

THE MICRO WAY LANI BLOOMER



¼ cup butter or margarine
½ cup chocolate chips
1 cup sugar
¾ cup light corn syrup
3 beaten eggs
¼ teaspoon salt
1 teaspoon vanilla

1. Sprinkle nuts evenly in prebaked pie shell and set aside.
2. Put butter and chocolate chips in a six to eight cup glass bowl or measure. Microwave on medium for two to three minutes, stirring every minute until melted and smooth.
3. Add remaining ingredients to the chocolate, stirring until smooth. Microwave on high for three minutes, stirring well halfway through. Stir again, and pour over nuts.
4. Microwave pie, uncovered, on medium (50,5) for seven to ten minutes, until it bubbles near the center. Cool slightly. Serve warm. Serves 10 to 12.

This light, but rich egg nog pie takes a while to prepare. It can be made the day before and refrigerated overnight before serving.

Egg Nog Pie

Crust:
¼ cup butter or margarine
¾ cups graham cracker crumbs
½ cup finely chopped pecans (pecan meal)
¼ cup sugar
½ teaspoon nutmeg

Filling:
½ cup sugar
1 envelope unflavored gelatin
½ teaspoon salt

1 cup milk
2 large or extra large eggs, separated
¼ teaspoon cream of tartar
¼ cup sugar
½ cup whipping cream (or use 1 cup whipped topping, but it's not as good!)

Nutmeg, for garnish

1. Melt butter in a 9 to 10-inch pie pan (use high for 45 to 50 seconds). Blend dry crust ingredients in a bowl, then stir in melted butter. Press firmly into pie plate. To set crust, microwave on high for two to three minutes. Set aside.
2. Combine sugar, gelatin and salt in an eight-cup measure or mixing bowl. Add milk and egg yolks, beating until smooth. Microwave on high for three to four minutes, stirring well every minute until hot and the gelatin dissolves.
3. Chill gelatin mixture in refrigerator for about an hour, stirring a few times, until mixture thickens and starts to set. Let egg whites stand at room temperature while gelatin chills.
4. When gelatin mixture starts to

thicken, remove it from the refrigerator. Beat egg whites and cream of tartar until light and foamy. Continue beating and very slowly and gradually add ¼ cup sugar, beating to stiff, glossy peaks. In a separate bowl, beat cream until thick.

5. Stir gelatin mixture thoroughly, then add to egg whites and fold together thoroughly, but gently. Add whipped cream, and fold together. Immediately spoon into crust, mounding in center. Sprinkle top with nutmeg. Refrigerate four hours before serving (or up to 24 hours). Serves 10 to 12.

TIP: Recipe may be doubled if desired, to make two pies: Increase cooking time in step two to five to six minutes. Increase chilling time to about 1½ hours.

NOTE: The times above are for microwaves with 600-700 watts of power. For microwaves with 500-600, add 10 seconds to each minute; for 400-500, add 20 seconds to each minute.

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A rich pie is a delicious way to top off any holiday meal. Here are two to choose from! If you like egg nog, the egg nog pie will be a sure hit. The chocolate walnut pie is a favorite with any age.

With all microwave pies, you must precook the pie crust before filling it, or the bottom crust will be soggy and unbaked.

A pie shell prebaked in the microwave doesn't brown, but it does get light and flaky. The browning that occurs in a range oven gives a flavor to the crust that is missing in a microwaved crust. If you are making pies for company, you will probably be happier with the shell prebaked in your range oven.

If you are in a hurry, though, and want to prebake a pie shell in your microwave, spray the bottom of a 9- or 10-inch glass pie plate with vegetable spray, or grease very lightly. Prepare your favorite crust, roll out dough, fit to pan, and flute edges.

Gently press a piece of waxed paper down into the pie, and set a second pie plate on top (or use a flat bottomed casserole). This keeps the dough from puffing up or shrinking. Microwave on high for three minutes.

Remove extra dish and gently peel off the waxed paper. Microwave on high (uncovered) for two and a half to three minutes longer until dry and flaky all over. If the crust puffs up during cooking, gently press it back against the pie plate as soon as it comes out of the microwave. It will be soft then, but will get crispy as it cools.

This chocolate walnut pie is as rich as a candy bar. Its texture is similar to a southern pecan pie, from which it was derived.

Chocolate Walnut Pie

19-10-inch precooked pie shell
1½ cups broken or coarsely chopped walnuts

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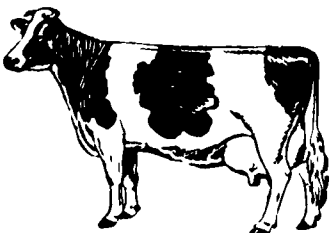
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