

Please make sure to read the enclosed Ninja® Safety Instructions prior to using your unit.



NINJA[®]
PROFESSIONAL
XL FOOD PROCESSOR
10 QUICK & EASY RECIPES
WITH AUTO-IQ[®]



Professional processing, in your kitchen.

Introducing the Ninja® XL Professional Food Processor.

From here you are only a few steps away from recipes, tips, tricks, and multiple helpful hints to help guide you on your way to professional quality snacks, dips, sauces, entrees and more.

Now let's get started!

For more exciting delicious recipes,
visit ninjatestkitchen.com

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Food Processing 101

Tips and tricks for the slicing and shredding discs

NOTE: Install the disc spindle in the bowl before installing the disc assembly.



Reversible slicing/shredding disc (Not included with all models)

The reversible slicing/shredding disc is perfect for outputs like thinly sliced cucumbers and shredded carrots. Face the side labeled SLICER up for slicing and face the side labeled SHREDDER up for shredding. See page 11 for recipe.



SHREDDING



SLICING



Adjustable slicing disc (Not included with all models)

Create your perfect slices with the adjustable slicing disc. Completely customizable, twist the dial on the bottom of the disc counterclockwise to adjust from .3mm-8mm. Perfect for mushrooms, cucumbers or potatoes. See page 13 for recipe.



Reversible shredding disc (Not included with all models)

Whether you want to shred carrots, cabbage, lettuce, or anything else in between, you can choose what size you prefer. Choose the side labeled FINE for ingredients such as shredded carrots or choose the side labeled COARSE for ingredients such as shredded cabbage. See page 15 for recipe.

WARNING: Ensure cheese is well chilled before slicing or shredding.
DO NOT slice or shred frozen cheese.



Food Pusher 101

Getting to know the 3-part food pusher

Using the 3-part pusher

New and improved to accommodate even the largest of ingredients. Allows food prep to be minimal and easy. The pusher can be disassembled into 3 different sizes to customize.



Small Food Pusher

Use the small food pusher to feed ingredients through the large and medium food pushers assembled into the lid. It is perfect for smaller ingredients such as carrots.

Medium Food Pusher

Use the small and medium pushers to push food through the large pusher assembled into the lid. Perfect for medium-sized ingredients such as zucchini.

Large Food Pusher

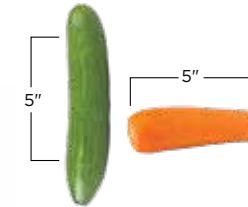
Use all 3 food pushers to feed larger ingredients directly into the lid. Perfect for larger ingredients such as potatoes. Large feed chute pusher must be assembled before selecting program.

NOTE: Large food pusher must be installed for the unit to run.

NOTE: Place ingredients in the smallest possible of the 3 feed chutes for most even output.



Food Prep Tips



Trim ingredients into 4" to 5" pieces or slightly over the height of the feed chute. **DO NOT** cut ingredients smaller than the height of the feed chute.



Cut both ends off ingredients to create flat surfaces. Trim tapered ingredients like carrots to make them more symmetrical.

Dough basics 101

Loading tips for making different doughs and batters.



COOKIES

Unit can make a max of 57 one (1) ounce cookies at a time.

1. Add sugars, cubed softened butter, eggs, and liquids (such as vanilla extract), then select DOUGH.
2. Add all dry ingredients and run the DOUGH program again. If more mixing is needed, run on PULSE until combined.
3. Add mix-ins (such as chocolate chips, raisins, and nuts) and PULSE to combine.



CAKES, BROWNIES, MUFFINS & QUICK BREADS

1. Add sugars, softened cubed butter/oils, eggs, and liquids (such as vanilla extract), then select DOUGH.
2. Add all dry ingredients and run the DOUGH program again.
3. Add mix-ins (such as chocolate chips, raisins, and nuts). PULSE until combined.

NOTE: The dough program can **ONLY** be run 3 times continuously. After running dough program, additional kneading should be done by hand on a work surface.



PIZZAS, PRETZELS, BAGELS & BREAD DOUGHS

1. Add ingredients in the order listed in the recipe, then select DOUGH.
2. Remove dough ball and knead to combine, if needed.



BISCUITS, PIES & SCONES

1. First add dry ingredients and cubed cold butter or shortening, then select DOUGH.
2. Add cold liquids (such as cold milk or water) and run the DOUGH program again.
3. Remove dough ball and knead to combine, if needed.

NOTE: For best results, **DO NOT** run the **DOUGH** program more than twice when making biscuits, pies, and scones.

DOUGH TOO DRY?

Add room-temperature water 1 tablespoon at a time and pulse. Continue adding water until a dough ball forms.

DOUGH TOO WET?

Add 1 tablespoon of flour at a time and pulse. Continue adding flour until dough releases from sides of pitcher and dough ball forms.



CHOPPED KALE SALAD

PREP: 10 MINUTES

MAKES: 6-8 SERVINGS

INGREDIENTS

16 ounces kale, stems removed

1 cup dried cranberries

1 cup candied walnuts

1 navel orange, peeled, cut in half, thinly sliced

1/2 cup shredded carrot

1/2 cup shredded Parmesan cheese

DRESSING

1 cup extra-virgin olive oil

1/3 cup fresh orange juice (about 2 oranges)

2 tablespoons white balsamic vinegar

1 clove garlic, peeled

1 teaspoon kosher salt

1 teaspoon ground black pepper

1 tablespoon Dijon mustard

DIRECTIONS

1. Install the chopping blade in the XL Precision Processor® Bowl. Working in batches, place 1/3 of the kale in the bowl. Install the lid, then select CHOP. When the program has completed, run the CHOP program again. Place chopped kale into a large mixing bowl and repeat this step with the remaining batches of kale.
2. Wipe the bowl clean and reinstall the chopping blade. Add all dressing ingredients to the bowl in the order listed and install the lid. Select PUREE.
3. To assemble the salad, massage the kale with half of the prepared dressing. Then top with dried cranberries, candied walnuts, orange slices, carrot, and Parmesan cheese. Drizzle with remaining dressing and serve.

TIP Use the reversible shredding disc to shred whole carrots and Parmesan cheese.

TIP Swap romaine lettuce for kale for a more neutral flavor.



VEGETABLE EGG ROLLS WITH DIPPING SAUCE

PREP: 10-15 MINUTES

COOK: 20 MINUTES

MAKES: 12 EGG ROLLS

INGREDIENTS

- 1/2 head green cabbage, cut in 2-inch pieces
- 5 large carrots, peeled, ends trimmed
- 1 tablespoon sesame oil
- 3 scallions, chopped
- 2 cloves garlic, peeled, minced
- 1 tablespoon minced ginger
- 1 quart plus 2 tablespoons vegetable or canola oil
- 1/4 cup soy sauce
- 1 tablespoon rice vinegar
- 2 teaspoons corn starch
- 1/2 cup water, room temperature
- 12 egg roll wrappers, 6 inches in diameter, room temperature

DIPPING SAUCE

- 1 1/2 tablespoons soy sauce
- 1 tablespoon minced ginger
- 2 cloves garlic, peeled
- 1/2 teaspoon sambal oelek chili paste
- 1/4 cup packed brown sugar
- 1/2 cup water, room temperature

CHOPPING
BLADE



SLICING/
SHREDDING
DISC



ADJUSTABLE
SLICING
DISC



REVERSIBLE
SHREDDING
DISC



DIRECTIONS

1. Install the disc spindle in the XL Precision Processor® Bowl. Set the adjustable slicing disc to Setting 3 and place the disc on the spindle. If your unit comes with the reversible slicing/shredding disc, place the disc slicing side up.
2. Install lid and place cabbage into feed chute with the large food pusher installed. Select DISC, and using the small and medium pusher, guide the cabbage through the chute. Transfer cabbage to a large bowl.
3. Replace the adjustable slicing disc with the reversible shredding disc, coarse side up, on the spindle. If your unit comes with the reversible slicing/shredding disc, place the shredding side up. Install lid and place carrots in smallest section of feed chute. Select DISC, and using the pusher, push the carrots through the chute. When all carrots have been shredded, press DISC again to stop the program. Transfer carrots to the bowl with cabbage.
4. Place a wide, deep skillet over medium-low heat and add the sesame oil. When the oil is hot, add the green onions, garlic, and ginger. Cook until fragrant, about 5 minutes. Add 2 tablespoons vegetable oil, carrots, and cabbage to the skillet and cook down for about 5 minutes, stirring occasionally.
5. While the vegetables are cooking, prepare the glaze. In a small bowl, add the soy sauce, rice vinegar, and corn starch. Whisk to combine. Add the glaze mixture to the vegetables and continue to cook until the glaze has thickened, about 5 minutes. Remove from heat and set aside to cool for 5 to 10 minutes.
6. To prepare the dipping sauce, wipe the XL Precision Processor Bowl clean and install the chopping blade. Place all dipping sauce ingredients in the bowl. Install the lid and select HIGH. When processing is complete, transfer dipping sauce to a small bowl and set aside.
7. Prepare a rolling station. Place 1/2 cup water in a small bowl. Place an egg roll wrapper diagonally on a clean work surface (with a corner facing you). Place 2 tablespoons of the vegetable mixture in the center of the wrapper and evenly spread.
8. Starting at the bottom, tightly roll the edge over the filling, then fold in the sides and continue to roll. Dip your finger in the water and dab the edges to seal the wrapper closed. Repeat with remaining wrappers and ingredients.
9. Wipe the skillet clean and turn burner to high heat. Add 1 1/2 inches of canola oil. When the oil reaches 325°F, add the egg rolls 4 at a time and cook until golden brown, about 1 to 2 minutes per side.
10. Transfer the egg rolls to a paper towel-lined plate. Serve with prepared dipping sauce.



FRIED DILL PICKLES WITH DIPPING SAUCE

PREP: 15 MINUTES

COOK: 40 MINUTES

MAKES: 5-7 SERVINGS

INGREDIENTS

1 1/2 quarts vegetable or canola oil
1 jar (46 ounces) whole dill pickles, drained, pat dry
2 cups panko bread crumbs
1 cup all-purpose flour
1 teaspoon paprika
1 teaspoon garlic powder
3/4 cups water, room temperature
Kosher salt, as desired
Ground black pepper, as desired

DIPPING SAUCE

2 tablespoons ketchup
2/3 cup mayonnaise
4 tablespoons sour cream
3 tablespoons prepared horseradish
1/2 teaspoon paprika
1/2 teaspoon garlic powder
1/4 teaspoon ground black pepper

DIRECTIONS

1. Place a large pot over medium-high heat, add the oil, and heat to 325°F.
2. Install the disc spindle in the XL Precision Processor® Bowl. Set the adjustable slicing disc to Setting 3 and place the disc on the spindle. If your unit comes with the reversible slicing/shredding disc, place the disc slicing side up.
3. Install the lid and place two whole pickles at a time in the medium feed chute, side by side. Select DISC, and using the pusher, push the pickles through the chute. Press DISC again to stop the program, so the pickles are processed evenly between runs. Add two more pickles and press DISC again. Continue this process with remaining pickles. When all pickles have been sliced, press DISC again to stop program. Transfer pickles to paper towel-lined plate and pat dry.
4. Remove the slicing disc and disc spindle and wipe the bowl clean. Install the chopping blade and place panko bread crumbs in the bowl. Install the lid and select HIGH. When processing is complete, transfer the panko bread crumbs to a baking sheet.
5. Place the chopping blade in the bowl. Add the flour, 1 teaspoon paprika, 1 teaspoon garlic powder, and water. Install the lid and select HIGH. When processing is complete, select HIGH again to stop the program. Transfer the flour mixture to a medium bowl. Wipe processor bowl clean. Add the sliced pickles to the flour mixture and toss to evenly coat.
6. Transfer the pickles to the panko mixture and toss to evenly coat both sides.
7. Place the coated pickles in the hot oil and fry until golden brown, flipping halfway through. This process can be quick, so be sure to check the pickles every 10 seconds.
8. Use a slotted spoon to remove the pickles and transfer to a paper towel-lined plate. Season with salt and pepper immediately.
9. To prepare the dipping sauce, install the chopping blade in the bowl. Add all dipping sauce ingredients, then install the lid. Select HIGH. Processing will end automatically when the program is complete.
10. Serve fried pickles warm with dipping sauce.

CHOPPING
BLADE



SLICING/
SHREDDING
DISC



ADJUSTABLE
SLICING
DISC





SWEET POTATO LATKES WITH CHIVE SOUR CREAM

CHOPPING
BLADE



SLICING/
SHREDDING
DISC



REVERSIBLE
SHREDDING
DISC



PREP: 10 MINUTES

COOK: 30 MINUTES

MAKES: 16-18 LATKES

INGREDIENTS

2 pounds sweet potatoes,
peeled, ends trimmed,
sides squared off
(approx. 3 large sweet potatoes)

1 small onion, peeled,
ends trimmed

2 large eggs, lightly beaten

1/3 cup all-purpose flour

1 teaspoon paprika

Dash cayenne pepper

1 bunch fresh chives,
finely chopped, divided

1 tablespoon kosher salt

1 tablespoon
ground black pepper

3/4 cup canola oil,
plus more as needed

1 cup sour cream

DIRECTIONS

1. Install the disc spindle in the XL Precision Processor® Bowl. Place the reversible shredding disc, fine side up, on the disc spindle. If your unit comes with the reversible slicing/shredding disc, place the shredding side up.
2. Install the lid and place the sweet potatoes in the large feed chute one by one, propping each potato up against the left wall of the feed chute to keep steady. Trim the potato as necessary to fit in chute. Select DISC, then use the pusher to push the sweet potatoes through the chute. When all sweet potatoes are shredded, press DISC again to stop the program. Transfer sweet potatoes to a large bowl and using a clean dish towel, squeeze to remove excess moisture.
3. Install the chopping blade in the processor bowl, then add the onion, install the lid, and select CHOP. When processing is complete, select CHOP again and process until the onion is finely chopped.
4. Transfer the onion to a clean dish towel and squeeze to remove excess moisture, then add to the bowl with the sweet potatoes.
5. In the bowl with the sweet potatoes, add eggs, flour, paprika, cayenne, half the chives, salt, and pepper. Mix well to combine.
6. Place a large skillet over medium-high heat and add the oil. When the oil is hot, use a 1/4 cup measure to scoop the latke mixture into the skillet and press flat with a spatula. You should be able to fit 4 latkes in the skillet at a time.
7. Cook until golden brown on each side, 3 to 5 minutes per side. If the pan appears dry, add more oil as necessary. Transfer cooked latkes to a paper towel-lined plate and season with salt.
8. In a small bowl, add the remaining chives and sour cream and mix until fully combined. Serve latkes with chive sour cream.

TIP Gluten-free flour can be swapped
in for all-purpose flour.



LAYERED TACO DIP

PREP: 15 MINUTES

MAKES: 8-10 SERVINGS

INGREDIENTS

- 1/2 head iceberg lettuce, cut in quarters
- 1 block (8 ounces) Colby jack cheese
- 2 cans (15 ounces each) pinto beans, drained
- 1 small white onion, peeled, cut in quarters
- 2 cloves garlic, peeled
- 1/2 cup prepared salsa, divided
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- Kosher salt, as desired
- Ground black pepper, as desired
- 2 packages (8 ounces each) cream cheese, softened
- 1 container (16 ounces) sour cream
- 1 package (1 ounce) taco seasoning
- 4 avocados, skin and pit removed
- Juice of 1 lime
- 1/2 red onion, diced
- 2 Roma tomatoes, diced, divided
- 1/2 cup fresh cilantro, chopped, divided

TIP You can substitute black beans for pinto beans.

CHOPPING
BLADE



SLICING/
SHREDDING
DISC



ADJUSTABLE
SLICING
DISC



REVERSIBLE
SHREDDING
DISC



DIRECTIONS

1. Install the disc spindle in the XL Precision Processor® Bowl. Set the adjustable slicing disc to Setting 3 and place the disc on the spindle. If your unit comes with the reversible slicing/shredding disc, place the disc slicing side up.
2. Install lid and place half of the lettuce in largest section of the feed chute. Install the pusher to the lid, select DISC, and then push the lettuce through the chute. Repeat with remaining lettuce. Press DISC again to stop the program and set the lettuce aside in a medium bowl. Wipe down the bowl.
3. Place the reversible shredding disc on the spindle in the bowl, coarse side up. If your unit comes with the reversible slicing/shredding disc, place the shredding side up. Select DISC, then put the cheese in the medium feed chute. Use the pusher to push the cheese through. When processing is complete, press DISC again to stop the program. Add cheese to a separate medium bowl.
4. Wipe the bowl clean and install the chopping blade. To make the bean layer, add pinto beans, white onion, garlic, 1/4 cup salsa, chili powder, cumin, salt, and pepper to the bowl and install the feed chute lid. Select PUREE and let the program run through, which is 1 minute and 15 seconds. If there are still large pieces, select PULSE and process a few times until the onion and garlic are chopped. When processing is complete, transfer the bean mixture to a 9" x 13" baking dish and spread into an even layer.
5. Wipe the bowl clean and reinstall the chopping blade. To make the sour cream layer, place cream cheese, sour cream, taco seasoning, and remaining 1/4 cup salsa in the bowl and install the lid. Select PUREE and let the program run through, which is 1 minute and 15 seconds. When processing is complete, top the bean mixture with the sour cream mixture and spread into an even layer.
6. Wipe the bowl clean and reinstall the chopping blade. To make the guacamole layer, add avocado, lime juice, salt, and pepper to the bowl and install the feed chute lid. Select PUREE and let the program run through, which is 1 minute and 15 seconds. When processing is complete, remove the blade and fold in the red onion, half the Roma tomatoes, and half the cilantro. Spread the avocado mixture over the sour cream and spread into an even layer.
7. Top the taco dip with the reserved lettuce and cheese. Garnish with remaining tomatoes and cilantro. Serve immediately or store in the refrigerator until ready to serve.



ROASTED CARROT HUMMUS

PREP: 30 MINUTES

COOK: 20 MINUTES

MAKES: 5-6 SERVINGS

INGREDIENTS

- 4 large carrots, trimmed, cut in quarters
- 1/2 cup + 1 tablespoon extra-virgin olive oil
- 1 teaspoon cumin
- 1 tablespoon kosher salt
- 1 teaspoon ground black pepper
- 2 cans (15.5 ounces) chickpeas, drained, rinsed
- 1/4 cup tahini
- 2 tablespoons lemon juice
- 3 cloves garlic, peeled

DIRECTIONS

1. Preheat oven to 400°F. Place carrots on a baking sheet and toss with 1 tablespoon olive oil, cumin, salt, and pepper. Place the carrots in the oven and cook for 20 minutes, rotating tray and flipping carrots halfway through. When cooking is complete, let carrots cool completely before making hummus.
2. When the carrots are cooled, prepare the hummus. Install the chopping blade in the XL Precision Processor® Bowl. Add carrots and remaining ingredients, then install lid. Select PUREE.
3. When processing is complete, transfer hummus to an airtight container and store in the refrigerator for up to two weeks.

TIP For another vibrant hummus option, use purple carrots.



BBQ CHICKEN BURGERS WITH TRADITIONAL COLESLAW

PREP: 15 MINUTES
COOK: 20 MINUTES
MAKES: 8-10 SERVINGS

INGREDIENTS

COLESLAW

- 1/2 head red cabbage, cut in 2-inch pieces
- 1/2 head green cabbage, cut in 2-inch pieces
- 4 carrots, peeled, trimmed
- 2 cups mayonnaise
- 4 tablespoons apple cider vinegar
- 1/4 cup granulated sugar
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper

BURGERS

- 1 pound uncooked, boneless, skinless chicken breasts
- 1 pound uncooked, boneless, skinless chicken thighs
- 1/2 cup Italian-style bread crumbs
- 2 large eggs, lightly beaten
- 1 tablespoon garlic powder
- 1 teaspoon paprika
- 1 tablespoon kosher salt
- 1 tablespoon ground black pepper
- 4 tablespoons canola oil, divided
- 1 1/2 cups prepared barbecue sauce, divided

CHOPPING
BLADE



SLICING/
SHREDDING
DISC



ADJUSTABLE
SLICING
DISC



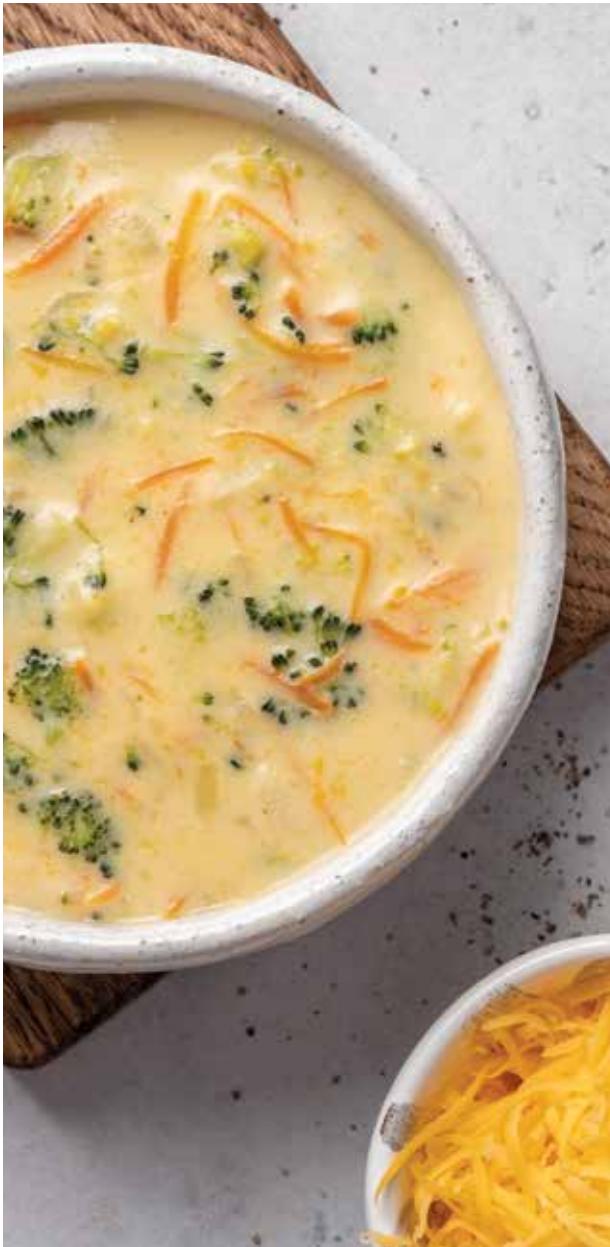
REVERSIBLE
SHREDDING
DISC



DIRECTIONS

1. Install the disc spindle in the XL Precision Processor® Bowl. Set the adjustable slicing disc to Setting 3 and place the disc on the spindle. If your unit comes with the reversible slicing/shredding disc, place the disc slicing side up.
2. Install lid and place pieces of red cabbage in medium section of the feed chute. Select DISC, then using the pusher, push the red cabbage through the chute. When all red cabbage has been sliced, press DISC again to stop the program. Transfer red cabbage to a large bowl.
3. Repeat steps 1 and 2 with the green cabbage. Transfer green cabbage to the large bowl with the red cabbage.
4. Take out the adjustable slicing disc and put the reversible shredding disc on the disc spindle, coarse side up. If your unit comes with the reversible slicing/shredding disc, place shredding side up.
5. Install lid and place carrots in smallest section of the feed chute. Select DISC, then using the pusher, push the carrots through the chute. When all carrots have been shredded, press DISC again to stop the program. Transfer carrots to the bowl with the cabbage.
6. Wipe the bowl clean, then install the chopping blade. Add mayonnaise, apple cider vinegar, sugar, salt, and pepper. Install the lid, select HIGH and run for 30 seconds. Press HIGH again to stop the program when ingredients are well-combined. Transfer the mayonnaise mixture to the bowl with the cabbage and carrots and toss well to combine. Cover and place in the refrigerator until plating.
7. Wipe the bowl clean and reinstall the chopping blade. Place all burger ingredients except oil and barbecue sauce in the bowl. Install the lid, select HIGH, and run until ingredients are fully combined. Press HIGH again to stop the program.
8. Using a 1/4 cup, scoop the burger mixture and form into 8 3/4-inch patties.
9. Place a large nonstick skillet over medium heat with 2 tablespoons canola oil. When the oil is hot, place four burgers in the pan and cook for about 5 minutes per side or until a digital thermometer reads 165°F. During the last two minutes of the cooking time, brush the tops of each burger with 2 tablespoons barbecue sauce. No need to flip. Remove the burgers from the skillet, place on a platter, and cover with aluminum foil to keep warm.
10. Repeat step 9 with the remaining burgers, canola oil, and barbecue sauce.
11. When cooking is complete, place the burgers on the buns and top with the prepared coleslaw.

TIP Top burgers with extra barbecue sauce, if desired.



BROCCOLI CHEDDAR SOUP

PREP: 15 MINUTES

COOK: 40 MINUTES

MAKES: 5-7 SERVINGS

INGREDIENTS

- 6 tablespoons unsalted butter, divided
- 1 large yellow or white onion, peeled, cut in quarters
- 12 ounces broccoli florets
- 4 large carrots, ends trimmed, peeled
- 2 blocks (8 ounces each) sharp cheddar, yellow or white
- 3 garlic cloves, peeled, finely minced
- 1/2 cup all-purpose flour
- 3 cups chicken or vegetable stock
- 1 cup whole milk
- 2 cups heavy cream
- 1 tablespoon kosher salt
- 2 teaspoons ground black pepper

TIP Save some broccoli and cheese to use as toppings.

DIRECTIONS

1. Install the chopping blade in the XL Processor Bowl, then add the onion quarters and press CHOP. Place a large pot over medium-low heat and add 2 tablespoons butter. When the butter is melted, add the onion, and cook until translucent, stirring occasionally, about 10 minutes.
2. While the onion is cooking, prepare the broccoli. Install the chopping blade in the XL Precision Processor® Bowl, then add the broccoli florets to the bowl. Install the lid, then select CHOP. When the program has completed, run the CHOP program again, then transfer chopped broccoli to a large bowl.
3. Remove the chopping blade and install the disc spindle. Place the reversible shredding disc, coarse side up, on the spindle. If your unit comes the reversible slicing/shredding disc, place the disc shredding side up.
4. Install the lid and place carrots in smallest section of feed chute. Select DISC, then use the pusher to push carrots through the chute. When all carrots are shredded, press DISC again to stop program. Transfer carrots to a medium bowl.
5. Wipe the bowl clean. Place the reversible shredding disc, fine side up, on the disc spindle. If your unit comes with the reversible slicing/shredding disc, place the disc shredding side up. Select DISC, then place the first block of cheese in the medium feed chute. Use the pusher to push the cheese through. Next, add the second block of cheese. When processing is complete, press DISC again to stop the program. Add cheese to a separate medium bowl.
6. When onions are translucent, add broccoli, carrots, and garlic. Let mixture cook down for 3 minutes, then add the remaining butter and flour and continue to stir for 2 more minutes until evenly coated. Add the stock, milk, heavy cream, cheese, salt, and pepper. Stir until fully combined.
7. Turn the heat to low and let soup simmer for 25 minutes, stirring occasionally, or until desired thickness is reached.

CHOPPING
BLADE



SLICING/
SHREDDING
DISC



REVERSIBLE
SHREDDING
DISC





CRANBERRY LEMON SCONES

PREP: 10 MINUTES

COOK: 25-30 MINUTES

MAKES: 8 SCONES

INGREDIENTS

DOUGH

2 cups all-purpose flour,
plus 1 tablespoon for dusting
1/3 cup granulated sugar
1 tablespoon baking powder
1/2 teaspoon Kosher salt
Zest of 1 lemon
1 stick cold butter, cubed
1 large egg
1/4 cup sour cream
1/2 teaspoon vanilla extract
1/2 cup dried cranberries
3 tablespoons heavy cream,
for brushing scone tops

GLAZE

2 cups confectioners' sugar
1/4 teaspoon vanilla extract
Juice of 1 lemon
(approx. 3 tablespoons)

TIP Gluten-free flour can be swapped
in for all-purpose flour.

TIP Swap in raisins or nuts for
dried cranberries, if preferred.

CHOPPING
BLADE



DOUGH
BLADE



DIRECTIONS

1. Preheat oven to 400°F. Line a large baking sheet with parchment paper and set aside.
2. Install the dough blade in the XL Precision Processor® Bowl. Place all dough ingredients, except cranberries and heavy cream, in bowl. Install the lid, then select DOUGH.
3. When program is complete, add the cranberries, select PULSE, and process until the cranberries are evenly distributed throughout the dough.
4. Lightly flour a clean work surface with 1 tablespoon of flour. Roll the dough out into a 10-inch round, 1-inch thick, then cut in 8 equal triangles.
5. Transfer the dough triangles onto the prepared pan and brush with heavy cream.
6. Place the pan in the oven and bake for 25 to 30 minutes or until golden brown.
7. When cooking is complete, allow scones to cool slightly.
8. While the scones are cooling, prepare the glaze. Wipe the bowl clean, install the chopping blade, then add all glaze ingredients. Install the lid, select LOW, and process until evenly combined, stopping to scrape the sides as necessary. Press LOW again to stop the program when ingredients are evenly combined.
9. Allow the scones to cool for about 10 to 15 minutes. Then drizzle with the prepared glaze and serve.



APPLE CRISP

PREP: 10 MINUTES

COOK: 40 MINUTES

MAKES: 8-12 SERVINGS

INGREDIENTS

Nonstick cooking spray

2 sticks butter, cold, cubed

3 or 4 honey crisp apples, peeled,
cut in half, cores removed

3 or 4 granny smith apples, peeled,
cut in half, cores removed

2 tablespoons lemon juice

2 1/2 teaspoons
ground cinnamon, divided

1 cup + 2 tablespoons
packed brown sugar, divided

1 cup + 2 tablespoons
granulated sugar, divided

1 1/2 cups oats

1 cup all-purpose flour

TOPPING (optional)

Vanilla ice cream, as desired

DOUGH
BLADE



SLICING/
SHREDDING
DISC



ADJUSTABLE
SLICING
DISC



DIRECTIONS

1. Preheat oven to 350°F. Grease a 9" x 13" baking dish with nonstick cooking spray.
2. Install the disc spindle in the XL Precision Processor® Bowl. Set the adjustable slicing disc to Setting 3 and place the disc on the spindle. If your unit comes with the reversible slicing/shredding disc, place the disc slicing side up.
3. Install the lid and place an apple half in the largest section of the feed chute. Or, insert the apple halves in the medium feed chute if they can fit. Install the pusher over the apple, select DISC, then push the apple through the chute. Repeat with remaining apples. When all apples are sliced, press DISC again to stop the program. Remove the lid and transfer apples to a large bowl.
4. In the bowl with the apples, add the lemon juice, 1/2 teaspoon cinnamon, 2 tablespoons brown sugar, and 2 tablespoons granulated sugar, then toss to coat evenly and set aside.
5. To make the crumble topping, install the dough blade in the XL Precision Processor Bowl. Add the remaining cinnamon, brown sugar, granulated sugar, oats, flour, and butter. Install the lid and select DOUGH. When the program has completed, remove the lid.
6. Transfer the apples to the prepared baking dish and evenly top with the crumble topping mixture. Place the baking dish in the oven on the middle rack and bake for 40 minutes or until the crumble topping is golden brown.
7. Remove from oven and allow to cool for 5 minutes before serving. Top with vanilla ice cream, as desired.

TIP For a thicker apple, slice on Setting 5 with the adjustable slicing disc.

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