

THE MICRO WAY LANI BLOOMER



Microwave Individual Cookies
One day my boys and I decided to make toll house cookies in the microwave...

We carefully followed the directions I found for another cookie recipe, and baked them in a ring on a piece of waxed paper...

Boy, were we surprised at the results! The spoonfuls of dough melted into a giant cookie puddle on the paper. (I must admit though, it was a delicious puddle we scraped off and ate!)

That's when I discovered that most conventional cookie recipes for individual cookies just don't work in a microwave. They have too much shortening and sugar to bake properly.

There are however, microwave cookie recipes, with different proportions. So, another day we baked Microwave Toll House

cookies. These cooked properly, but didn't taste as good as our puddle because of the increased flour.

The sad truth is that most microwave baked cookies are a real disappointment. They don't brown; it's hard to tell when they're done; most aren't crispy; and they taste too doughy. But wait, not all cookies are such failures.

Bar or pan cookies, which are cooked together and cut apart do bake well in the microwave. Also, some conventional recipes for cookies that are rolled into a ball before baking (like peanut butter cookies) will cook well in your microwave. And I have come up with a few microwave recipes that are good enough to share with you!

In fact, using a microwave for children to bake cookies is a good

idea. They can't get burned on the oven or cookie "sheets"; the two-minute baking time matches their attention span; and I haven't found a child yet that didn't like to roll balls of dough! (Though the balls aren't always round.)

Clip these recipes to save for a rainy day this summer when the kids have nothing to do. You'll both be glad you did!

These peanut butter kisses are fun to make, because you can't make them in the oven.

The kiss on top becomes molten when microwaved, but holds it's shape, which it won't do in the oven. Be warned though, they disappear instantly when served!

Peanut Kisses

- 1/2 cup (1 stick) margarine or butter
- 1/2 cup peanut butter
- 1/2 cup confectioner's sugar
- 1 large egg
- 1 teaspoon vanilla
- 1 1/2 cups flour
- 3/4 cups quick cooking oatmeal
- A little milk, if needed
- 50 to 60 chocolate candy kisses

1. Soften margarine and peanut butter in a glass or plastic mixing bowl by microwaving on medium low (30,3) for 1 minute. Cream together, then add sugar, egg and vanilla, beating well after each addition. Stir in flour and oats until well mixed.

2. Roll dough into 1-inch balls. If dough is too crumbly to hold together, add 1 to 2 tablespoons milk.

3. Put a piece of waxed paper on a large dinner plate or flat microsafe platter (glass pizza plate, plastic tray, or piece of cardboard cut to fit your oven). Put 8 to 9 cookies on the waxed paper in a ring. Unwrap the kisses, and press one kiss down into the middle of each ball.

4. Microwave on medium (50,5) for 1 1/2 to 2 minutes, until the dough just turns dull-looking and is no longer glossy. The dough will still be quite soft. Do not bake until the dough is firm, or you will break your teeth eating the cookies!

5. Slide waxed paper to a cooling rack and let stand for 4 to 5 minutes. Remove the cookies from the waxed paper with a spatula, and leave on rack to finish cooling.

6. Repeat with remaining dough. Makes 50 to 60 cookies.

Tips: I use two cardboard cookie "sheets" and two pieces of waxed paper, alternating one in oven, one on rack, etc. The waxed paper may be used over again.

-If desired, the hot chocolate kisses can be spread flat into icing for the cookie as soon as you move it to the rack to cool. (However, the kids all insist that the iced cookies aren't as good as the kiss cookies!)

-If you have a favorite "ball" cookie recipe, use these basic baking directions to try baking it in the microwave.

These brownie-like cookies are easy to make, but they "crackle" better if the dough is refrigerated

overnight before baking.

Chocolate Crackles

- 2 eggs
- 1/3 cup vegetable shortening
- 1 two-layer devils food cake mix with pudding in mix
- 1/4 cup finely chopped nuts
- Powdered sugar

1. Beat eggs and shortening until well mixed. Stir in cake mix and nuts.

2. Roll dough into 1-inch balls and chill before baking. (Overnight is best).

3. Put a piece of waxed paper on a large dinner plate or flat microsafe platter (glass pizza plate, plastic tray, or piece of cardboard cut to fit your oven). Roll each dough ball in powdered sugar, and put 8 to 9 cookies on the waxed paper in a ring. Keep cookies at least 2-inches apart, because they puff up and then flatten way out as they "crackle."

4. Microwave on medium (50,5) for 1 1/2 to 2 minutes, until the dough just turns dull-looking and is no longer glossy. The dough will still be quite soft. Do not bake until the dough is firm.

5. Slide waxed paper to a cooling rack and let stand 4 to 5 minutes. Remove the cookies from the waxed paper with a spatula, and leave on rack to finish cooling.

6. The waxed paper may be used over again. Repeat with remaining dough. Makes 50 to 60 cookies.

TIPS: The cookies can, if desired, be baked immediately without refrigeration, but they won't "crackle" as much. The balls of dough will keep several days, covered, in the refrigerator.

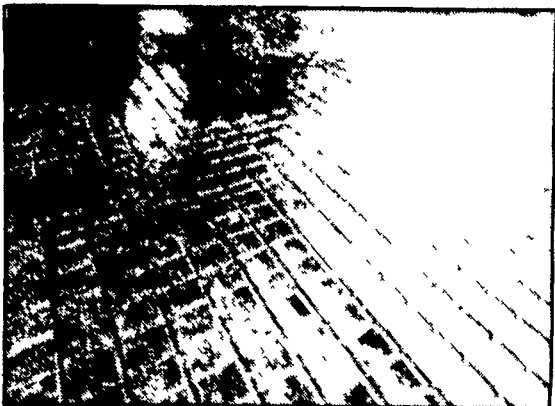
NOTE: The times above are for microwaves with 600 to 700 watts of power; for 500 to 600 W, add 10 seconds to each minute; for 400 to 500 W, add 20 seconds to each minute.

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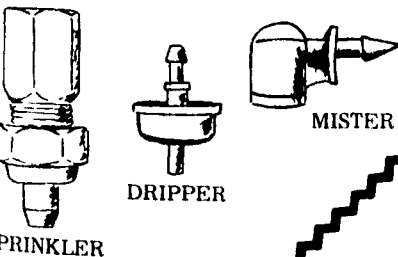
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