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LUSCIOUS LEMON SQUARES ▲

Cooks in 16 minutes

Ingredients

- 1/3 cup butter, softened
- 1 cup sugar, divided
- 1 cup all-purpose flour
- Dash salt
- 2 eggs, beaten
- 3 tablespoons all-purpose flour
- 1/2 teaspoon baking powder
- 2 tablespoons fresh lemon juice
- 1 tablespoon grated lemon zest
- Powdered sugar

Preparation

In a small mixing bowl, beat butter and 1/4 cup sugar until well blended. Mix in 1 cup flour and salt until mixture is crumbly. Press mixture onto bottom of an 8-inch square baking dish. Place dish on non-stick metal tray. Cook for 7 minutes at **U=MED LO, L=LO**. Cool slightly.

Combine remaining sugar, eggs, 3 tablespoons flour, baking powder, lemon juice and lemon zest; spread over crust. Return dish to oven. Cook for 9 to 11 minutes at **U=HI, L=HI** or until set. Cool completely and sprinkle with powdered sugar. Cut into squares. Makes 16 squares.

After removing the lemon zest, squeeze the lemon for the juice needed in this recipe. The fresh lemon juice gives the squares a superior flavor.

COCONUT-CHOCOLATE CHIP PIE

Cooks in 29 minutes

Ingredients

- 1 cup sugar
- 1/2 cup butter, melted
- 1/4 cup all-purpose flour
- 3 eggs, beaten
- 2 teaspoons rum flavoring
- 1 (6-oz.) pkg. semisweet chocolate chips
- 1/2 cup chopped pecans
- 1/2 cup flaked coconut
- 1/2 (15-oz.) pkg. refrigerated pie crust

Preparation

Line a 9-inch pie plate with pie crust according to package directions; flute edges. Place dish on non-stick metal tray. Cook for 6 to 7 minutes at **U=MED, L=HI**.

In a large mixing bowl, combine sugar, butter, flour, eggs, rum flavoring, chocolate chips, pecans and coconut; blend well. Pour filling into pie crust. Return dish to oven. Cook for 22 to 24 minutes at **U=MED, L=HI** or until center is set. Serve warm.

Makes 8 servings.

PINEAPPLE UPSIDE DOWN CAKE

Cooks in 21 minutes

Ingredients

- 1/4 cup butter, melted
- 1/2 cup packed brown sugar
- 1 tablespoon water
- 1 (8-oz.) can pineapple slices, drained and halved
- 4 maraschino cherries, halved
- 1 1/3 cups all-purpose flour
- 2/3 cup granulated sugar
- 2 teaspoons baking powder
- 2/3 cup milk
- 1/3 cup butter
- 1 egg

Preparation

Combine melted butter, brown sugar and water in a 2-quart oblong baking dish; blend well. Arrange pineapple slices and cherries over sugar mixture. Set aside.

In a bowl, combine flour, granulated sugar and baking powder. Add milk, butter and egg. Beat with an electric mixer on low speed until combined. Beat on medium speed for 1 minute. Pour batter over pineapple and cherries. Place dish on non-stick metal tray. Cook for 21 to 23 minutes at **U=MED, L=LO** or until toothpick inserted in center comes out clean. Cool on wire rack for 5 minutes. Loosen sides; invert onto serving plate. Serve warm. Makes 8 servings.

OATMEAL-RAISIN COOKIES

Cooks in 7 minutes

Ingredients

- 3/4 cup butter, softened
- 1 3/4 cups all-purpose flour
- 1 cup packed brown sugar
- 1/2 cup granulated sugar
- 1 egg
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 1/4 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 2/3 cups rolled oats, uncooked
- 1 cup raisins

Preparation

In a mixing bowl, beat butter with an electric mixer on medium-high speed for 30 seconds. Add half of flour, sugars, egg, baking powder, vanilla, baking soda, cinnamon and nutmeg. Beat until thoroughly combined. Beat in remaining flour. Stir in oats and raisins. Drop by rounded tablespoon 2 inches apart in a circular pattern onto non-stick metal tray. Cook for 7 to 9 minutes at **U=MED HI, L=LO** or until edges are golden. Cool on tray for 2 minutes. Remove to wire rack to cool completely. Makes about 5 dozen.

To make luscious oatmeal-chip cookies, omit raisins and stir in 1 cup semisweet, milk chocolate or butterscotch chips and 1/2 cup chopped nuts after adding the oats.



WHITE CHOCOLATE CHEESECAKE

Cooks in 14 minutes

Ingredients

- 1½ cups graham cracker crumbs
- ¼ cup toasted, ground almonds
- ¼ cup plus 1 tablespoon butter, melted
- 1 lb. white chocolate, coarsely chopped
- 2 (8-oz.) pkgs. cream cheese, softened
- ½ cup sour cream
- 3 eggs
- 1 teaspoon vanilla
- ½ teaspoon almond extract
- Melted chocolate (optional)
- Fresh berries (optional)

Preparation

Combine graham cracker crumbs, almonds and butter; blend well. Press mixture onto bottom and 1 inch up sides of a 9-inch springform pan; chill.

In a 1-quart round casserole, place white chocolate. Place dish on glass tray. Microwave at medium (5) for 2 to 3 minutes; stir until smooth. Cool slightly. Combine cream cheese and sour cream in a large mixing bowl; beat at medium speed with an electric mixer until fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla, almond extract and white chocolate; stir until smooth and well blended. Pour mixture into a 2-quart round casserole. Place dish on glass tray. Microwave at medium high (7) for 12 to 13 minutes or until very thick, stirring with a wire whisk every 2 minutes. Pour into crust. Refrigerate 4 hours or until firm. Drizzle chocolate over top and garnish with fresh berries, if desired. Makes 12 servings.

PEANUT BRITTLE

Cooks in 8 minutes

Ingredients

- 1 cup sugar
- ½ cup light corn syrup
- 1 cup dry roasted peanuts
- 1 teaspoon butter
- 1 teaspoon vanilla
- 1 teaspoon baking soda

Preparation

In a 1½-quart round casserole, combine sugar and syrup. Place dish on glass tray. Microwave at high (10) for 3 minutes. Add peanuts; microwave at high (10) for 5 to 7 minutes or until peanuts are light brown, stirring every 2 minutes. Add butter and vanilla; stir well. Add baking soda and gently stir until light and foamy. Pour mixture onto a lightly greased cookie sheet; cool 30 minutes. When cool, break into pieces. Makes about 1 pound.

No candy thermometer or constant stirring is required to create a batch of perfect peanut brittle when you use the microwave. Best of all, the candy is ready to enjoy in half the time.

CHERRY VANILLA BARK

Cooks in 4 minutes

Ingredients

- 1 lb. vanilla-flavored candy coating
- ½ cup coarsely chopped candied cherries

Preparation

In a 1-quart round casserole, place candy coating. Place dish on glass tray. Microwave at medium (5) for 4 to 6 minutes or until nearly melted; stir until smooth. Add cherries; mix well. Spread mixture in a thin layer on a lightly buttered cookie sheet; refrigerate until firm. Break into pieces. Makes 1 pound.

FRENCH STYLE FUDGE

Cooks in 6 minutes

Ingredients

- 2¼ cups sugar
- 1 (5-oz.) can evaporated milk
- 1 (12-oz.) pkg. semisweet chocolate chips
- 1 (6-oz.) pkg. milk chocolate chips
- 1 cup chopped walnuts or pecans
- ½ cup butter
- 2 tablespoons vanilla

Preparation

In a 3-quart ceramic casserole or large microwave-safe bowl, combine sugar and milk; blend well. Place dish on glass tray. Microwave at high (10) for 6 to 7 minutes or until sugar is dissolved, stirring every 2 minutes. Add chocolate chips, nuts, butter and vanilla; stir until thoroughly blended. Pour mixture into a buttered 2-quart oblong glass dish. Refrigerate until firm. Cut into squares. Makes about 60 squares.

FRUIT-FILLED PINEAPPLE

Cooks in 6 minutes

Ingredients

- 1 medium-size fresh pineapple
- 1 (11-oz.) can mandarin oranges, drained
- 1 cup shredded coconut
- ½ cup maraschino cherries, drained and cut in half
- ½ cup orange marmalade
- ½ cup toasted, sliced almonds
- 2 tablespoons light rum

Preparation

Cut leafy crown off pineapple; reserve for garnish, if desired. Cut pineapple in half lengthwise. Scoop out fruit, leaving a ¼-inch thick shell. Remove woody core from fruit and discard. Cut remaining fruit into chunks.

Combine pineapple chunks, oranges, coconut, cherries, marmalade, almonds and rum; toss gently. Divide fruit mixture between shells; place shells on glass tray. Cover with wax paper. Microwave at high (10) for 6 to 8 minutes or until heated through. Makes 6 servings.

What's the secret to selecting a good pineapple? A ripe pineapple will be firm and heavy with a golden color and distinctive sweet smell. A green pineapple will ripen on the kitchen counter, but before buying, check the base. If the base is green, the pineapple will not ripen properly.

Cool cookies before storing.
Soft, chewy cookies should be stored in an airtight container.
Store crisp cookies in a jar with a loose-fitting lid.

PEANUT BUTTER COOKIES

Cooks in 7 minutes

Ingredients

- 1/2 cup butter, softened
- 1/2 cup crunchy peanut butter
- 1 1/4 cups all-purpose flour
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1 egg
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon vanilla

Preparation

In a mixing bowl, beat butter and peanut butter with an electric mixer on medium-high speed for 30 seconds. Add 1/2 cup flour, sugars, egg, baking soda, baking powder and vanilla. Beat until thoroughly combined. Beat in remaining flour. Cover and chill dough until easy to handle, if necessary.

Shape dough into 1-inch balls. Place cookies in a circular pattern 2 inches apart on non-stick metal tray. Flatten balls by crisscrossing with the tines of a fork. Cook for 7 to 9 minutes at **U=MED HI, L=LO** or until bottoms are lightly browned. Cool on tray for 2 minutes. Remove to wire rack to cool completely. Makes about 3 1/2 dozen.

GINGERBREAD WITH CITRUS SAUCE

Cooks in 13 minutes

Ingredients

- 1 1/2 cups all-purpose flour
- 1/4 cup packed brown sugar
- 1 teaspoon cinnamon
- 3/4 teaspoon ginger
- 1/4 teaspoon allspice
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 cup shortening
- 1/2 cup light molasses
- 1/2 cup water
- 1 egg

Preparation

In a bowl, combine flour, and next six ingredients. Add shortening, molasses, water and egg. Beat with an electric mixer on low speed until combined. Beat on high speed for 2 minutes. Pour into a greased 2-quart oblong baking dish. Place dish on non-stick metal tray. Cook for 13 to 15 minutes at **U=MED LO, L=LO** or until toothpick inserted in center comes out clean. Cool on wire rack. Serve with Citrus Sauce. Makes 9 servings.

Citrus Sauce

In a 1-quart round casserole, combine 1 cup sugar and 3 tablespoons cornstarch. Stir in 1 cup water and 1/2 cup orange juice. Place dish on glass tray. Microwave at high (10) for 3 to 4 minutes or until thickened; stir twice. Add 2 tablespoons butter and 1 tablespoon grated lemon zest.



CARROT CAKE

Cooks in 23 minutes

Ingredients

- 1¼ cups sugar
- ¾ cup vegetable oil
- 2 eggs
- 1 teaspoon vanilla
- 1¼ cups all-purpose flour
- 2 teaspoons cinnamon
- ¾ teaspoon baking soda
- ½ teaspoon salt
- 2 cups shredded carrots
- ½ cup finely chopped pecans

Preparation

In a large mixing bowl, combine sugar, oil, eggs and vanilla; beat with an electric mixer at medium speed for 1 minute. Combine flour, cinnamon, baking soda and salt; add to sugar mixture. Beat on low speed for 1 minute. Stir in carrots and pecans. Spread mixture evenly in a greased 2-quart oblong baking dish. Place dish on non-stick metal tray. Cook for 23 to 25 minutes at **U=MED LO, L=LO** or until toothpick inserted in center comes out clean. Cool on wire rack. Makes 12 servings.

PEACH COBBLER

Cooks in 22 minutes

Ingredients

- 2 (21-oz.) cans peach pie filling
- ½ teaspoon almond extract
- 1 (9-oz.) pkg. yellow cake mix
- 1 tablespoon sugar
- ½ teaspoon cinnamon
- ⅛ teaspoon ginger
- ¼ cup butter, thinly sliced
- ¼ cup chopped, toasted almonds

Preparation

Combine pie filling and almond extract; spoon into an 2-quart oblong baking dish. Combine cake mix, sugar, cinnamon and ginger. Cut in butter with a pastry blender or fork until crumbly; stir in almonds. Spread mixture evenly over peaches. Place dish on non-stick metal tray. Cook for 22 to 24 minutes at **U=MED LO, L=LO** or until golden brown and bubbly. Makes 8 servings.

For Apple Cobbler, substitute 2 cans apple pie filling for the peach pie filling. Increase cinnamon to ¾ teaspoon and add ¼ teaspoon nutmeg. Replace the chopped, toasted almonds with chopped, toasted walnuts.

BAKED APPLES

Cooks in 7 minutes

Ingredients

- 4 large apples, unpeeled
- ½ cup packed brown sugar
- ½ teaspoon cinnamon
- ¼ cup butter
- ½ cup orange juice

Preparation

Core apples; peel a strip of skin from apple around center top to prevent bursting. Place apples in a 2-quart round casserole. Fill center of each apple with one-fourth of sugar, cinnamon and butter. Pour orange juice around apples; cover. Place dish on glass tray. Microwave at high (10) for 7 to 9 minutes or until tender. Makes 4 servings.

Substitute fresh pears for a sweet and juicy variation on this old fashioned dessert. Add ¼ teaspoon ginger to the sugar-cinnamon mixture.

BREAD PUDDING WITH BOURBON SAUCE

Cooks in 19 minutes

Ingredients

- 4 cups bread cubes (4 to 5 slices)
- 1/2 cup packed brown sugar
- 1/2 cup raisins
- 1/2 teaspoon nutmeg
- 1/4 teaspoon salt
- 2 cups milk
- 1/4 cup butter
- 2 eggs, beaten
- 1 teaspoon vanilla

Preparation

Spread bread cubes evenly in a 2-quart oblong baking dish. Combine sugar, raisins, nutmeg and salt; sprinkle evenly over bread cubes. Set aside.

Place milk and butter in a 4-cup glass measuring cup; place cup on glass tray. Microwave at high (10) for 3 to 4 minutes or until butter is melted. Rapidly stir in eggs with a fork; blend well. Add vanilla. Pour milk mixture over bread cubes. Place dish on non-stick metal tray. Cook for 19 to 21 minutes at **U=MED**, **L=HI** or until center is set. Serve with Bourbon Sauce. Makes 6 servings.

Bourbon Sauce

In a 1-quart round casserole, combine 1/2 cup sugar, 1 tablespoon cornstarch and 1/2 teaspoon cinnamon. Combine 1/2 cup water and 1/4 cup bourbon; gradually add to sugar mixture, stirring until smooth. Place dish on glass tray. Microwave at high (10) for 3 to 4 minutes or until thickened, stirring twice. Add 2 tablespoons butter; stir until blended. Serve warm.



OLD FASHIONED RICE PUDDING

Cooks in 13 minutes

Ingredients

- 2 cups cooked rice
- 1 1/3 cups milk
- 3 eggs, beaten
- 1/2 cup packed brown sugar
- 1 tablespoon butter, softened
- 2 teaspoons vanilla
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- Whipped cream (optional)

Preparation

In a 2-quart round casserole, combine rice, milk, eggs, sugar, butter, vanilla, cinnamon and nutmeg. Place dish on glass tray. Microwave at medium (5) for 13 to 15 minutes or until done, stirring every 6 minutes. Let stand 10 minutes. Serve warm or chilled topped with whipped cream, if desired. Makes 6 servings.

If you prefer, substitute

1/2 cup chopped dried apricots,

1/2 cup coarsely chopped dried

cranberries or 1/2 cup chopped
dates for the raisins.

STRAWBERRY SHORTCAKE ▶

Cooks in 13 minutes

Ingredients

- 6 cups sliced strawberries
- ¼ cup sugar
- 2⅓ cups baking mix
- 3 tablespoons sugar
- ½ teaspoon mace (optional)
- ½ cup milk
- ¼ cup butter, melted
- Whipped cream (optional)

Preparation

Combine strawberries and ¼ cup sugar; stir well and set aside. In a large mixing bowl, combine baking mix, 3 tablespoons sugar, mace, if desired, milk and butter; stir until mixture forms a soft dough. Turn out onto lightly floured surface; knead 10 or 12 strokes. Roll dough out to ½-inch thickness; cut with a 3-inch biscuit cutter. Place on non-stick metal tray. Cook for 13 to 15 minutes at **U=MED, L=LO** or until golden brown. Cool shortcakes on wire rack. Split into 2 layers. Spoon strawberries between layers and over top. Garnish with whipped cream, if desired. Makes 6 servings.

Peach-Blueberry Shortcake: Combine 5 cups peeled, sliced fresh peaches, 1 cup fresh blueberries, 1 tablespoon orange juice, ¼ cup sugar and ¼ teaspoon nutmeg. Spoon fruit mixture between layers and over top of shortcakes.

Mixed Berry Shortcake: Combine 2 cups sliced fresh strawberries, 2 cups fresh raspberries, 2 cups fresh blueberries, ¼ cup sugar, 2 teaspoons grated orange rind and ¼ teaspoon cinnamon. Spoon fruit mixture between layers and on top of shortcakes.



EASY GRASSHOPPER PIE

Cooks in 1 minute

Ingredients

- 1 (10-oz.) pkg. large marshmallows
- ½ cup milk
- 2 cups frozen whipped topping, thawed
- 3 tablespoons green creme de menthe
- 2 tablespoons white creme de cocoa
- 1 (9-inch) chocolate crumb crust
- Whipped topping (optional)
- Chocolate curls (optional)

Preparation

In a 3-quart ceramic casserole, combine marshmallows and milk; cover. Place dish on glass tray. Microwave at high (10) for 1 to 2 minutes or until mixture can be stirred smooth. Refrigerate until thickened (about 35 minutes), stirring occasionally. Stir in 2 cups whipped topping, creme de menthe and creme de cocoa; spoon into crumb crust. Refrigerate several hours or overnight. Garnish with additional whipped topping and chocolate curls, if desired. Makes 6 servings.

Fruit Variation

Omit green creme de menthe and white creme de cocoa. Fold in 2 cups of your favorite fresh fruit when adding the whipped topping. Use a graham cracker crumb crust.

When refrigerated, these pies have a soft and creamy texture. For firm pieces that hold a sharp cut, freeze for 1 to 2 hours before serving.

CLASSIC BROWNIES

Cooks in 16 minutes

Ingredients

- 1 cup sugar
- 2 eggs
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 1/2 cup butter, melted
- 3/4 cup all-purpose flour
- 1/2 cup cocoa
- 1/2 cup chopped pecans or walnuts

Preparation

In a small bowl, beat sugar, eggs, salt and vanilla with an electric mixer at medium speed until light. Add butter; beat until thoroughly blended. Combine flour and cocoa; add to sugar mixture, beating at low speed until blended. Stir in nuts. Spread batter evenly in a greased 2-quart oblong baking dish. Place dish on non-stick metal tray. Cook for 16 to 18 minutes at **U=MED**, **L=HI** or until done. Cool on wire rack. Cut into squares. Makes 16 squares.

CHOCOLATE CLUSTERS

Cooks in 2 minutes

Ingredients

- 1 (6-oz.) pkg. semisweet chocolate chips
- 1 cup dry-roasted peanuts
- 1 cup raisins

Preparation

In a 1-quart round casserole, place chocolate chips, peanuts and raisins. Place dish on glass tray. Microwave at medium high (7) for 2 to 4 minutes or until chocolate is melted. Stir until peanuts and raisins are evenly coated with chocolate. Drop by teaspoonfuls onto wax paper; cool until firm. Makes about 20 pieces.

BANANA CAKE

Cooks in 20 minutes

Ingredients

- 1 1/2 cup all-purpose flour
- 1/2 cup packed brown sugar
- 1/4 cup granulated sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup mashed ripe banana
- 1/4 cup buttermilk
- 1/4 cup shortening
- 1 egg
- 1/2 teaspoon vanilla

Preparation

In a bowl, combine flour, brown sugar, granulated sugar, baking powder, baking soda and salt. Add banana, buttermilk, shortening, egg and vanilla. Beat with an electric mixer on low speed until combined. Beat on medium speed for 3 minutes. Pour batter into a greased 2-quart oblong baking dish. Place dish on non-stick metal tray. Cook for 20 to 22 minutes at **U=MED**, **L=HI** or until toothpick inserted in center comes out clean. Cool on wire rack. Frost with Lemon Butter Cream Frosting. Makes 9 servings.

Lemon Butter Cream Frosting

In a bowl, beat 2 tablespoons softened butter until fluffy. Gradually add 1 cup powdered sugar, beating well. Beat in 2 tablespoons fresh lemon juice and 1/2 teaspoon vanilla. Slowly beat in 1 cup powdered sugar. Beat in additional lemon juice, if needed, to make a spreadable consistency.

To cut bar cookies neatly, try the following procedure. While the bars are still warm, use a sharp knife to lightly mark where to cut. When the bars have cooled, use the marks as a guide to cut the bars evenly and cleanly.

HOT FUDGE PUDDING

Cooks in 23 minutes

Ingredients

- 1¼ cups granulated sugar, divided
- 1 cup all-purpose flour
- ½ cup cocoa, divided
- 2 teaspoons baking powder
- ¼ teaspoon salt
- ½ cup milk
- ⅓ cup butter, melted
- 1½ teaspoons vanilla
- ½ cup packed brown sugar
- 1¼ cups boiling water

Preparation

Combine ¾ cup granulated sugar, flour, ¼ cup cocoa, baking powder and salt. Add milk, butter and vanilla; beat until smooth. Pour mixture into an 8-inch square baking dish. Combine remaining granulated sugar, brown sugar and remaining cocoa; sprinkle evenly over chocolate mixture. Pour boiling water over batter. Do not stir. Place dish on non-stick metal tray. Cook for 23 to 25 minutes at **U=MED, L=HI** or until center is almost set. Let stand 15 minutes. Spoon into dessert dishes to serve. Makes 6 servings.



CRANBERRY-PECAN PIE ▲

Cooks in 34 minutes

Ingredients

- 1 cup light corn syrup
- ⅔ cup sugar
- 3 eggs, beaten
- 3 tablespoons butter, melted
- 1 teaspoon vanilla
- 1 cup pecan halves
- ½ cup coarsely chopped dried cranberries
- ½ (15-oz.) pkg. refrigerated pie crust
- Whipped cream (optional)
- Chopped dried cranberries (optional)

Preparation

Line a 9-inch pie plate with pie crust according to package directions; flute edges. Place plate on non-stick metal tray. Cook for 6 to 7 minutes at **U=MED, L=HI**. In a mixing bowl, combine corn syrup, sugar, eggs, butter and vanilla; blend well. Stir in pecans and cranberries. Pour pecan mixture into pie crust. Place plate on non-stick metal tray. Cook for 28 to 30 minutes at **U=MED, L=HI** or until crust is golden brown and center is set. Cool before serving. Garnish with whipped cream and additional cranberries, if desired. Makes 8 servings.

Use the second packaged pie crust to make a fancy edging for your pie. Using a tiny cookie cutter, cut out shapes of your choice. Moisten the edge of the pie crust lining the dish with water. Arrange the cut-out shapes around the edge of the pie, overlapping slightly and pressing gently in place.

CHOCOLATE CHIP COOKIES

Cooks in 7 minutes

Ingredients

- 2¼ cups all-purpose flour
- 1 teaspoon baking soda
- ¾ teaspoon salt
- 1 cup butter, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1½ teaspoons vanilla
- 2 eggs
- 1 (12-oz.) pkg. semisweet chocolate chips
- 1 cup chopped pecans

Preparation

In a small bowl, combine flour, baking soda and salt; set aside. In a large bowl, beat butter, granulated sugar, brown sugar and vanilla with electric mixer. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate chips and pecans. Drop by rounded tablespoons in a circular pattern onto non-stick metal tray. Cook for 7 to 9 minutes at **U=MED HI**, **L=LO** or until golden brown. Cool on tray for 2 minutes. Remove to wire rack to cool completely. Makes 6 dozen.

CHERRY-PINEAPPLE PIE

Cooks in 26 minutes

Ingredients

- 1 cup graham cracker crumbs
- ⅓ cup dry unseasoned bread crumbs
- ¼ cup sugar
- 6 tablespoons butter, melted
- 2 (21-oz.) cans cherry pie filling with extra fruit
- 1 tablespoon cornstarch
- 1 tablespoon water
- 1 (15¼-oz.) can pineapple tidbits, drained
- ½ teaspoon almond extract
- ⅓ cup sliced almonds
- Whipped topping

Preparation

Combine graham cracker crumbs, bread crumbs, sugar and butter; blend well. Press mixture on bottom and up sides of a 9-inch glass pie plate. Place dish on non-stick metal tray. Cook for 4 minutes at **U=HI**, **L=HI**. Cool slightly.

Discard ½ cup sauce from the pie filling. In a 2-quart round casserole dish, combine cornstarch and the remaining pie filling, stirring until smooth. Place dish on non-stick metal tray. Cook for 2 to 4 minutes at **U=LO**, **L=LO** or until thickened, stirring twice. Add pineapple tidbits and almond extract to pie filling; spoon mixture into crumb crust. Place dish on non-stick metal tray. Cook for 20 to 23 minutes at **U=MED LO**, **L=HI** or until filling just begins to bubble around the edges. Cool on wire rack. Top with sliced almonds and whipped topping before serving. Makes 8 servings.

BANANAS FOSTER

Cooks in 2 minutes

Ingredients

- 3 medium bananas
- 1/2 cup pecan halves
- 1/2 cup packed brown sugar
- 3 tablespoons butter
- 2 tablespoons orange juice
- 2 tablespoons light rum
- 1/2 teaspoon vanilla
- Vanilla ice cream

Preparation

Slice bananas in half crosswise and then lengthwise; place in a 9-inch pie plate. Sprinkle with pecans. In a 2-cup glass measuring cup, combine sugar, butter, orange juice, rum and vanilla. Place dish on glass tray. Microwave at high (10) for 1 minute or until butter is melted; blend well. Pour sauce over bananas. Microwave at high (10) for 1 to 2 minutes or until bananas are warm. Spoon over ice cream. Makes 4 servings.



APPLE CRANBERRY CRISP ▲

Cooks in 28 minutes

Ingredients

- 6 cups peeled, thinly sliced apples
- 1 cup dried cranberries
- 3/4 cup packed brown sugar
- 1/4 cup water
- 1 tablespoon orange juice
- 1 tablespoon grated orange rind
- 1/2 cup all-purpose flour
- 1/3 cup packed brown sugar
- 1/3 cup quick-cooking rolled oats, uncooked
- 1/2 teaspoon cinnamon
- 1/4 cup butter

Preparation

Combine apples, cranberries, 3/4 cup brown sugar, water, orange juice and orange rind; spoon into an 2-quart oblong baking dish. Combine flour, 1/3 cup brown sugar, oats and cinnamon. Cut in butter with a pastry blender or fork until crumbly; sprinkle over fruit. Place dish on non-stick metal tray. Cook for 28 to 30 minutes at **U=LO, L=HI** or until apples are tender. Makes 6 to 8 servings.

Puddings, like sauces, are perfect choices for microwave cooking. A minimum of stirring is required to keep the pudding smooth and creamy.

CHOCOLATE PUDDING

Cooks in 6 minutes

Ingredients

- $\frac{3}{4}$ cup granulated sugar
- 2 tablespoons cornstarch
- $\frac{1}{4}$ teaspoon salt
- 2 cups milk
- 2 (1-oz.) squares unsweetened chocolate, coarsely chopped
- 1 egg, well beaten
- 2 tablespoons butter
- 1 teaspoon vanilla

Preparation

In 1-quart round casserole, combine sugar, cornstarch and salt. Gradually add milk, mixing well. Place dish on glass tray. Microwave at high (10) for 4 to 5 minutes or until thickened and bubbly, stirring twice.

Add chocolate and stir until melted. Stir a small amount of hot pudding mixture quickly into beaten egg. Return egg mixture to pudding; blend well. Microwave at medium high (7) for 2 to 3 minutes or until thickened and smooth. Add butter and vanilla; stir until butter is melted. Pour into serving dishes; serve warm or chilled. Makes 4 servings.

Vanilla Pudding

Omit chocolate; prepare as directed above.

Butterscotch Pudding

Substitute $\frac{3}{4}$ cup packed brown sugar for granulated sugar. Increase butter to 3 tablespoons.

CHOCOLATE CHIP BARS

Cooks in 14 minutes

Ingredients

- $\frac{3}{4}$ cup packed brown sugar
- $\frac{1}{2}$ cup butter, melted
- 2 eggs, beaten
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon almond extract
- 1 (6-oz.) pkg. semisweet chocolate chips
- $\frac{3}{4}$ cup chopped walnuts
- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- Powdered sugar

Preparation

In a mixing bowl, combine sugar, butter, eggs, vanilla and almond extract; stir until well blended. Add chocolate chips, walnuts, flour, baking powder and salt; blend well. Pour batter into a greased 2-quart oblong baking dish. Place dish on non-stick metal tray. Cook for 14 to 16 minutes at **U=MED, L=HI** or until golden brown. Cool on wire rack. Sprinkle with powdered sugar and cut into bars. Makes 24 bars.