

**THE  
MICRO  
WAY  
LANI  
BLOOMER**



Cake

August brings plentiful fresh peaches, so here are two peachy desserts to help you enjoy them! These desserts can also be made with canned or frozen peaches during the winter. With a microwave, you can prepare baked desserts such as these without heating up your kitchen on a hot day.

This dark, moist peach cake makes a delicious dessert when served with ice cream. It is good too, as a coffee cake for a special breakfast.

Peach Streusel

- Cake:**  
 1 cup flour  
 2/3 cup brown sugar  
 1 teaspoon cinnamon  
 1/2 teaspoon salt  
 1/2 teaspoon soda  
 1/2 cup sour cream or yogurt  
 1 teaspoon vanilla  
 1 egg  
 1 1/2 cups sliced peaches, 2-3 medium
- Topping:**  
 1/2 cup chopped walnuts  
 1/2 cup coconut  
 1/3 cup brown sugar

- 2 tablespoons margarine or butter
- Put all cake ingredients except peaches in a mixing bowl and beat for 1 minute until smoothly blended. Scrape bowl once.
  - Grease a 9-inch round microwave cake pan on the bottom and spread the batter in the pan. Arrange peach slices in a single layer over the top.
  - In a small bowl, mix the topping ingredients until crumbly. Sprinkle over the top of the peaches.
  - Leave uncovered; Microwave on medium (50,5) for 10 minutes. Then microwave on high for 1 to 3 minutes, until a toothpick inserted in the center comes out clean. Turn the cake a quarter turn very 4 minutes if your oven cooks unevenly (if one side of the cake rises faster than another).
  - Let stand 5 minutes, uncovered. Serve warm, with ice cream if desired. Makes one 9-inch cake.

**Variation:** Substitute thinly sliced apples or other fruit for the peaches.

Fruit cobbler is similar to a deep dish pie, with a rich biscuit topping. From the microwave, the topping is light and tender, but

won't brown. With a sprinkling of cinnamon sugar on top, no one notices!

**Peach Cobbler**

- 2 tablespoons melted butter or margarine, divided  
 5 cups fresh peaches, sliced (6 to 7 medium)  
 1 tablespoon lemon juice  
 1/2 cup sugar  
 1 tablespoon cornstarch  
 1 cup buttermilk baking mix  
 1 tablespoon sugar  
 1 tablespoon milk  
 1 large egg  
 Cinnamon sugar to sprinkle on top

- Melt 1 tablespoon butter or margarine in a small glass or plastic mixing bowl (Microwave on high for 20 to 30 seconds). Set aside for topping.
- Put sliced peaches in a 9-inch round microwave cake pan (use a 2-quart casserole dish if you don't have a cake pan). Sprinkle with lemon juice. Mix 1/2 cup sugar and cornstarch in a small bowl and sprinkle over the peaches. Stir to coat slices evenly. Dot with remaining 1 tablespoon butter.
- Cover with wax paper and microwave on high for 8 to 9 minutes, stirring twice, until hot and bubbly.

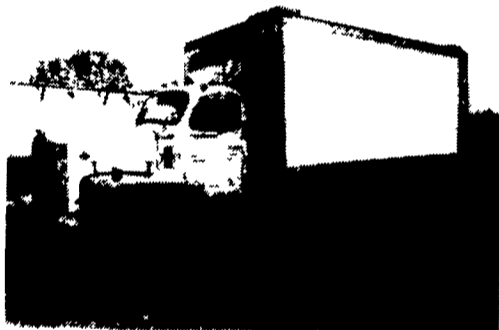
- While peaches are heating, mix buttermilk baking mix with 1 tablespoon sugar. To the reserved melted butter or margarine, add the milk and egg, beating until smooth, then stir it into the baking mix.
- When peaches are hot, put small spoonfuls of topping, almost touching, around the edge of the pan and in toward the center. The topping puffs up a lot, so use small spoonfuls, and put less topping in the center. Sprinkle cinnamon sugar on top.
- Cover with wax paper and microwave on high for 3 to 3 1/2 minutes, until topping looks dry and cooked. Let stand 5 minutes before serving. Serve warm, with vanilla ice cream, if desired. Makes 5 to 6 servings.

**Tip:** An extra fast cobbler can be made by using two cans of any fruit pie filling, heating the filling until hot, and adding the topping from the Peach Cobbler recipe above.

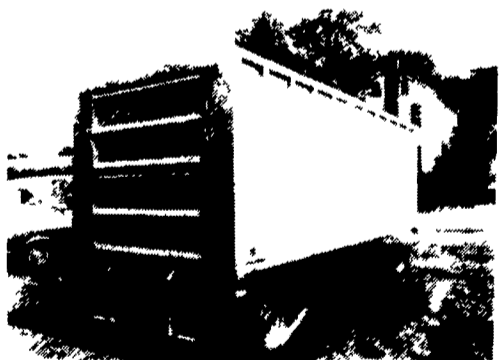
**Note:** The times above are for a 600-700 Watt microwave oven. If your oven has 500-600 W, add 10 seconds to each minute; for 400-500 W, add 20 seconds to each minute.

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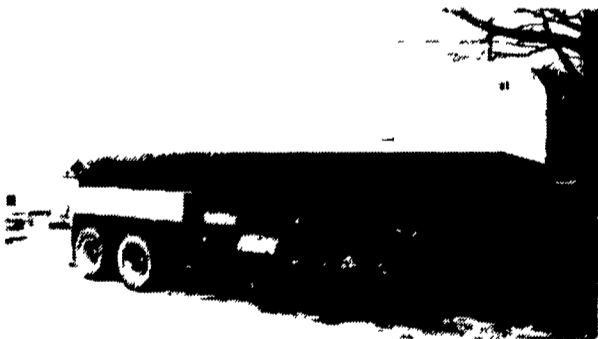
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