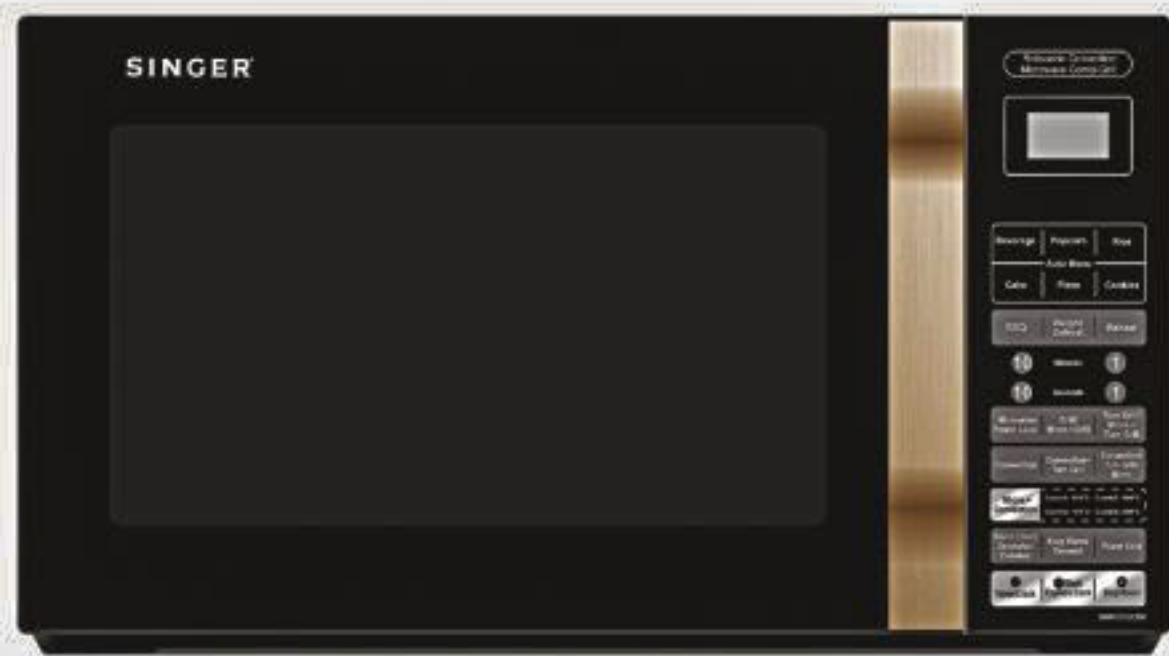


Microwave baking: beginners' mode

It's hard not to fall in love with the microwave these days. And how could it be? It helps us out on our laziest days, making cooking and baking both easier and quicker.

You want something, sugary, syrupy and mushy, microwave cooking helps you achieve all that in 10 minutes! So, if your friends have suddenly planned to barge in for a marathon movie-night, and you are almost out of ideas for supper—



worry no more as the microwave has been created to rescue you from such predicaments.

With easy and tasty recipes a quick Google search away, life could not have been easier. Even your wild and unruly friends would agree, especially after tasting the scrumptious evening meal.

CHOCOLATE CHIP COOKIES IN A CUP

Ingredients

1 tbsp butter
1 tbsp granulated white sugar
1 tbsp dark brown sugar
3 drops vanilla extract
Salt, small pinch
1 egg yolk
¼ cup of all-purpose flour

2 tbsp semi-sweet chocolate chips

Method

Start by melting butter in the microwave. Add in sugars, vanilla and salt. Stir to combine. Separate the egg and add the yolk only to your cup. Stir to combine. Add flour, then stir again. Add the chocolate chips, and give a final stir.

Now your mixture will look like cookie dough. Add a few chocolate chips to



the top of the cookie dough. Cook in microwave 40-60 seconds, start checking for doneness at 40 seconds.

Do not cook past one minute, just like a regular cookie, this will continue cooking as it cools. If the cookie is dry or cake like, try less time.

Serve warm.

CHOCOLATE PEANUT BUTTER MUG CAKE

Ingredients

2 tbsp butter
2 tbsp peanut butter
½ tsp vanilla essence
1 egg
2 tbsp sugar
2 tbsp flour
3 tbsp cocoa powder



1/8 tsp salt
1/8 tsp baking powder
3 tbsp chocolate chips

Method

Melt the butter in a small dish. Add the peanut butter and mix well. In the mug, mix together the vanilla, egg, and sugar



until well combined. Combine the flour, cocoa, salt, and baking powder and add to the mug. Pour in the peanut butter/butter mixture and mix well.

Stir in the chocolate chips. Put in the microwave for 1-2 minutes or until desired doneness is reached (all microwaves are different so you might have to experiment a little).

Top it up with peanut butter pie mousse.

PEANUT BUTTER PIE MOUSSE

1 tbsp softened cream cheese
1 tbsp peanut butter
½ tsp vanilla
2 tbsp whipped cream
1 tbsp powdered sugar

Method

Mix together the cream cheese, peanut butter, and vanilla. Fold in the whipped cream. Sift in the powdered sugar and fold that in too, try not to over-stir.

Compiled by Mehrin Mubdi Chowdhury
Photo: Collected/Singer

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* conditions apply