

**MICROWAVE COOKING CONCEPT #11:**  
 Use sauces, herbs, or toppings to make pale foods look more attractive.

## Cupcakes

Makes 5

**You Need:**



1/2 cup flour



1/3 cup sugar



one egg



1/2 tsp. baking powder



1/2 tsp. vanilla



1/4 cup oil



1/4 cup milk chocolate chips



1/3 cup dry measuring cup



1/4 cup dry measuring cup



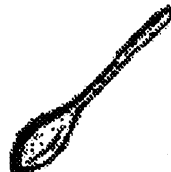
1/2 cup dry measuring cup



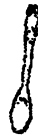
1 cup liquid measuring cup



bowl



wooden spoon



spoon



5 cupcake liners



Tablespoon



1/2 teaspoon



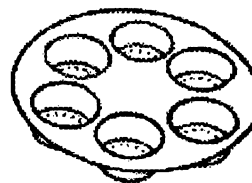
rubber spatula



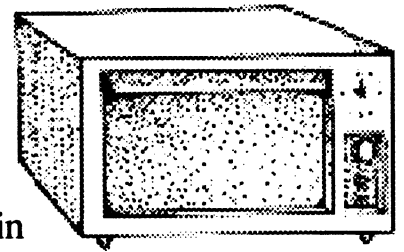
custard cup



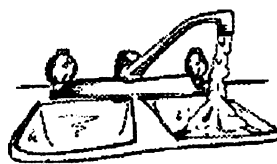
toothpicks



microwave muffin tin



microwave



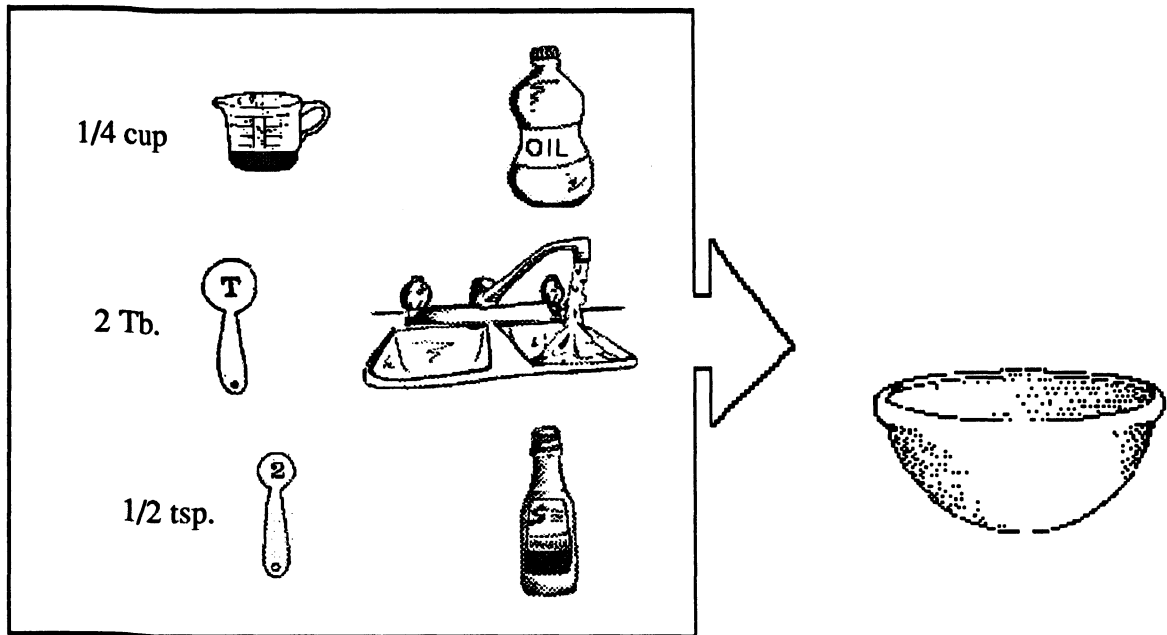
2 Tb. water

1.



Break an egg into a bowl.

2.



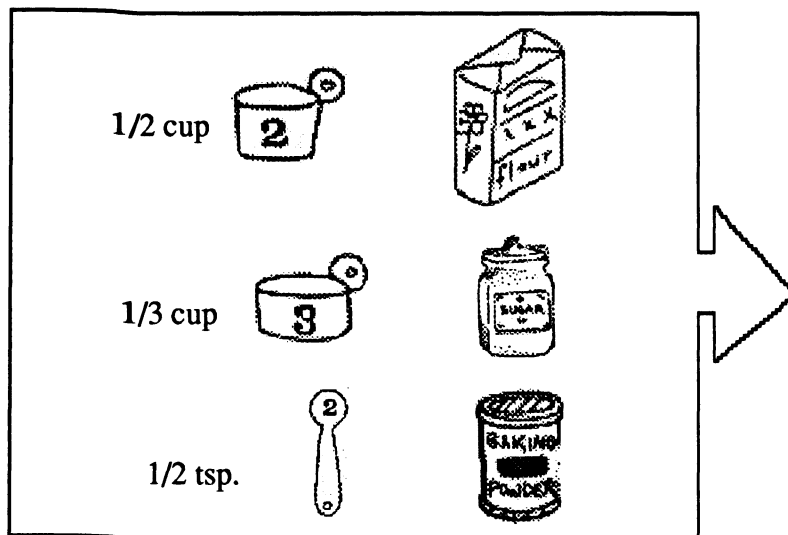
Measure 1/4 cup oil, 2 Tb. water, 1/2 tsp. vanilla and put into the bowl.

3.

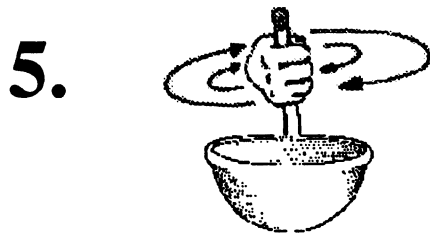


Mix together well.

4.

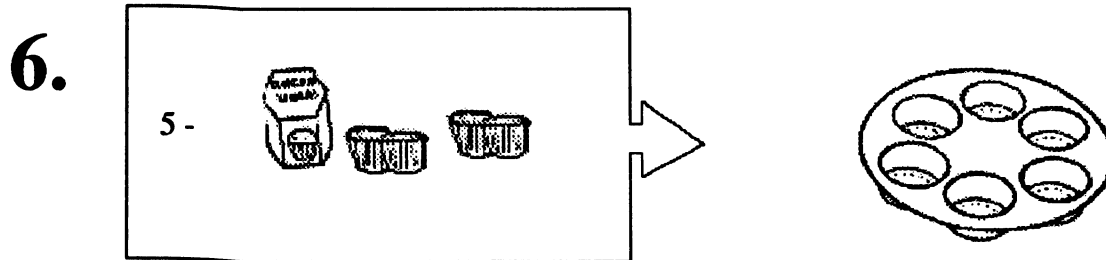


Measure 1/2 cup flour, 1/3 cup sugar, 1/2 tsp. baking powder and put into the bowl.



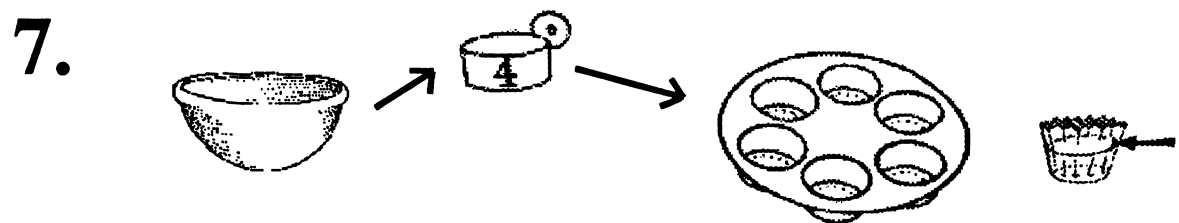
Mix all ingredients thoroughly together.

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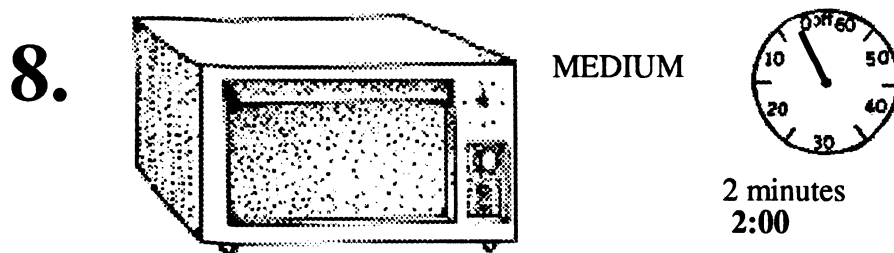
Put five paper liners in muffin tin used for the microwave oven.

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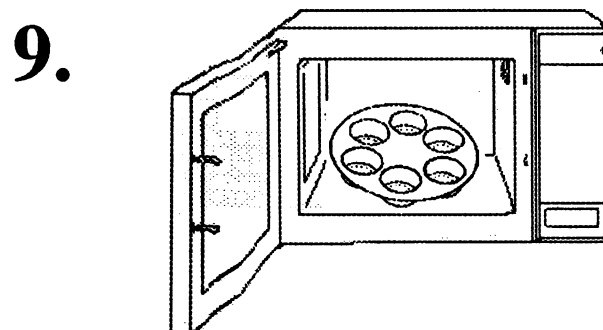
Using a 1/4 cup dry measuring cup, fill each liner half full of batter.

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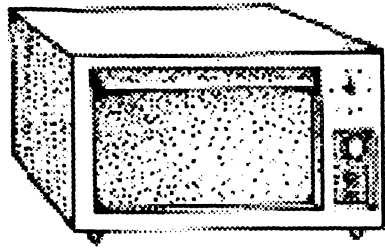
Microwave at MEDIUM (50 percent ) power for 2 minutes.

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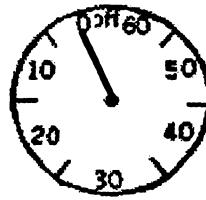


Turn cupcakes around in the oven.

10.



HIGH

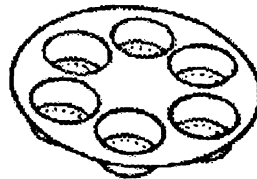


1 minute  
1:00

Microwave at HIGH power for 1 minute longer.

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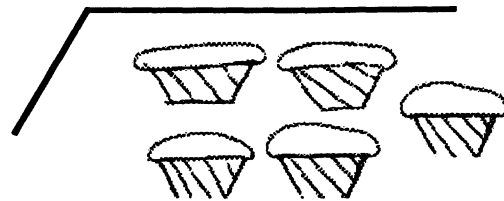
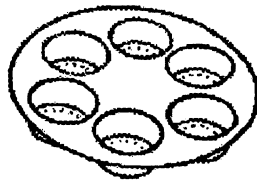
11.



To tell if cupcakes are done, insert a toothpick near the center. Toothpicks will come out clean. There may be moisture on the top of the cupcakes.

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12.



Leave cupcakes in the paper wrappers, but remove from the pan and let them stand directly on the counter.

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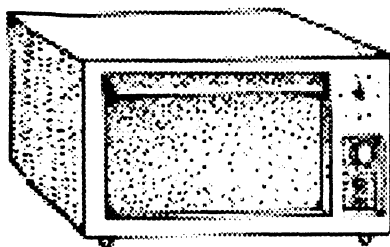
13.



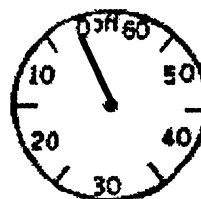
Measure 1/4 cup milk chocolate chips and place in a custard cup.

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14.



HIGH

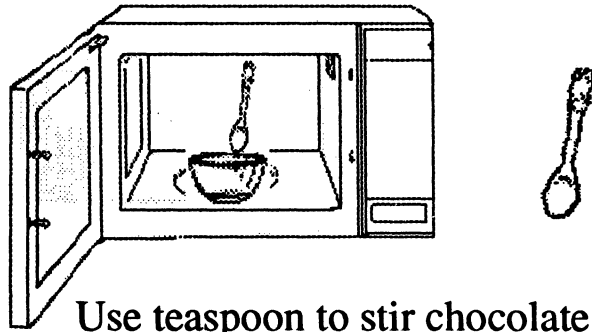


1 minute  
1:00

580

Microwave at HIGH power for 1 minute.

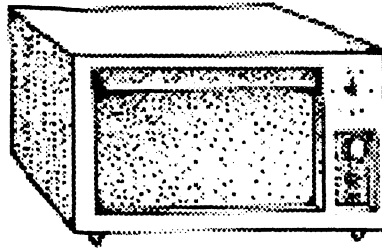
**15.**



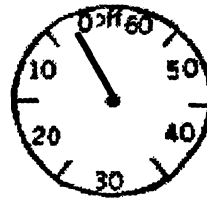
Use teaspoon to stir chocolate. Remove spoon from custard cup.

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**16.**



HIGH

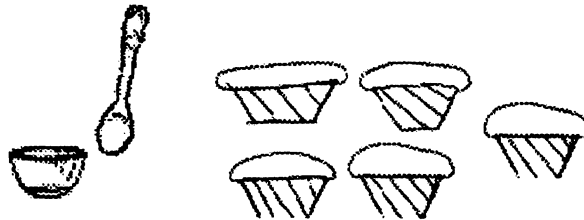


1 - 2 minutes  
1:00 - 2:00

Microwave at HIGH power 1 - 2 minutes longer until melted.

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**17.**



Spoon chocolate onto cupcakes. Use back of teaspoon to spread chocolate evenly on each cupcake.

## MICROWAVE CONCEPT #11

### CUPCAKES

#### You Need:

1 egg	1 cup liquid measuring cup
1/4 cup oil	1/2 teaspoon
1/2 tsp. baking powder	Tablespoon
1/3 cup sugar	mixing bowl
1/4 cup chocolate chips	rubber spatula
1/2 cup flour	tooth picks
1/2 tsp. vanilla	5 cupcake liners
2 Tb. water	wooden spoon
microwave muffin tin	1/4 cup dry measuring cup
teaspoon	1/3 cup dry measuring cup
custard cup	1/2 cup dry measuring cup
microwave	

1. Break an egg into a bowl.
2. Measure 1/4 cup oil, 2 Tb. water, 1/2 tsp. vanilla and put into bowl.
3. Mix together well.
4. Measure 1/2 cup flour, 1/3 cup sugar, 1/2 tsp. baking powder and put into the bowl.
5. Mix all ingredients thoroughly together.
6. Put five paper liners in muffin tin used for the microwave oven.
7. Using a 1/4 cup dry measuring cup, fill each liner half full of batter.
8. Microwave at MEDIUM (50 percent) power for two minutes.
9. Turn cupcakes around in the oven.
10. Microwave at HIGH power for 1 minute longer.
11. To tell if cupcakes are done, insert a toothpick near the center. Toothpicks will come out clean. There may be moisture on top of the cupcakes.
12. Leave cupcakes in paper wrappers, but remove from the pan and let them stand directly on the counter.
13. Measure 1/4 cup milk chocolate chips and place in custard cup.
14. Microwave at HIGH power for 1 minute.

15. Use teaspoon to stir chocolate. Remove spoon from custard cup.
16. Microwave at HIGH power 1 - 2 minutes longer until melted.
17. Spoon chocolate onto cupcakes. Use back of teaspoon to spread chocolate evenly on each cupcake.