

## Recipes for 9" Magic Round Form

### Easy Ham 'N Swiss Quiche

Makes 6-8 servings

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|-------------------------------------|---|
| 1 1/2 cups diced cooked ham (225 g) | 3/4 cup all-purpose baking mix (175 mL) |
| 1 cup shredded Swiss cheese (140 g) | 1 1/2 cups milk (375 mL)                |
| 1/4 cup chopped onion (30 g)        | 3 eggs                                  |
|                                     | Salt and pepper, to taste               |

- Heat oven to 400° F (200° C). Spray 9" Magic Round Form with vegetable oil spray. Sprinkle ham, cheese and onions evenly over bottom of prepared Form.
- Stir baking mix, milk, eggs and salt and pepper with E-Series™ Whisk until well blended. Pour mixture gently into Form over ham, cheese and onions.
- Bake 35 to 40 minutes or until tip of Saucy Silicone Spatula inserted into center comes out clean. Cool 15 minutes. Invert Form onto plate to release quiche, then invert plate onto a serving plate. Serve warm; refrigerate leftover quiche slices in Keep 'N Heat™ Containers.

### Magic Sunny Day Cake

Makes 12 servings

- 1 pkg. (about 1 lb. 2.25 oz.) pineapple supreme cake mix
- 3/4 cup chopped pecans or walnuts (100 g)
- 1 Tbsp. fresh grated orange peel

- Heat oven to 350° F (180° C). Grease and flour two 9" Magic Round Forms.
- Place cake mix and amounts of water, oil and eggs as directed on cake mix, adding nuts and orange peel; beat as directed. Pour and divide mixture equally into prepared Forms.
- Bake 25-30 minutes or until toothpick inserted into center comes out clean. Remove from oven and cool Form on wire rack for 10 minutes. Put plate on top of cooled Form and gently invert; lift Form up and off cake. Immediately invert cake onto wire rack and cool completely. Frost or glaze as desired.



### Streusel-Top Coffee Cake

Makes about 8 servings

CINNAMON STREUSEL (recipe follows)

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|--|---------------------------------------|
| 1 1/2 cups all-purpose baking mix (375 mL) | 2 Tbsp. butter or margarine, softened |
| 1/2 cup sugar (125 mL)                     | 1 tsp. vanilla extract                |
| 3/4 cup dairy sour cream (200 mL)          | 1 large egg                           |

- Heat oven to 350° F (180° C.) Grease and flour 9" Magic Round Form. Prepare CINNAMON STREUSEL; set aside.
- Stir together baking mix, sugar, sour cream, butter, vanilla and egg with E-Series™ Whisk in Mix-N-Stor® Plus Pitcher until blended. Spread batter in prepared Form. Sprinkle evenly with CINNAMON STREUSEL; with Small Silicone Spatula, cut through batter in a swirl pattern.
- Bake 20-25 minutes or until golden brown. Cool 10 minutes. Invert onto plate and remove Form. Place cake right side up on wire rack to cool.

CINNAMON STREUSEL

Stir together 1/4 cup (50 g) packed light brown sugar, 1/4 cup (30 g) chopped nuts and 1 tsp. ground cinnamon in a Thatsa™ Bowl Jr. until crumbly.

## Recipes for Magic Loaf Form

### Magic Loaf Cake

Makes about 8 servings

- 1 pkg. (16 oz.) golden pound cake mix (450 g)
- 1 Tbsp. fresh grated orange peel

- Heat oven to 350° F (180° C). Grease and flour Magic Loaf Form.
- Beat cake mix and amounts of water and eggs as directed; stir in orange peel. Pour in Form.
- Bake 45-50 minutes or until toothpick inserted into center comes out clean. Remove from oven and cool Form on wire rack for 10 minutes or until cake shrinks from sides of Form. Put plate on top of cooled Form and gently invert; lift Form up and off cake. Immediately invert cake onto wire rack and cool completely. Frost or glaze as desired.



### Magic Microwave Meatloaf

Makes 6-7 servings

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|--|--|
| 1 lb. lean ground beef (500 g)           | 3/4 cup Italian-seasoned bread crumbs (200 mL) |
| 1/2 cup barbecue sauce, divided (125 mL) | 1 egg  |
| 1/4 cup chopped onions (30 g)            | Salt and pepper, to taste                      |

- Combine ground beef, 1/4 cup barbecue sauce, onion, bread crumbs, egg and salt and pepper in Thatsa™ Bowl and stir with Super Silicone Spatula until well blended. Press mixture into Magic Loaf Form; spread remaining 1/4 cup barbecue sauce over mixture
- Microwave on HIGH (100% power) 5 minutes; rotate Form 1/4 turn. Microwave an additional 5 minutes; rotate Form 1/4 turn. If necessary, repeat until center is done.

### Easy Zucchini Bread

Makes 9 slices

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|---|-----------------------------|
| 2 cups all-purpose baking mix (500 mL)                                    | 3 eggs                      |
| 1 1/2 cups shredded zucchini (200 mL) (use Grate 'N Measure™ Grater Plus) | 2 tsp. ground cinnamon      |
| 3/4 cup sugar (125 mL)  | 1 tsp. nutmeg               |
| 1/4 cup vegetable oil (60 mL)   | 1/2 cup chopped nuts (70 g) |

- Heat oven to 350° F (180° C). Grease and flour Magic Loaf Form.
- Beat all ingredients in medium bowl with electric mixer on low speed 30 seconds. Beat on medium speed 1 minute, scraping down sides of bowl often. Pour into prepared Form.
- Bake 50 to 55 minutes or until toothpick inserted into center comes out clean. Cool 10 minutes. Invert onto a plate; lift Form up and off bread. Place top of bread up on wire rack. Cool completely before slicing.

## Recipes for Magic Fluted Round Form

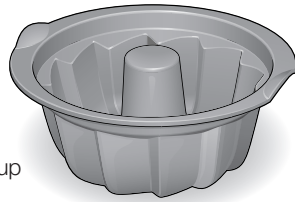
### Magic Swirl Cake

Makes 12-14 servings

- 1 pkg. (18.25 oz.) yellow cake mix (500 g)
- vegetable oil (200 mL)
- 1 pkg. (3.4 oz.) instant pistachio pudding mix (100 g)
- 1 cup water (250 mL)

3/4 cup

- 4 eggs
- 1/2 cup chocolate syrup (125 mL)
- CHOCOLATE GLAZE (recipe below)



1. Heat oven to 350° F (180° C). Spray Magic Fluted Round Form with vegetable cooking spray; dust with flour.
2. Mix together dry cake mix and pudding mix in Mix-N-Stor® Plus Pitcher. Add water, oil and eggs; mix well with E-Series™ Whisk. Pour half of batter in prepared Form.
3. Stir chocolate syrup into remaining batter in Form; mix well. Pour chocolate batter over top of pistachio batter in Form. Do not stir.
4. Bake 50 to 55 minutes or until toothpick inserted into center of cake comes out clean. Cool 10 minutes; invert onto wire rack and remove Form. Cool completely. Top with CHOCOLATE GLAZE, if desired. Store in Round Cake Taker.

### CHOCOLATE GLAZE

Place 1/2 cup (125 mL) semi-sweet chocolate chips and 1 Tbsp. (15 mL) shortening (do not use butter, margarine or oil) in microwave-safe bowl. Microwave on HIGH (100% power) 30 seconds; stir. If necessary, microwave on HIGH an additional 30 seconds or until chocolate is melted and mixture is smooth when stirred.

### Upside Down Neapolitan Dessert

Makes 12-14 servings

- 1 pkg. (8 oz.) Neufchatel cheese (less fat cream cheese), softened and divided
- 1/3 cup strawberry-flavored syrup (75 mL)
- 2 containers (8 oz. each) frozen non-dairy whipped topping, thawed and divided
- 30 ladyfingers (three 3 oz. pkg.), split
- 2/3 cup chocolate-flavored syrup (175 mL)

1. Spray Magic Fluted Round Form with vegetable cooking spray.
2. Beat half of cream cheese (4 oz.) until fluffy; gradually blend in strawberry syrup. Fold in 1 container whipped topping until blended; spread evenly into bottom of Form. Cut and place layer of ladyfingers to fit over strawberry layer.
3. Beat remaining cream cheese until fluffy; gradually blend in chocolate syrup until smooth. Fold in remaining container whipped topping until blended. Spread evenly over ladyfingers.
4. Cut remaining ladyfingers to fit on top of chocolate layer. Cover; freeze until firm. Invert onto serving plate and gently remove Form. Serve frozen.

## Creamy Chocolate Pound Cake

Makes 12-14 servings

- 1 pkg. (18.25 oz.) devil's-food cake mix (500 mL)
- 1 pkg. (8 oz.) cream cheese, softened (225 g)
- 3/4 cup water (200 mL)
- 1/2 cup vegetable oil (125 mL)
- 1/4 cup granulated sugar (50 g)
- 4 large eggs
- 1 1/2 tsp. vanilla extract
- Powdered sugar (optional)

1. Heat oven to 325° F (160° C). Spray Magic Fluted Round Form with vegetable oil cooking spray; dust with flour.
2. Place dry cake mix, cream cheese, water, oil and granulated sugar, eggs and vanilla in Mix-N-Stor® Plus Pitcher. Beat with electric mixer on low speed until blended; beat 2 minutes on medium speed, scraping down sides of bowl often with Saucy Silicone Spatula until batter is smooth and combined well. Pour batter into prepared Form.
3. Bake 55 to 60 minutes or until toothpick inserted into center of cake comes out clean. Cool 10 minutes and invert onto wire rack. Gently remove Form and cool completely. Store in Round Cake Taker. Dust top of cake with powdered sugar just before serving, if desired.

## Recipes for Muffin Form

### Southwest Corn Muffins

Makes 7 muffins

- Nonstick cooking spray
- 1 pkg. (6.5 – 8.5 oz.) corn muffin mix
- 1 tsp. Chef Series™ Southwest Chipotle Seasoning Blend

1. Spray bottom and sides of all seven muffin cups in Form. Heat oven to temperature as directed on muffin mix package.
2. Prepare muffin batter with additional ingredients as directed on package. Stir in Southwest Chipotle Seasoning Blend.
3. Divide batter evenly into muffin cups. Bake as directed on package. Remove from oven; immediately invert onto wire rack, shaking gently to remove muffins, and cool.

### Cinnamon Streusel Muffins

Makes 7 muffins

- Nonstick cooking spray
- 1 pkg. (6.5 – 8.5 oz.) muffin mix
- 2 Tbsp. all-purpose flour
- 2 Tbsp. packed brown sugar
- 1 tsp. Chef Series™ Cinnamon & Vanilla Spice Blend
- 1 Tbsp. butter (firm)

1. Spray bottom and sides of all seven muffin cups in Form. Heat oven to temperature as directed on muffin mix package.
2. Prepare muffin batter as directed on package; set aside.
3. Stir together flour, brown sugar and Cinnamon & Vanilla Spice Blend. Cut in butter with pastry blend or two knives until crumbly; set aside.
4. Alternately spoon batter and streusel crumbles into muffin cups, ending with streusel.
5. Bake as directed on package. Remove from oven; immediately invert onto wire rack, shaking gently to remove muffins, and cool slightly.

