



Easy Baking

INCLUDES MICROWAVE INSTRUCTIONS



Martha White®

The microwave oven has become a marvelous addition to today's kitchen. Many foods cook beautifully in the microwave and it is convenient for melting ingredients, defrosting frozen foods and warming everything from a blueberry muffin to a whole meal.

However, a microwave should not be expected to take the place of your regular oven. Some things like cornbread with a crisp brown crust simply do not come out the same when baked in a microwave.

The Martha White Kitchen home economists have developed these recipes that taste and look appetizing whether baked in the microwave or regular oven.

Microwave Baking

- Microwaves do not brown, so the use of toppings or dark batters is recommended to add texture and color to baked products.
- Foods baked in a microwave are very sensitive to timing. A range of baking times has been given in each recipe to accommodate the various cooking speeds of different ovens. Begin with the minimum time given and bake to desired level of doneness.

Helpful Hints

- For quicker baking without overcooking, place dishes on inverted saucer.
- Shield or tent the corners of square dishes with small triangles of foil. Because corners attract the most energy, the foil safely reflects microwaves, preventing corners from overcooking.
- Rotating dishes $\frac{1}{4}$ turn occasionally during baking also promotes even cooking.
- Standing time is important to complete the cooking of baked products. This assures that the center is as done as the outside edges.
- Fill dishes or muffin cups only half full, as microwaves tend to expand batters more than conventional ovens.



BRAN AND SPICE COFFEECAKE

The streusel topping sprinkled over this moist coffeecake gives it an attractive appearance whether baked in a microwave or conventional oven.

1 package (7 ounces) Martha White Bran Muffin Mix

$\frac{1}{4}$ cup sugar

$\frac{1}{2}$ teaspoon cinnamon

$\frac{1}{4}$ teaspoon nutmeg

$\frac{1}{2}$ cup buttermilk (or $\frac{1}{3}$ cup milk)

$\frac{1}{4}$ cup ($\frac{1}{2}$ stick) butter or margarine, melted

Streusel Topping, below

Grease an 8-inch square baking dish or other shallow $1\frac{1}{2}$ to 2-quart baking dish. Combine all ingredients, except Streusel Topping; blend well. Spread batter in prepared dish. Sprinkle Streusel Topping evenly over batter. Tent corners of dish with foil. Place dish on inverted saucer. Microwave at MEDIUM HIGH 4 to 5 minutes, rotating dish $\frac{1}{4}$ turn every 2 minutes. Remove foil and microwave at HIGH 2 to 3 minutes, rotating dish $\frac{1}{4}$ turn after half the time. Top should be almost dry and spring back when lightly touched. Let dish stand directly on countertop 10 minutes to complete cooking.

STREUSEL TOPPING: Combine $\frac{1}{4}$ cup brown sugar, $\frac{1}{3}$ cup chopped pecans, 2 tablespoons Martha White All-Purpose Flour, $\frac{1}{2}$ teaspoon cinnamon and 1 tablespoon melted butter using fingers to blend thoroughly.

Makes 6 to 8 servings.

FOR CONVENTIONAL OVEN: Spread batter in prepared baking dish; sprinkle with Streusel Topping. Bake uncovered at 350° F for 20 minutes or until lightly browned. Cool 10 minutes on wire rack before serving.

FUDGEY BROWNIES

½ cup (1 stick) butter or margarine
2 squares (1 ounce each)
unsweetened chocolate

1 cup sugar

2 eggs

¾ cup Martha White Self-Rising Flour

1 teaspoon vanilla

¾ cup chopped pecans

Grease an 8-inch square baking dish or other shallow 1½ to 2-quart baking dish. Combine butter and chocolate in microwave-safe bowl. Microwave at MEDIUM 2 to 3 minutes or until melted, stirring occasionally. Stir in remaining ingredients in order listed; blend well. Pour into prepared dish. Tent corners of dish with foil. Place dish on inverted saucer. Microwave at MEDIUM HIGH 3 to 5 minutes, rotating dish ¼ turn every 2 minutes. Remove foil and microwave at HIGH 2 to 4 minutes or until center is almost done, rotating dish ¼ turn after half the time. Let dish stand directly on countertop 10 minutes to complete cooking. Cool an additional 10 to 15 minutes before serving.

Makes 16 2-inch squares.

NOTE: *If using Martha White All-Purpose Flour, add 1 teaspoon baking powder and ½ teaspoon salt with flour.*

FOR CONVENTIONAL OVEN: Grease a 9-inch square baking dish or pan. Melt butter and chocolate in saucepan over low heat. Stir in remaining ingredients in order listed. Pour batter into prepared dish or pan. Bake at 350° F for 25 to 30 minutes (325° F for glass). Cool in dish or pan on wire rack.

FUDGE BROWNIE PIE

This rich dessert is simply Fudgey Brownies baked in a pie pan.

1 recipe Fudgey Brownies, (above)
Ice cream, whipped cream, chocolate sauce, slivered almonds or maraschino cherries, if desired

Prepare Fudgey Brownies as directed, pouring batter into greased 10-inch glass pie pan or 9-inch glass deep pie pan. Baked as directed in microwave or conventional oven. Garnish as desired.

Makes 4 to 6 servings.



CHILI CON CORNBREAD

Martha White Mexican Cornbread Mix adds a spicy flavor to this hearty casserole, but our Cotton Pickin' Cornbread Mix or Buttermilk Cornbread Mix may also be used.

2 cans (15 ounces each) chili, or
4 cups homemade chili

1 package (6½ ounces) Martha White Mexican Cornbread Mix,
prepared according to package directions*

1 cup (4 ounces) grated Cheddar cheese

Spread chili in an 8-inch square baking dish or other shallow 1½ to 2-quart baking dish. Cover; place dish on inverted saucer. Microwave at HIGH 3 to 5 minutes or until hot, stirring after half the time. Combine prepared cornbread batter and cheese; pour evenly over hot chili. Tent corners of dish with foil. Place dish on inverted saucer. Microwave at MEDIUM HIGH 5 to 7 minutes or until cornbread topping is even. Remove foil and microwave at HIGH 2 to 3 minutes or until topping springs back when lightly touched. Center should be almost dry. Let dish stand directly on countertop 10 minutes for center of topping to complete cooking.

Makes 4 to 6 servings.

FOR CONVENTIONAL OVEN: Spread chili in greased 8-inch baking pan or dish. Pour combined cornbread batter and cheese over chili. Bake at 400° F (375° F for glass) for 30 to 35 minutes or until golden brown. Cool 5 minutes.

**Package directions require 1 egg and ⅔ cup milk.*

Using Martha White Mixes in the Microwave:

MUFFIN MIXES: Muffins may be baked and reheated in the microwave. Toppings are suggested for color and texture.

Prepare any variety Martha White Muffin Mix according to package directions. Line custard cups or microwave cupcake dish with paper liners. Fill cups half full. Sprinkle with desired topping. Arrange custard cups in ring or place cupcake dish on inverted saucer. Microwave at HIGH 2 minutes or until tops spring back. Remove from cups immediately.

SUGGESTED MUFFIN TOPPINGS:

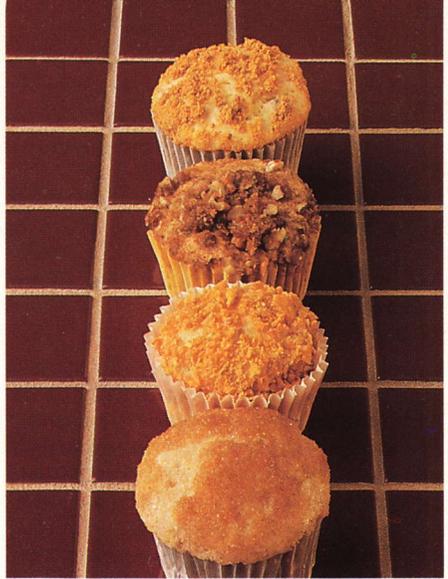
Graham cracker or corn flake crumbs, streusel topping or a cinnamon-sugar mixture may be used. **For Streusel Topping**, combine 3 tablespoons brown sugar, 1 tablespoon softened butter or margarine and $\frac{1}{4}$ cup chopped pecans. **For Cinnamon-Sugar Topping**, combine 2 tablespoons sugar and $\frac{1}{2}$ teaspoon cinnamon in small bowl. In another small bowl, melt 1 tablespoon butter or margarine. Dip tops of warm muffins in butter, then cinnamon-sugar.

TO REHEAT MUFFINS: From room temperature, microwave 1 muffin 10 to 15 seconds at HIGH, 2 muffins 15 to 20 seconds and 4 muffins 25 to 30 seconds. To reheat frozen muffins, microwave 1 muffin 20 to 25 seconds at HIGH, 2 muffins 30 to 35 seconds and 4 muffins 40 to 45 seconds.

BISCUIT AND CORNBREAD MIXES:

Microwave baking is not recommended. Biscuits and cornbread baked in a conventional oven may be reheated by following directions for reheating muffins.

PIZZA CRUST MIXES: Pizza slices may be reheated in the microwave by placing slices on paper towels and microwaving at HIGH about 20 seconds per slice.



EASY PEACH COBBLER

- 1 can (21 ounces) peach pie filling
- $\frac{1}{4}$ cup chopped pecans
- $\frac{1}{2}$ cup Martha White BixMix
- 2 tablespoons brown sugar
- 2 tablespoons milk
- 2 tablespoons cold butter or margarine, chopped
- $\frac{1}{2}$ teaspoon vanilla
- 1 tablespoon sugar
- $\frac{1}{4}$ teaspoon cinnamon

Spread pie filling in a shallow 1 to 2-quart baking dish; sprinkle with pecans. Place dish on inverted saucer. Microwave at HIGH 4 to 5 minutes or until bubbly, stirring after half the time. Combine BixMix, brown sugar, milk, butter and vanilla; blend well. Drop dough onto pie filling to form 6 dumplings. Stir together sugar and cinnamon; sprinkle over dumplings. Microwave at HIGH 3 to 5 minutes or until dumplings are almost dry, rotating dish $\frac{1}{4}$ turn every 2 minutes. Let dish stand directly on countertop 5 minutes to complete cooking.

Makes 4 to 6 servings.

FOR CONVENTIONAL OVEN: Spread pie filling in baking dish; sprinkle with pecans. Top with dough; sprinkle with sugar and cinnamon mixture. Bake uncovered at 400° F 18 to 20 minutes.

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