



**THE  
MICRO  
WAY  
LANI  
BLOOMER**

- 3 tablespoons unsweetened cocoa powder
- 2 tablespoons margarine
- 1 egg
- ½ cup milk
- ½ teaspoon vanilla
- ½ cup chopped nuts, optional
- 1 cup sugar
- 3 tablespoons unsweetened cocoa powder
- 1¾ cup hot water

1. Combine first 5 ingredients and sift into a mixing bowl. Set aside.

2. Put margarine in a 2-cup measure. Microwave on high for 45 to 60 seconds, until melted. Add milk, egg and vanilla and beat together. Stir into dry ingredients just until mixed, then stir in nuts if desired. Spread batter in a 9-inch round glass or plastic cake pan.

3. Stir sugar and cocoa together in a 2-cup measure. Add water, stirring to combine. Microwave on high for 5 to 6 minutes, stirring once, until it boils.

4. Stir again, then gently pour boiling water evenly over cake batter. Leave uncovered and microwave on medium (50,5) for 14 to 15 minutes, until center of the cake tests done. If you are using a glass pan, check the center of the bottom. There should be very little uncooked batter there (a lighter

color). Rotate the cake every 5 minutes if your oven cooks unevenly. Let stand to cool about 10 minutes before serving. Makes 6 servings.

**Tip:** It is important for these recipes for the liquid to be boiling when you pour it over the top of the cake. If it is not hot enough, the center of the cake will not cook in the times given.

For all of you fruit lovers, this makes a sweet ending for any meal!

**Pineapple-Orange Pudding Cake**

- 1 cup flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ¾ cup sugar
- 1 teaspoon grated orange rind
- 2 tablespoons margarine or butter
- 1 egg
- ½ cup milk
- ½ teaspoon vanilla
- 1 8 ounce can crushed pineapple
- ¾ cup orange juice
- ¾ cup sugar

1. Combine first 5 dry ingredients in a mixing bowl. Set aside.

2. Put margarine in a 2-cup measure, microwave on high for 45 to 60 seconds, until melted. Add milk, egg and vanilla and beat together. Stir into dry ingredients just until mixed. Drain pineapple,

reserving juice in a 2-cup measure. Press pineapple with the back of a spoon to drain it well. Stir drained pineapple into the cake batter. Spread batter in a 9-inch round glass cake pan.

3. To the reserved pineapple juice, add enough orange juice to make 1¼ cups juice and stir in remaining ¾ cup sugar. Microwave juice on high for 4 to 5 minutes, stirring once, until it starts to boil. Gently pour boiling juice evenly over cake batter.

4. Leave uncovered and microwave on medium (50,5) for 14 to 15 minutes, until center tests done. (Look through the pan on the bottom: uncooked batter will be a lighter color.) Rotate the cake every 5 minutes if your oven cooks unevenly. Let stand to cool about 10 minutes before serving. Makes 6 servings.

**Tip:** If juice starts to boil over at the end of the baking time, reduce the power to low (30,30,defrost) and microwave on low until the center is cooked.

**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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**An Old Fashioned Dessert  
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A tender cake on top with moist pudding on the bottom...it's a terrific combination!

The old fashioned name for this delicious dessert is a Sponge Custard. The more common name today is a Pudding Cake. By either name, it is a favorite dessert in our household. As it bakes, this dessert separates into a soft, pudding type bottom and a cake-like top. It makes an easy, delicious cake that doesn't need any icing!

When you are used to a microwave's speed, you get impatient with the (endless) hour a sponge custard takes to bake in a range. So, I have tried for several years to get these recipes to bake properly in the microwave. But

they just didn't work and I gave up last winter!

The problem has been that recipes for conventional baking usually separate the eggs, beating the whites separately, then folding them in to the batter at the end. When you do this, it doesn't bake properly in the microwave. The whites rise to the top and bake dry, leaving a gooey mess underneath.

We like these desserts too much to give up on, however. So, I tried again recently, with success at last! Try one, I hope you'll like it too!

For chocolate lovers, this rich dessert is heavenly!

**Brownie Pudding Cake**

- 1 cup flour
- 1 teaspoon baking power
- ¼ teaspoon salt
- ¾ cup sugar

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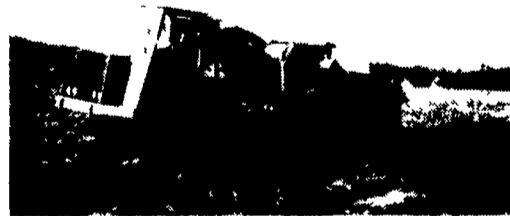
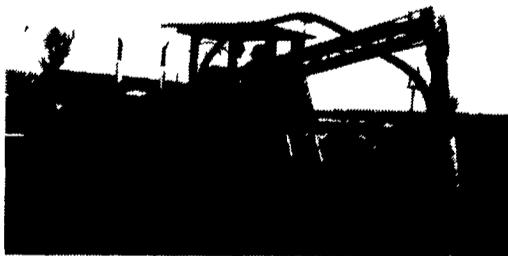
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