

Creamy Chocolate Cheesecake



Electric Pressure Cooker
Chocolate Cheesecake



Our Creamy Chocolate Cheesecake recipe is melt-in-your-mouth delicious. Mixed with tangy cream cheese and topped with chocolate wafer cookie crumbs, every bite of this recipe is just as good as it sounds. This recipe is easy to make in your NESCO 6 Qt. Pressure Cooker. We recommend serving with a dollop of whipped cream or strawberries.

Goey S'mores Bars



With these Goopy S'mores Bars, you'll feel like you're sitting around the campfire no matter where you are. The graham cracker crust, the soft marshmallow, and the layer of chocolate combine to recreate your childhood favorite in a bar that you can bring to parties, barbecues, or potlucks. Just make sure to bring extra napkins.

Apple Berry Crisp



Crumbly, sweet, and sticky, our homemade Apple Berry Crisp will become your go-to fall dessert. In addition to fresh apples, we choose to mix our crisp with a handful of berries and just a hint of cinnamon and nutmeg. The NESCO 4 Qt. Roaster Oven bakes crust to golden perfection. Serve with a scoop of vanilla ice cream or simply enjoy it on its own.

Easy Fruit Rolls



Our Easy Fruit Rolls recipe is ideal for snacking on-the-go. Made with nature's natural sweeteners, kids and parents alike will enjoy this healthy treat. Use any variety of our NESCO Dehydrators to thicken fruit puree into chewy, juicy strips. If you want, add your favorite mix-ins such as nuts or fresh fruit.

Candied Strawberries



Not sure what to do with all of your leftover summer pickings? Our Candied Strawberries recipe is the perfect solution. After sprinkling sliced berries with just a bit of sweetener, let your NESCO Dehydrator do the work. We love this crispy snack in trail mix, desserts, or even on top of breakfast cereal.

Apple Pie And Cheese Roll-Ups



If you're craving a sweet and salty snack, our Apple Pie and Cheese Roll-Ups were made for you. While most fruit roll-up snacks are filled with artificial ingredients, this recipe combines healthy fruits, nuts, cheese, and is made right in your NESCO Dehydrator. The salty cheddar cuts through the sweetness of the apples for a memorable treat both you and your kids will love.

8-Inch Cheesecake



Dazzle guests at your next get together with our classic 8-inch Cheesecake. Rich and decadent, this homemade recipe rivals any store-bought dessert and can be prepared right in your NESCO Roaster. After preparing ingredients, simply cover and bake in the cookwell for the perfect creamy texture. Paired with a dollop of whipped creams or berries, you won't be able to turn down a second slice.

Apple And Raspberry Cobbler



Take it from us: one of the best ways to enjoy fresh fruit is baked into a dessert. Our Apple and Raspberry Cobbler is no exception. Wrapped in a golden pastry crust and bursting with juicy flavor, there's no telling how long this treat will last once your family has a taste. The NESCO 4, 5, or 6Qt. Roaster makes every step easy with its preheated cookwell and lift-out handles. Serve up summertime sweetness.

7" Fruit Pie



Fact: the only thing tastier than fresh berries off the vine are fresh berries tucked inside a warm, fruit pie. Our delectable 7" Fruit Pie recipe is no exception. Juicy, flakey, and overflowing with sweetness, just one slice probably won't be enough. The Key Ingredient to this recipe is your NESCO Roaster Oven. Simply mix ingredients, set, and enjoy the perfect pie in one hour.

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

- 1 double-crust pastry recipe
- 2 cups fresh fruit or berries
- 1/2 cup sugar
- 2 Tbsp flour
- 1/4 tsp each cinnamon and nutmeg
- 1 tsp lemon juice
- 1 Tbsp butter or margarine

Instructions:

1. Preheat **NESCO® Roaster Oven** to 425° F.
2. Prepare crust recipe. Roll out 1/2 of pastry dough and line bottom and sides of plate.
3. Mix fruit, sugar, flour, spices and lemon juice. Pour mixture into crust-lined plate and dot top with butter.
4. Roll out remaining crust, cover top of pie. Seal edges. Slash top to allow steam to escape.
5. Wrap edge with foil*, place in roaster, and bake 50 to 60 minutes.
6. Remove foil for last 1/2 of baking period. Serves 6.

*Cut strip of foil about 37" long and 2" wide. Wrap band of foil around outside edge of pie crust. Crimp overlapping ends. Fold over edge of pie to prevent over-browning.

Apple Crisp Cookies



Cookies for breakfast. Yes, you read that right. Instead of boring old oatmeal, try these delicious Apple Crisp Cookies for the most important meal of the day! Made with high-protein yogurt, apples, and honey, you can rest easy knowing you're fueling your body with all-natural ingredients. Use your NESCO Dehydrator to achieve the perfect soft and satisfying texture.

Your Key Ingredients:

[NESCO Dehydrator](#)

[NESCO Fruit Roll Sheets](#)

Grocery Ingredients:

3 cups sweet, red apples, cored, and finely chopped

1 cup quick-cooking oatmeal

1/4 cup wheat germ

1 tablespoon cinnamon

1 cup plain yogurt

1/2 cup unsweetened applesauce

1 tablespoon honey, optional

Instructions:

1. In a large bowl, combine apples, oatmeal, wheat germ, and cinnamon. In a separate bowl, combine yogurt, applesauce, and honey.
2. Pour yogurt mixture over apple oatmeal mixture; blend well. Drop by tablespoon onto **NESCO® Fruit Roll Sheets**. Place in your **NESCO® Dehydrator** on dehydrator trays.
3. Dry at 135° F for 5 hours or until cookies come off sheets easily. Turn over and dry 1 hour more. Makes roughly 33 cookies.

Cherry Pineapples



These delicious dried cherry pineapple snacks taste just like candy. Chewy, tart, and tropical, you won't be able to keep them stored in the pantry for long.

Your Key Ingredient:

[NESCO Dehydrator](#)

Grocery Ingredients:

1 can pineapple rings, any size
1 jar maraschino cherries, any size

Instructions:

1. Drain canned pineapple rings and cherries then place on paper towels for a few moments to finish absorbing any liquid.
2. Place pineapple rings in your **NESCO® Dehydrator** on trays and put a cherry or two in center of each. Dry 8-10 hours at 135°F.

Butterfinger Bites



Try our twist on your favorite classic candy bar. Made right in your NESCO Dehydrator, these “Butterfinger” Bites are almost just as crispy and nutty as their store-bought namesake. You can enjoy all of the crunch with none of the guilt. Pack a few bites for the road or grab a handful for whenever those 2 p.m. cravings hit.

Your Key Ingredient:

[NESCO Dehydrator](#)

Grocery Ingredients:

- 2 cups sweetened coconut flakes
- 2 cups dried apples, chopped
- 2/3 cup smooth peanut butter
- 1 ½ Tbsp vanilla extract

(Optional: dip in melted semi-sweet chocolate after drying)

Instructions:

1. In a large bowl, combine all ingredients. Mix well.
2. Shape into 1/2" balls. Place in your **NESCO® Dehydrator** on dehydrator trays.
3. Dry at 135° F for 4 to 5 hours, or until firm and crisp on the outside. Makes about 3 dozen.