessary, use a nylon or polyester mesh pad.**
- **Do not use a steel wool pad or abrasive material.**
- **Never use solvents or cleaning powder.**
- **Do not allow liquids to seep inside of the operating mechanism located on the underside of the lid.**

Self-cleaning - 'Wash' setting

This oven has a special self-cleaning setting labeled 'Wash' on the temperature control knob, which may be used to clean the glass bowl:

1. Remove excess food and drain away liquids from the glass bowl.
2. Add approximately 1/2 inch of warm water into the glass bowl with a squirt of dishwashing liquid. Replace the glass lid and turn the temperature control to 'Wash'.
3. Set the time control to 10 - 15 minutes, depending on how much residue is on the glass bowl.
4. The combination of heat, the swirling motion caused by the fan and the dish liquid will clean the glass bowl quickly and efficiently. The cooking racks may also be left in the glass bowl, when using the wash setting, to soften any stuck-on residue.
5. Allow the oven to cool.
6. You may still need to use a sponge or scrub brush to remove stubborn deposits before rinsing and wiping dry.

Hand cleaning

1. Unplug the oven and allow it to cool completely before performing any cleaning or maintenance.
2. Once glass bowl has cooled completely, clean all parts thoroughly with warm soapy water and a damp cloth. The glass bowl and racks are dishwasher safe.
3. To clean the fan cover, remove the screw and take the cover off to be washed in warm water with gentle detergent. Allow to dry completely before re-assembling.

NOTE: Spraying the bowl and racks with cooking oil prior to cooking may make cleaning easier.

STORAGE

1. Allow the appliance to cool completely before storing. Store the appliance in a cool, dry location and cover to protect from dust.
2. Do not place any heavy items on top of this appliance during storage.
3. Place the lid upside down in the bowl for more compact storage.

TROUBLESHOOTING

PROBLEM	OVEN WILL NOT TURN ON
Solution	<ul style="list-style-type: none"> • Make sure the power cord is plugged in. • Check, by connecting another appliance, that the outlet is working properly. • Check that the thermostat is set to desired temperature. Make sure the timer has been set. If you select a temperature, but do not set the timer, the oven will not turn on. • Make sure the handle has been pushed all the way down until it clicks into place.
PROBLEM	OVEN WILL NOT HEAT UP
Solution	<ul style="list-style-type: none"> • Check the thermostat to see if it is set to the correct temperature. • Make sure the timer has been set. If you select a temperature, but do not set the timer, the oven will not turn on.
PROBLEM	I AM NOT SURE WHAT TYPE OF COOKING VESSEL CAN BE USED IN THE HALOGEN OVEN
Solution	<ul style="list-style-type: none"> • Any cooking vessel that is safe to use in a regular oven is also safe in this halogen oven. If unsure, check the cookware's manual or contact the manufacturer. Be sure to allow 1" to 1-1/2" air space around any cooking vessel. Cookware with plastic parts should not be used in any oven.
PROBLEM	THE MAIN LIGHT INSIDE THE OVEN TURNED OFF
Solution	<ul style="list-style-type: none"> • When the oven reaches the desired temperature, the interior light will turn off. This is normal. It will turn off when the selected temperature is reached, and cycle on and off during the cooking cycle. The light will only turn on when the temperature is lower than the one selected. • Turn the knob to the maximum temperature level.
PROBLEM	THE OVEN SMOKES
Solution	<ul style="list-style-type: none"> • The appearance of a small amount of smoke is normal during the first few uses. If after a few uses, it is still smoking, unplug the unit and wipe excess grease from the underside of the lid and metal screen.

RECIPES: Appetizers

STUFFED PIZZA ROLLS

These will become a favorite with kids and adults alike!
Yummy pastry covering seasoned cheese and pepperoni.

- 1 8-oz. can crescent rolls, refrigerated
- 1 6-oz. pepperoni slices
- ½ tsp. garlic salt
- 1 tsp. Italian seasoning
- 4 1-oz. Mozzarella cheese sticks,
cut in half

1. Separate each can of rolls into 8 triangles. Put 2 pepperoni slices and one piece of cheese on each triangle.
 2. Sprinkle with Italian seasoning. Roll up, starting with wide end, folding over ends to seal in cheese. Place pizza rolls on pan.
 3. Place pan on low rack and bake at 375°F for 10 minutes, turning over rolls halfway through. Serve with marinara sauce.
- Serves 8.

WHITE BUFFALO WINGS

No one will believe you made these, but they are so easy and really delicious! These are really good with Ranch dressing.

- 1 lb. chicken tenderloin, cut into 8 pieces
- ½ lb. pepperjack cheese, cut into 8 slices
- ½ lb. bacon

1. Flatten 8 tenderloins and roll around slices of cheese.
 2. Wrap with bacon and secure with toothpicks.
 3. Place chicken on pan and bake for 20 minutes at 375°F, on low rack, turning the last five minutes. Serve with Ranch dressing.
- Serves 8.

RECIPES: Entrees

CLASSIC BEEF FAJITAS

Delicious strips of tender beef, seasoned perfectly, together with roasted, seasoned peppers and onions, will have the family requesting this again.

- ¼ c. fajita seasoning, divided ½ tsp. oregano, divided
- ¼ c. vegetable oil, divided ¼ c. red wine vinegar, divided
- 1 ½ lb. sirloin (or flat-iron or flank)
- 1 med. onion cut into thin strips
- 1 med. green bell pepper, cut into thin strips
- 8 flour tortillas, large
- Optional toppings: guacamole, salsa, cheese, sour cream

1. Sprinkle meat with half of oil, vinegar and seasonings on both sides.
2. Place steak on pan and put on high rack in oven.
3. Roast at 450°F for 5 minutes on each side, or to desired doneness.
4. Remove steak and let rest.
5. While first batch is resting, sprinkle rest of meat with oil, vinegar and seasonings. Add onions and bell pepper, oil, vinegar and seasoning.
6. Roast at 450°F for 5 minutes on each side. or to desired doneness.
7. Place both batches on high rack, and roast for 5 minutes at 450°F; toss, turn, and roast 5 more minutes. Serve with toppings.

Serves 8.

BARBEQUE ROAST BEEF

Tender strips of beef, with a spicy seasoning and your favorite barbeque sauce.

- 1 – 2 lbs. flat-iron, flank, or sirloin
- 1 Tbsp. liquid smoke
- 2 Tbsp. Worcestershire sauce
- 1 tsp. celery salt
- 1 tsp. garlic salt
- 1 tsp. onion powder
- 1 16-oz. barbeque sauce

1. Sprinkle meat with seasonings. On high rack of oven, place steak on pan and roast at 450°F for 6 minutes; turn over for another 2 minutes. This will be medium well done. Reduce time for rare tastes.
2. Let rest for 10 minutes. Slice across the grain at a diagonal in thin slices. Cover with barbeque sauce and place back in oven for another 5 minutes or until thoroughly heated.

Serves 4-6.

RECIPES: Entrees

HONEY BOURBON PORK TENDERLOIN

So simple, yet delicious enough for a dinner party!

2 lbs. pork tenderloin, trimmed ¼ c. honey
¼ c. soy sauce 2 Tbsp. bourbon whiskey

1. Blend honey, soy sauce and whiskey in small saucepan.
2. Heat, just to simmer, on stove top, over medium heat to blend flavors.
3. Trim pork and sprinkle with olive oil, salt and pepper.
4. Place pork on frying pan and place on high rack in oven.
5. Roast at 450°F for 10 minutes on each side. Let rest 10 minutes and slice into ½ inch slices. Spoon sauce over pork.

Serves 4.

RECIPES: Side Dishes

TWICE-BAKED POTATOES

These are the perfect side dish and can be made up ahead of time and baked at the last minute.

3 large baking potatoes 2 Tbsp. butter
2 Tbsp. cream cheese, fat-free ¼ c. light sour cream
½ -1 c. evaporated skim milk 1 4-oz. pkg. real bacon bits
1 c. cheddar cheese, low fat, shredded, divided

1. Prick potatoes with knife and place on frying pan on low rack. Set oven for 1 hour at 400°F, stopping to turn after 30 minutes.
 2. Remove potatoes to kitchen towel to cool. Cut in half and scoop out potato into bowl.
 3. Add remaining ingredients leaving some of the cheese and bacon for garnishing.
 4. With electric mixer, beat potato mixture till smooth.
 5. Scoop into potato shells and garnish with remaining cheese and bacon.
 6. When ready to reheat, place on pan and heat on low rack of oven at 375°F for 10 minutes or until heated through.
- Serves 6.

ROASTED VEGETABLES

A delicious and slightly sweet vegetable medley that goes well with white meat or can be even served on it's own as a light dinner.

½ small butternut squash, peeled 1 red bell pepper
1 sweet potato, peeled 1-2 Yukon Gold potatoes, peeled
½ red onion 1 Tbsp. fresh thyme, chopped
2 Tbsp. fresh rosemary, chopped 4 Tbsp. olive oil
2 Tbsp. balsamic vinegar Salt and black pepper to taste

1. Cube squash, sweet potato and Yukon Gold potatoes into 1" cubes.
 2. Coarsely chop the bell pepper (seeded) and the onion.
 3. Use a large bowl to combine oil, vinegar, thyme, rosemary, salt and pepper.
 4. Add vegetables to the bowl and toss gently.
 5. Place the vegetables in a shallow baking dish, or on the pan and place on the low rack.
 6. Roast for 25 mins. at 400°F.
 7. Stir the vegetables gently every 8-10 mins.
- Serves 4.

RECIPES: Side Dishes

CHEESY GARLIC BISCUITS

These biscuits are so wonderful, easy and addictive!

2 c. biscuit mix	2/3 c. skim milk
½ c. cheddar cheese, shredded	1 tsp. garlic salt
¼ c. butter, softened or melted	1 tsp. parsley, dried

1. Mix biscuit mix, cheese, milk together.
2. Drop by small scoops onto the pan to make 10 biscuits.
3. Place on low rack of oven and bake at 375°F for 10 minutes.
4. Mix the butter, garlic salt and parsley in a small bowl.
4. In the last 3 minutes, brush the butter mixture over tops and continue to bake.

Serves 10.

RECIPES: Desserts

CARAMEL TURTLE CHEESECAKE

You are absolutely going to love this dessert and your friends and family are going to think you are a culinary genius!

¼ c. butter	1 c. coconut
½ c. chopped pecans	
2- 8 oz. low fat cream cheese, at room temperature	2 eggs, room temperature
½ c. Splenda® brown sugar	1 tsp. vanilla
1 low-fat graham cracker crust	
Sugar-free, caramel ice cream topping,	

Optional little chocolate covered caramel candies

1. In 8 inch cake pan (not included with oven) mix butter, coconut and pecans and put onto high rack in oven.
2. Bake for 4 minutes on 400°F, stirring often and watching closely not to burn coconut. Remove and cool.
3. In food processor, add cream cheese, eggs, brown sugar, vanilla. Process till smooth, scraping sides.
4. Pour half of mixture into graham cracker crust and top with half coconut-pecan mixture and drizzle with caramel topping; top with remaining cream cheese mixture.
5. Bake on low rack at 325°F for 20 minutes. Take out and top with remaining coconut-pecan mixture and drizzle with caramel topping.
6. May add halved chocolate covered caramel candies for garnish. Refrigerate.

Serves 8.

BLACK BROWNIES

No one has to know the secret ingredient in these brownies that pack a nutritious punch....shhhh! They will never be able to tell!

1 17-oz brownie mix	3 Tbsp. water
1 16-oz. can black beans, drained and rinsed	

1. Place drained and rinsed black beans in food processor and add water; process until completely pureed.
2. Add brownie mix, scraping sides till all is blended.
3. Line 8" round pan with foil and spray with cooking spray.
4. Place in oven on low rack and bake for 19 minutes at 350°F.

Serves 12.

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's.
Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner.
Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU
OF ALL OTHER WARRANTIES AND CONDITIONS,
EXPRESS OR IMPLIED,
INCLUDING BUT NOT LIMITED TO THOSE OF
MERCHANTABILITY OR FITNESS
FOR A PARTICULAR PURPOSE.



Customer Service
Phone: 1-800-544-1590
8:00 am to Midnight, Monday through Friday